



COOKING CLASS MENU OPTIONS

PLEASE SELECT ONE MENU CHOICE

- *SALMON BURGER ON A WARM BRIOCHE BUN WITH HAND CUT SWEET POTATO FRIES W/ LEMON AIOLI DIPPING SAUCE*
- *CAJUN CHICKEN AND RICE*
- *SMOTHERED CHICKEN OR PORK CHOPS WITH RICE PILAF AND STEAMED KALE*
- *CAJUN SALMON WITH ANGEL HAIR PASTA IN A WHITE WINE SAUCE*
- *PAN SEARED MAHI MAHI WITH MANGO SALSA CILANTRO RICE AND SOUTHWEST SEASONED BLACK BEANS*
- *TURKEY BURGERS WITH HAND CUT SWEET POTATO FRIES*
- *LAMB LOIN CHOPS WITH FUJI APPLES IN A RED WINE SAUCE, CAJUN STYLE POTATOES, AND GARLIC HERB GREEN BEANS*
- *CRAB CAKES WITH REMOULADE SAUCE, FRESH CORN OVER A BED OF ARUGULA*
- *CREAMY GRITS WITH SHRIMP IN A CREAMY BUTTER SAUCE*
- *SHRIMP OR BLACKENED SALMON FETTUCCHINE*
- *JERK HERB BAKED SALMON PAIRED WITH GRILLED ASPARAGUS AND BABY SPINACH MASH POTATOES OR CAULIFLOWER MASH*

- *CAJUN STYLE SHRIMP OR LOBSTER FRIED RICE WITH FRESH VEGETABLES*

Due to the class being reservation only if a reservation is cancelled all payments are non-refundable. On location class comes with an entree, one side, cheese, fruit, crackers, dessert & one drink