

Private Cooking School



BUTTER UP YOUR CULINARY IQ

Entertain clients, celebrate a special occasion, or boost team morale as you improve your culinary repertoire.

Available Monday - Thursday for groups of 8-25.

CAPACITY

8-25 in the kitchen + Tasting Room

WHAT'S INCLUDED

- Private cooking class
- Exclusive use of venue
- Garden tour, weather permitting
- Hands-on cooking demonstration
- Family style dinner + wine pairings
- Printed recipe cards to take home

Sample Cooking School Menu

FAMILY-STYLE MENU

Mediterranean Sea Bass

Roasted Fennel, Blood Orange Gastrique

Chicory Kale Caesar

Anchovy Dressing, Shaved Carrot

Poached & Fried Marble Potatoes

Caper Salsa Verde

Curried Cauliflower

Local Virginia Oyster Mushrooms

CONCEPTS

Strive to use fresh local produce during its peak growing season.
Learn to view the kitchen like a chef by preparing all your ingredients ahead of time.
Transform plating from rigid symmetry to fun and functional.

TECHNIQUES

Wine Pairing | Flavor Development Using Seasonal Ingredients

PRICING

\$1,250 for up to 8 guests; additional guests at \$125 pp. Includes class, dinner and 2 glasses of wine per person

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