



PRESENTS

ROMANTIC DINNER FOR LOVERS COOKING CLASS

Roast butternut squash and Boursin cheese ravioli caressed
on a pool of pimento cream and a kiss of chive oil



Citrus champagne poached lobster bedded on butter leaf
and endive lettuce with a peppered strawberry vinaigrette



Passion fruit granité



Salmon en papillote with a sour cherry orange butter,
rice pilaf and fresh vegetables

or

Pistachio pesto seared beef tenderloin on a beeted
horseradish jus, dauphinoise potato and fresh vegetables



Raspberry crème brûlée with a white chocolate lattice
mousse and an intertwining of fresh fruit and sauces

WEDNESDAY, FEBRUARY 8

→ 5 PM - 8 PM ←

→ \$50 PER PERSON ←

Recipes + Hands On + Plate Presentation Techniques
Take Home Item + Tasting

Contact Boffins at 978-2582