



What's COOKING at *Bon Vivant* in February 2017

Be sure to check our Facebook page for alerts to sales, events & happenings at Bon Vivant in this year!

7 February (TUE), 6 - 8pm

EXOTIC INDIAN CUISINE w/ Chef Maureen – Best Life

Go beyond the typical fare in this session and enjoy a fusion of flavors while learning how to make beautiful sauces and dishes that will impress. **Please note shellfish and game meats may be used in this class and therefore is not suitable for severe allergies or dietary restrictions**

8 February (WED), 6 - 8pm

ISLAND STYLE w/ Chef Will - Abacus

Join us for this special class to explore all the tasty things that grow right in our backyard and celebrates the diverse flavors of the Caribbean!

14 February (TUE), 6 - 8pm

TASTY TAPAS and BUBBLES w/ Chef Maureen – Best Life

Spice up your Valentine's Day this year with this tasty tapas class where you will learn fool proof recipes to entertain at home. We will also explore the international world of sparkling wines and bubbles. ** \$80 per person*

15 February (WED), 6 – 8pm

FRESHNESS from the SEA w/ Chef Jolene - Nyamaste

Learn the essentials in fish preparation from buying to preparing and filleting. Transform these treasures of the sea into inspiring dishes you can try at home and prepare new and healthy dishes for your family.

21 February (TUE), 6 – 8pm

BIG GREEN EGG 101 w/ Chef Maureen

Are you the proud new owner of a Big Green Egg®, a seasoned “EGGhead” looking for some ‘egg’-citing new recipes, or thinking of buying a new Egg? No matter what the reason, you'll learn to get the most out of your Egg with this class led by our Big Green “Eggs-pert” and loaded with info on how to properly use and maintain your Egg.

27 February (MON), 6pm – 7pm

BAKING 101 w/ Chef Brittanni

Satisfy your sweet tooth with our Baking 101 Class where you will learn how to prepare the perfect buttercream for your dream cake! Plus get hands on with assembling and decorating the cake.

**\$35 / person – intro cocktail provided*

28 February (TUE), 6 – 8pm

BRAISING BOOTCAMP w/ Chef Keith

Learn the forgiving technique that has become a popular cooking method for even the most seasoned chef. It works wonders with inexpensive, tough cuts, such as bottom round, pork shoulder, and short ribs-meat that would be tough without a long, slow simmer in aromatic broth.

Classes listed above are CI\$70.00 per person, unless otherwise stated.

Register at info@bonvivant.ky or visit our website at www.bonvivant.ky for info & schedules.

Bon Vivant's Class Cancellation Policy

No refund or exchanges will be given on classes that are cancelled less than 48 hours prior to the class. Bon Vivant reserves the right to cancel any class that fails to attract sufficient enrollment, chef illness or inclement weather. We will contact you by email or telephone and issue a full refund or you may request to be transferred to another class of your choice (depending on availability). If you miss a class due to weather-related concerns, our standard cancellation policy applies.