



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

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

2 March (Thursday), 6 - 8pm

SUSHI 101

Ever wanted to know how to make sushi? This introductory class is a perfect way to get hands on and learn the tricks of the trade. The team from Mizu will lead us through this fun lesson while indulging in a sake tasting too. ****\$80 per person****

7 March (Tuesday), 6 - 8pm

PERFECT POULTRY w/ Chef Maureen – Bestlife

For many chicken is the go to protein in their diet – but it doesn't have to be boring! Chef Maureen will share some recipes that are easy, healthy and pack a punch of flavor. Enjoy the perfect meal during the week with the whole family or a special occasion.

March 9 (Thursday) 5-6pm

A VERY HAPPY HOUR WITH BREVILLE

Breville makes some of the best kitchen tools in the world; learn a bit about all their state of the appliances while enjoy some wine & some easy entertaining ideas! Purchase any Breville item today and save 5%!!

**** \$35 per person includes 2 pours of wine and snacks****

15 March (WED), 6 – 8pm

COCKTAILS IN PARADISE w/ Chef Jolene - Nyamaste

Soak in an "island vibe" in this awesome class where you will learn how to make tasty island inspired libations and enjoy tropical bites like fritters, ceviche and fish tacos!

22 March Wednesday), 6 – 8pm

THE FABULOUS VEGAN w/ Chef Britta Bush – Saucha Conscious Living

Take your tastebuds on a savory and healthful tour into the wonderful world of plant based cuisine. Chef Britta will teach you how to whip up dressings & sauces, show you how to make vegan cheese and show off her in demand sweet treat, all washed down with the latest batch of home brewed Kombucha.

23 March Thursday), 6pm – 8pm

THE BRILLIANCE OF BBQ w/ Chef Sara Mair-Doak - Smokies

Voted Cayman's "Best Hidden Gem" 2016 by the Table Talk Food Awards, learn about and taste some of Cayman's best BBQ with a Caribbean & Southern twist. Chef Sara will share her much loved recipes and stories while you sit back and enjoy the delicious flavors of Smokies.

29 March(Wednesday), 6 – 8pm

GETTNG SAUCY w/ Chef Keith

Join us for this delicious class with Chef Keith as he teaches you how to make some of the basics and classics when it comes to the wonderful world of sauces AND a step by step on how to make the perfect soufflé! You will walk away inspired and ready to impress at your next dinner party.

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.