



AGAVE CANTINA SERIES WITH CHEF ERVIN HORVATH

Join us for this very special series with the team from Agave Grill as we explore the vibrant flavors of Mexico. \$70 per class or \$199 for all three classes.

Wednesday June 14 - Jalisco & Yucatán featuring Tequila 8

We are transported to the Jalisco & Yucatan where you will learn how to make delicious Tacos de Pollo Pibil, hand made tortillas, Sopas de Pollo served with the perfectly crafted Tequila 8 margaritas.

Wednesday June 21 - Oaxaca & Illegal Mezcal

This class highlights why this region is considered the culinary capital of Mexico. On the menu: Smokey Ceviche, Pico de Gallo, and Mole Negro Tostada served with classic accompaniments.

Wednesday June 28 - Marvelous Mexico & Sangria

The grill masters at Agave bring out the Big Green Egg for this session where Carne Asada takes centre stage! But that's not all: Elotes (Mexican street corn), classic quesadillas with handmade tortillas will tantalize your tastbuds and your thirst will be quenched by sipping on Agave's famous Sangria!

Register at info@bonvivant.ky or visit our website at www.bonvivant.ky for info & schedules. 3 class series must be booked and paid for in advance to receive special pricing.

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.