



## What's COOKING at NIGHT *Bon Vivant* December 2017...



**19 December (Tuesday), 7-9pm**

### **NIKKEI CUISINE with CHEF DYLAN BENOIT OF YARA GLOBAL STEAKHOUSE**

Nikkei cuisine has become very popular in the last few years for its unique combination of ingredients and explosive flavors. Join Chef Dylan Benoit on a trip to South America where we explore this emerging cuisine that combines the classic dishes and techniques of Japan with the ingredients indigenous to Peru and Brazil.

*\$85 per person includes wine*

**20 December (Wednesday), 7-9pm**

### **BUTCHERY 101 with CHEF DYLAN BENOIT OF YARA GLOBAL STEAKHOUSE**

Butchery 101 – We take a look at the more technical side of cooking with Chef Dylan Benoit as he teaches you how to debone a chicken, cut your own bone-in pork chops as well as clean and portion whole beef tenderloin into filet mignon. Look like a pro and save money by cleaning and cutting your own meats at home. Each guest will prepare and leave the class with half a chicken, a bone in pork chop and a tenderloin filet to cook at home.

*\$90 per person includes canapes and wine, cooking booklet and butchery class take home meats*

**Call 345-623-COOK (2665) or email [info@bonvivant.ky](mailto:info@bonvivant.ky) to register TODAY!**

**Classes limited to 14 people.**

#### **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.