



## What's COOKING at *Bon Vivant*

**13 March (Tue), 6-8pm**

### **NIKKEI CUISINE with CHEF DYLAN BENOIT**

Recently, Nikkei cuisine has become very popular due to its unique combination of ingredients and explosive flavors. Join us 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 and food tastings.*

*Please note that seafood and shellfish will be used in this class and is not suitable for anyone with allergies.*

**20 March (Tue), 6-8pm**

### **BUTCHERY 101 with CHEF DYLAN BENOIT**

Dig in to the more technical side of cooking with Chef Dylan as he teaches you how to debone a chicken, cut your own bone-in pork chops as well as clean and portion a 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 with half a chicken, a bone in pork chop and a filet to cook at home.

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

**21 March (Wed) 5:30 – 6:30pm**

### **CHEF EXPRESS: PLANT BASED CUISINE with CHEF KEVIN G OF WHOLESOME**

Know anyone that's tired of eating the same old meals but doesn't really have the time to get creative in the kitchen?

We do and that's why we have invited Chef Kevin G from Wholesome to share with you a variety of plant based options that can easily be incorporated into your weeknight schedule as a side or doubled up to make a meal.

*\$40 per person includes food tastings and glass of wine*

**27 March (Tue), 6-8pm**

### **MEXICAN TAQUERIA with CHEF JOLENE NELSON**

Join us for the fun class where we explore delicious eats with Chef Jolene Nelson as she guides us through classic and popular street foods with a local flair.

*\$75 per person includes wine and food tastings.*

**28 March (Wed) 5:30 – 6:30pm**

### **CHEF EXPRESS: HEALTHY VIBES with Chef KEVIN G OF WHOLESOME**

We know that the amount of information out there can be overwhelming and that it's hard to know what's right for the health goals that you may want to achieve. Join Chef Kevin G from Wholesome for discussion, insight and tips on how you can be creating healthier meals with just a few simple changes to the ingredients in your kitchen.

*\$40 per person includes food tastings and glass of wine*

#### **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.