



What's COOKING at *Bon Vivant*

11 April (Weds), 5:30 – 6:30pm

CHEF EXPRESS

VEG BASED PASTAS with CHEF KEVIN G FROM WHOLESOME

Explore the world of plant-based pastas as Kevin shows us how we can use natural ingredients to create some delicious and healthy meals for the family.

\$50 per person includes food tastings, glass of wine and recipes

12 April (Thurs), 6-8pm

INSPIRED INDIAN TAPAS with MAUREEN CUBBON

Small plates with an Indian twist, Chef Maureen guides us through some tasty tapas that can be enjoyed on any occasion, including how to make homemade paneer (Indian cheese).

\$75 per person includes 4 small plates, wine and recipes

17 April (Tues) 5:30 – 6:30pm

CHEF EXPRESS

BOWLING NIGHT with Chef KEVIN G OF WHOLESOME

Learn how to make the ultimate buddha bowl with a variety of veg, sauces and toppings that are guaranteed to add some flavor (and nutrients) to your weeknight routine.

\$50 per person includes food tastings, glass of wine and recipes

18 April (Weds), 6-8pm

THE ART OF SUSHI with CHEF DYLAN BENOIT

Learn the Japanese art of rolling sushi with Chef Dylan Benoit in this hands-on class. We'll learn how to make maki (rolls), nigiri (formed rice with fish on top), sashimi (sliced fresh fish) and temaki (hand rolls) all with a variety of fillings and sauces.

\$80 per person includes wine and food tastings.

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.