



## What's COOKING at *Bon Vivant*

**10 May (Thurs), 6-8pm**

**BUBBLES & BITES with CHEF MAUREEN CUBBON**

We will delve into the beautiful world of bubbles with our friends from West Indies Wine Company, all perfectly paired with luxurious ingredients including truffles and fine seafood. A class not to be missed!  
*\$95 per person includes four 3.5 oz tastings of bubbles, 4 small plates, recipes*

**16 May (Weds), 6-7:30pm**

**BAKING BREAD with PASTRY CHEF PAULA STONOGA OF KIRK SUPERMARKET**

Who doesn't love bread!? Chef Paula will guide us through the steps to make brioche and cast-iron bread from scratch and insider tips for the best baking at home.  
*\$50 per person includes canapes, wine and recipes*

**17 May (Thurs) 5:30 – 6:30pm**

**CHEF EXPRESS**

**LUNCH OVERHAUL with Chef KEVIN G OF WHOLESOME**

Sick of the same old boring lunch? Kevin will show you how to easily create your own delicious & nutritious salad dressings and vinaigrettes as well as share a bunch of tasty combinations that will ensure that you don't end up packing a boring lunch ever again.  
*\$50 per person includes food tastings, glass of wine and recipes*

**22 May (Tues), 6-8pm**

**PERFECT PASTA with CHEF DYLAN BENOIT**

Learn how to easily make great quality pasta at home. We'll cover a variety of noodle shapes and sizes including stuffing our own ravioli and delicious sauces. You'll never buy packaged pasta again!  
*\$75 per person includes wine, food and recipes*

### **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.



**23 May (Weds), 6-8pm**

**A NIGHT IN MEXICO with CHEF JOLENE NELSON OF NYAMASTE**

Join us for a class that will tantalize your taste buds by showing you the amazing flavor profiles from all of Mexico.

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

**24 May (Thurs), 6-8pm**

**INSPIRED INDIAN CUISINE with CHEF 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*

**29 May (Tues), 6-8pm**

**EXOTIC ASIAN with CHEF DYLAN BENOIT**

Back by popular demand! Flavors of China, Vietnam and Thailand will be infused into the menu of this very special class where Chef Dylan shares his stories – and amazing food – to transport you to Asia without leaving your seat!

*\$80 per person includes wine and food tastings*

**30 May (Weds), 6-7:30pm**

**HEAVENLY CAKES with PASTRY CHEF PAULA STONOGA**

Chef Paula takes us on a delicious dessert tour! We will learn how to make heavenly sponge cake, Tres Leches, and gluten free chocolate cake all from scratch and to top it all off: Buttercream frosting and fondant decorating tips.

*\$50 per person includes canapes wine and recipes*

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