



COOKING CLASSES – APRIL 2019



Class Cost: \$65 per person – includes lesson, food and wine sampling.

2 April (Tues), 6-8pm

PIZZA, PIZZA PATTY CAKE with THE BROOKLYN

Pizza, Pizza who needs more? Learn from the experts at Brooklyn Pizza to make the perfect pizza using the right ingredients to achieve the ultimate crust and learn how to get perfect results every time! Pizza stones included in class, so you can try the recipes again when you get home.

COST - \$75 per person – includes Pizza Stone

3 April (Wed), 6-8pm

KING CAKE – MARDI GRAS with CHEF PAULA STONOGA

Who doesn't LOVE a good food filled festival? One of the best is none other than New Orleans' Mardi Gras. Join Chef Paula as she celebrates the tradition of this annual party with a lesson on how to make the perfect Kind Cake.

10 April (Wed) 6-8pm

MANGO MADNESS with CHEF THOMAS TENANT

The sweetest, juiciest, tropical fruit around, the mango is a great addition to just about any meal. From salads to smoothies or curries, Chef Thomas will teach you some unique ways to celebrate this in season treat that will have you inspired to tackle your own unique recipes at home!

13 April (Sat), 2:30pm-4:30pm

STEAMY ASIAN with CHEF LENNY HEW

Steamy buns and delicious dumplings! Join home Chef and Farmer Lenny Hew as he teaches you the traditions of Chinese foods and the fine art of perfecting Steam Buns, Soi Mai and Dumplings.

17 April (Wed), 6-8pm

FONDUE FUN with CRAFT

Do you Fondue? If rich creamy cheeses and chocolates sounds like your kind of scene this is the class for you! Join the Chefs from Craft as they serve up some creative ways to FONDUE with delicious savory recipes and desserts to satisfy even the sweetest of sweet teeth.

18 April (Thurs), 6-8pm

MODERN CLASSICS with CHEF KEITH GRIFFIN

Modern Classics' night! Join Chef Keith as he takes some of the most classic dishes and gives them an up to date twist. Mmmm.....ramp things up during your next dinner party making the old favorites a NEW tradition!

24 April (Wed) 6-8pm

MANGO MADNESS with CHEF THOMAS TENANT

The sweetest, juiciest, tropical fruit around, the mango is a great addition to just about any meal. From salads to smoothies or curries, Chef Thomas will teach you some unique ways to celebrate this in season treat that will have you inspired to tackle your own unique recipes at home!

25 April (Thurs), 6-8pm

MEAL PLANNING with CHEF MAUREEN CUBBON

What's for dinner? It's the questions that haunts many of us each week as we work on our "meal plan". With this class, let Chef Maureen simplify the process for you with some quick tips, easy and fun family recipes, budgeting for those last minute meals and some tips to make your weekly shopping a breeze.

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.