



## What you will learn in The Pacific Rim

**Our chefs will teach you how to cook the delicious coastal flavors from Canada to Australia with lots of local seaside dishes in between including Southern Cali, Hawaii, Philippines, Korea and China.**

- All our experiences are priced at a **minimum attendance of 6 people**
- Fresh Chef Experiences are conducted in the privacy of our customers' homes
- All experiences teach fundamental cooking skills for a lifetime of great cooking
- Our experiences are between 2 to 2 1/2 hours unless otherwise noted
- We supply all the equipment and food for prep and cooking
- All classes are hands-on and instructed by professionally trained chefs
- You will be standing, prepping and cooking for most of the class so please wear comfortable shoes and an apron
- All recipes will be prepared from raw ingredients
- Each menu has generous servings

**What To Expect:** Great cooking isn't just implementing recipes—it's all about the techniques. So in our classes, you'll work together with our Professionally-trained Chef Instructors in a fun, hands-on environment. All our classes start at six people or more.

---

### **105-01 Vancouver Canada Island Chicken, \$65 per person/6 people \$390**

This Cooking Experience Includes:

- Vancouver Island Chicken
- Sunflower Seed Risotto
- Lemon Butter Carrots in Red Wine

Learn from our Chefs how to make delicious Vancouver Island pan-seared chicken layered with flavor and served with a sunflower seed style risotto and a delicious recipe for Canadian carrots in red wine.

### **105-02 Canadian Cinnamon Duck Breast w/Orange Sauce, \$75 per person/6 people \$450**

This Cooking Experience Includes

- Canadian Cinnamon Duck Breast with Orange Sauce
- Duck Fat Fingerling potatoes
- Orange Segment Confit

Learn to make perfect Cinnamon duck breast with a rich orange sauce and tasty orange segment confit along with delicious duck fat fingerling potatoes.

*Continued on Page 2*

**105-03 Canadian Crab Cakes with Salsa Verde, \$75 per person/6 people \$450**

This Cooking Experience Includes:

- Canadian Sweet Crab Cakes
- Pickle Salsa Verde
- Celeriac & mustard Slaw

Learn to make traditional Canadian Crab Cakes menu sweet crab cakes, a tasty pickle salsa verde topping served with celeriac mustard slaw.

**105-04 Pacific Northwest Smoked Alaskan Coho Salmon, \$75 per person/6 people \$450**

This Cooking Experience Includes:

- Smoked Alaskan Coho Salmon with Wild Mushroom Relish
- Belgian Endive Salad with Asian Dressing
- Sautéed Garlic Brussels Sprouts

In this Cooking Experience, you will learn how to Smoke Alaskan Salmon topped with a wild mushroom relish. You will also make an Endive Asian-style salad and learn sautéed for garlic brussels sprouts.

**105-05 Hawaiian Huli-Huli Chicken Wings w/Pineapple, \$70 per person/6 people \$420**

This Cooking Experience Includes:

- Huli-Huli Grilled Chicken Wings with Pineapple
- Garlic Butter Shrimp
- Sweet Potatoes with Coconut Caramel

Learn from our Chefs the proper techniques to make Hawaiian Huli-Huli grilled chicken wings with pineapple, delicious Hawaiian garlic shrimp, and sweet potatoes with coconut caramel.

**105-06 Hawaiian Tuna Poke Bowls, \$70 per person/6 people \$420**

This Cooking Experience Includes:

- Hawaiian Tuna Poke
- Cucumber salad with Avocado
- Sticky Rice with Tobiko

Learn from our Chefs the proper techniques to make traditional Hawaiian poke bowls filled with seasoned fresh tuna and cucumber avocado salad with sticky rice & Tobiko.

**105-07 SoCo Malibu Clams with Spicy Tomato Broth, \$75 per person/ 6 people \$490**

This Cooking Experience Includes:

- Malibu Clams with Spicy Tomato Broth
- Grilled Shrimp with Turmeric Mojo Sauce & Rice
- Grilled Bread With House Mayo

In this Fresh Chef Experience, you will learn from our Chefs the proper techniques to make Southern California style clams with spicy tomato broth, a homemade mayo, grilled shrimp with mojo sauce and rice.

*Continued on Page 3*

**105-08 Filipinos Adobong Puti with Duck \$75 per person/ 6 people \$450**

This Cooking Experience Includes:

- Filipinos Adobong Puti with Duck
- Sinangag Garlic Fried Rice
- Sautéed Chayote

Our chefs will start off by teaching proper Filipino techniques to make traditional Adobong Puti with duck, Sinangag Garlic Fried Rice and sautéed Chayote.

**105-09 Filipinos Grilled Spicy Pork Skewers \$70 per person/ 6 people \$420**

This Cooking Experience Includes:

- Filipino Grilled Spicy Pork Skewers
- Chili & Coconut rice
- Tomato and mango and salad

Our chefs will start off by teaching proper Filipino techniques to Asian spiced grilled pork skewers with a sweet & heat chili coconut rice and a refreshing tomato and mango salad.

**105-10 Malaysia Chicken Satay with Peanut Sauce, \$65 per person/ 6 people \$390**

This Cooking Experience Includes:

- Malaysia Chicken Satay with Peanut Sauce
- Coconut Rice
- Rojak: Pineapple and Jicama Salad

In this class you will learn the proper techniques for making a delicious Malaysia Chicken Satay with Peanut Sauce, a technique for coconut rice, and a delicious traditional pineapple and jicama salad.

**105-11 Chinese Salt and Pepper Shrimp, \$75 per person/ 6 people \$450**

This Cooking Experience Includes:

- Chinese Salt and Pepper shrimp
- Soy Aioli
- Stir-fry Fresh Vegetables

In this class you will learn the proper techniques for using woks to make Salt and Pepper Shrimp and Stir-fry Veggies. You will also learn to make a delicious soy Aioli sauce for dipping.

**105-12 Chinese Miso Butter Mussels \$70 per person/ 6 people \$420**

This Cooking Experience Includes:

- Chinese Miso Butter Mussels with Bok Choy
- Crusty Bread toasts
- Stir-fry Greens with Garlic Panko

In this class you will learn the proper wok technique to stir fry mussels in a delicious miso butter sauce with bok choy and greens with garlic panko. You will also learn to make crusty bread toast for dipping in the mussel broth.

*Continued on Page 4*

**105-13, Korean Pork Patties w/ Hoban Jeon Dipping Sauce \$70 per person/ 6 people \$420**

This Cooking Experience Includes:

- Pork Patties with Hoban Jeon Dipping Sauce
- Congee
- Scallion Salad

In this class you will learn the proper technique to prepare Korean Pork Patties with Hoban Jean sauce, traditional Congee and a delicious scallion salad.

**105-14 Korean Bibimbop with Fresh Seasonal Vegetables, \$80 per person/ 6 people \$480**

This Cooking Experience Includes:

- Bibimbop with Fresh Seasonal Vegetables
- Gochujang Sauce
- Rice and Eggs

Our chefs will start off by teaching the proper techniques to make Bibimbop with Fresh Seasonal Vegetables in Gochujang Sauce with Rice and Eggs.

**105-15 Australian Fragrant Green Chicken Curry, \$70 per person/ 6 people \$420**

This Cooking Experience Includes:

- Australian Fragrant Green Chicken Curry with White Rice
- Candied Macadamia nuts
- Deep fried salt and pepper squid

In this class you will learn the proper techniques to make Fragrant Green Chicken Curry with Rice, candied macadamia nuts and deep-fried salt and pepper squid.

**105-16 Australia Mince Burgers \$70 per person/ 6 people \$420**

This Cooking Experience Includes:

- Grilled Australia Mince Burgers
- Sweet Potato Chili Fries
- Green Mango Salad

In this class you will learn the proper technique for cooking on the Barbie Aussie Mince Burgers, oven-roasted Sweet Potato Chili Fries, and a delicious Green Mango Salad.

**105-17, Australian Tempura Prawns Sauce \$80 per person/ 6 people \$480**

This Cooking Experience Includes:

- Australian Tempura Prawns
- Mixed Tempura Vegetables
- Dipping Sauces

In this class you will learn the art of tempura by making tempura batter for prawns, mixed seasonal vegetables and your choice of tasty dipping sauces.

**105-18 Australian Baby Octopus with Smoked Paprika, \$85 per person/ 6 people \$510**

This Cooking Experience Includes:

- Australian Baby Octopus with Smoked Paprika
- Sweet and Sour Pepper
- Grilled Corn with Chile & Lime

Our chefs will start off by teaching the proper techniques to make baby octopus on the barbie along with sweet and sour peppers and grilled corn seasoned with lime and chili.

***Want to create your own Cooking Class or Party menu? Call us for details and pricing.***

***All Fresh Chef Experience Cooking Classes and Parties start at a minimum of 6 people.***

*Recipes can be interchangeable, call us for details and pricing.*

*Additional recipes or people may be added to any Fresh Chef Experience  
Cooking Class or Party.*

*Please contact Fresh Food Ideas for final pricing [kathy@freshchefexperience.com](mailto:kathy@freshchefexperience.com)  
or 502-386-5241.*