



## What you will learn in Date Night Fun

**Our romantic & fun menus are perfect for date night. These enjoyable cooking classes are perfect for a special date night or for a party learning new cooking ideas.**

- 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 experiences are hands-on and instructed by a professionally trained chef
- 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.

---

### **06-01 Steak Au Poivre, \$85 per person/6 people \$510**

This Cooking Experience Includes:

- Steak Au Poivre with Cognac sauce
- Matchstick Frites
- Endive, Pear, and Roquefort Salad

During this Experience, learn from our Chefs how to sear a filet of beef then create a delicious Cognac pan sauce. The Fresh Chef Experience continues with matchstick potato fries and an endive, pear, and Roquefort cheese salad.

### **06-02 Steamed Lobster, Market Price/ Call for pricing**

This Cooking Experience Includes:

- Steamed Lobster with Parsley Cream Sauce
- Risotto with Wild Mushrooms
- Roasted Asparagus with Herbs

Learn from our Chefs how to properly steam lobster and make a creamy parsley sauce. Also, learn the proper technique for making risotto and roasting asparagus with herbs.

*Continued on Page 2*

**06-03 Spaghetti Alla Carbonara, \$80 per person/6 people \$480**

This Cooking Experience Includes:

- Spaghetti Alla Carbonara
- Arugula with Charred Onion and Mushroom Salad
- Ciabatta Bread topped with Oven Roasted Tomatoes and Fontina Cheese

In this traditional Italian Experience, learn from our Chefs how to make Spaghetti Alla Carbonara with pancetta and eggs. Also in this Experience, learn to make a charred onion salad and a tomato crostini with ciabatta bread.

**06-04 Sea Scallops, \$90 per person/ 6 people \$540**

This Cooking Experience Includes:

- Pan-Seared Sea Scallops
- Fettuccine in Lemon Butter Sauce
- Salad with Charred Goat Cheese

In this Experience, our Chefs teach the art of pan-searing scallops. Learn from our Chefs how to create an Italian lemon butter sauce for the fettuccine and a salad with charred goat cheese.

**06-05 Linguine with Clams, \$80 per person/ 6 people \$480**

This Cooking Experience Includes:

- Linguine with White Clam Sauce
- Tableside Caesar Salad with Homemade Croutons
- Focaccia Topped with Sundried Tomatoes and Parmigiano-Reggiano

Learn from our Chefs how to cook clams for a delicious linguine with white clam sauce. Our Chefs also teach a proper tableside Caesar Salad with homemade croutons and a focaccia topped with sundried tomatoes and Parmigiano-Reggiano.

**06-06 Chicken in Wine Sauce, \$80 per person/ 6 people \$480**

This Cooking Experience Includes:

- Pan-Seared Chicken in White Wine Sauce
- Creamy Polenta with Rosemary
- Asparagus with Shaved Parmigiano-Reggiano

Explore with our Chefs how to make the perfect pan-seared chicken and a white wine pan sauce. Also our Chefs will teach you how to make creamy corn polenta with rosemary and asparagus and a shaved Parmigiano-Reggiano.

**06-07 Baked Shrimp Scampi, \$85 per person/ 6 people \$510**

This Cooking Experience Includes:

- Baked Shrimp Scampi with Baguette Toasts
- Haricot Verts with Red and Yellow Peppers
- French Salad with Mesclun and Champagne Vinaigrette

Learn from our Chefs how to make a beautiful baking dish of Shrimp Scampi, proper steamed haricot verts and make fresh champagne vinaigrette dressing for a French salad.

*Continued on Page 3*

### **06-08 Veal Chops and Roquefort Butter, \$95 per person/6 people \$570**

This Cooking Experience Includes:

- Oven Seared Veal Chops with Roquefort Butter
- Duck-Fat Roasted Fingerling Potatoes
- Pan-Roasted Brussels Sprouts with Fig Vinegar and Maple Syrup

Learn from our professional Chefs how to oven-sear delicate veal chops and make a tasty compound butter. They will also teach how to make stovetop roasted potatoes and pan-roasted Brussels sprouts with a fig vinegar and maple syrup.

### **06-09 Pappardelle Pasta in Truffle & Tarragon Sauce, \$80 per person/ 6 people \$480**

This Cooking Experience Includes:

- Pappardelle in fresh Cream Sauce with Truffles, Tarragon & Parmesan
- Butter Lettuce, Tomatoes with Homemade Croutons and Champagne Dressing
- Oranges and Pistachios with Chopped Baby Leeks

Learn from our Chefs how to make a delicious truffle and tarragon sauce for Pappardelle pasta. Next, learn to make homemade croutons toss with butter lettuce and tomatoes in a champagne dressing. Finish the Fresh Chef Experience with a warm salad of baby leeks, fresh oranges, and toasted pistachios.

### **06-10 Lamb Rack with Mint Pesto, \$95 per person/ 6 people \$570**

This Cooking Experience Includes:

- Lamb Rack with Fresh Mint Coulis
- Pearled Couscous and Chickpea Salad with Grilled Vegetables and Fresh Herbs
- Crunchy Planks of Summer Squash and Zucchini

Our Chefs will teach you how to create a tasty lamb rack served with a mint coulis over a warm couscous salad with grilled vegetables. Also in this Experience, you will learn to make planks of summer squash and zucchini with a crunchy topping.

### **06-11 Seared Duck Breast, \$95 per person/ 6 people \$570**

This Cooking Experience Includes:

- Pan Seared Duck Breast with Orange Sauce
- Parsnip & Turnip Purée
- Arugula and Seared Mushroom Salad with Manchego Cheese

Learn from our Chefs how to make a pan-sear perfect duck and a delicious orange sauce. Also in this Experience, you'll learn how to make cauliflower purée topped with a crunchy cauliflower and a warm seared mushroom salad.

### **06-12 Cheese Fondue, \$85 per person/ 6 people \$510**

This Cooking Experience Includes:

- Creamy Cheese Fondue with Seared Steak Tips for Dipping
- Assorted Bread for Dipping
- Assorted Vegetables, Apples, and Cornichons for Dipping

Learn from our Chefs how to make a delicious cheese fondue with lots of tasty bites for dipping.

*Continued on Page 4*

***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.*