

Winter Series:
Jan. 24th
Soups, Stocks, &
Bone Broth

Feb. 14th
Valentine's Day
Special: Couples
Encouraged

Mar. 14th
How To Use A
Whole Chicken

WCS
COOKING
CLASSES



Limited to 6 people per class!

Pricing, course description, time
frames and more details on next
slide.

Sign up today!
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CCSW Cooking Classes

Winter Series:
Jan. 24th
Soups, Stocks, &
Bone Broth

Limited to 6 people per class!
\$105 Per Person

12:30-3:30

Learn the basics of soups, stocks, & bone broths along with some basic knife skills.

We will be making three stocks and three soups during this class. The first will be a roasted vegetable stock that will become a coconut curry sweet potato soup. The next will be a chicken stock that will become a chicken and vegetable soup. The last stock is a bone broth that we will turn into a version of French onion soup.

Please bring a good kitchen knife that you are comfortable using. We will provide aprons, cutting boards, and all other supplies needed. You will take home a pint of each type of soup.

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CCSW Cooking Classes

Feb. 14th
Valentine's Day
Special: Couples
Encouraged

Limited to 6 people per class!
\$125 Per Person

1:00-4:00 PM

4-Coursed Meal

Help prepare a gourmet, restaurant style meal with a classic focus on a Valentine's day menu. We will enjoy the food at the end of class and have an opportunity for lots of kitchen dialogue.

Learn knife skills and kitchen fundamentals, along with tricks and strategies to be a more efficient and intuitive cook.

Appetizer - Bruschetta (Herbed Ricotta, Caramelized Pears, & Spiced Pecans)

Salad - Salad Greens, Strawberries, Chevre, Spiced Pecans, "Creamy" Balsamic Dressing

Main - Pan Seared Ribeye with a Creamy Sherry & Shallot Pan Sauce enjoyed with Gratin Potatoes

Dessert - Dark Chocolate Lava Cake

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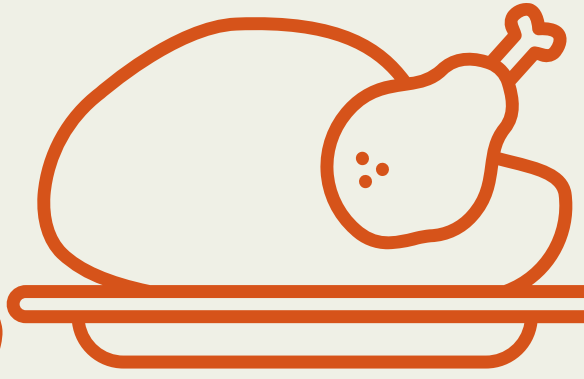

CCSW Cooking Classes

Mar. 14th
How To Use A
Whole Chicken


Limited to 6 people per class!
\$115 Per Person

12:30-3:30


Learn how to utilize an entire chicken!



Purchasing an entire chicken can feel daunting but is much more economical. Let us show you how to process and efficiently use the entire chicken.



We will break down an entire chicken and utilize the bones for stock/soup. Wings for an appetizer. Learn a quick easy coating and oven roasting method for delicious house made wings. Chicken breast will be pan seared with instruction about making a pan sauce. Several ideas for dark meat applications. We will sample food during class but you will also take home chicken for an at home meal!



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10% OFF
your total price
when you purchase
a ticket from each
of the three cooking
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Use Code
WINTER

Limited to 6 people per class!

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