



Cooking Class

Wednesday February 1st, 2012 @ 7:00 pm

This month let Red Seal Chef Michael McKay and his most trusted Assistant Red Seal Chef Andrew Frastacky take you through an evening of creative instruction and dining. A perfect evening to one day show off your new found skill to family and friends.

Course one

Roasted Duck Breast, Wild Mushroom and Sorrel Terrine, Blood Orange Glaze.

Course two

Pan Roasted Whole Striped Bass, Black Garlic, Pommery Mustard and Caper Tapenade, Jerusalem Artichoke Puree and Fennel, Pepper Salad

Course three

House Made Spiced Rum Ice Cream, Carmalized Banana, Chocolate Candied Hazelnuts, and Cotton Candy Mint

60.00 (taxes extra)

905-725-7500