**Red’s Kitchen and Catering Cooking Classes (minimum 2 guests, maximum 12)**

**\*\* all prices are pre-sales tax and pre-service fee \*\***

***PNW Seafood Bounty, $95 per person***

Seared-rare albacore, ponzu, black sesame, rice cracker

PNW seafood chowder- salmon, mussels, clams, baby potatoes, bay & black pepper cream

Cheddar & chive buttermilk biscuits

Vanilla & cardamom cake, 5 spice maple glaze

***French for Beginners, $95 per person***

Cheese assortment, accoutrements

Bibb salad, creamy herb vinaigrette, toasted hazelnuts

Bouillabaisse- salmon, clams, mussels, prawns, tomato & fennel broth, toasted baguette with rouille

Tarte au chocolat- shortbread crust, ganache, sea salt

***Basque for Beginners, $ 95 per person***

Blistered Padron peppers, lemon, sea salt, aioli

Clams and cod with salsa verde

Lamb stew- piquillo peppers, tomato, new potatoes, rustic loaf

Miniature “burnt” cheesecake

***Elegant Vegan, $85 per person***

Herbed vegan cheese, candied pecan, orange, endive

Creamy cauliflower soup, truffle oil

Mushroom Bourguignon- chef’s selection of local mushrooms, carrots, pearl onions in rich Burgundy sauce, served over roasted garlic whipped potatoes & sauteed French beans.

Berry cheesecake- almond/fig crust, vanilla bean and fresh berry filling, berry and mint compote