

Gourmet Catch - Cook Up



UNDERSTANDING YOUR CATCH

We begin with an educational segment where participants learn about the fish they've caught, its habitat, unique characteristics, and the importance of sustainable fishing practices.



FISH BUTCHERY TECHNIQUES

Participants will receive hands-on instruction on how to break down a whole fish professionally, learning about different cuts and their culinary uses, ensuring minimal waste and maximum flavor.



COOKING TECHNIQUES EXPLORATION

We'll explore diverse cooking methods suitable for fish, from grilling and poaching to steaming and baking, discussing how each technique enhances flavor and texture.



THREE SIGNATURE DISHES

Under expert guidance, attendees will learn how to prepare three exquisite fish-based dishes, focusing on flavor balance, presentation, and pairing with accompaniments.



SAUCE AND SIDE PAIRINGS

To complement the fish, we delve into creating harmonious sauces and sides, highlighting the importance of accompaniments that enhance the main star of the plate.



SEASONAL DESSERT

No meal is complete without dessert. Participants will enjoy crafting a delightful dessert using seasonal ingredients, providing a sweet conclusion to a day of savory learning.

Every Bite. Better with Wine

ENHANCE YOUR CULINARY JOURNEY WITH A CURATED SELECTION FROM OUR WINE COLLECTION. PAIR EACH COURSE PERFECTLY.

ASK ABOUT OUR BOTTLES!

Reservation Details

MASTER CLASSES AT-HOME

1



PRICE PER PERSON

Our master classes are priced at **\$120 USD** per adult. Kids aged 8 to 14 receive a 50% discount. If you have younger children in your group, please let us know so we can offer a special meal tailored for them.

a 13% tax will be added for payments made by card or online link.

2



DIETARY RESTRICTIONS

We are fully equipped to cater to any dietary needs or allergies, offering a range of options including gluten-free, lactose-free, and vegan choices. Please inform us in advance so we can ensure the best dining experience for you.

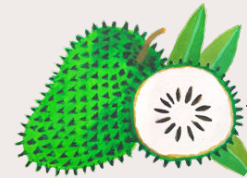
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TRANSPORTATION FEE

For services at rental properties or private homes, a transportation fee will be applied based on your location. This fee varies based on the location and is essential for covering our travel expenses.

4



WE CLEAN, YOU RELAX

Relax and enjoy – we've got the cleanup covered! Post-service, our team guarantees a spotless kitchen.

CANCELATION FEE

When booking with us, a 50% deposit must be applied in advance. If the reservation is cancelled less than 24 hours prior to the event, a 50% penalty will be applied.