

SEPTEMBER MENU

DEVELOPED BY CHEF RASHAAD



SEPTEMBER 4TH -9TH COCONUT CURRY CHICKEN WITH JASMINE RICE \$12.00/ PERSON (INCLUDES APPETIZERS)



- Will cover slow cooking techniques
- Spice blending
- Chicken Butchery
- Knife skills/ Vegetable prep

SEPTEMBER 11TH- 16TH SUSHI CLASS

\$16.00/ PERSON (INCLUDES APPETIZERS)



- Involves raw tuna/ fresh shellfish and crab.
- Anyone with shellfish allergies are should take caution with booking this class.
- Sushi Rice Production
- Tuna Fabrication
- Sushi Roll Production

MARCH 18TH -23RD PANKO COATED SHRIMP

MENU COST \$14.00/ PERSON (INCLUDE APPETIZERS)



- This class does have shell fish so if this, if you have an allergy but still wish to attend class I will back as many accomodations tha I can.
- Will cover correct sautéing priciples
- Varius Seafood applications
- Breading techniques

SEPTEMBER 25RD- 30TH

GRILLED STEAK W/ BLUEBERRY SAUCE
\$15.00/ PERSON (INCLUDES APPETIZERS)



- Reduction Sauce production
- Properly cleaning steak/ and steak selection
- Grilling and Correct temperature
- Plate Presentation