



## **Private Cooking Classes at Saltbox Farm Sample Classes**

### **Barbecue**

Many of us revere the French and Italian styles of cooking; but it can be easy to forget what is happening in our own backyards. As part of our “American Regional” series, we aim to highlight what makes regional cooking in the United States great. This class will take your group through different regions and styles of barbecue, the mains as well as the sides, all culminating in a beautiful spread of Southern favorites.

#### **Sample Menu:**

St. Louis-Style Baby Back Ribs  
Braised Collard Greens with Bacon  
Tangy Cole-Slaw  
Corn Bread with Honey Butter  
Strawberry Shortcake

### **The Art of Fresh Pasta**

There are few things more satisfying than making your own pasta. It’s a special process full of tradition, history, and care. These lessons not only produce delicious food, but they are excellent opportunities to have fun working with friends or building rapport with co-workers. Ingredients for these menus changes seasonally with what is available on our Farm.

#### **Sample Menu:**

Shaved Vegetable Salad with Champagne Vinaigrette  
Garganelli with Spring Onions, Sweet Peas, and Breadcrumbs  
Creme Brûlée

## **Custom Dinner with Wine Pairings**

A combination of demonstration and hands-on participation, these dinners are designed for celebrations and special occasions of all kinds from anniversaries and birthdays to holiday outings and client dinners. Our chefs will work with you to create the perfect menu for your occasion in our inviting cottage on the Farm.

### **Sample Menu:**

Roasted Beets with Shaved Fennel, Frisee, Granna Padano, Champagne Vinaigrette (Gewürztraminer)

Arctic Char al la Minestra, littleneck clams, plum tomato, cannelloni beans, petit salad (Pinot Noir)

Red Wine and Coffee Braised Shortrib with Brussel's sprouts, onion confit, crispy sun chokes (Barolo)

Peppermint Semifreddo, shaved chocolate, seasonal citrus (Sauternes)

## **Classes for Kids**

A cooking class is a fun, interactive way for kids of all ages to have fun at the Farm. These classes, while fun, also teach some basic knife and cookery to make everything from pasta to pizza dough to chocolate chip cookies. Custom designed menus to fit the tastes and preferences of both adventurous and picky eaters alike. When the weather is warm enough, we'll take a short tour of the Farm to see some of our vegetables and animals.

### **Sample Class:**

Caesar Salad with Homemade Dressing, Croutons, Parmesan Cheese

Fresh Fettuccini with Creamy Cheddar Sauce

Chocolate Cake with Whipped Cream