



COOKING WITH CHEF ASH GRELEN KITCHEN

\$95/person for 5-10 person private groups; 3 hours

WINTER, 2022

We are excited to introduce Grelen's first cooking demonstration class with our new Chef, Ash Porter! Chef will feature the execution of a variety of soups while guests enjoy Grelen wine and delicious small bites. The soup "curriculum" will include:

- Bisque - Creamy smooth, and rich soups
- Broth Based - Hearty chunky soups
- Chowders - A combination of bisque and broth

Set in the beautiful farm kitchen at Grelen, each private group will learn about the secrets to making great soups, as well as discuss first hand professional techniques that will make your homemade soup stand out from the rest. In the last hour, participants will enjoy a few of Ash's favorite soups paired with Grelen's popular Market salad.

Laughter and having fun will be the first course of business, but sharing a meal with Executive Chef Ash will be graduation. Guests will leave with some Grelen swag and a few of Chef's favorite recipes in hand.

Please [email us](#) about dates and be ready to have fun, taste, enjoy and celebrate the art of cooking with Chef Ash at The Market of Grelen! Dates and times are subject to availability but we are flexible and would like to work with your schedule!