

# THE MARKET *at Grelen*

## Dinner Cooking Class

The Market at Grelen

Date : September 19, 2019; 6-9 p.m.

Fee : \$100 per person

Learn to prepare locally raised beef from “Heaven’s Hollow” Farm, prepare vegetables from Grelen’s own garden, drink Virginia wine while relaxing and enjoying this unique opportunity to learn in the kitchen and then dine in the newly renovated chef’s courtyard.

### **MENU**

Prime Rib of Beef

Butter Mashed Potatoes

“Gratin “ of seasonal vegetables

Almond-Peach Tart with coconut cream

### **SCHEDULE**

#### **6:00pm : Arrive**

You will be greeted with a glass of Prosecco at the Market’s retail shop where you can mingle and shop.

#### **6:30pm : Grelen’s kitchen house**

Chef Randy Cooper will greet the group and explain the menu. Participants will break up into groups and work together. You will learn to select, prepare, season and cook prime rib as well as its sub cuts. In addition, you will discuss the basics of preparing a delicious vegetable “gratin” and for dessert, you will learn about savory custard bases and the use of sugar, flour, and the alternatives. Basic knife skills will be demonstrated throughout the class.

#### **7:30pm/7:45pm : Dinner Time**

Dinner will be served family style in the kitchen courtyard where the group can break bread and enjoy the fruits of its labor. Dinner will be paired with a beautiful Malbec from neighboring vineyard, Honah Lee.

#### **8:30pm/9:00pm : Guests Depart**