

SOUS CHEF FOR THE DAY



Can you take the heat? Step into the kitchen and spend the day working side-by-side with the Executive Chef at the Savage River Lodge. Find out what goes on behind the swinging door of one of the area's top resorts as you assist in the creation of some of the lodge's signature dishes. From foie gras to Hamachi tartare, learn the secrets behind a variety of fresh, modern plates that emphasize seasonal ingredients, classical techniques, and intense flavor. Take off the apron at the end of the day and enjoy an elegant dinner.

- Arrive at the lodge to meet the Executive Chef
- Help plan, prepare and cook a four course dinner while learning essential skills and tricks of the trade you can apply to everyday cooking
- Slice, dice, simmer and stir as you help prepare the evening's menu for yourself and a friend
- At the end of your day, come back with your friends to wine, dine, and enjoy the fruits of your labor
- Includes a one night stay, a personalized chef coat, a complete set of recipes for use at home and your "graduation" certificate

Your Gift Locations*

Frostburg, MD

Availability

Year round, Monday through Thursday

Duration

2 days and 1 one night stay

Essential Information

Includes overnight stay and dinner for two

Numbers

Private sous chef experience for 1 and dinner for 2



*GIFTS ARE REGIONALLY BASED. PLEASE VISIT WWW.EXCITATIONS.COM/REDEEM FOR THE LATEST LOCATION LISTINGS • ED01-01-1492-A