

RADIUS • SOUS CHEF FOR DAY



Can you take the heat? Step into the kitchen and spend the day working side-by-side with an award-winning chef. Find out what goes on behind the swinging door of one of the city's top restaurants as you assist in the creation of some of the restaurant's signature dishes. From foie gras to tomato confit to Hamachi tartare, learn the secrets behind a variety of fresh, modern plates that emphasize seasonal ingredients, classical techniques, and intense French flavor. Take off the apron at the end of the day and return later that night to enjoy an elegant five to seven course dinner for two.

- Arrive at the restaurant in the afternoon to meet the Executive Chef
- Slice, dice, simmer and stir as you help prepare the evening's menu
- Learn essential skills and tricks of the trade you can apply to everyday cooking
- Come back that night at your convenience to wine, dine, and enjoy the fruits of your labor

Your Gift Locations*

Boston, MA

Availability

Year round, Saturday

Duration

4 hours for Sous Chef experience plus
2.5 hours for dinner

Essential Information

Minimum age is 18 years old

Numbers

Experience for up to 2



*GIFTS ARE REGIONALLY BASED. PLEASE VISIT WWW.EXCITATIONS.COM/REDEEM FOR THE LATEST LOCATION LISTINGS • ED01-06-1689-A