

## GOURMET ENTHUSIASTS COOKING



Fillet, sauté and soufflé! Master the art of cooking and learn to prepare gourmet cuisine in an exciting, hands-on cooking course. Bone-up on basics, learn time-tested techniques, and master the tools of the trade at one of the top ten culinary schools in the country. Select from a variety of creative menus that teach you to prepare a meal from scratch using fresh, seasonal ingredients. Then sit down and relax. Wine, dine, and enjoy the fruits of your labor!

- Schedule a session that complements your schedule and menu preferences...French Cuisine, Al Fresco Dining or other exciting choices as they become available
- Begin with a short demo from a seasoned chef/instructor who will provide background and demonstrate techniques
- Work in small groups to prepare a 5-course menu that celebrates seasonal foods and flavors
- Conclude your experience by finishing off your dishes, served with complementing wines

### Your Gift Locations\*

Gaithersburg and Bethesda, MD

### Availability

Year Round, varies by season

### Duration

2 to 3 hours

### Essential Information

No culinary experience necessary, all classes are hands on; minimum age is 18 years old; menus will vary by session

### Numbers

Experience for 1 in a group of up to 20



\*GIFTS ARE REGIONALLY BASED. PLEASE VISIT [WWW.EXCITATIONS.COM/REDEEM](http://WWW.EXCITATIONS.COM/REDEEM) FOR THE LATEST LOCATION LISTINGS • ED01-01-568-A