



THE CHEF'S TABLE:

Live Virtual Cooking Classes

WITH KELOWNA YACHT CLUB EXECUTIVE CHEF JEFF BURNS

Has it been a while since you have had the opportunity to connect with your colleagues? Well, we have the perfect activity to get you all together virtually. We are offering LIVE cooking class with our Club Chef Jeff Burns with prepared ingredient kits. Our kitchen team will do all the slicing and dicing for the kits, which will make it fun and easy for your team to learn to make a delicious new dish from their kitchens!

- Kits include the choice of one bottle of Mt. Boucherie Cabernet Merlot or Mission Hill Pinot Gris
- Kits are designed and based as a meal for two, quantities can be increased for an additional fee
- Additional wine upgrade options available to be added to all or individual kits
- Bookings require a minimum of 10 kits to be ordered and a maximum of 15 kits per cooking class, with a minimum 7-day booking lead for necessary ordering and preparations
- Live cooking classes will take place in a private Zoom meeting, which will allow interaction with Chef Burns
- Kits available for pick-up at the Kelowna Yacht Club the day before the scheduled cooking class

Cooking Class Menu Options:

- Forest Mushroom Risotto with a side Garden Salad \$80.00/kit
- Steak Diane - Flambéed Tenderloin Steak and a Cognac Mushroom Cream Sauce with Baby Carrots & Roasted Garlic Mashed Potatoes \$100.00/kit
- Individual Beef Wellington with Baby Carrots & Roasted Garlic Mashed Potatoes \$100.00/kit
- Italian Night - Carbonara Pasta with Tiramisu \$96.00/kit
- Paella - Chorizo, Chicken, Squid, Prawns, Mussels & Veggies \$92.00/kit
- West Coast Cioppino with Roasted Red Pepper Crostini \$96.00/kit
(a food processor, blender or stand mixer required for this class)
- Indian Inspired Butter Chicken with Raita & Basmati Rice \$80.00/kit

Wine Upgrade Options:

- 50th Parallel Pinot Noir \$15.00/bottle
- Little Engine Silver Chardonnay 2018 \$20.00/bottle
- Little Engine Silver Merlot \$20.00/bottle



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