

Chef Dan Megna's

COOKING CLASS OPTIONS FOR GROUPS OF 8 -10 GUESTS

DEMONSTRATIONAL (3-Courses, Full-Service. Not hands-on.)

These are just a few OPTIONS of what classes are available and have been popular in previous years. These are perfect for birthday groups, team-building/work outings, etc. Minimum guest count is 8 for a class to run. Generally, pricing is in the \$100/pp range plus beverages & tax. Depending on ingredients, some may be slightly less expensive, or slightly more expensive. Please inquire based on the specific class.

All Classes 6:30pm-9/9:30pm in the Private Room (Unless Otherwise Noted)

Class descriptions to the following classes in the pages below.

- # 1 Steak & Beer 1 - The Original Class
- # 2 Plant-Based/Vegan
- # 3 Pasta-3-Ways *2 **NEW RECIPES***
- # 4 Super Gourmet With Seafood
- # 5 WINE 101 (Food Too!)
- # 6 Taste of Twisted Lemon

Other cooking classes which Chef Dan offers are: Steak & Beer II with a focus on game & other meats, Cucina Italiana, Fish & Seafood, Caribbean Getaway, Gourmet Soups and Harvest of Haldimand.

Guests 8 min / 10 max per class.

Demonstrational Classes take place in the Private Room.

Hands-on Classes & Piece-de-Resistance take place in the lower prep kitchen.

*For those who wish, **three specially paired WINE selections** may be purchased (other than the WINE 101 class, which will include wine tasting & instruction.)*

HST to be added. Classes must be pre-paid at time of registration.

Call us at 905-772-6636

 **Pièce de Résistance** *Book Chef Dan & Laurie for Cocktails & Cuisine!*

Details following Class Descriptions!

www.twistedlemon.ca

ig: twistedlemonresto *tw:* twistedlemonres *fb:* /flavourjunkies

DEMONSTRATIONAL COOKING CLASS DESCRIPTIONS

Sit back & relax, or sit up & take notes - either way you'll still get to watch and learn (and eat!) as Chef Dan takes you through these informative and delicious cooking classes!

1 **Steak & Beer 1 - The Original Class**

This class will make your 'inner beer lover meatatarian' very happy! Chef Dan talks about butchery, what to look for in the best cuts of meat - and most importantly, how to cook them to perfection, all the while incorporating his selection of craft beer into his dishes, onto your plates, and into your glasses!

Steak & Beer Lovers - Heaven awaits!
(You must be 19+ to partake in the beer pairing component of this class.)

2 **Plant-Based Vegan For Everyone!**

If you think plant-based vegan is boring then THINK AGAIN!!! Chef will create an entire plant-based menu, incorporating vegan with vegetarian options as part of the discussion. Covered in the class will be how to incorporate protein, flavour and texture, with knowledge & tips/tricks of the trade to accommodate all levels and tastes.

This brand new class is hearty, FULL of flavour and most importantly a decadent NUTRITIONALLY BALANCED evening designed for vegans, meat lovers and everyone in-between.

3 **Pasta Three Ways** *(always one of Chef's biggest hits!)*

*Sample pasta class items - it's different every time!

- * Silky smooth carbonara (the same one that's on our dinner menu!)
- * Stuffed salmon mousse ravioli with sauce alla vodka,
- * Our classic, original hand-rolled sweet potato gnocchi with mushroom-sage cream sauce.

Is your mouth watering yet?? Whether you've been to one of Chef Dan's Pasta classes before or if this is your first, this class is designed to cover both the basic pasta making & rolling techniques, as well as explore mother sauces and how to adapt them to your favourite dish.

4 Super Gourmet With Seafood
* 10 guest maximum - will not be extended *

This is a one-of-a-kind custom dinner experience that will knock your socks off! This is your opportunity to experience Chef Dan as a professional chef, as he pulls out all the stops and gets in to some 'serious' cuisine.

Premium, high end ingredients are used for your *five-course full service Chef's Table* and you will learn three recipes, classic techniques, and tips of the trade. Always one of the most popular classes as it gives the TRUE GOURMET experience combined with the "behind the scenes" access of a cooking class.

5 WINE 101 with our Sommelier Patrick Field

Patrick and Chef Dan tag-team for these very special evenings in a fun and relaxed atmosphere. No pretension or snooty wine talk here!

The discussion will focus on components of how and why we taste, learning how the senses and the brain work in conjunction, and an introduction to the "marrying" of wine and food. No license necessary and no Elvis impersonator!

We will examine wine regions discussing "new vs. old" world wines, blends vs. single grape variety wines focusing on specific characteristics of popular grapes from around the world.

A tasting of wines from around the globe utilizing the information you've just learned and developing the language to properly evaluate styles of wine. This is the fun part!!

Wine and food: OF COURSE THERE WILL BE FOOD!! (And demonstration with Chef Dan) We will talk about which wines might work better with different foods and vice versa. "White with fish" and "red with meat"? Let's find out!!

6 Taste of Twisted Lemon

Twisted Lemon Restaurant opened in summer 2009 and for the few years before, we were known for catering and teaching in Haldimand and surrounding areas. During those early catering years, we built friendships and a strong client base of fellow 'flavour junkies' who strongly suggested that we should include some of their favourite dishes from Chef Dan's menus at our restaurant. We're happy to say we were smart enough to listen!

Now, in our tenth year, a few of those favourite items still remain proudly on our Core Menu, while new menu items and flavours have been introduced to update the classics. Join us for an intimate look at how to create your Twisted Lemon faves on your own!

Other cooking classes which Chef Dan offers are: Steak & Beer II with a focus on game & other meats, Cucina Italiana, Fish & Seafood, Caribbean Getaway, Gourmet Soups and Harvest of Haldimand.

Twisted Lemon's Pièce de Résistance!

Picture this... **You choose a Sunday or Monday...**

Your guests include family, friends or a special someone...

You have the entire Twisted Lemon all to yourself!!!

Chef Dan prepares your favourite dishes, with a few surprises too!

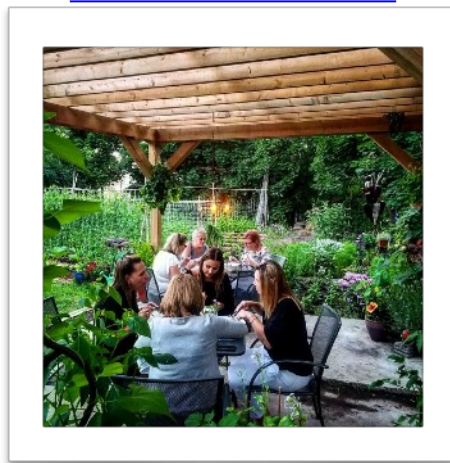
The prep kitchen is set for each of you to make your own cocktails with Laurie!

This is an evening custom designed *just* for your group! You will have fun stirring and shaking your own cocktails, enjoying family-style food while learning bar & cooking techniques you can use at home. Chef Dan will present a mini-class, showing tips as he prepares your food while you watch. *Sometimes our guests even find an apron and join him while their friends sip wine and enjoy 'the show'!*

Chef Dan and Laurie not only consider this to be one of their *favourite* ways to spend an evening together, they also believe this is a pretty special way for you to celebrate love, life, food and friends. That's what it's all about!

Costs will reflect your custom-designed experience - although a rough estimate would be \$135-\$150 pp + HST (not including alcohol.)

These evenings are fully custom consulted and booked privately - please email chef@twistedlemon.ca



THE FINE PRINT

For **ALL** Demonstrational & Hands-on Classes, Chef Dan confirms his menus just prior to scheduled dates, as he uses the **freshest, highest quality ingredients**, utilizing **local** and **seasonal** product when available. Menus are not available or released in advance unless in the case of special items or options requested/discussed in advance. Please tell us if you have any food allergies or special dietary requirements, and we will do our best to accommodate.

FULLY CUSTOM Classes (mix & match recipes, ideas or themes!) are also available for a minimum of 8, maximum of 10 guests.

For something (or someone) special...

If you are interested in **One-On-One, Kids Classes or Private Hands-On Classes**, please contact Chef Dan chef@twistedlemon.ca

REGISTRATION DETAILS FOR ALL TWISTED LEMON CLASSES & EVENTS

- REGISTER:** Call Twisted Lemon at 905.772.6636, or drop in to purchase your seat(s).
- PRE-PAYMENT:** **All cooking classes & special events must be pre-paid upon booking, without exception.** Space is limited for each event, and are available on a first-come basis. Accepted Forms of Payment: cash, Visa, MasterCard, debit or cheque.
- REFUNDS:** If you are unable to attend, there is a full refund with more than 14 days advance notice of class dates, 50% refund for 8 – 14 days notice, and 100% non-refundable within 7 days.
- TAX:** All classes are subject to 13% HST.
- GRATUITIES:** Gratuities are appreciated and are at your own discretion.
- NOTE:** You must be at least nineteen years of age to partake in events with alcohol.
- PERFUME:** Please refrain from wearing perfume/cologne to cooking or wine classes.

Chef Dan Megna & Laurie Lilliman
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