1. **Holiday Bake Shop**

Get into the holiday spirit with an afternoon of festive baking and a chef-inspired twist on the classic Christmas cookie box. Working alongside our chefs, you'll prepare six distinctive holiday cookies featuring rich chocolate, warming spices, bright citrus and a few unexpected flavours. We'll explore a variety of baking techniques, from shortbread and chewy drop cookies to filled and decorated cookies, creating a collection that feels luxurious and festive.

Partway through the class, we'll take a break from baking to enjoy a selection of charcuterie and savoury small bites before heading back into the kitchen to finish our cookies. At the end of the class, we'll taste all six creations together, and each guest will take home at least one dozen handmade holiday cookies, ready to share, gift or keep for yourself. This hands-on class runs approximately 3 - 4 hours, depending on baking times

**Menu**

- **Dark Chocolate Molasses Thumbprints**
- **Stracciatella Shortbread**
- **Spiced Rye and Ginger Cookies**
- **Speculoos Sandwich Cookies with Salted Cookie Butter Cream**
- **Chewy Cranberry and Orange Cookies**
- **Matcha Butter Cookies with White Chocolate**

2. **Holiday Cocktail Party**

Get ready to entertain this holiday season with a hands-on cooking class inspired by the best part of a great Holiday party; the food! Together with our chefs, we'll create a festive spread of elevated appetizers and small bites designed for sharing. We'll take inspiration from nostalgic holiday entertaining while adding fresh flavours, seasonal ingredients and a few restaurant-inspired techniques to give the classics a modern twist.

Along the way, we'll share our chefs' tips for planning a holiday menu, preparing dishes ahead of time and getting everything onto the table while there's still time to enjoy your own party. At the end of class, we'll gather around the table and enjoy everything we've prepared together.

Come hungry! This menu may be made up of small bites, but together they make a festive holiday feast.

**Menu**

**On Arrival - Holiday Grazing Board**
Cheese, cured meats, seasonal preserves, pickles, fresh and dried fruit, crackers and breads

**Chicken Liver Pâté with Port and Winter Conserves**
toasted crostini

**Smoked Trout Rillettes on Rye Crisps**
lemon, fresh herbs and pickled shallots

**Crispy Phyllo Rolls with Roasted Squash, Sage and Feta**

**Mushroom Duxelles Vol-au-Vents**
Parmesan and fresh thyme

**Holiday Stuffing Croquettes**
cranberry mostarda

**Caramel Glazed Pork Belly Skewers**
quick pickles and fresh herbs

**Dessert - Chef's Holiday Centrepiece**
*A festive dessert prepared by our chefs to finish the evening*

3. **Christmas in Eastern Canada**

Gather around the table for a holiday cooking class inspired by the food traditions and winter flavours of Eastern Canada. Together with our chefs, we'll explore dishes rooted in the holiday tables of Québec, Newfoundland and Labrador, and Acadian communities, while putting our own contemporary spin on some of the seasonal ingredients and accompaniments that make these meals so comforting.

Along the way, we'll discover the stories behind the food, and use these traditions as the starting point for a generous family-style feast that feels festive, familiar and fresh. Expect plenty of hands-on cooking, useful techniques and some wonderful food stories as we celebrate the many ways traditions are carried forward through the meals we cook and share. At the end of class, we'll gather around the table together to enjoy the holiday feast we've created.

**Christmas in Eastern Canada -** *Réveillon, Regional Traditions and Winter Flavours*

**Newfoundland Savoury Dressing-Stuffed Chicken Breast**
*summer savoury dressing and pan gravy*

**Québécois Ragoût de Boulettes**
*spiced pork meatballs and toasted-flour gravy*

**Pickled Beets**

**Roasted Carrots and Turnip**
*maple, brown butter and thyme*

**Charred Cabbage and Apple**
*cider vinegar, mustard seed and fresh herbs*

**Buttered Crushed Potatoes**
*chives and parsley*

**Dessert**

**Acadian Poutine à Trou**
*apple, cranberry, raisin and brown sugar syrup, cream*