

December 2020		14 <sup>th</sup> MONDAY	15 <sup>th</sup> TUESDAY	16 <sup>th</sup> WEDNESDAY	17 <sup>th</sup> THURSDAY	18 <sup>th</sup> FRIDAY	19 <sup>th</sup> SATURDAY	20 <sup>st</sup> SUNDAY
		Lunch Time						
AFTERNOON	1:30 pm 3:30pm	No Sessions	No Sessions	No Sessions	<b>Family Culinary Adventures</b> Poolside Bistro Pan-Latin American Cuisine Chicken Vegetable Empanadas served with Spicy Chipotle Mayo Sauce	<b>Adults Culinary Session</b> Whole Roasted Caribbean Lobster served with Charred Lemon, Thyme Fonduta	<b>Family Culinary Adventures</b> Traditional Chinese Handmade Shrimp or Chicken Wontons served with Garlic Soy Ponzu Sauce and Chili Sauce	<b>Adults Culinary Session</b> Whole Roasted Caribbean Lobster served with Charred Lemon, Thyme Fonduta
	Dinner Time							
EVENING	5:30 pm 7:30pm	No Sessions	No Sessions	No Sessions	<b>Adults Culinary Session</b> Original Take on Japanese Classic Sushi Hand Rolls Lobster Dynamite Spicy Lobster, California Roll	<b>Family Culinary Adventures.</b> Italian Fresh Artisanal Handmade Bread and Pasta served with Classic Signature Table-Side Caesar Salad	<b>Adults Culinary Session Farm to Table</b>	<b>Family Culinary Adventures</b> Traditional Chinese Handmade Shrimp or Chicken Wontons served with Garlic Soy Ponzu Sauce and Chili Sauce

December 2020		21 <sup>st</sup> MONDAY	22 <sup>nd</sup> TUESDAY	23 <sup>rd</sup> WEDNESDAY	24 <sup>th</sup> THURSDAY	25 <sup>th</sup> FRIDAY	26 <sup>th</sup> SATURDAY	27 <sup>th</sup> SUNDAY
AFTERNOON	Lunch Time							
	1:30 pm 3:30pm	<b>No Sessions</b>	<b>Junior Chefs Culinary Chop Adventure</b>	<b>Junior Chefs Farm to Table Adventures</b>	<b>Family Culinary Adventures</b> Poolside Bistro Pan-Latin American Cuisine Chicken Vegetable Empanadas served with Spicy Chipotle Mayo Sauce	<b>Adults Culinary Session</b> Whole Roasted Caribbean Lobster served with Charred Lemon, Thyme Fonduta	<b>Family Culinary Adventures</b> Traditional Chinese Handmade Shrimp or Chicken Wontons served with Garlic Soy Ponzu Sauce and Chili Sauce	<b>No Sessions</b>
EVENING	Dinner Time							
	5:30 pm 7:30pm	<b>No Sessions</b>	<b>Adults Culinary Session</b> Whole Roasted Caribbean Lobster served with Charred Lemon, Thyme Fonduta	<b>Special Holiday Edition "Dinner"</b> Lightly Spiced, Carrot & Butter Bean Soup, Hand Carved Roasted Turkey Roulade with lobster Stuffing & Cranberry/ Roasted Root Vegetable served with cherry tomatoes & Red Onions Ratatouille Garlic Butter Mash Potato	<b>Family Culinary Adventures</b> Traditional Chinese Handmade Shrimp or Chicken Wontons served with Garlic Soy Ponzu Sauce and Chili Sauce	<b>Adults Culinary Session</b> Original Take on Japanese Classic Sushi Hand Rolls Lobster Dynamite Spicy Lobster, California Rolls	<b>Adults Culinary Session Farm to Table</b>	<b>No Sessions</b>

Dec 2020 – Jan 2021		28 <sup>th</sup> MONDAY	29 <sup>th</sup> TUESDAY	30 <sup>th</sup> WEDNESDAY	31 <sup>st</sup> THURSDAY	1 <sup>st</sup> FRIDAY	2 <sup>nd</sup> SATURDAY	3 <sup>rd</sup> SUNDAY
		Lunch Time						
AFTERNOON	1:30 pm 3:30pm	<b>No Sessions</b>	<b>Junior Chefs Culinary Chop Adventure</b>	<b>Junior Chefs Farm to Table Adventure</b>	<b>Family Culinary Adventures</b> Poolside Bistro Pan-Latin American Cuisine Chicken Vegetable Empanadas served with Spicy Chipotle Mayo Sauce	<b>Adults Culinary Session</b> Whole Roasted Caribbean Lobster served with Charred Lemon, Thyme Fonduta	<b>Family Culinary Adventures</b> Traditional Chinese Handmade Shrimp or Chicken Wontons served with Garlic Soy Ponzu Sauce and Chili Sauce	<b>No Sessions</b>
	Dinner Time							
EVENING	5:30 pm 7:30pm	<b>NoSessions</b>	<b>Adults Culinary Session</b> Whole Roasted Caribbean Lobster served with Charred Lemon, Thyme Fonduta	<b>Family Culinary Adventures</b> Traditional Chinese Handmade Shrimp or Chicken Wontons served with Garlic Soy Ponzu Sauce and Chili Sauce	<b>Raise Your Glass, To a New Years Eve "Dinner"</b> Pepper Crusted Lamb with Roasted Vegetables Crushed Black peppercorn and salt are pan seared and served alongside roasted potatoes and broccolini	<b>Family Culinary Adventures.</b> Italian Fresh Artisanal Handmade Bread and Pasta served with Classic Signature Table-Side Caesar Salad	<b>Adults Culinary Session Farm to Table</b>	<b>No Sessions</b>