

JUNE 2023		MONDAY 5th	TUESDAY 6th	WEDNESDAY 7th	THURSDAY 8th	FRIDAY 9th	SATURDAY 10th
MORNING CLASSES	11:30am- 1:30pm	NO OFFERING	Tiny Chef (Ages 3-8yrs) Seasonal Fruit Cheese Danish	Mini Master Culinary Adventure (Ages 9-14) White BBQ Meatballs w/Sweet Potato Wedges ~Air Fryer Edition~	Tiny Chef (Ages 3-8yrs) Chocolate Brownie A La Mode	Mini Master Culinary Adventure (Ages 9-14) Bahamian Banana Bread	Tiny Chef (Ages 3-8yrs) Banana Chocolate Chip Muffin
EVENING CLASSES	6:30pm- 8:30pm	NO OFFERING	Taste & Technique Culinary Experience (18yrs+) Spiced Vitamalt Glazed Skirt Steak, Creamy Polenta Toasted Herb Crumble	Communal Culinary Showcase (Family Adventure) “Backyard BBQ” Spatchcock Chicken, Brown Butter Cornbread Street Style Corn	Taste & Technique Culinary Experience (18yrs+) ”The Kitchen Steak House” 7oz. Filet Mignon Crispy Truffle Mac & Cheese Roasted Brussels Sprouts Chimichurri Sauce	Communal Culinary Showcase (Family Adventure) Grilled Pawns with Citrus Brown Butter Glazed w/ Creamy Island Grits & Toasted Herb Crum	Taste & Technique Culinary Experience (18yrs+) Pan Seared Blackened Grouper, Pigeon Pea & Pineapple Salsa with Island Style Stir Fry Vegetables

JUNE 2023		MONDAY 12th	TUESDAY 13th	WEDNESDAY 14th	THURSDAY 15th	FRIDAY 16th	SATURDAY 17th
MORNING CLASSES	11:30am- 1:30pm	NO OFFERING	Tiny Chef (Ages 3-8yrs) Chocolate Chip Cookie Ice Cream Sandwich	Mini Master Culinary Adventure (Ages 9-14) Sushi Party !!	Tiny Chef (Ages 3-8yrs) Seasonal Fruit Cheese Danish	Mini Master Culinary Adventure (Ages 9-14) Asian Gyoza w/ Soy Dipping Sause	Tiny Chef (Ages 3-8yrs) Chocolate Brownie A La Mode
EVENING CLASSES	6:30pm- 8:30pm	NO OFFERING	Taste & Technique Culinary Experience (18yrs+) Pan Seared Blackened Grouper, Pigeon Pea & Pineapple Salsa with Island Style Stir Fry Vegetables	Communal Culinary Showcase (Family Adventure) Conch & Corn Pappardelle w/ Seafood Reduction & Pickled Shallots	Taste & Technique Culinary Experience (18yrs+) "The Kitchen Steak House" 7oz. Filet Mignon Crispy Truffle Mac & Cheese Roasted Brussels Sprouts Chimichurri Sauce	Communal Culinary Showca se (Family Adventure) "Backyard BBQ" Spatchcock Chicken, Brown Butter Corn bread Street Style Corn	Taste & Technique Culinary Experience (18yrs+) Spiced Vitamalt Glazed Skirt Steak, Creamy Polenta Toasted Herb Crumble



JUNE 2023		MONDAY 19th	TUESDAY 20th	WEDNESDAY 21st	THURSDAY 22nd	FRIDAY 23rd	SATURDAY 24th
MORNING CLASSES	11:30am- 1:30pm	NO OFFERING	Tiny Chef (Ages 3-8yrs) Seasonal Fruit Cheese Danish	Mini Master Culinary Adventure (Ages 9-14) Bonfire S'more Parfait	Tiny Chef (Ages 3-8yrs) Chocolate Brownie A La Mode	Mini Master Culinary Adve nture (Ages 9-14) Funfetti Cinnamon Rolls	Tiny Chef (Ages 3-8yrs) Banana Chocolate Chip Muffin
EVENING CLASSES	6:30pm- 8:30pm	NO OFFERING	Taste & Technique Culinary Experience (18yrs+) Spiced Vitamalt Glazed Skirt Steak, Creamy Polenta Toasted Herb Crumble	Communal Culinary Showcase (Family Adventure) “Backyard BBQ” Spatchcock Chicken, Brown Butter Cornbread Street Style Corn	Taste & Technique Culinary Experience (18yrs+) ”The Kitchen Steak House” 7oz. Filet Mignon Crispy Truffle Mac & Cheese Roasted Brussels Sprouts Chimichurri Sauce	Communal Culinary Showcase (Family Adventure) Grilled Pawns with Citrus Brown Butter Glazed w/ Creamy Island Grits & Toasted Herb Crum	Taste & Technique Culinary Experience (18yrs+) Pan Seared Blackened Grouper, Pigeon Pea & Pineapple Salsa with Island Style Stir Fry Vegetables



JUNE/JULY 2023		MONDAY 26th	TUESDAY 27th	WEDNESDAY 28th	THURSDAY 29th	FRIDAY 30th	SATURDAY 1st
MORNIN G CLASSES	11:30am- 1:30pm	NO OFFERING	Tiny Chef (Ages 3-8yrs) Chocolate Chip Cookie Ice Cream Sandwich	Mini Master Culinary Adventure (Ages 9-14) Sushi Party !!	Tiny Chef (Ages 3-8yrs) Banana Chocolate Chip Muffin	Mini Master Culinary Adventure (Ages 9-14) Asian Gyoza w/ Soy Dipping Sause	Tiny Chef (Ages 3-8yrs) Chocolate Brownie A La Mode
		NO OFFERING	Taste & Technique Culinary Experience (18yrs+) Pan Seared Blackened Grouper, Pigeon Pea & Pineapple Salsa with Island Style Stir Fry Vegetables	Communal Culinary Showcase (Family Adventure) Conch & Corn Pappardelle w/ Seafood Reduction & Pickled Shallots	Taste & Technique Culinary Experience (18yrs+) "The Kitchen Steak House" 7oz. Filet Mignon Crispy Truffle Mac & Cheese Roasted Brussels Sprouts Chimichurri Sauce	Communal Culinary Showcas e (Family Adventure) "Backyard BBQ" Spatchcock Chicken, Brown Butter Corn bread Street Style Corn	Taste & Technique Culinary Experience (18yrs+) Spiced Vitamalt Glazed Skirt Steak, Creamy Polenta Toasted Herb Crumble

