

riva cooking class

winter 2018



we've got some fun and interesting classes planned for march 2018. Join us as we cover everything from wine tasting, curing & pickling to must have italian ingredients. back again is our very popular kids march break camp.

[schedule](#)

march 6th, 20th & 27th – weekly tuesday classes beginning at 6pm

[kids classes](#)

march break classes – tuesday & thursday, 10am-2pm

march 6th

vino 101

italian wines vs prince edward county wines



Interested in learning more about wine & wine pairings? join johen, our dining room manager a she compares italian & prince edward county wines. you will taste wines from both regions, learning what makes each region unique. the class is followed by a 3-course dinner & optional wine pairing

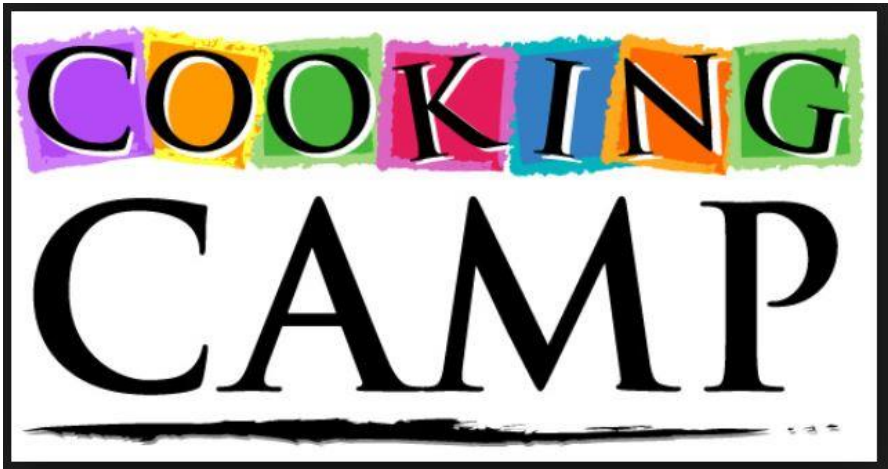
what's included

taste 3 italian wines & 3 wines from prince edward county
our chef will select a cheese to compliment each wine
3-course dinner

10 guest maximum

\$95 per person + tax & gratuity

march break kids camp



our chefs will guide the kids through a few classic italian recipes. they will get a chance to make their own pizza from scratch.

what's included

cooking class

lunch

crafts

bring home family dinner

12 guest maximum (ages 6-12)

\$50 per child includes tax & gratuity

march 20th antipasti



everything antipasti! in this class our chefs will discuss the curing process for a variety of cured meats. we'll also look at pickling & condiments.

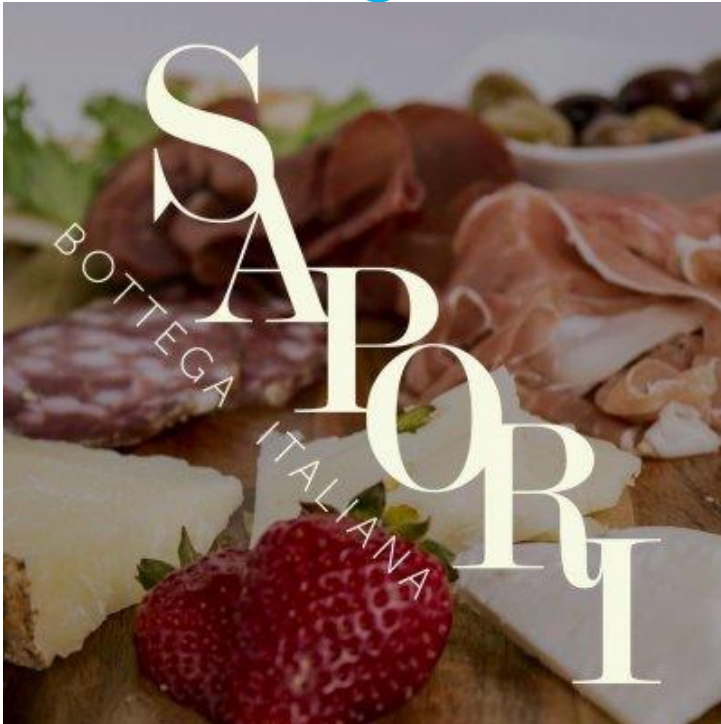
you will learn

- different curing & preserving methods
- how to create delicious condiments
- breads & crustini

followed by a 3-course dinner
10 guest maximum
\$85 per person + tax & gratuity

march 27th

italian ingredients



join us as we welcome the folks from savori bottega in Kingston. they will bring along with them some 'must have' italian pantry ingredients. our chefs will create a 3-course dinner using many of the bottega's ingredients.

20 guest maximum

\$85 per person + tax & gratuity