

# riva cooking class winter 2019



in addition to our great demonstration classes we are offering 2 hands on classes for 2019.

## [schedule](#)

tuesday evenings from january 29<sup>th</sup> – march 19<sup>th</sup> – tuesday's not listed are available for private groups. call to arrange the class of your choice.

# january 29<sup>th</sup>

## hands on pasta



in this class our chefs will lead you through making pasta dough along with a variety of shapes and accompanying sauces. the class is followed by a family style dinner.

### you will learn

fettucine

ravioli

gnocchi

6 guest maximum

\$100 per person (includes tax & gratuity)

# february 19<sup>th</sup> northern italy



in this class you will get a chance to sample a variety of wines from northern italy. you will be guided you through a number of fantastic wines from the region, while our chefs pair foods to accompany each wine. the class is followed by a family style dinner.

## you will taste

prosecco

pinot grigio

Valpolicella

barolo

12 guest maximum

\$100 per person (includes tax & gratuity)

# March 5<sup>th</sup>

## hands on bread



in this class you will get the opportunity to work alongside our chefs. Kneading and forming different breads. You will make pizza dough, focaccia bread & riva's dinner bread. the class is followed by a family style dinner.

### you will learn

pizza dough  
variety of focaccia  
riva's sourdough

6 guest maximum  
\$100 per person (includes tax & gratuity)

# March 19<sup>th</sup>

## tuscan dinner



in this class our chefs will demonstrate the comfort foods of the Italian alps. through the class you will be treated to a sampling of wines from one of italy's most famous wine regions. the class is followed by a family style dinner

### what's included

sampling of 3 tuscan wines

sit back, relax and watch as our chefs share a few traditional recipes

family style dinner

12 guest maximum

\$100 per person (includes tax & gratuity)