



Private Cooking & Baking Classes

Our private classes offer hands-on culinary experiences using high-quality, thoughtfully sourced ingredients. Perfect for birthdays, family gatherings, celebrations, and private group events.

Classes are designed for up to 12 guests unless otherwise noted.

Additional guests may be accommodated for an added per-person fee.

Tier One: Hands-On Classics

1.5 Hours | \$475 for up to 12 guests

Additional guests: \$28 per person

Fun, interactive classes that are approachable and social.

Pretzel Class

Learn how to make soft pretzels from scratch, including shaping and baking. Guests will prepare dipping sauces and enjoy their pretzels during class.

Cannoli Class

Participants learn how to make classic cannoli shells and fresh ricotta filling, then assemble and decorate their own cannoli.

Bagel Baking Class

Learn to knead, shape, and bake traditional bagels using local organic flour. Guests enjoy one fresh bagel during class and take one home.

French Crêpe Class

Learn to make classic French crêpes from scratch, along with whipped cream and fruit compote for topping.

Tier Two: Signature Workshops

2 Hours | \$525 for up to 12 guests

Additional guests: \$30 per person

More in-depth instruction with elevated techniques and takeaways.

Taco Night Cooking Class

Make taco shells from scratch while learning proper knife skills and kitchen safety. Guests prepare fillings, guacamole, and salsa, then enjoy their tacos together.

Sourdough Bread Class

Learn how to create and maintain a sourdough starter and bake artisan sourdough bread. Each guest takes home a starter and baguette.

Artisan Bread Class

Explore a variety of artisan breads while learning the full process from mixing and kneading to shaping and baking. Guests make a loaf to take home.

Charcuterie Board Workshop

Learn how to build a balanced and beautiful charcuterie board, including cheese selection, accompaniments, and presentation techniques. Guests enjoy their boards during class.

Focaccia Is Art Class

Create focaccia dough from scratch and turn it into edible art using herbs and vegetables. Guests bake and enjoy their focaccia together.

Artisan Ice Cream Class

Learn why ingredient quality matters while making custard-style ice cream. While the ice cream churns, guests prepare hot fudge, whipped cream, and fruit compote.

Tier Three: Immersive Culinary Experiences

3 Hours | \$625 for up to 12 guests

Additional guests: \$35 per person

Extended classes that include a full shared meal prepared during the experience.

Artisan Pizza Class

Learn to make artisan pizza dough, shape crusts, and build pizzas using high-quality toppings. Guests bake and enjoy their own pizzas.

Grilled Pizza Class

Similar to our artisan pizza class, with instruction focused on grilling pizzas. Guests prepare, grill, and enjoy their pizzas together.

Authentic Italian Pasta Class

Learn to make fresh pasta dough and shape multiple styles of pasta using high-quality ingredients. Guests enjoy the meal together at the end of class.

Authentic Italian Lasagna Class

Prepare a full lasagna from scratch, including fresh noodles. Guests enjoy a complete meal with house garlic bread and garden salad.

Optional Enhancements

- Additional room time — **\$75 per hour**
- Add artisan pizzas, vegetable platters, fruit platters, salad and/or a charcuterie board
- Dessert options available
- Beverage packages available upon request

Booking Information

- Full payment is required at booking
- Payments are non-refundable
- With a minimum of **48 hours' notice**, rescheduling may be discussed
- Workshops can be customized based on group size and goals