

Start your own “happy hour” with good food, good wine, and good friends.

“Shake” things up with a private bartending class

This interactive class is a great way to mingle, mix and just be merry!

(15-guest minimum, 50-guest maximum)

Each guest will receive:

- * Custom recipe booklet
- * House made Hors d’oeuvres
- * Stainless Beverage Shaker
- * Hands on instruction featuring five Favorite Martini Cocktails

\$60 per person



Get out of the microwave routine with Executive Chef, Jason McClure’s gourmet cooking class

We’ll provide the recipes, the freshest ingredients and chef instruction - you just add the guest list. This class held in Sazerac’s bistro is a sure thing for the gourmet enthusiast.

(20-guest maximum, scheduling restrictions apply)



Each guest will receive:

- * Custom recipe booklet
- * Each course paired with the perfect wine
- * Sazerac Chef’s Apron

\$90 per person lunch/\$100 per person dinner



*Food and Beverage subject to service charge and Washington State sales tax
Please contact Whitney Brown, Director of Catering at 206-516-5007 for more information*

Cooking Class Sample Menus

Each course is served with a classic wine pairing



Silky Parsnip Soup with Crouton and Roasted Hazelnut Oil
Chicken Cordon Bleu with Manchego, Cured Ham and Arugula
Valrhona Chocolate Truffles



Spicy Tuna Tartare with Fresh Avocado
House Made Ricotta Dumplings with English Peas and Cured Bacon
Heirloom Apple Buckle with Brandied Raisins and Crème Chantilly



Warm Goat Cheese Croquette, Arugula, Apples, Pears & Toasted Hazelnuts
Butternut Squash Risotto, Pancetta, Crab & Bellwhether Farms Crecenza
Banana Maple Strudel with Bourbon Cream

Menus are samples only and subject to change based on seasonality and the availability of the freshest produce, meats, poultry and seafood.



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