

COOKING CLASSES 2.0

# VIDEO-CONFÉRENCES!

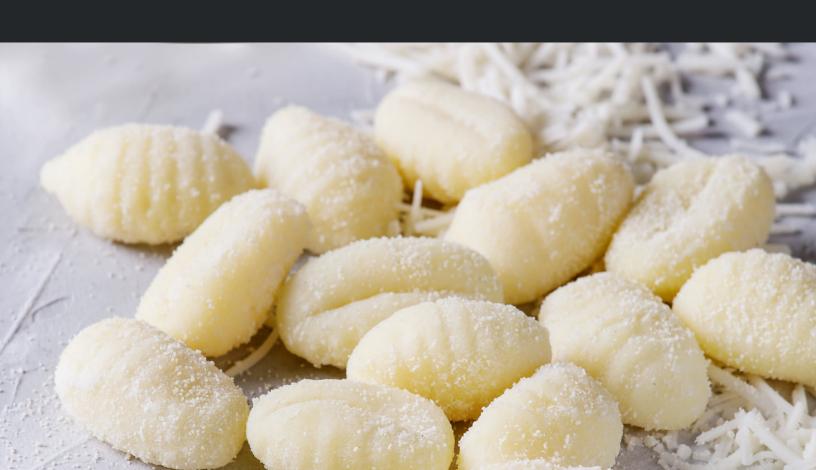


Since 2008, La Guilde Culinaire's team and his chef Jonathan Garnier share their passion for cooking.

We now offer virtual formulas to answer the new social distancing needs that our society faces.

A new 2.0 formula has been created for a private event that centers around a culinary activity between friends or colleagues.

Take advantage of the knowledge our experts will bring in the comfort of your kitchen



### OUR VIRTUALS FORMULAS

### **Cooking classes**

1h to 2h - 2 recipes

- Create a gourmet meal with 2 dishes that can serve 2 to 4 people.
- Shipping of the recipes and ingredients directly to your guests.
- The class which takes place on a virtual platform of your choosing.

### **Mixology workshop**

1h to 1h30 - 1 to 3 unique cocktails

- Making of 1 to 3 unique cocktails.
- Shipping of the recipes and ingredients directly to your guests.
- The class which takes place on a virtual platform of your choosing.

### Wine tasting

1h to 2h - 3 to 6 wines (red/ white/ bubbles)

- This experience is tailored to your needs.
- Selection of the wine according to your budget and tastes.
- Tasting accompanied by our sommelier which takes place on a virtual platform of your choosing.



# WITH OR WITHOUT PACKAGES

Choose the turnkey option and have us ship you the ingredients in an isothermal package.

Or receive a list of ingredients that you need to procure for your activity.





## PROGRESSION

- 1. Reserve a date
- 2. Choose a formula
- 3. Select your menu
- 4. Send the virtuals invitations
- 5. Cook with the Chef
- 6. Enjoy







### Choose one of our favorites for a maximal experience

### MENU 1

Italien vegetarian meatballs, pan seared garlic zucchini and polenta.

70% dark chocolate fondant

### MENU 2

Homemade fresh pastas
Arugula pesto
and poached egg

Lemon pie deconstructed verrine

### MENU 3

Homemade gnocchis in a cream sauce, peas and bacon.

Apple and caramel soft cake.

### MENU 4

Express vegetable Pad Thaï

Decadent 70% dark chocolate and coconut mousse

### MENU 5

Seasonal vegetable risotto

Chef's panna cotta and jelly

### MENU 6

Chef's sushis

70% dark chocolate and banana crisp

### MENU AU CHOIX



To create your own menu, select :
starter + main course
or
main course + dessert.

### **STARTERS**

INBAAAAAA

- Vegetable napoleon, Provincial style
- Vegetarian samosas and banana mayo
- Hot goat cheese toast and arugula

### MAINS

- Peanut butter chicken, sautéed vegetables and rice
- Mushroom risotto
- Honey mustard pork tenderloin, roasted potatoes and root vegetables.

### **DESSERTS**

- 70% Cacao Barry Ocoa dark chocolate fondant
- Fine apple pie and caramel
- Cheesecake verrines and berries





### CHRISTMAS MENU 1

Tempeh crisps with meat pie seasoning

Duck leg confit, cranberries chutney, seasonal vegetables and gourmet polenta..

### CHRISTMAS MENU 2

Gingerbread house confection workshop.

Cookie cutting and decoration tool kit.

### CHRISTMAS MENU 3

Christmas log confection, chocolate ganache and jelly.

Decoration workshop.









(Rum, beer, mint and lime...)

#### Gin Tea mule

(Gin, tea, lime, ginger beer...)

### Mango Colada



(Rum, mango juice, pineapple juice, coconut milk, lemon juice, pepper...)

#### Mai tai

(White rum, Triple Sec et almond sirup...)

### Spritz du chef



(Gin or vodka, strawberry puree, tonic and grapefruit juice...)

### Tiramisu cocktail

(Amaretto, coffee, cream, vanilla, marshmallow...)

### Pimp d'or

(Rum, coconut milk, almond sirup and grapefruit juice...)



