



JW Griffin Cooking School 2012

Saturday, January 14 - Pasta Making

Love Italian food? Learn the art of pasta making with our talented chefs as they mesmerize you with seasonal flavors and eye catching dishes.

- \$50 per person; includes gourmet Italian lunch
- 9am-12pm at PRIMO

Saturday, February 11 –Valentine’s Day Night

Need a little help to show your sweetheart you know your way around the kitchen? Prepare a 3-course meal alongside the chefs and show that special person a tastier side on this special day.

- \$75 per person; includes complimentary glass of red or white wine
- 3pm-6pm at Citron (Citrus Room)

Saturday, March 17- Charcuterie

Do you love cured meats and sausages? Get with our talented butchers as they prepare mouth watering charcuterie platters. They will show you techniques to make you look like a pro.

- \$45 per person
- 9am-12pm at PRIMO

Saturday, April 7 – PRIMO Garden Ventures

Explore our PRIMO Garden and design dishes with the freshest ingredients available. Our chefs will assist in developing your palate on food and wine pairing while dining a la fresco lakeside.

- \$70 per person; includes three wine flights
- 4pm-7pm at PRIMO Garden

Saturday, May 12- Whole Hog Cookery “Pigg’n Out”

It’s all about pigg’n out. Learn how to butcher and cook the different parts of a young hog. It’s the start of BBQ season and our award winning “Smoke on the Lakes” BBQ team is on hand to show you the tricks of the trade.

- \$70 per person; includes lunch and two beers
- 9am-1pm at PRIMO Garden

Saturday, June 9 – Beer Making

Forget wine... craft beers are on the rise! Get with our brew masters and learn the secrets of making great and simple beer. Perfect for Father’s Day!

- \$45 per person; includes two bottles of your finished product
- 2pm-5pm at Citron (Citrus Room)

For reservation please call 407-393-4683