



Chesapeake Bay Cuisine Private Class

Join us for an immersive Chesapeake Bay cooking class where you'll learn to capture the fresh, vibrant flavors of this unique culinary region. Guided by an expert chef, you'll explore the bounty of the Chesapeake Bay, discovering seasonal ingredients, traditional techniques, and the culinary traditions that have shaped this coastal cuisine.

Menu Options

DF = Dairy Free: these recipes contain no cow's milk or butter

GF = Gluten Free: these recipes contain no gluten

V = Vegetarian: these recipes may include eggs, cheese but no meat/fish

Appetizer Course *(choose one)*

Maryland Crab Dip Bites in Phyllo Shells or Mushroom Caps***

or

Oysters Canvasback (GF)*

(oysters on the half shell roasted and topped with bacon, brandy, butter, fresh thyme & Parmiggiano-Reggiano)

Entrée Course *(choose one)*

Chesapeake Bay Crab Cakes** with Spicy Remoulade Sauce

or

Pan Seared Rockfish with Lemon Cream Sauce (GF)

Side Dish *(choose one)*

Vegetable Tian* (V)
or
Tomato-Hominy Casserole (GF, DF)

Dessert Course (choose one)

Hot Milk Cake
or
Chess Pie

* Can be made DF for an upcharge of \$5 per recipe

** Can be made GF for an upcharge of \$5 per recipe