



March Newsletter

Last month Mark and I went on a troll hunt in the Seattle area. We found all five Thomas Dambo trolls, plus the bonus troll under the Fremont bridge. We had some really nice visits with friends and family. I was a great mini vacation.

Mark and I will be offering a Wine Pairing Dinner on March 23rd. I'm also happy to have Amy Black of Flourishing Festivities teaching in the Class Cooking kitchen. Tyler of Wild Salt Studio has also come up with two amazing new class offerings in March.



Class Cooking Wine Pairing Dinner: French Influences Saturday, March 23rd 5pm \$150 per person (includes tax and gratuity)

I'm excited to start our wine pairing dinners again this month! This dinner is inspired by French bistro meals. We'll have four courses paired with wines that Mark has chosen to accompany each course.

- Appetizer: twice baked souffle with a tomato cream sauce
- Salad: mixed baby greens with a classic vinaigrette
- Main: Pommes Anna, tenderloin steak and asparagus topped with an orange Hollandaise
- Dessert: Profiteroles with coffee ice cream and hot chocolate sauce

WildSalt Studio: Moroccan Class Friday, March 8th 3pm to 6pm \$99 per person

We'll make and enjoy a savory, flavorful Moroccan meal using exciting spices and easy techniques. Cooking from 3pm to 5pm; meal time 5pm to 6pm.

- Ras el Hanout spice blend- a North African spice blend we will make in class. Everyone will take home their blend to recreate these recipes at home!
- Moroccan braised chicken thighs with onions, tomatoes, dates and green olives.
- Saffron rice with pomegranate, almonds and cilantro.
- Garlic butter and cilantro flatbread.





WildSalt Studio: Lean and Green

Wednesday, March 20th 3pm to 6pm \$99 per person

Dry January is long gone and we're all still recovering from too many Valentine's chocolates! This healthy and delicious protein and veggie loaded dinner is perfect for a resolution reset. We'll make and enjoy exciting, herbaceous and flavorful healthy recipes during this lean & green class. Cooking from 3pm to 5pm; meal time 5pm to 6pm.

- Green goddess chicken thighs
- Whole roasted cauliflower with green tahini sauce
- Mediterranean chickpea salad with feta cheese and lemon vinaigrette



To register for WildSalt Studio classes head to:
<https://www.wildsaltstudio.com/classes>
 Fill out the form and select the box for workshops & classes. Thanks, and see you in class!



Flourishing Festivities: Wholesome Indulgence: Paleo Cake Baking Masterclass by Amy Black

Sunday, March 17th 4pm to 7pm \$99 per person

Join Amy Black of Flourishing Festivities for a 3 hour immersive cake baking class that celebrates flavor and health. Discover the art of crafting indulgent treats that nourish the body and satisfy the soul, all while mastering essential baking skills. Learn about the nutritional benefits of gluten-free and Paleo living, empowering you to make informed choices for a vibrant lifestyle. Plus, enjoy discounted wine from Burnt Bridge Cellars next door. Students will take home their creations! Elevate your baking prowess and embrace wholesome indulgence with us! Find out more about Amy, and reserve your spot today at:

www.flourishingwithamy.com/order/p/intro-paleo-baking-class