

## Salud! Cooking Class - The Steakhouse (Hands On)

Wednesday, September 26th

### **The Steakhouse** (Hands On)

6:30–9:30 p.m. \$65

Michelle Di Maio Pellegrini &

### **Will Harris of White Oak Pastures**

Classic steakhouse establishments are known for hefty portions, distinctive atmospheres, and a trademark cuisine that has been pleasing diners for decades. Spend an evening learning the techniques and recipes you need to replicate your favorite steakhouse experience at home and meet a local producer of grass-fed beef, Will Harris of White Oak Pastures in Bluford, GA. Learn the techniques for grilling vegetables, roasting garlic, searing a steak and making a pan sauce, parcooking potatoes, working with puff pastry, and sautéing and flambéing fruit. You'll sit down to supper with Will and learn about life on his farm as you discover the differences between traditionally raised and grass-fed beef. Don't miss this rare opportunity to learn where your food comes from and how it is farmed. Menu includes Grilled Vegetable Bruschetta with Roasted Garlic & Goat Cheese; Grass-fed Pan-Seared Ribeye with Red Wine and Shallot Glaze; Garlic and Cream Potatoes Baked in Puff Pastry; Goat Cheese and Fresh Herb Stuffed Tomatoes; and Bananas Foster. Local wines will be served.



### **How to Register**

1. Register [online](#).
2. Call us at 770.442.3354

Seating and enrollment are on a first-come, first-served basis. If a class is sold out, please call 770.442.3354 to be placed on our waiting list. With some exceptions, registration closes 48 hours prior to class. Payment is made at the time of registration.

### **Salud! Locations**

- Alpharetta  
Harry's Farmers Market

*1180 Upper Hembree Road, Roswell, GA 30076*

### **Attending a Class**

Please plan to arrive a few minutes early to check in at the Customer Service desk to pick up your class/recipe packet.

Demonstration classes last approximately two hours unless noted otherwise. Students are seated with lots of opportunity for questions and answers. Tastings of each recipe are served. Classes include up to 2 glasses of red or white wine.

Hands-on classes last approximately three hours and are limited to 12 students unless noted otherwise. Students are required to wear flat, closed-toe shoes and loose, comfortable clothing is recommended. Class usually consists of a brief lecture, hands-on cooking followed by eating at the end of class. Students are typically divided into groups at the instructor's discretion. Wine is served with meals at most classes.

**Cancellation Policy**

Please note that refunds cannot be given for no-shows or cancellations made less than 48 hours prior to a class. Although we make every effort to avoid changes to our class schedule, Salud! reserves the right to cancel any class due to low registration or substitute instructors in case of an emergency.