

# BLACK TIE COOKS

2022 COOKING CLASSES

Come join The Black Tie Company's chefs for an evening of delicious food and fun! Our popular cooking classes include hands-on demonstration, food sampling and take home recipes.

These intimate classes have a maximum of 10 students and a minimum of 4 students and are held on Fridays from 6:00 pm to 9:00 pm. Work stations will be set up with ample space in between. Classes are \$65 per person and advance registration and pre-payment are required. Reserve your space now, these classes will sell out!

JANUARY 14 · PASTA, PASTA, PASTA

JANUARY 28 · BRAISE, ROAST AND SIMMER

FEBRUARY 11 · COOKING FOR COUPLES

FEBRUARY 25 · STOCKS, SAUCES AND SLOW COOKING

MARCH 11 · CASCO BAY CATCHES

MARCH 25 · APPETIZERS AROUND THE WORLD

APRIL 8 · CASCO BAY CATCHES

APRIL 22 · LOBSTER THREE WAYS (\$95/PERSON)

the  
**black tie**  
company

www.theblacktieco.com

tickets may be purchased at  
[theblacktiecompany.eventbrite.com](https://theblacktiecompany.eventbrite.com)

Have questions or a gift  
certificate?

Call us at 207.761.6665