



MARCH 2017

Cooking School at Haven's Kitchen

M	Tu	W	Th	F	Sa
		1	2	3	4
		California Cooking for New York Seasons: Inspired by Sqirl 7-9:30pm \$135	Chinese Kitchen: Hey Dumpling! 7-9:30pm \$135	Mastering the Classics: Steak Frites 7-9:30pm \$135 Cocktails 101 7-9pm \$115	
6	7	8	9	10	11
Southeast Asian Vegetarian Suppers 7-9:30pm \$135	Intro to Sauces: Classic and Global 7-9:30pm \$115	Essential Skills: Whole Chicken Butchery 7-9:30pm \$135	Winter Tapas 7-9:30pm \$135	Inspired by NYC Restaurants: Momofuku 7-9:30pm \$135	Vegan & Gluten-free Cakes with Erin McKenna of BabyCakesNYC 11am-1:30pm \$135
13	14	15	16	17	18
Korean Home Cooking: Vegetarian 7-9:30pm \$135	California Cooking for New York Seasons: Inspired by Gjelina 7-9:30pm \$135	Middle Eastern Meze 7-9:30pm \$135	Thai Street Food 7-9:30pm \$135	Neapolitan Pizza 7-9:30pm \$135	Winter Brunch and Seasonal Sips 11am-1:30pm \$135
20	21	22	23	24	25
Fresh Pasta, Vegetarian Edition 7-9:30pm \$135	Easy Weeknight Meals 7-9:30pm \$135	Private Event	Essential Skills: Fish Butchery 7-9:30pm \$150	Italian Kitchen: Osso Bucco 7-9:30pm \$150	
27	28	29	30	31	
Festive Vegan Dinners 7-9:30pm \$135	Curries Around the World 7-9:30pm \$135	Pintxos and Paella 7-9:30pm \$135	Mexican Street Food 7-9:30pm \$135	Mastering the Classics: Beef Bourguignon 7-9:30pm \$150	

REGISTRATION, POLICIES, DETAILS

Go to havenskitchen.com, email classes@havenskitchen.com, or call 212.929.7900 to register. Visit our website for policies and procedures. Class availability is subject to change.



APRIL 2017

Cooking School at Haven's Kitchen

M

Tu

W

Th

F

Sa

At the Table: Dinner & Discourse

We believe sharing a meal is the best setting to find understanding and optimism at times of uncertainty. To make sense of the current political climate, Haven's Kitchen is hosting At the Table, a series of dinner salons, to respond to current conversations around immigration, borders, and national identity. Guests will sit together to share a meal cooked by a special guest chef and join in conversation about the dinner's theme topic framed in a historical, social, and cultural context. Each guest chef will be partnering with a non-profit, and the evening's proceeds will be donated to the organization.

California
Cooking for
New York
Seasons:
Inspired
by Gjelina
7-9:30pm \$135

1

3

Easy Weeknight
Vegan Dinners
7-9:30pm \$135

4

Mexican Sedar
with the Jewish
Food Society
and Fany
Gerson
7-9:30pm \$135

5

California
Cooking for
New York
Seasons:
Inspired
by Gjelina
5-7:30pm \$135

6

Private Class

7

Neapolitan
Pizza
7-9:30pm \$135

8

At the Table
with Lucas Sin
& Jonathan Wu
7pm \$95

10

Greek Table:
Vegetarian
7-9:30pm \$135

11

Intro to Knife
Skills 7-9:30pm
\$125

12

Mastering the
Classics:
Steak Frites
7-9:30pm
\$150?

13

Southeast
Asian Suppers
7-9:30pm \$135

14

Sping in Rome
7-9:30pm \$135

15

Japanese
Temple Cuisine
5-7:30pm \$135

17

Fresh Pasta,
Vegetarian
Edition
7-9:30pm \$135

18

HK Cookbook:
Fritters & Sauce
7-9:30pm \$135

19

Middle Eastern
Meze 7-9:30pm
\$135

20

Private Class

21

Spring Brunch
and Seasonal
Sips 11am \$135

Vegan & Gluten-
free Baking
3pm \$135

22

24

HK Cookbook:
Soups & Salad
7-9:30pm \$135

25

Spring Tapas
7-9:30pm \$135

26

Fish Butchery
and Cooking
7-9:30pm \$135

27

To Market!
10am \$125

Thai Street
Food 7pm \$135

Sours & Sippers
7pm \$125

28

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MAY 2017

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M	Tu	W	Th	F	Sa
1	2	3	4	5	6
	HK Cookbook: Grains & Eggs, 7-9:30pm \$125	Springtime in Burgundy 7-9:30pm \$135	California Cooking for New York Seasons: Inspired by Sqirl 7-9:30p \$135	Fresh Spring Pasta 7-9:30pm \$135	
8	9	10	11	12	13
Vegetarian for Everyone 7-9:30pm \$135	HK Cookbook: Meat & Vegetables 7-9:30pm \$135	Private Event	Private Class	Neapolitan Pizza 7-9:30pm \$135	Mother's Day Cookie Decorating with Erin McKenna 4-6pm \$150
15	16	17	18	19	20
Tortillas, Tacos & Salsas, Vegetarian Edition 7-9:30pm \$135	HK Cookbook Dinner Party 7-9:30pm \$135	Ramps, Artichokes & Asparagus 7-9:30pm \$135	Spring Tapas 7-9:30pm \$135	Inspired by NYC Restaurants: Momofuku 7-9:30pm \$135 Cocktails 101 7-9pm \$125	
22	23	24	25	26	27
Fresh Pasta, Vegetarian Edition 7-9:30pm \$135	Intro to Sauces, Classic & Global 7-9:30pm \$125	Mexican Street Food 7-9:30pm \$135	Private Event		
29	30	31			
Memorial Day	Intensive Kitchen Basics: Steak Frites 7-9:30pm \$150	Chicken Butchery & Cooking: Fried Chicken & Biscuits 7-9:30pm \$135			

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