



JUNE 2017

Cooking School at Haven's Kitchen

M	Tu	W	Th	F	Sa	
				1	2	3
<p>Café Summer Hours June 5 to September 5 Mon to Fri 8am to 6:30pm Saturday 9am to 4pm</p>				<p>At the Table: Fany Gerson & Zoe Maya Jones 7pm \$95</p>		<p>Private Event</p>
5	6	7	8	9	10	
<p>All Sorts of Summer Soups & Salads 6:30-9pm \$135</p>	<p>Super Food Feasting 6:30-9pm \$135</p>	<p>Haven's Kitchen Cookbook: Dinner Party Favorites 6:30-9pm \$135</p>	<p>New England Clam Boil 6:30-9pm \$150</p>	<p>To Market! 10am-1pm \$125 Neapolitan Pizza 6:30-9pm \$135</p>	<p>Summer Brunch and Seasonal Sips 11am-1:30pm \$135</p>	
12	13	14	15	16	17	
<p>Fresh Summer Pasta 6:30-9pm \$135</p>	<p>Simple Seasonal Full Moon Suppers 6:30-9pm \$135</p>	<p>Mexican Kitchen Ceviche & Tostadas 6:30- 9pm \$135</p>	<p>Intro to Knife Skills 6:30-9pm \$125</p>	<p>Lobster Rolls 6:30-9pm \$150 Cocktails 101 6:30-8:30pm \$125</p>	<p>Private Event</p>	
19	20	21	22	23	24	
<p>California Cooking: Inspired by Gjelina, Vegetarian Edition 6:30-9pm \$135</p>	<p>Intro to Sauces, Classic & Global 6:30-9pm \$125</p>	<p>Thai Street Food 6:30-9pm \$135</p>	<p>Greek Kitchen Table 6:30-9pm \$135</p>	<p>Grilling & Rose 6:30-9pm \$135</p>	<p>Whole Pig Butchery & Cooking 2-5pm \$180</p>	
26	27	28	29	30		
<p>Summer Bowls 6:30-9pm \$135</p>	<p>Baking Basics: Sweet & Savory Summer Pies 6:30-9pm \$125</p>	<p>Essential Skills: Fish Butchery & Cooking 6:30-9pm \$135</p>	<p>Intensive Kitchen Basics: Steak Frites 6:30-9pm \$150</p>	<p>Cafe closes at 3pm</p>		

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.



JULY 2017

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M	Tu	W	Th	F	Sa
<p>Café Closes on June 30 at 3pm today in observance of Independence Day. We will open again at 8am on July 5.</p> <p>Staff Recommends:</p> <p>PRINCIPLES OF THAI COOKING - TUE, JUL 11 AT 6:30PM Chef Yo from Pinto Garden and Pinto will teach students the fundamentals of Thai cooking including how to use important herbs and spices, and its regional cooking styles such as Yum (salad), Tom (boiling), Yang (grilling), and Pad (Sautéing).</p>					1
3	4	5	6	7	8
	Independence Day	Summer Tapas 6:30-9pm \$135	Grilling & Rosé 6:30-9pm \$135	Fresh Summer Pasta 6:30-9pm \$135	Dim Sum Brunch 11am-1:30pm \$135
10	11	12	13	14	15
California Cooking: Inspired by Gjelina, Vegetarian Edition 6:30-9pm \$135	Principles of Thai Cooking 6:30-9pm \$135	Private Class	Mexican Kitchen: Ceviche & Tostadas 6:30-9pm \$135	Neapolitan Pizza 6:30-9pm \$135	Inspired by NYC Restaurants: Momofuku 5-7:30pm \$135
17	18	19	20	21	22
Vegetarian Southeast Asian Dinner 6:30-9pm \$135	Intro to Knife Skills 6:30-9pm \$125	New England Clam Boil 6:30-9pm \$150	Mexican Street Food 6:30-9pm \$135 New Orleans Cocktails 6:30-8:30pm \$125	Lobster Rolls & Summer Sides 6:30-9pm \$150	Indian Cooking for the Summer 2-4:30pm \$135
24	25	26	27	28	29
Middle Eastern Dinners Inspired by Ottolenghi, Vegetarian Edition 6:30-9pm \$135	Supper Club for a Cause: Emma's Torch 6:30 \$95	Haven's Kitchen Cookbook: Dinner Party 6:30-9pm \$135	California Cooking for New York Seasons: Inspired by Gjelina 6:30-9pm \$135	Essential Skills: Fish Butchery & Cooking 6:30-9pm \$150	Nose to Tail Workshop: Whole Pig Butchery 2-5pm \$180

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AUGUST 2017

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M	Tu	W	Th	F	Sa
	1 Private Class	2 Intensive Kitchen Basics: Moules Frites 6:30-9pm \$135	3 Pintxos & Paellas 6:30-9pm \$135	4 Grilling & Rosé 6:30-9pm \$135	5
7 Vegetarian Tapas for Summer 6:30-9pm \$125	8 Haven's Kitchen Cookbook Dinner Party Favorites 6:30-9pm \$135	9 Knife Sharpening 6:30-8:30pm \$85 Filipino Kitchen for Summer 6:30-9pm \$135	10 Chinese Kitchen: Hey Dumpling! 6:30-9pm \$135	11 Neapolitan Pizza 6:30-9pm \$135	12 Summer Brunch & Seasonal Sips 11am-1:30pm \$135
14 Thai Kitchen, Vegetarian Edition 6:30-9pm \$135	15 Mexican Kitchen: Fish Tacos 6:30-9pm \$135	16 New England-Style Seafood Boil 6:30-9pm \$150	17 California Cooking for New York Seasons: Inspired by Gjelina 6:30-9pm \$135	18 Oyster Primer 6:30-9pm \$135	19
21 All Sorts of Salads & Soups 6:30-9pm \$125	22 Summer Essentials: Burgers, Fries and Condiments 6:30-9pm \$135	23 Chicken Butchery & Cooking 6:30-9pm \$135	24 Fresh Summer Pasta 6:30-9pm \$135	25 South East Asian Dinners 6:30-9pm \$135 Summer Spritzers & Quenching Classics 6:30-9pm \$125	26
28 California Cooking: Inspired by Gjelina Vegetarian 6:30-9pm \$135	29 Intro to Knife Skills 6:30 - 9pm \$125	30 Private Class	31 NYC Restaurant Favorites: Inspired by Momofuku 6:30-9pm \$135		

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