



FALL WORKSHOP

September 30 - October 2

October 7-9

6pm

Get in the fall spirit with a night of feasting and creativity.

Dinner-

Arugula flatbread with pear pistachio spread.

Beef tenderloin medallions with roasted potatoes and brussel sprouts.

Maple cream glazed pumpkin cake for dessert.

Get creative and decoupage a locally grown pumpkin, perfect for your table at home. And after enjoying Kathy's beef tenderloin, create your own beef marinade to take home and enjoy.



Tickets are \$135+ tax for a set of two tickets. This includes everything you need for two people to enjoy the evening. Two dinners, two desserts, two large and two small take home crafts.

