



Cooking Class Series



Welcome to the Grace's Marketplace Cooking Class Series, where the aspiring cook meet culinary enthusiasts and expert chefs. Resident Chef, Joe Trama, designs themed classes to enhance your culinary experience with your favorite, local Grace's ingredients. Classes offered are demonstrative or hands on, with wine pairing for each course. Let's get cooking!

Steakhouse Classics

2/16/17, 7 pm

\$100.00/pp – Hands On

City living doesn't mean we can't break out some grilling skills once in a while. A simply grilled piece of prime meat might be just what your week night dinner is missing. Come and learn some indoor grilling tips from the NYC restaurant scene.

Tuscany: Southern Italian Cuisine

3/9/17, 7 pm

\$ 90.00/pp – Hands On

We've brought back our most popular class, everything Italian style. Chef Trama will display the classic culinary techniques and recipes of Southern Italy. This class will emphasize on the flavor and freshness of traditionally rustic cuisine highlighting pasta, garden veggies, tomato variations and fresh herbs.

Stay-Cation to the Mediterranean

4/13/17, 7 pm

\$ 90.00/pp – Hands On

Combining the culinary cultures of Spain, Italy and Greece have long been an NYC foodie favorite. With a staycation class, join us in exploring these aromatic recipes and ingredients in our native NYC kitchen. Chef Trama will prepare a decadent menu highlighting the freshness and fruits of this vibrant coastline.

Three Cheese, Three Dishes

5/25/17, 7 pm

\$ 80.00/pp – Hands On

Cheese as an appetizer, Cheese as an entrée, cheese as a dessert... Welcome to the various reasons we love our formaggio. In this class we will incorporate three imported artisan cheeses in different stages of our meal. Whether it be melted, sprinkled or sliced, this class will be a savory foodie-venture.

Registration is required. Wait listed participants are not guaranteed a reserved seat. **No refunds/rain checks will be given within 1 business day of the class date.** Private Classes are available. Each event includes full cooking demonstration, multicourse meal and wine pairing. Menu and Wines are subject to slight change. Please notify us in advance if you have any dietary restrictions. If there is no prior confirmed notification, we will not be able to accommodate dietary preferences.