

The Athenaeum
Hosting Brunch

COOKING CLASS

SATURDAY, APRIL 20, 2024

10:00 A.M. – 1:00 P.M.

Demonstration

EGGS BENEDICT THREE WAYS

Crab Cake Benedict | Salmon Lox Benedict | Jamon Serrano Benedict

Egg Poaching via stove and circulator

Torijas (*Decadent Spanish Custard Toast*)

Brunch Ribeye Roast

Learn to Truss - *different cuts of meats and chicken*

Fruit Boards

Leek and Truffle Quiche

Jamon Serrano and Melon Skewers

Compressing Fruit

Lemon and Blueberry Scones

Green Bloody Marys | Orange Sherbert Mimosa Float

Lunch Menu

Served Family Style

Crab Cake and Jamon Serrano Benedicts

Sliced Ribeye Roast with au jus and creamed horseradish

Baby Marble Potatoes with herb oil

Torijas with macerated berries

Spring Salad with berries and balsamic vinaigrette

Jamon Serrano and Melon Skewers

Lemon and Blueberry Scones with lemon curd and rainbow jam

Market Fruit Boards