



THE JORGENSON HOUSE

Private Cooking Classes

Wild Alaska Seafood Class

Learn cooking techniques and recipes using a variety of Wild Alaska Seafood
Dungeness Crab Cakes | Seared Scallops | Wild Halibut

Meal: Halibut with Poblano Sauce + Bay Leaf Rice + Seasonal Vegetables

Handmade Pasta Class

Learn how to hand press pasta

Pappardelle | Spinach Ricotta Ravioli

Meal: Mojo Flank Steak over fresh pappardelle + seasonal vegetables in citrus pecorino sauce

Wild Alaska Salmon Class

Learn to skin and pin bone and properly cook salmon

Salmon Dip | Seared Salmon | Salmon Chicharron

Meal: Seared Salmon with herb whipped potatoes + asparagus emulsion + roasted seasonal vegetables

Chocolate Class

Learn sweet and savory ways to use chocolate

Chocolate Dipped Strawberries | Mole Oaxaqueño | Chocolate Mousse

Meal: Chicken Mole with Mexican Red Rice + pickled onions + fresh tortillas