



Abigail's  
COOKING CLASSES



Private Cooking Classes  
Wine Tastings  
The One Night Stand

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"There is no sincerer love than  
the love of food."  
- George Bernard Shaw

## Private Cooking Classes

Abigail's Kitchen (formerly Camaje Bistro) has been hosting hands-on cooking classes since 2000. Typically the flow of a private hands-on cooking class at Abigail's Kitchen looks something like this: you and your friends/clients/coworkers arrive, and we ply you with drinks. After 15 minutes or so, we gather people around to discuss the menu. We'll talk through the recipes in some detail then we get to work on the prep for the various parts of the menu. All of this takes place in the dining area on our beautiful butcher block work tables. We head to the kitchen as needed to get on the stove and in the oven, and, ultimately, we transform the dining area from prep area to one big table for eating.

We're very flexible when it comes to menu. There is a list below of popular themes or you can look at our upcoming [public classes](#) for ideas. We love to cook just about anything, so let us know which direction you're headed, and we will help you put together a menu, or you might like one as is. Don't worry about dietary restrictions just yet. We like to pick one menu and if, for example, the main course is lamb, but some people don't eat red meat, we'll find a substitute for them.

Pricing includes all food and unlimited beer and wine. For an additional fee spirits can be added.

### **Monday to Friday Daytime Cooking Classes**

\$100 per person + 20% hospitality fee

\$115 per person + 20% hospitality fee (includes spirits)

Minimums apply for groups of 10 or more (see below)

### **Saturday and Sunday Daytime Cooking Classes**

\$150 per person + 20% hospitality fee

Minimums apply for groups of 10 or more (see below)

### **Evening Cooking Classes**

\$150 per person + 20% hospitality fee

Minimums apply for groups of 10 or more

### **Small Private Cooking Classes**

\$600 minimum for private cooking classes (up to 4 people)

## The One Night Stand

Ever dream of owning your own restaurant? Can't cook for more than four in your tiny kitchen? This is the ultimate private cooking class for the amateur home chef. We'll help you choose and prepare an appetizer, main course and dessert to cook for your friends. All the cooking takes place in our working restaurant kitchen and then when the guests arrive *voilà!* —a glorious repast made by you. Cook for one other person or invite up to 26 additional guests.

\$600 for up to 4 people in the kitchen

Guest Dinner: \$75 + drinks, tax and 20% hospitality fee

Minimums apply for groups of 10 or more (see below)

## Wine Tastings

Sit back and relax while chef-owner and certified sommelier Abigail Hitchcock teaches you about swirling, sniffing, terroir and finish. We'll work with you to figure out the theme of the tasting, whether it's a region (Loire Valley), style (sparkling), comparison (Old World vs. New World) or varietal (Syrah). Typically, we taste through six wines paired with cheese from Murray's and a selection of charcuterie. For an additional fee, we can add mezze and hors d'oeuvre.

\$85 per person + 20% hospitality fee





## **Some Popular Cooking Class Menus**

Chef Abigail loves to cook and eat just about everything! Here is a sample of some of our most popular classes. All menus are customized to fit the requirements of the group including any dietary restrictions.

### **Sushi**

In this class, we introduce the necessary ingredients and equipment needed to make rolls then we dive into the fun part of making them! We focus on norimaki: uramaki, temaki, gunkan maki using vegetables, tuna, salmon, and fish roe.

### **Seasonal (Farm to Table)**

Chef Abigail will work with you on a seasonal menu based on what's available at the Union Square Farmer's Market. A recent early Autumn menu included Pumpkin Soup with Seared Sea Scallop, New York State Steelhead Trout with Sauce Verte, Pan-Seared Hanger Steak with Red Wine Shallot Sauce, Roasted Honeynut Squash and Cauliflower, Rosemary Roasted Purple Adirondack Potatoes, and Peach Galette.

### **Steak House**

It always feels like an extra special night out when you eat at a steakhouse. So why not learn how to recreate some of the staples to make at home? Shrimp Cocktail, Wedge Salad, Hanger Steak au Poivre, Creamed Spinach, Twice Baked Potatoes and, for dessert, Chocolate Souffle.

### **Thai**

We like to call this the "Greatest Hits" of Thai recipes. A perennial favorite, we'll make Chicken Satay, Tom Kha Goong, Chicken Green Curry, Coconut Rice, Pad Thai, Green Papaya Salad and Coconut Tapioca Banana Pudding.

### **Fresh Pasta and Cannoli**

Making pasta from scratch is so much fun, especially with a group! When you bite into fresh, homemade pasta, there's that pause when you just can't help but stop talking and savor its deliciousness. How can two ingredients taste so sublime? Well, they do. A recent menu included Rosemary & Black Pepper Pappardelle with Truffled Mushroom Sauce, Linguini with Clam Sauce, Pumpkin Ravioli with Sausage, and, for dessert, Cannoli.



## **CAPACITY**

Abigail's Kitchen can host up to 24 people for hands-on cooking classes and 35 for wine tastings. For larger events up to 60 people we can book your group at our sister [Loft space](#) on Prince Street in SoHo.

## **MINIMUMS**

For groups of 10 or more, the following minimums apply.

For groups of 10 or less, the restaurant will remain open to our regular clientele. If you'd like to close the restaurant for your group, the following minimums apply.

Monday to Friday Daytime  
\$500 + 20% hospitality fee

Saturday and Sunday Daytime  
\$2000 + 20% hospitality fee

Monday Evening  
\$1000 + 20% hospitality fee

Tuesday to Thursday and Sunday Evening  
\$2000 + 20% hospitality fee

Friday and Saturday Evening  
\$4000 + 20% hospitality fee

