



Thought Design

Passionate for Pasta

Eggs+semolina+olive oil+elbow grease=the best plate of pasta you will ever eat, hand rolled and made from scratch with love you may never want to buy a box of dried pasta again

Entrée (choose 1 for every 6-7 people in your group)

- ***Garlic Shrimp Fettucini***- shrimp, marinated roma tomato, roasted garlic, and fresh herb in a light garlic butter white wine sauce
- ***Sicilian roasted eggplant pappardelle***-roasted eggplants blended in a simple San Marzano tomato sauce served over wide hand cut pasta
- ***Farfalle with olives, garlic, and herbs***-the folds of the bowtie pasta perfectly hold the light sauce with a blend of Mediterranean olives, sun dried tomatoes, garlic, and fresh herbs
- ***Ravioli de Saggio*** - Learn how to make ricotta and stuff your own ravioli. Served with a prosciutto, sage, and sun dried tomato cream sauce, and fresh grated parmesan
- ***Angel hair with pomodoro***-a delicate pasta combines with the classic flavors of garlic, perfectly ripe cherry tomatoes, imported extra virgin olive oil and fresh basil
- ***Tableside fettucine alfredo***-developed over 100 years ago in Rome fresh pasta, butter, and Parmigiana-Reggiano are quickly combined with some tableside flair to perfection in this classic Italian dish
- ***Mushroom Manicotti*** -Large pasta sheets filled with a blend of mushrooms, onion, garlic, gruyere cheese and fresh herbs topped with a white garlic sauce and baked until bubbly brown

Sides (choose 2)

- Classic Caesar salad
- Italian garden salad with red wine vinaigrette
- Garlic white bean dip with crostini
- Niçoise salad
- Seasonal vegetable gremolata
- Cherry Tomato Bruschetta

Served with:

Chef Shaun's fresh baked focaccia bread



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Taco Fiesta

From fresh pressed tortillas to tacos pastor and everything in between, this class will teach you everything you need to know to throw your own amazing taco party

Entrée (choose 1)

- ***Chicken pastor***-a delicious combination of golden seared pineapple, a made from scratch Guajillo chili sauce, and tender shredded chicken
- ***Taco de Papas*** -roasted poblano peppers, roasted seasoned potatoes, rojo sauce, and onions combined with pico de gallo and queso fresco
- ***Carnitas***-delicious roasted pork with just a hint of savory spice shredded and pan fried golden brown
- ***Hinojo***-Vegetarian taco with caramelized fennel, roasted purple potatoes, broccolini, Moroccan Chermoula, and garlic agliata
- ***Birria***- Slow roasted beef fried crispy in a corn tortilla with a savory pan dipping sauce fresh cilantro and chopped onion

Choose 1:

- Corn tortillas
- Flour tortillas
- Areapas

Sides (choose 2)

- Pineapple kale and avocado salad
- Roasted poblano and corn chopped salad
- Classic yellow rice
- Black bean and corn pilaf
- Latin black beans
- Drunken beans
- Peruvian Jicama slaw

Served with:

Assorted salsas, hot sauces, and tortilla chips



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You Can't Beat-a My Pita

We start with fresh off the griddle flatbreads and then top them with an amazing array of fresh flavors inspired from the Middle East and North Africa

Entrée (choose 1)

- ***Falafel***-crispy fritters made from a blend of chickpeas, cilantro, parsley, garlic, and spices
- ***Chicken shawarma***-pan braised chicken marinated in a blend of lemon, olive oil, cumin, cardamom, and coriander
- ***Spiced lamb***-fresh ground lamb seasoned with a blend of savory spices and pan fried in crusty golden-brown patties

Sides (choose 2)

- Sweet potato and peanut soup
- Couscous
- Moroccan carrot salad
- Quinoa tabbouleh
- Algerian fennel and olive salad
- Greek orzo pasta
- Cucumber tomato salad
- Roasted Garlic hummus

Served with:

Fresh flatbreads, tzatziki, and fresh vegetables



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Iberian Interlude

Have a laid-back experience as we prepare a delicious pan of paella and while we wait for the rice to cook, teams prepare classic tapas to share and enjoy

Entrée (choose 1)

Each dish of paella starts with a rich sauté of vegetable base of garlic, onions, and tomato in Spanish olive oil, medium grain rice, saffron, aromatics, broth, and topped with peas, roasted red peppers, parsley and lemon

- ***Mushroom, eggplant, and leek***-a vegetarian/vegan option for those looking for the essence of the dish without the meat
- ***Chicken and chorizo***-the classic combination of chorizo and chicken just without the seafood
- ***Chicken, chorizo, and shrimp***-the classic version of this festive meal
- ***Roasted salmon, shrimp, and shells***-an all seafood version usually found in the coastal regions of Spain

Served with:

- Flaming chorizo and peppers
- Spanish tomato bread
- Pan roasted garlic mushrooms
- Vegetables a' la plancha
- And/or other assorted seasonal tapas and fresh baked bread



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Thai One On

One of the most interesting and delicious types of cuisine in the world, the food of Thailand fuses elements of Indian and Chinese cooking while remaining distinctly Thai...join us and enjoy some of our favorite recipes from Thailand

Entrée (choose 1)

- ***Chicken with basil***-long considered peasant food this simple dish of ground chicken, garlic, shallots, and chilies is complimented by loads of fresh Thai basil and a hint of plum sauce
- ***Pad Thai***-the perfect pairing of sweet shrimp, sour tamarind, crunchy peanuts, bean sprouts, scallions makes this one of the most iconic Thai noodle dishes
- ***Red Curry Noodles*** - a stir fry with a perfect balance of sweet, savory and spice, with mixed vegetables, rice noodles and chicken. Topped with Thai basil
- ***Coconut curry stew***-a fragrant hand ground curry paste of ginger and garlic paired with rich coconut milk and vegetables then simmered to perfection and served over rice (**choose chicken, shrimp, pork, beef or vegetable**)
- ***Drunken noodles***-the best late-night noodles ever, tender marinated flank steak and chewy fresh noodles in a sweet and salty sauce with Asian broccoli
- ***Thai fried rice***-a less known version of the Chinese classic uses thick and sweet black soy to balance a spicy blend of chilies and garlic (**choose chicken, shrimp, pork, beef or vegetable**)

Sides (choose 2)

- Fragrant Jasmine Rice
- Green papaya salad
- Lemongrass soup
- Fresh veggie spring rolls
- Sweet corn fritters
- Rice noodle salad
- Asian cucumber salad
- Lettuce wraps



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Corporate Team Culinary Challenges

Want a challenge that will get those competitive people in your group up and going? Consider trying one of our culinary competitions to take your experience to the next level

Iron Chef

-pick a menu and then we will introduce a secret ingredient that your team must work into their recipes as they battle it out for bragging rights

Ambiguity Assassins

-can your team work their way through a culinary challenge with little to no instructions and a heaping pile of ambiguity...eh maybe or maybe not

Reverse Engineering

-first a sampling of dishes based on the menu you choose, then teams must work together to deduce the recipes and next prepare the dishes for judging to see who got the closest to the original recipe

Cutthroat Kitchen

-pick a menu to start with and then get ready for our most hair pulling class, teams will battle each other and the clock to create the best dishes while trying to avoid the sabotages