

# COOK. LEARN. NOURISH.

## Dish & Dine Cooking Workshops

2nd Thursday | Every Other Month | 5-7 p.m.

An interactive, hands-on cooking workshop designed to build confidence and skills in the kitchen. Led by talented local chefs and supported by a registered dietitian, each session focuses on practical techniques, seasonal ingredients, and everyday wellness—teaching participants not just how to cook, but how to eat well.

- 8-16 participants
- Hosted in the EPM Kitchen, with overflow in the Community Room as needed
- Emphasis on skill-building, nutrition education, and local/seasonal foods

# WATCH. TASTE. EXPERIENCE.

## Chef's Table Culinary Experience

2nd Thursday | Every Other Month | 5-7 p.m.

An intimate, chef-led watch-and-learn dining experience highlighting exceptional local chefs, including EPM vendors. Guests enjoy a thoughtfully curated, multi-course menu while chefs share their inspiration, techniques, and stories behind each dish.

- 8 participants
- Hosted in the EPM Kitchen
- Focus on artistry, storytelling, and direct engagement

For more information, please reach out to  
Keri Lasky [keri@eastonpartnership.org](mailto:keri@eastonpartnership.org)

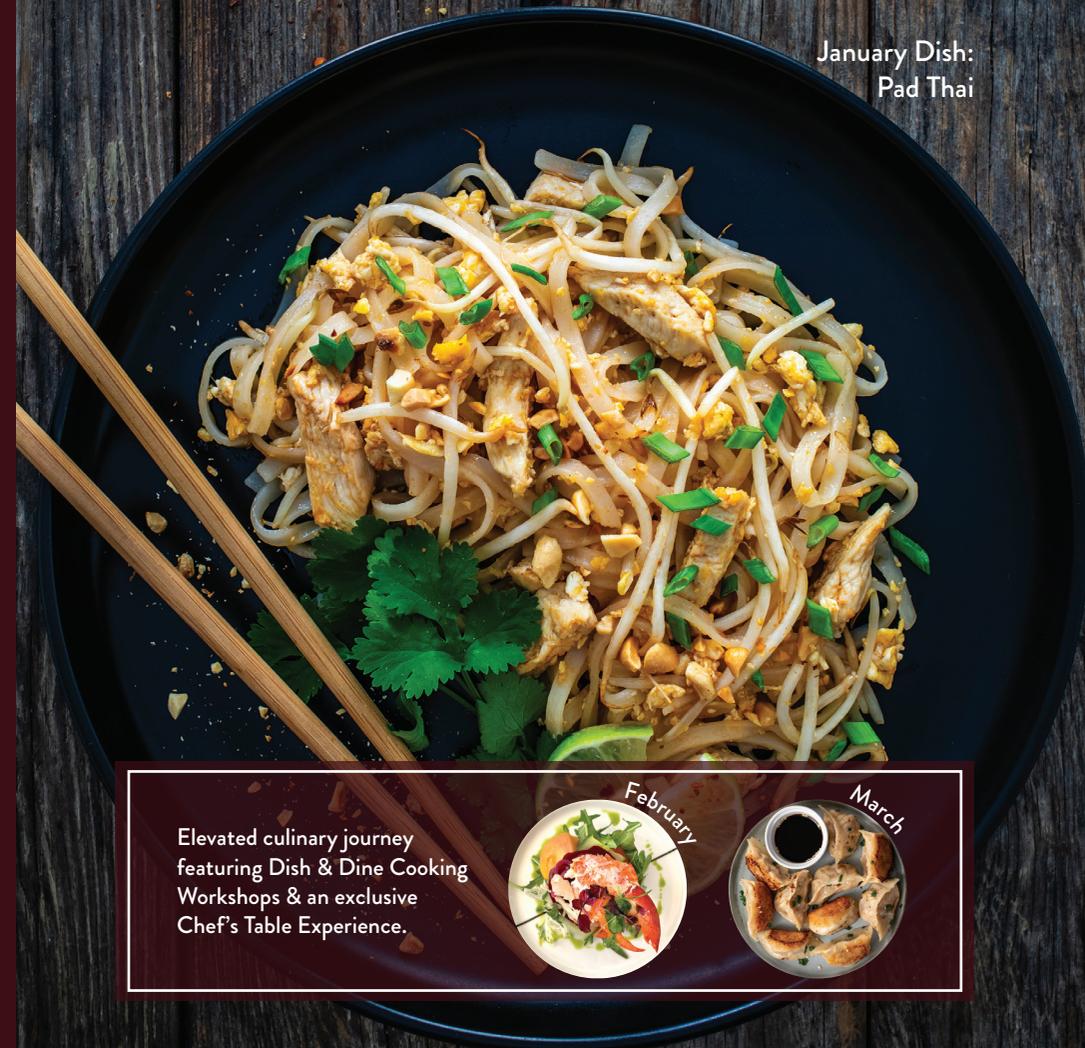


EASTON  
PUBLIC  
MARKET

# CULINARY *classes*

January - March 2026

January Dish:  
Pad Thai



Elevated culinary journey  
featuring Dish & Dine Cooking  
Workshops & an exclusive  
Chef's Table Experience.





**FEBRUARY**  
12th | 5-7 p.m. | Thurs.  
**Chef's Table**

**Be My Valentine Dinner Experience**  
Chef Abe will showcase luxurious ingredients prepared with simple and approachable techniques. He'll give insider tips only restaurant chefs know so you can confidently impress your Valentine at home.

Menu:

- Course One: Chilled Maine Lobster Salad with Ruby Red Grapefruit, Roasted Beets, Avocado, Baby Greens, and Champagne Vinaigrette
- Course Two: Pan-Seared Diver Sea Scallops with Wild Mushroom Risotto, Warm Arugula Salad, and Saffron Beurre Blanc
- Course Three: Lavender Panna Cotta with Candied Rose Petals



**MARCH**  
12th | 5-7 p.m. | Thurs.  
**Dish & Dine**

**Modern Dumpling Workshop**  
Discover the art of dumpling making in this hands-on workshop taught by Chef Jocelyn! Learn how to stuff, fold, and steam or fry both traditional and modern dumplings. We'll also prepare popular dipping sauces to perfectly complement each bite.

Includes:

- Meat and vegetarian dumpling options
- An Asian-themed dessert
- A paired beverage



# “Bon Appétit”



**JANUARY**  
8th | 5-7 p.m. | Thurs.  
**Dish & Dine**

**Asian Noodle Workshop**  
Join Chef Jocelyn for an interactive, hands-on Asian Noodle Workshop where you'll learn how to create restaurant-quality dishes from scratch. Cook alongside a professional chef and leave with new skills, delicious recipes, and a very full belly.

Spots are limited—reserve your seat and bring your appetite!

Menu options may include:

- Pad Thai
- Drunken Noodles
- Pho



**SIGN UP**



Asian Noodle  
Workshop  
January 8th



Be My Valentine  
Dinner Experience  
February 12th



Modern Dumpling  
Workshop  
March 12th