

School of Fish

The Class Schedule

Learn • Cook • Eat • Laugh

Chef Gabe Wyman kicks off Stoic & Genuine's School of Fish cooking classes on the first Saturday of every month in the Stoic & Genuine kitchen. During your 2 hour class you'll learn the cooking techniques that apply to different types of seafood - some classic and some modern. Cooking seafood is a labor of love and we look forward to sharing our passion with you!

The first Saturday of every month
Price includes lunch
See schedule and pricing on reverse
Limited to 12 people
Please RSVP to:
info@stoicandgenuine.com

- January 7** - Bouillabaisse vs. Cioppino 60
- February 4** - A Romantic Dinner for Two 75
- March 4** - Brining & Curing Fish 60
- April 1** - Fish Eggs: caviar, flying fish roe, salmon eggs, trout roe 100
- May 6** - Mother's Day Feast 75
- June 3** - Crab: Stone, Dungeness, King, Soft Shell 125
- July 1** - Raw Fish & Crudo 75
- August 5** - Summer Fish Grilling 60
- September 2** - Ceviches 60
- October 7** - Lobster 125
- November 4** - Feast of the Seven Fishes 75

Reservations are required. Price includes lunch.
Each class is limited to 12 people
Please RSVP to info@stoicandgenuine.com



STOIC & GENUINE

SEAFOOD | OYSTER BAR