

Learn • Cook • Eat • Laugh

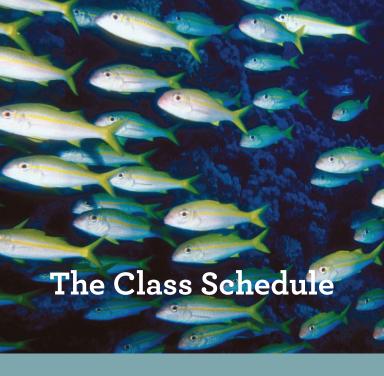
Chef Jorel Pierce kicks off Stoic & Genuine's School of Fish cooking classes on the first Saturday of every month in the Stoic & Genuine kitchen. During your 2 hour class you'll learn the history, economic importance, and cooking techniques that apply to different types of seafood - some classic and 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 10 people
Please RSVP to info@stoicandgenuine.com



STOIC & GENUINE

SEAFOOD | OYSTER BAR



March 5 - Crawdads, Redfish and the Gulf of Mexico 60

April 2 - Halibut and other flat fish 60

May 7 - The Gamefish of Hawaii 70

June 4 - Soft Shell Crabs and Maryland Stripers 70

July 2 - Mackerel, Sardines and Anchovies 60

August 6 - Octopus, Squid and Cuttlefish 60

September 3 - Cod through the history of mankind 60

October 1 - Scallops, Mussels, Clams & Periwinkles 70

November 5 - The Best Oysters of the Year 70

December 3 - Lobster, Crab and Caviar 120

Reservations are required. Price includes lunch. Each class is limited to 10 people Please RSVP to info@stoicandgenuine.com



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