



# School of Fish

## 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](mailto:info@stoicandgenuine.com)



**STOIC & GENUINE**

SEAFOOD | OYSTER BAR

1701 Wynkoop in Union Station • 303.640.FISH • [stoicandgenuine.com](http://stoicandgenuine.com)



# The Class Schedule

**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**

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