



Schedule for the Day

11am - Arrival & Overview of the Day

Lesson 1: Knives

Knife selection and care with Daniel

Lesson 2: Fowl Butchery

How to break down a Duck

Lesson 3: The Other Bits

Stews, Sausages, and Pâté

Lesson 4: Side Dishes, Condiments, & Pairings

Mushrooms, Berries, Vegetables and Starches

Beverage Pairing Basics

4pm - Supper in the Grape House

You will take home your own butchered duck, engraved boning knife, and housemade preserves