



BELLA LUNA FARMS

CLASSES

ON THE FARM

*Farm-to-Table Experiences &
One-of-a-Kind Workshops*

MasterClass

Five Days at the Farm

COOKING | LEARNING | EATING | GATHERING

September 14–18, 2026

An immersive week for home cooks, moving between the kitchen, garden, larder, and table. Each day begins with breakfast at the Farm and includes hands-on sessions, a seasonal lunch, tastings, and time to put new techniques into practice.

Cook e³ Learn with

JASON WILSON | JOHN SUNDSTROM | NICCO MURATORE
MAXIMILLIAN PETTY | MARIANNA STEPNIEWSKI | PAMELA THOMPSON
DANIEL O'MALLEY | BELLSONG CREAMERY | MOMENTO CELLARS



BELLA LUNA FARMS

MasterClass: Five Day Overview

Monday | Foundations

MORNING

Breakfast at the Farm, followed by a welcome to the week, knife care with Daniel O'Malley, knife skills and mise en place with Chef Jason Wilson, and time in the garden gathering herbs and ingredients.

LUNCH

A seasonal lunch together at the Farm.

AFTERNOON

Stocks, reductions, building flavor, and practical kitchen techniques, followed by a relaxed tasting and time around the table.

Tuesday | Preserving & the Northwest Table

MORNING

Breakfast, then a hands-on exploration of preserving the harvest with Chef John Sundstrom, using the season as our guide.

LUNCH

A seasonal lunch together at the Farm.

AFTERNOON

Sauces, PNW seafood, and seasonal ingredients with Chef Jason Wilson, with plenty of cooking along the way and an early shared supper to finish the day.

Wednesday | Building Flavors, Pasta, & A Field Trip

MORNING

Breakfast followed by time with Chef Jason Wilson exploring how flavors come together, how a menu takes shape, and the role a well-stocked larder plays in cooking and gathering.

LUNCH

A field trip to Bin 47 at The SOMM for lunch with Chef Maximillian Petty.

AFTERNOON

Back at Bella Luna, Chef Nicco Muratore leads an afternoon of handmade pasta, including preparations that will carry forward to Friday's dinner.



BELLA LUNA FARMS

MasterClass: Five Day Overview, Continued

Thursday | Butter & Flour, Sweet & Savory

MORNING

Breakfast followed by pastry with Chef Marianna Stepniewski, exploring butter, flour, dough, and the building blocks behind both sweet and savory baking.

LUNCH

A seasonal lunch made as part of the day's cooking.

AFTERNOON

The focus shifts to meat and poultry with Chef Nicco Muratore, including butchery, brining, seasoning, and preparations for Friday's dinner.

Friday | Bringing it All Together

MORNING

Our final breakfast together leads into a morning with Chef Marianna Stepniewski devoted to eggs and their essential role in baking, pastry, and the kitchen.

LUNCH

A relaxed lunch at the Farm as we turn our attention to the evening ahead.

AFTERNOON

We spend the afternoon cooking, baking, arranging the table, and putting the finishing touches on the meal, drawing on the skills and techniques practiced throughout the week. A wood-fired cooking and grilling demonstration with Chef Nicco Muratore.

EVENING

Celebratory Farewell Dinner - the week culminates in a dinner created together and shared around the table, with plus-ones invited to join us.