

Advanced Knife Skills

Are you comfortable with the basics and wondering what's next? Go beyond slicing and dicing. Patrick covers such proteins such as de-boning whole chickens, skinning and bone removal of filets of fish. "Frenching" racks of lamb, silver skin removal from tenderloins, lobsters, crabs and more.

The client will choose the items they wish to cover prior to the day of the lesson.

Add additional friends and family for half price, however they must bring their own knives, as well as their own cutting boards.

1 hour, \$120

Combine both classes for \$190

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