



# CHEF AT HOME

BY ANDREY MARCHENA



## COSTA RICA COOKING CLASS

*A Taste of Costa Rica*

A HANDS-ON CULINARY EXPERIENCE



### APPETIZER

#### Crispy Plantain & Refried Beans

Crispy green plantain, creamy refried black beans, fresh avocado, pico de gallo and a touch of local cheese.



### CEVICHE

#### Costa Rican Fresh Fish Ceviche

Fresh local fish marinated in lime juice, red onion, cilantro, sweet pepper and fresh Costa Rican flavors.



### MAIN COURSE

#### Caribbean Coconut Chicken

Traditional Costa Rican rice & beans prepared with coconut milk, served with baked sweet plantain and tender chicken in a creamy coconut sauce.

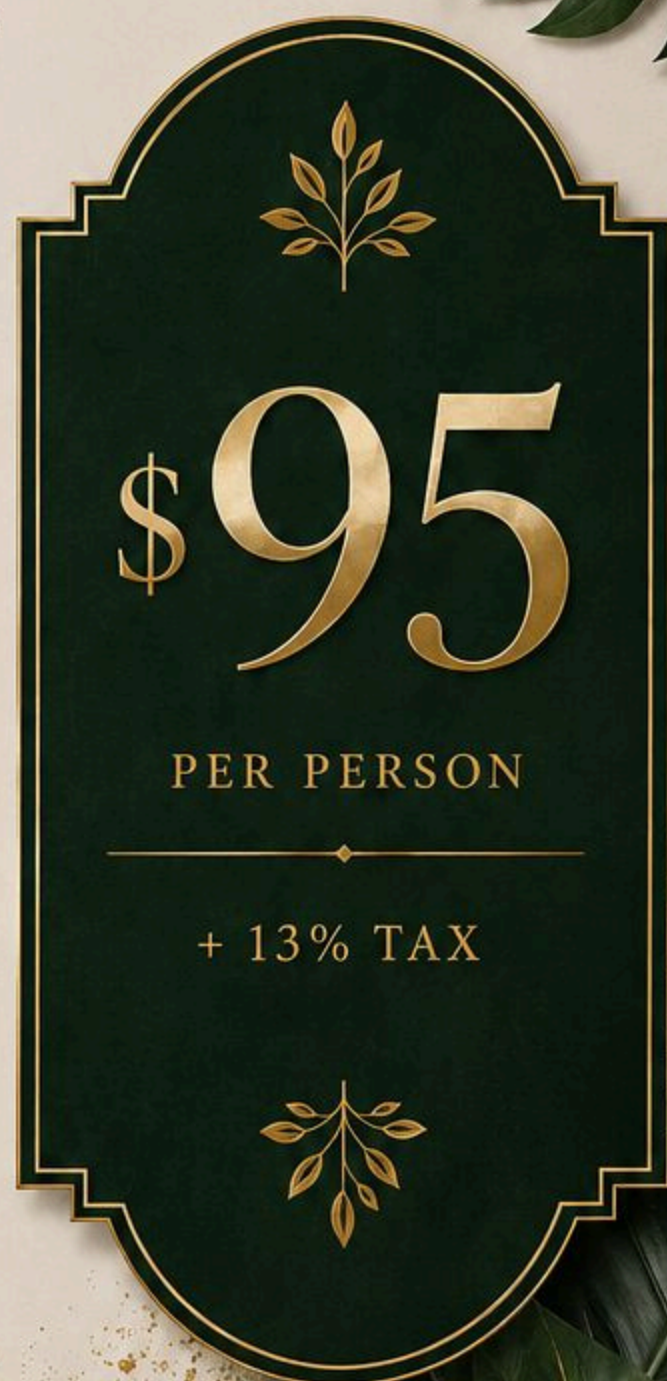
*Fish option available upon request.*



### DESSERT

#### Coconut Flan

Traditional Costa Rican-style caramel flan infused with coconut, smooth and creamy with a delicate caramel finish.



### THE EXPERIENCE

*Learn • Cook • Taste • Enjoy*

A hands-on cooking experience where guests discover the flavors and traditions of Costa Rica, work with local ingredients and prepare their own authentic Costa Rican meal alongside Chef Andrey.