

Get COOKIN'

2020 Cooking Class Schedule

Saturday mornings – 10am-12:30pm
\$55 per person

All seats must be reserved. Pre-payment is required.
Cancellations can be made up to 72 hours before the event.



MIMOSA GRILL

Mimosa Grill - 704.343.0700

Uptown Charlotte

Wells Fargo Two – 327 S. Tryon St. | Charlotte, NC 28202

Reserve classes at mimosagrill.com/specials/



upstream

Upstream - 704.556.7730

Phillips Place in SouthPark

6902 Phillips Place | Charlotte, NC 28201

Reserve classes at upstreamseafood.com/specials/

TACO MOLINO

Taco Molino - 803.650.3760

1328 Broadcloth Street | Fort Mill, SC 29715

Reserve classes at tacomolino.com

**All classes include tastings, beverages and recipes.*

**A great gift! Order Cooking Class Gift Cards online.*

**Ask us about our private cooking classes for individuals and groups.*



MIMOSA GRILL

February 1

Southern Valentine's Breakfast Class

Breakfast Bowls, Easy Poached Eggs & The Perfect Omelet

April 4

Perfect Pairings

Pizza & Pinot + Fried Chicken & Champagne + Steak & Cabs & More

May 2

50 Miles in Spring

Making the Best of What's Local

August 1

Live on the Big Green Egg

Backyard BBQ Party – with Beer, BBQ & Bourbon

October 3

The Waning Days of Summer

Looking ahead to Autumn Flavors with Summer Staples

November 7th

A Tribute to Southern Chefs

Showcasing the James Beard Class of 2020

December 19

5-Course Sparkling Wine Class

with Resident Sommelier Mark Orsini



For more information about Mimosa Grill, Upstream and Taco Molino special events:
mimosagrill.com
upstreamseafood.com
tacomolino.com



upstream

February 22

Seafood Tapas and Simple Small Plates

April 18

Culinary Gateway to Spring
Local Produce, European Influence

June 13

Summertime BBQ

Culinary Tour of Barbeque from Around the World

August 29

Farmers Market Basket

Peaches, Tomatoes, Shellfish and More

October 17

Fall Grilling in the Carolinas

November 14

Seafood Thanksgiving

December 12

Early Winter Seafood Stews, Braises and Roasts

TACO MOLINO

May 16

Masa Madness

Learn To Make Your Own Tortillas, Tamales & So Much More

July 18

Salsa Season

Salsas from the Farmers Market Paired With Grilled Meats & Seafood

September 26

South American Staples

Empanadas, Ceviche & Carne to Dulce de Leche

November 21

"Mole"

The Mother of Mexican Sauces

December 12

Feliz Navidad

Latin American Inspired Holiday Party
Small Plates and Passed Apps