

Hudson Table Private Hands-On Cooking Classes

Hudson Table is an interactive culinary studio and event space focused on experiential dining. We are proud to offer a wide variety of private hands-on classes highlighting cuisines and cooking techniques from around the globe to inspire the inner-chef in all of us!



Our hands-on classes are a fun, social experience where you can pick up new culinary tips and tricks, review kitchen safety, and learn how to put together a beautiful meal.

Each group (max 24) is divided into groups of 4-6 guests who will create every dish on the class menu. We'll start by sharpening up on knife skills at our prep tables before taking it behind the flame to finish your dishes.

Our chefs will lead you through the end-to-end process of creating refined dishes, including kitchen safety, culinary techniques, and how to put a beautiful meal on the table.

Once the cooking is complete, you'll drop your aprons and enjoy your hard work by dining at our communal tables!

Pricing starts with a base rate which ranges from \$1,500 to \$2,200 plus a per person fee of \$20 - \$30 depending on which menu is selected for your class.

Please no mixing & matching menus as our classes are designed to flow between prep, stove and oven work for the dishes included.



Dietary Restrictions

Please find an outline of classes and which dietary restrictions they address below, with our class menus and details listed by price in the following pages.

Vegetarian	Dairy Free	Nut Free	Shellfish Free
Around the World: Vegetarian Dishes	Dim Sum	A Night In Italy	A Night In Italy
Vegan Thai	Korean BBQ	Around the World: Vegetarian Dishes	Around the World: Vegetarian Dishes
	Vegan Thai	At the Trattoria	At the Trattoria
		Authentic Oaxacan	Authentic Oaxacan
Gluten Free	Pork Free	Clam Bake	California Surf & Turf
California Surf & Turf	Around the World: Vegetarian Dishes	Classic Brunch	Classic Brunch
Modern American Steakhouse	California Surf & Turf	Classic NOLA	Forza Italia
Spanish Surf & Turf	Cruising The Mediterranean	Cruising The Mediterranean	Hawaiian Surf & Turf
	Greek Surf & Turf	Dim Sum	Korean BBQ
	Japanese Surf & Turf	Forza Italia	Korean Fried Chicken Joint
	Korean BBQ	Greek Surf & Turf	Mexican Date Night
	Middle Eastern Cooking	Japanese Surf & Turf	Middle Eastern Cooking
	Modern American Steakhouse	Mexican Date Night	Modern American Steakhouse
	Parisian Bistro	Paella Valenciana and Churros	Osteria Toscana
	Spices of India	Parisian Bistro	Parisian Bistro
	Spring in New York	Parisian Brunch	Parisian Brunch
	Steak Feast	Spanish Surf & Turf	Southern Comfort
	Sushi Bar	Spanish Tapas	Southern Comfort: Oklahoma Style
	Vegan Thai	Spices of India	Spices of India
	Wholesome Mediterranean	Sushi Bar	Spring in New York
		Tuscan Kitchen	Steak Feast
		Vegan Thai	Sunday Pasta Dinner
		Wholesome Mediterranean	Sushi Bar
			Tuscan Kitchen
			Vegan Thai
			Warm Winter Dishes
			Wholesome Mediterranean

Menu Offerings

TIER 1 CLASSES: Base Price + \$20 PER PERSON

A NIGHT IN ITALY (Nut Free, Shellfish Free)

In this class you will learn to cook some of the best of Italian cuisine; starting out with a delicious white bean dip, make your own pappardelle by hand, and then finish the night off with a traditional tiramisu that you can recreate time and time again!

White Bean Dip with Crostini
Chicken Saltimbocca
Fresh Handmade Egg Pasta
Pappardelle alla Bolognese
Tiramisu

AROUND THE WORLD: VEGETARIAN DISHES (Nut Free, Pork Free, Shellfish Free, Vegetarian)

All cultures and cuisine highlight vegetarian food, so why shouldn't we? Join us on a vegetarian culinary tour! Learn some delicious recipes that'll be sure to please your taste buds, vegetarian or not - we're highlighting vegetables from around the globe.

Spicy Ethiopian Stew
Crispy Szechuan-Style Eggplant and Tofu
Ratatouille Tart with Feta
Olive Oil and Lemon Loaf Cake

AT THE TRATTORIA (Nut Free, Shellfish Free)

Buon appetito! Start your class with a delicious Tuscan tomato stew, then learn how to create a classic roast pork dish with a creamy mushroom risotto. Finish your evening off with a lemon brûlée tart.

Pappa al Pomodoro
Herbed Roasted Pork
Risotto al Funghi
Lemon Brûlée Tart

CLASSIC BRUNCH (Nut Free, Shellfish Free)

Enjoy an amazing brunch class that hits all the right notes! Create a savory benedict with bitter greens, a decadent crème brûlée french toast, buttery popovers, and delicious duck fat roasted potatoes. We'll demystify the poached egg and teach you how to make compound raspberry butter!

English Muffin with Canadian Bacon and Hollandaise
Escarole aux Lardons
Duck Fat Roasted Potatoes with Fried Rosemary
Crème Brûlée French Toast
Classic Popovers with Raspberry Butter

DIM SUM (Dairy Free, Nut Free)

Dive into Chinese cuisine with an introduction to Dim Sum! In this class, you will learn to make various small bites that will make you understand why it is said the meaning of dim sum is to "touch the heart."

Shrimp Shumai
Bok Choy Garlic and Ginger Stir Fry
Bacon and Egg Fried Rice
Steamed Pork and Shiitake Dumplings with Black Vinegar Dipping Sauce

DUMPLINGS 101

Delve into the art of dumplings with us! We'll work through the process of making dough and fillings, and learn techniques of wrapping various styles of dumplings. You'll stuff then boil, steam, or fry and serve them alongside a host of dipping sauces. The hardest part will be waiting to let them cool just enough before digging in!

Shrimp Shumai
Crab Rangoon
Beef and Black Pepper Dumplings with Black Pepper Sauce
Pork and Chive Dumplings with Black Vinegar Dipping Sauce

FORZA ITALIA (Nut Free, Shellfish Free)

Enjoy the big, bold flavors of Italy while we teach you how to braise, brown and bake. Learn how to make delicious Italian staples, like Saltimbocca and Bolognese which you can recreate at home, time and time again.

Chicken Saltimbocca
Vegetarian Bolognese
Braised Green Beans
Crispy Potato Confit
Apple Crostada

HANDMADE PASTA ESSENTIALS*

Learn how to make and roll your own pasta in this handmade pasta essentials class. We will teach you techniques to make pappardelle and fettuccine as we mix dough the old fashioned way - by hand! Finish the night off with a traditional tiramisu that you can recreate at home.

This class can accommodate pescatarian or shellfish allergies/dietary restrictions by including Spinach Ricotta Ravioli with Pesto Genovese as one your two pasta dishes.

Please **select two of the three pasta dish options below for your menu:*

Fresh Handmade Egg Pasta
Baby Kale with Apples, Gorgonzola, Walnuts, Apple Cider Vinaigrette
Pappardelle alla Bolognese*
Shrimp Scampi Fettuccine*
Spinach Ricotta Ravioli with Pesto Genovese (*Pescatarian, Shellfish Free*)*
Tiramisu

MIDDLE EASTERN COOKING (Pork Free, Shellfish Fee)

Take a trip with us around the Middle East sampling some of their finest dishes. From making your own hummus to creating your own falafel, you will learn skills you can take home and replicate in your kitchen. Finish off with some delicious rice pudding infused with orange blossom flowers.

Hummus
Baba Ghanoush
Falafel
Lamb Kefta with Roasted Peppers, Onions and Yogurt Sauce
Rice Pudding with Orange Blossom Water

OSTERIA TOSCANA (Shellfish Free)

The rustic farms and rolling hills of Tuscany produce classic and amazing flavors! This class focuses on traditional preparation using the best regional ingredients. Join us for a dive into Tuscany where you'll start with a classic Tuscan soup, roll out lighter-than-air gnudi, construct the perfect Milanese, and end with a real Nutella flavor bomb.

Zuppa Toscana (includes bacon and sausage)
Gnudi Pomodoro
Pollo Milanese
Nutella Bomboloni

PAELLA VALENCIANA AND CHURROS (Nut Free)

Enjoy learning the ins and outs of Paella; Spain's iconic dish of sautéed Bomba rice, chorizo, chicken, pork, shrimp and mussels cooked in a rich broth. Add in white wine steamed mussels and freshly made churros finished off with a chocolate sauce, and you'll have journeyed to Spain without having to leave the US!

Paella Valenciana
Mussels with Saffron and White Wine
Churros Con Chocolate

PARISIAN BRUNCH (Nut Free, Shellfish Free)

Enjoy a bit of Paris for your next brunch at Hudson Table! Learn how to make a classic Croque Monsieur and how to scramble the perfect egg. Transport your taste buds to France while learning new French culinary techniques.

Soft Scrambled Eggs with Fresh Ricotta and Chives
Mixed Greens with Haricot Verts
Croque Monsieur
Chocolate Pain Perdu

SOUTHERN COMFORT (Shellfish Free)

Look no further for classic southern comfort! We'll teach you the best of the foods that you'll find on most corners in the American South - including the holy grail of southern foods; fried chicken.

Biscuits and Sausage Gravy
Buttermilk Fried Chicken Sliders with Chili Honey
Collard Greens with Smoked Bacon
Smoked Chili Creamed Corn
Pecan Pie Milkshakes

SOUTHERN COMFORT: OKLAHOMA STYLE (Shellfish Free)

Folks from Oklahoma have a love of the land and food grown on it! Join us as we recreate Oklahoma classics: cornbread, barbecue pork, gravy and of course chicken fried steak. Did we mention pecan pie?

Corn Hushpuppies with Ranch Dressing
Chicken Fried Steak with White Gravy
BBQ Ribs
Garlic Mashed Red Potatoes
Pecan Pie

SUNDAY PASTA DINNER (Shellfish Free)

Enjoy a Sunday supper, Italian style! Nothing says Sunday like handmade pasta with meatballs in red sauce, and there's no better way to end a proper Italian meal than with coffee and crunchy chocolate biscotti. Join us for tips on handmade pasta that you can take home to make any shape you like.

Charred Caesar Salad
Fresh Handmade Egg Pasta
Homemade Pappardelle
Nonna's Meatballs in Red Sauce
Garlic Ciabatta Bread
Chocolate Cherry Biscotti with Ice Cream

WARM WINTER DISHES (Shellfish Free)

Warm up on a cold night with these bold savory flavors sure to bring comfort to your evening. Finish of with something sweet as we teach you how to bake a classic apple crisp.

Warm Beet and Apple Salad with Mustard Vinaigrette
Brussel Sprouts with Roasted Garlic, Bacon and Corn Cheddar Dust
Hearty Kale, White Bean and Sausage Stew
Warm Apple Crisp

WHOLESOME MEDITERRANEAN (Nut Free, Pork Free, Shellfish Free)

This class highlights several Mediterranean inspired dishes and will explore how they have evolved and are made in various regions. Explore the Mediterranean at home any night of the week!

Spiced Lamb and Lentil Stew
Chicken and Potato in Chermoula Sauce
Barley Risotto with Mushrooms
Eggplant and Tomato Salad
Cucumber Yogurt Dip (Tzatziki)

Menu Offerings

TIER 2 CLASSES: Base Price + \$25 PER PERSON

AN EVENING ON THE ITALIAN RIVIERA

Join us for an evening on the stunning Italian Riviera, anchored by the beautiful beaches of San Remo and the charming cliffside villages of Cinque Terre. The Ligurian landscape is breathtaking and the food of this province of Italy is even more tantalizing - dripping with grassy olive oils, brightened with lemon, and bursting with fresh local seafood.

Antipasto Platter
Fresh Handmade Egg Pasta
Farfalle with Traditional Basil and Sundried Tomato Pestos
Ligurian Seafood Stew
Lemon Tiramisu

AUTHENTIC OAXACAN MEXICAN (Nut Free, Shellfish Free)

Take a trip to the heart of Mexico. Oaxaca de Juarez is located in the south of Mexico and is widely regarded as the capital of Mexican cuisine. Learn how to prepare authentic Oaxacan dishes, using ingredients directly from the source!

Queso Fundito with Homemade Chorizo
Ancho and Pasilla Chile Black Beans
Cilantro Avocado Risotto
Grilled Flank Steak Tasajo
Oaxacan Chocolate Chip Cookies

CLASSIC NOLA (Nut Free)

New Orleans is rich in tradition and bold in culinary flavors. Create the most classic Bayou dishes including savory Shrimp and Grits to an irresistible Jambalaya!

Sausage Boudin Balls
Shrimp and Grits
Chicken and Sausage Jambalaya
Classic Beignets

CRUISING THE MEDITERRANEAN (Nut Free, Pork Free)

This coastal region has one of the most appetizing cuisines in the world. In this class, we will explore dishes from kabobs and hummus to Spanakopita. Join us for a delicious cruise around the Mediterranean.

Tabbouleh Salad (Middle Eastern)
Tzatziki (Southeast European/Middle Eastern)
Grilled Shrimp with Chermoula (Northern Africa)
Adana Kebab (Turkish)
Spanakopita (Greek)

KOREAN BBQ (Dairy Free, Pork Free, Shellfish Free)

Korean BBQ is meant to be a collective experience - so bring your friends and create a variety of KBBQ favorites! In this class you'll learn how to make marinades and sauces for grilling as well as master the key component of any Korean meal - rice. Round out your communal fare with a traditional Japchae and a Quick Kimchi!

Korean Pancake
Sweet and Spicy Sauce
Quick Kimchi
Bulgogi Short Ribs with Ssam Sauce
Dak Bulgogi Marinated Chicken Thighs
Japchae Stir Fried Vegetables with Noodles
Steamed White Rice

KOREAN FRIED CHICKEN JOINT (Shellfish Free)

With its super thin crispy skin, thick sweet and spicy sauce, and extra juicy meat, there's no wonder Korean Fried Chicken is called "Candy Chicken". In this class you'll learn the secrets to the perfect KFC fry as well as the classic accompaniments such as Kimchi Fried Rice and Spicy Cucumber Salad.

Bonchon Korean Fried Chicken with Sweet and Spicy Sauce
Sesame Kale Salad
Kimchi Fried Rice
Spicy Cucumber Salad
Korean Cornbread

MEXICAN DATE NIGHT (Nut Free, Shellfish Free)

Spice up date night with these authentic recipes from Mexico. Start off with an Antojito Platter that will have you rethinking your snack plates! Practice the perfect carne asada sear and find out just how easy it is to make delicious churros at home.

Antojito Platter: Chorizo, Pico de Gallo, Guajillo Beans, Charred Tortillas, Queso Fresco
Charred Tomato and Guajillo Chile Salsa
Carne Asada
Churros con Chocolate

SIMPLY THAI

Thai cuisine is known for its strong flavors and fine balance of salty, sour, sweet and hot. The interweaving of different ingredients and cooking methods can seem intimidating to cook at home, but in this class you'll learn how easy it is to make your Thai favorites whenever you want!

Chicken Satay
Thai Basil Chicken
Thai Cabbage Salad
Pad Thai
Fried Banana with Coconut and Sesame Seeds
Thai Iced Tea

SPANISH TAPAS (Nut Free)

Tapas are an integral part of the Spanish culture and cuisine combining delicious food and spending time with friends. Learn how to create a feast of small plates to share with your family and friends!

Jamon Serrano with Tomato Bread
Croquetas de Jamón y Queso
Mejillones con Béchamel
Gambas al Ajillo

SPICES OF INDIA (Nut Free, Pork Free, Shellfish Free)

Experience the wide range of flavors and spices that Indian cuisine has to offer! Learn how to create classic Indian dishes from the always delicious Samosa to a delectable Chicken Tikka Masala. We'll finish up with a refreshing Mango Lassi!

Vegetable Samosas with Cilantro Chutney
Chicken Tikka Masala
Basmati Rice
Spinach with Paneer and Naan
Mango Lassi

SPRING IN NEW YORK (Pork Free, Shellfish Free)

Spring in New York is considered one of the best times to visit the 'Big Apple'. Join us for a class covering the season's awakening with dishes from an aromatic Potato and Leek Soup to a delectable Chicken with Fennel to delightful Strawberry Rhubarb Crumble.

Potato Leek Soup with Crispy Leek Garnish
Bitter Greens Salad with Shaved Asparagus and Parmigiano
Roasted Garlic Chicken with Fennel
Salt Baked and Fried Potatoes
Strawberry Rhubarb Crumble

VEGAN THAI (Dairy Free, Nut Free, Pork Free, Shellfish Free, Vegan, Vegetarian)

Vegan doesn't have to be boring! Come enjoy our ever-popular "Simply Thai" class with a vegan spin. Learn how to work with ingredients like tofu and how to incorporate them into everyday cooking. You won't even miss the meat!

Mushroom Satay
Vegetable Pad Thai
Thai Basil Tofu
Thai Cabbage Salad
Fried Banana with Coconut and Sesame Seeds
Thai Iced Tea

Menu Offerings

TIER 3 CLASSES: Base Price + \$30 PER PERSON

CALIFORNIA SURF & TURF (Gluten Free, Pork Free, Shellfish Free)

California cuisine is known for being light, bright, and health-conscious. Enjoy vibrant flavors with dishes like Avocado and Citrus Salad to Sesame Pepper Steak. Join us for some California lovin'.

Sesame Pepper Steak
California Uramaki
Avocado and Citrus Salad with Honey Lime Vinaigrette
Pan Roasted Sweet Potatoes with Miso Butter
Chocolate Hazelnut Torte

CLAM BAKE (Nut Free)

Learn how to create a classic New England Clam Bake. Start off with Clam Chowder and Lobster Toast before we steam a melange of seafood traditionally used in an authentic Nantucket Style Clambake. We'll finish off the evening with warm Classic Beignets!

New England Clam Chowder
Lobster Toast with Old Bay Butter
Nantucket Style Clam Bake with Shrimp
Classic Beignets

GREEK SURF & TURF (Nut Free, Pork Free)

From land and sea, to simple and elaborate, this class is filled with classic Greek dishes that will delight foodies the world over. Learn how to create must-make dishes from the Greek Isles including traditional Eggplant Caponata, Lamb Chops, and Galaktoboureko.

Greek Lamb Chops
Grilled Prawns with Tomatoes and Feta
Eggplant Caponata with Homemade Pita Bread
Lemon Garlic Potatoes
Galaktoboureko (Greek Custard Pie)

HAWAIIAN SURF & TURF (Shellfish Free)

Sun, sand, surf, and turf. Join us as explore the Hawaiian Islands' bold flavors with glazed baby back ribs, Mahi Mahi, papaya salad, and the cherished Haupia Pie. Bring your Ohana!

Kimchi Udon Noodles
Hawaiian Baby Back Ribs
Mahi with Lomi Tomato Salsa
Papaya Salad with Papaya Seed Dressing
Chocolate Haupia Pie

JAPANESE SURF & TURF (Nut Free, Pork Free)

Japanese cuisine is based around bringing out the most flavor from ingredients with an emphasis on seasonal ingredients. Explore recipes from land and sea with delectable dishes such as Flank Steak with Miso Butter to Shrimp Tempura sure to have you adding Japan to the top of your foodie destination list!

Flank Beef with Miso Butter
Crispy Shrimp Buns
Kale and Carrot Salad with Fried Tofu and Sesame-Ginger Dressing
Sake Sauteed Shiitake Mushrooms
Chocolate Mochi Cake Squares

MODERN AMERICAN STEAKHOUSE (Gluten Free, Pork Free, Shellfish Free)

Prepare a lavish meal with someone special! In this taste bud tantalizing class, you'll learn how to create an enticing ceviche, stunning salad, amp up the ultimate steak and potatoes, and finish with a rich, decadent creme brûlée.

Ceviche with Chile, Lime and Coconut
Fennel and Charred Orange Salad
NY Strip Steak with Green Peppercorn Sauce
Duck Fat Roasted Potatoes with Fried Rosemary
Vanilla Crème Brûlée

PARISIAN BISTRO (Nut Free, Pork Free, Shellfish Free)

Immerse yourself in “The City of Lights” as you take on the best that this charming European city has to offer – on a plate. Start off with a classic french onion soup and finish off with a perfect chocolate soufflé.

Soupe à l'oignon (Onion Soup)
Gratin Dauphinois (Potato Gratin)
Steak Marchand de Vin (Steak with a Red Wine Reduction)
Bittersweet Chocolate Soufflé with Grand Marnier Crème Anglaise

SPANISH SURF & TURF (Gluten Free, Nut Free)

Enjoy being transported to Spain for the night! Learn how to cook a classic "surf and turf" menu with a Spanish twist that will impress on all levels!

Black Bean and Mango Salsa
Grilled Skirt Steak with Chimichurri Sauce
Spanish Rice with Chorizo
Sofrito Shrimp
Haricots Verts
Flan

STEAK FEAST (Pork Free, Shellfish Free)

Join us for the ultimate steak night! Master the absolute best NY Strip steak, perfect steakhouse sides, and a classic dessert to top it all off.

NY Strip with Chive Butter
Roasted Asparagus with Brown Butter Breadcrumbs and Olive Tapenade
Truffled Mashed Potatoes
Escarole Salad with Apples, Pecorino, and Walnuts
Classic Strawberry Shortcakes

SUSHI BAR (Nut Free, Pork Free, Shellfish Free)

Try your hand at making traditional Japanese cuisine in our Sushi Bar class. Start off with a simple and delicious miso soup, learn how to hand-roll a variety of sushi, and impress your friends and family when you recreate it at home!

Miso Soup
Tuna and Salmon Hosomaki
California Uramaki
Spicy Tuna Temaki
Marinated Shiitake Futomaki
Green Tea Ice Cream

TUSCAN KITCHEN (Nut Free, Shellfish Free)

Learn to recreate the beautiful fresh flavors of the Tuscan countryside. In this class you'll learn how to set a hearty stew to a simmer, sear your steak to perfection, the tricks to the best risotto, and poach fruit for a delicious dessert.

Tomato Bruschetta
Tuscan Bean Stew (includes pancetta)
Bistecca alla Fiorentina
Mushroom Risotto
Chocolate Cherry Biscotti with Vanilla Gelato