

## What We Do

Each month, a group of 30 or more members and guests gather to prepare and enjoy a gourmet dinner from a menu and recipes carefully planned by a guest chef. The splendid dinner consists of four to five courses starting with an appetizer to main course to dessert.

Members and guests are divided into teams of 4-6 to prepare their course from start to finish. An experienced Les Marmitons member is selected as team captain for each course to lead and discuss preparation of the dish to the group. Each team plates their course following the chef's instructions and serves it to the members, who are seated at tables set with linen tablecloths and wine glasses. Each course is paired with an excellent wine selected by our knowledgeable sommelier.

The cuisine changes each month to expose members to symphonies of flavors and colorful, tasty bites from around the world. Cuisines include Italian, French, Latin American and Mexican, Asian and American featuring seasonal farm-to-table dishes.