



About L'Espalier Master Class

L'Espalier's Master Class is an intimate, behind-the-scenes experience with personal interaction and instruction. The Master Class gives culinary enthusiasts of any skill-level an opportunity to experience both the front-end and back-end of the restaurant industry.

The class begins with an overview of L'Espalier's kitchen with one of L'Espalier's Sous Chefs. Next, the student heads into the pastry department to work alongside our pastry chefs to create both savory and sweet pastries. You will continue with a walk through of the restaurant with one of our Maitre D's while learning about L'Espalier's extensive history and the concepts of which made us famous. A wine tasting with our Sommelier Erich Schliebe is next, followed by a cheese course with Maitre d' and Fromager Louis Risoli.

The L'Espalier Master Class Package

Students participate in a one-day intensive class that lasts for six to eight hours. The cost of the Master Class is \$1000 per student, which includes a professional chef's coat with name embroidered as well as a gift certificate for a graduation dinner for two, which can be scheduled at the student's convenience. Also included are a Master Class Workbook and a signed copy of *Wine Monday* co-authored by Chef Frank McClelland.

Scheduling Your Master Class

Classes are scheduled on an individual basis, depending on the availability of the student and the restaurant. The class may be a one-day intensive course, or spread across several days. We recommend that the course be scheduled as a one-day intensive course on our busiest day, Saturday, in order to receive the most fulfilling experience.

A Sample Schedule:

11:00--12:00PM	Tour of L'Espalier, Introduction with Sous Chefs and Kitchen Staff
12:00--1:30PM	Dessert and pastry with our Pastry Staff
1:30 ---2:30PM	Wine tasting with Lauren Collins, Sommelier
2:30 ---3:30PM	The Cheese Course with Louis Risoli, Maitre D' and Fromager
3:30 ---4:30PM	Family dinner and briefing
4:30 ---5:00PM	Training with Front of House Staff
5:00 ---5:30PM	Conclusion with Maitre D'
5:30 ---6:00PM	Stage in the kitchen

The schedule for the Master Class is personalized depending on the interests of the student. We ask the student to be open with us about their passions in order for us to make the experience as rewarding as possible.

Topics You Will Discuss

Chef and Proprietor, Frank McClelland

My cooking is a reflection of the raw food materials that abound in New England. I am inspired and energized by the ever changing seasons and the opportunity to transform the menu accordingly. Like nature, my cooking is evolving all the time. I am constantly reviving techniques from days gone by and using them in new ways to create food for the way people live and eat today.

Sommelier, Lauren Collins
A Few Hints on Wine Pairings

- The weight of the wine should match the weight of the dish
- Complement or contrast the flavors and textures of the dish
- Complex wine with simple food, simple wine with complex food
- High fat preparations work best with higher acid wines
- If doing multiple wines, lighter to heavier, younger to older
- Champagne loves just about everything and just about everyone loves Champagne!

Maitre d' and Fromager, Louis Risoli

In this modern, fast food world, cheese, especially when produced by artisanal methods, connects us to the past, to a time when people had a more intimate connection to the land and cycles of nature. It is on the nurturing aspect of cheese, and the “cheese heroes” who against great odds still produce cheese in a traditional manner that we will focus.

Frequently Asked Questions

Q: Can I purchase this as a gift for someone? If so, do I have to schedule it now?

A: Yes, the Master Class makes a perfect birthday or holiday gift for someone. We can provide a personal letter and the gift certificate to be presented to the recipient. You do not have to schedule the Master Class when purchasing it. In the personalized letter to the recipient, we will include information for them to be able to schedule their Master Class.

Q: How are the classes scheduled?

A: Classes are scheduled on an individual basis based on both the student and L’Espalier’s availability. We recommend Saturdays for the one-day intensive class, so the student can experience the L’Espalier kitchen during our busiest day of the week.

Q: What does the Graduation Dinner include and do I have to schedule it the same day as my Master Class?

A: The Graduation Dinner includes a gift certificate for our Dinner Degustation for two. The Graduation Dinner may be scheduled at anytime after you complete your Master Class.

Q: I have disabilities that may hinder my ability to participate in certain aspects of the Master Class. Will this be a problem?

A: Not at all, we can mold the Master Class to cater to any special needs you may have. Just let us know when you are scheduling our Master Class so we can prepare prior to your arrival

Q: My spouse purchased this as a gift for me, but I would like him/her to participate as well, is this possible?

A: This is possible; please feel free to contact us directly for more detailed information.

Chef McClelland and Team L’Espalier look forward to sharing an exclusive view with you of where the inspiration for Frank McClelland’s cuisine and visions stem from. “The fundamental tastes that appear on the plate have to begin with the finest seasonal ingredients paired with time honored techniques,” he says.

Contact Information

If you have any additional questions about the Master Class, please feel free to contact us at info@lespalier.com.

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