

7 of the Best (and Most Romantic) Cooking Classes for Couples

What could be more romantic than traveling somewhere amazing and then cooking up the local fare—together? You can't go wrong with these destinations.

BY LINDSAY COHN



Inn at Dos Brisas



COURTESY INN AT DOS BRISAS

The culinary program at the nine-room [Inn at Dos Brisas](#)—situated on 313 verdant acres in Washington, Texas—redefines the farm-to-table concept. The experience begins with a tour of the 42-acre USDA-certified organic farm, followed by a chance to prepare a produce-focused menu alongside Executive Chef Matt Padilla, and closes with a seasonally inspired cocktail lesson from Tara Padilla.

Chewton Glen



COURTESY CHEWTON GLEN

Nestled in the heart of New Forest in Hampshire, England, [Chewton Glen](#) boasts a brand-new culinary complex, which includes state-of-the-art, 12-station cookery school and greenhouse. Couples can choose from [interactive classes](#) ranging from exotic, Sri Lankan cuisine to raw recipes. Before you venture across the pond, make sure you know [these 10 words that mean very different things in England and America](#).

Rancho La Puerta



COURTESY RANCHO LA PUERTA

The [Rancho La Puerta](#), in Tecate, Mexico, is renowned for its lacto-ovo cuisine, utilizing ingredients from its six-acre, organic garden. Couples who want a more hands-on experience, can opt for a cooking class at [La Cocina Que Canta](#), the ranch's culinary school, helmed by Executive Chef Denise Roa. Enjoying your meal al fresco while overlooking the scenic property? Well, that's just icing on the proverbial cake. In advance of your trip south of the border, make sure you know [these essential Spanish phrases](#).

Twin Farms



COURTESY TWIN FARMS

A private cooking class and wine pairing sounds pretty darn romantic to us. That's exactly what you'll find at [Twin Farms](#), an adult-only, all-inclusive in Barnard, Vermont. (While you're there, take a drive to [this storybook village](#) just 60-minutes north). The new cooking suite seats up to four and can be rented out for a more exclusive experience. Chef Nathan Rich guides couples through multi-course meals, while wine director Keven Ring explains how to match the perfect vino with each dish.

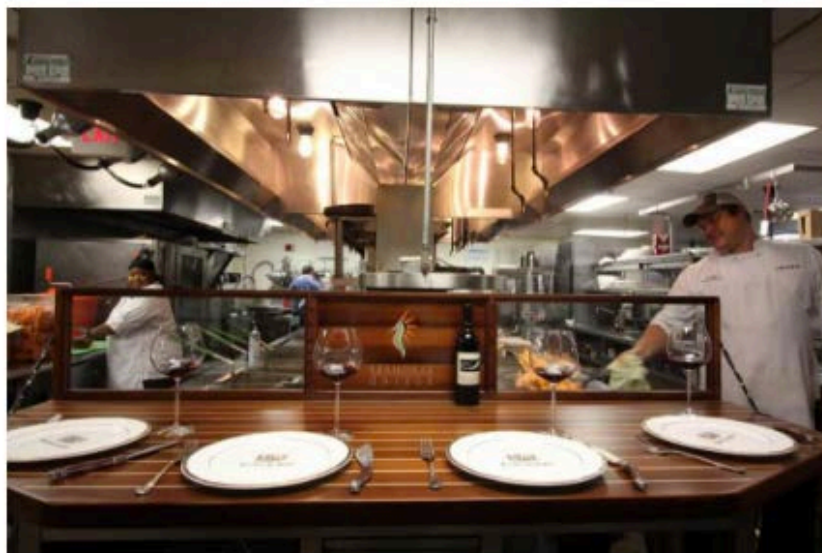
Helena Bay Lodge



COURTESY HELENA BAY LODGE

The [Helena Bay Lodge](#) is set on the pristine coastline of New Zealand's North Island. This idyllic and private retreat gives guests (maximum five couples) the opportunity to forage for fresh ingredients at the expansive on-property garden and farm and then partake in a private cooking lesson led by Executive Chef Michele Martino. While you're down under, don't forget to find some time to visit [the Rotorua region](#), known for its natural hot springs.

Ponte Vedra Inn & Club



COURTESY PONTE VEDRA INN CLUB

The [Ponte Vedra Inn & Club](#) in Florida (a state famed for having some of [the best beaches in the country](#)) puts a new spin on the traditional chef's table by treating diners to an interactive gourmet experience at Seahorse Grille. The four-seat setup offers patrons a behind-the-scenes look at the inner workings of the bustling kitchen as well as an opportunity to learn secrets and tips from Chef de Cuisine Erik Osol and collaborate with him on a custom menu. The meal is complemented by a sommelier-selected wine pairing to accompany each course.

Paradise Point



COURTESY PARADISE POINT

Lovers of sun, fun, and fine food flock to [Paradise Point](#) in San Diego (the area is also home to a [bioluminescent beach](#)). And the new [Chemistry in the Kitchen](#) package allows couples to get in on the culinary action with a private cooking class. Extras include vino delivery, keepsake wine glasses, and a Paradise Point cookbook to take home.