From the “Art of Wine Blending” taught by experienced sommeliers to fresh pasta demonstrations by highly skilled chefs, interactive cooking classes enhance any vacation. Guests who enroll in the following cooking classes will surely return home from their vacations with a good taste in their mouths, and will count the days until they come back for more.

At this lakeside boutique resort, guests can learn and expand upon culinary skills at “Aurora Cooks,” an intimate, fully-equipped demonstration kitchen which feels as though you are in the chef’s home. The engaging and informal tasting experiences are led by Patrick Higgins, Executive Chef, and Grace Mattingly, Taste Curator, who offer educational yet relaxed sessions exploring approachable culinary techniques. Demonstrations include fresh pasta making, braising and poaching, while skill-based classes in knife skills and fruit carvings are available, as well as tasting experiences around chocolate and butter.
**THE ART OF COOKING VACATIONS**

**Organic Garden Expertise**
**Rancho La Puerta, Tecate, Mexico**

Rancho La Puerta provides inclusive healthy spa cuisine, utilizing the season’s freshest ingredients from the on-property six-acre garden. The resort provides hands-on cooking classes at the Ranch’s culinary school, La Cocina Que Canta, helmed by Executive Chef Denise Rao. She leads everyone throughout the organic garden to forage for seasonal produce, and then guests participate in the class and afterwards sit down for the meal.

**Udon Noodle Basics, Japan**
**Udon House, Kagawa Prefecture, Setouchi Region, Japan**

Located in the Kagawa prefecture of the Setouchi Region, also the birthplace of the world-renowned udon, lies the Udon House. Here, guests learn the art of Udon noodle through the Udon Master Class & Local Farm Tour. Guests will start off learning Udon basics, kneading and noodle boiling techniques, and dough cutting before spending their second day embarking on a fermented food and local gastronomy tour and island excursion.

**Winemaker for a Day**
**Solage, Auberge Resorts Collection, Napa Valley, California**

The “Become a Master Mixologist” interactive culinary class allows guests to explore the art of cocktail creation with Solbar bartender, Kelly Dallas. “Learn the Art of Wine Blending” by blending grape varieties and play winemaker for a day by learning the art of blending the flagship wine, Insignia. Enjoy a multi-course plated lunch prepared by winery chef Brian Sutton.