

Salish Lodge and Spa introduces new series of interactive cooking classes for spring

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Matt Heikkila, the new executive chef at the Salish Lodge in Snoqualmie, prepares fresh ingredients for a meal.



This spring, the Salish Lodge and Spa will bring a new series of interactive cooking classes to Snoqualmie.

Classes are taught in the recently renovated Chef's Studio and are overseen by Head Chef Matt Heikkila.

The classes are available from April through June.

Culinary Happy Hour (1 hour, \$30)

- Strawberry Rhubarb Pie Filling, April 28: With ingredients fresh from the Salish garden, learn how to create a delicious strawberry pie filling.
- First of the Season Halibut, May 26: Just in time for summer, you will learn how to properly filet, debone and prepare halibut – plus tips on sauce and seasoning.
- The Phenomenal Honeybee with Daniel Sullivan, June 2: Salish beekeeper Daniel Sullivan will teach you all about the importance of the honeybee while you sip honey-infused cocktails and appetizers.

Culinary Classes (4 hours, \$60)