



NYC Lifestyle

Let's Plan a Dinner Party!

Before hosting your next dinner party, take an opportunity to expand your culinary know-how. From wine and cheese pairings to the dinner table centerpiece, small, personal touches can make for a memorable night in. In this week's edition of NYC Lifestyle, we offer suggestions for both in-person and virtual courses covering all types of food and dining.

Eataly Wine Festival

To celebrate Eataly's 15th anniversary, Eataly Wine Festival will take place on February 2, at their Financial District location. [All-access tickets](#) provide unlimited wine tastings, endless food pairings, and a copy of the 2021 edition of the Slow Wine Guide, which evaluates over 400 different wineries.

Pasta Making Class

[Virtual classes with Nonna Nerina](#), one of Italy's most popular Grandmas, will teach you tips and tricks for making perfect pasta. Spinach and Ricotta Ravioli, Pumpkin Gnocchi Cacio e Pepe, and Pappardelle Amatriciana are just a few of the dishes you can choose from. Private classes are also available for up to ten people.

Become a Plant-Based Chef

Have you been interested in a plant-based lifestyle, but don't know where to start? *Forks Over Knives* offers a [90 day at-home cooking class](#) that will elevate your skills and introduce you to new ideas in the kitchen, such as cooking without oil. Classes are available at a discount through February 15.

At-Home Mochi

Start making your own mochi ice cream and [daifuku](#) at home with tutorials from Mimi Lau, chef and owner of [Mochii](#) in the East Village. Chef Lau will teach you how to make the Japanese rice flour dough and incorporate it into various desserts. Sign up for an [in-person class](#) or [pick up ingredients](#) for a virtual course.



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Family Baking Class

The perfect breakfast food does exist, and its pancake muffins! Head over to Taste Buds Kitchen with the whole family this Sunday to learn how to make pancake mini muffins. A spot for one caregiver is included in the price when [registering a child](#). With a start time of 9:00 a.m., pajamas are encouraged!

Cheese Board Lesson

A perfectly curated charcuterie board can make even a solo dinner feel like a special occasion. Now, you can learn the art of cheese board assembly and proper food pairings with New York's award-winning Murray's Cheese. [One ticket](#) includes four different quarter pound cheeses and select pairings, enough supplies for four people to participate.

Virtual Mixology Class

The Raines Law Room hosts both virtual and in-person [cocktail classes](#) with potables ranging from non-alcoholic cocktails to Irish whiskey. Finding just the right ratio of ingredients to make the perfect drink comes with practice, and with these classes, you are sure to impress your friends in no time.

Winter Floral Arrangement

A personalized floral arrangement makes for the perfect centerpiece at a dinner party. New York Botanical Garden hosts [virtual courses](#) for floral design, with each class focusing on a different theme. Whether you are interested in sustainable floral design or are looking to incorporate more branches into your displays, there's a class designed for you.