



# 5 FUN CLASSES FOR FOODIES

Ashley Day | USA TODAY

**D**edicated foodies can find more than just great food, drink and atmosphere at New York City restaurants. Several establishments offer interactive classes where you can get hands-on experience making (or at least appreciating) all kinds of goodies. Here are five opportunities to learn from the experts, plan a fun group activity or simply stay warm.

## TAKE A COOKING CLASS AFTER HOLIDAY SHOPPING

Few locals know there's a cooking school inside Macy's. **De Gustibus Cooking School** has hosted just about every celebrity chef you know of and has a star lineup this winter. Cook (or watch a demonstration) with the likes of Michael Solomonov, Gabriel Kreuther and others after shopping downstairs. Classes run about 90 minutes and cost \$100 to \$250.

151 W. 34th St.; 212-239-1652; [degustibusnyc.com](http://degustibusnyc.com)

## APPRECIATE BEER

**The Cannibal Beer & Butcher** offers a Beer Appreciation Class with samples and snacks on Saturdays at 3 p.m. Beer cicerone Eric Singer explores the science of beer, tasting and production with staff and general guests, who can book online for \$75 a person.

113 E. 29th St.; 212-686-5480; [cannibalnyc.com](http://cannibalnyc.com)



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## PRETEND YOU'RE A SOMM

In Midtown, **Del Frisco's Double Eagle Steak House** — which earned *Wine Spectator's* Award of Excellence from 2011 to 2013 — offers wine education weekly with its “Saturday With the Somm” series. It features wine experts who have taken the grueling Master Sommelier Exam (seen in the 2012 documentary *Somm*). Guests learn about wine for an hour with tastings and small bite pairings for \$40 per person.

1221 Sixth Ave.; 212-575-5129; [delfriscos.com/steakhouse/new-york](http://delfriscos.com/steakhouse/new-york)

Find the right wine to go with your sliders at “Saturday With the Somm.”

## MAKE YOUR OWN CHEESE

**Murray's Cheese Shop** regularly offers a slew of classes, including cheese pairings, “Grilled Cheese 101” and the three-day Murray's Cheese Boot Camp. In the mozzarella-making class, guests start from scratch, turning milk into curd and then a mozz ball — which they get to take home. The 90-minute experience is \$100 per participant.

254 Bleecker St.; 212-243-3289; [murrayscheese.com](http://murrayscheese.com)

## MOLD 3-D CHOCOLATE

On the Upper West Side, **Voila Chocolat** offers walk-in chocolate-making experiences ranging from Le Petit Chocolatier for kids to chocolate history and science for adults. Book via OpenTable, then make anything from 3-D molds to truffles or bars. Costs run from \$25 to \$65; classes are about 45 minutes to an hour.

221 W. 79th St.; 212-920-8799; [voila-chocolat.com](http://voila-chocolat.com)

**Murray's Cheese Shop** doesn't just sell the stuff. It can turn you into a cheese whiz with a variety of classes.