

WILD LOVE

VEGAN CUISINE

~ Private Cooking & Baking MasterClass Menus ~

Always 100% plant-based.
Gluten-free options available.



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VEGAN CUISINE

MasterClass Menus

~ Three-Course Menu A ~

Cozy Classics

*This menu is crafted with organic ingredients and high-vibe comfort food in mind.
All recipes can be prepared gluten free upon request.*

Lil' Stuffed Peppers

Almond truffle cheese, rose- and sake-soaked cranberries, fresh herbs.

Fettuccine Alfredo

Seared mushrooms, arugula, parsley, candied pecans.

Lemon Poppyseed Cheesecake

Cranberry-pecan crust, topped with blueberry-lavender jelly.



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MasterClass Menus

~ Three-Course Menu B ~

Comfort Classics

This menu is crafted with organic ingredients and high-vibe comfort food in mind.

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BBQ Jackfruit Sliders

Pulled jackfruit braised with seared onions and a sweet BBQ sauce, topped with smoked gouda, rainbow pineapple slaw in mini vegan buttermilk biscuit buns.

Mexican Mac 'n' Cheese

Organic pasta with butternut squash-sunflower seed cheese sauce, pea protein chorizo, seared cherry tomatoes, onion and poblano peppers, topped with fresh jalapeño, green onion and cilantro

Apple Pie Tarts

Buttery and flaky! Baked in puff pastry cups filled with spiced apples, topped with vanilla bean-almond ice cream & streusel .



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~ Three-Course Menu C ~

Global Classics

*This menu is crafted with organic ingredients and high-vibe comfort food in mind.
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Sundried Tomato & Spinach Tarts

Puff pastry baked into little cups filled with chickpea egg, sauteed spinach, onion, bell pepper and white truffle creme fraiche.

Cauliflower Tikka Masala

Bell pepper, chickpeas, toasted cashews, onion in a creamy and spiced tomato curry, served with a side of basmati rice.

Key Lime Pie

In walnut-date crust, topped with fresh raspberries.



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MasterClass Menus

~ Dessert Masterclass ~

Sweet Delights

This menu is crafted with organic ingredients and decadent, yet healthy, indulgence in mind.

Tiramisu Cheesecake

Spiced cookie crust, vanilla cheesecake, topped with coffee and chocolate ganache

Apple Pie Tarts

Mini puff pastry tarts filled with spiced apples, topped with pecan streusel and vanilla ice cream

Thai Coconut Sticky Rice

Sweet coconut sticky rice topped with fresh mango and toasted peanuts **gluten-free*



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~ Cookie Menu A ~

Tea & Nostalgia

Cardamom-Earl Grey Tea Cookies

Delicate shortbread cookies infused with Earl Grey tea and a hint of cardamom, finished with an orange glaze.

Chai-Spiced Snickerdoodles

Soft, chewy cookies infused with cinnamon, cardamom, clove, and ginger, rolled in chai-spiced sugar before baking

Coconut Macaroons

Shredded coconut cookies infused with orange zest and almond extract, topped with a chocolate drizzle. **gluten-free*

PB&J Thumbprint Cookies

Peanut butter cookies filled with a strawberry jelly thumbprint. **gluten-free*

~ Cookie Menu B ~

Bold & Botanical

Black Forest Thumbprint Cookies

Double chocolate cookies filled with spiced cherry compote.

Matcha Almond Tea Cookies

Delicate shortbread cookies infused with ceremonial-grade matcha and vanilla, finished with marzipan glaze, toasted almonds, and freeze-dried strawberries.

Mexican Chocolate No-Bake Cookies

Gluten-free cookie dough coated in cinnamon-infused chocolate and toasted, salted walnuts. **gluten-free*

Strawberry Lemonade Cookies

Vibrant lemon-zest-infused cookies, half-dipped in white chocolate and topped with freeze-dried strawberries.

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~ Bread Menu A ~

Tea & Tavern Breads

Barmbrack Soda Bread

A sweet Irish tea bread infused with orange, lemon, clove, nutmeg, and ginger, with dried cranberries, sultanas, and pecans for extra sweetness and crunch.

Garlic Naan

A savory Indian flatbread cooked using both stovetop and oven heat to create charred air pockets, topped with roasted garlic butter infused with cilantro and chili flakes.

~ Bread Menu B ~

Hearty & Earthy Breads

Borodinsky Marbled Rye

A beautiful Russian-style rye bread with robust flavor from molasses, cacao, caraway, and coriander seeds.

Besan Socca

A fluffy chickpea flatbread made with besan (chickpea flour), naturally gluten free and high in protein, spiced with cumin, turmeric, onion, and garlic, served with cashew yogurt infused with lemon zest and fresh cilantro.

~ Bread Menu C ~

Braided & Levantine Breads

Gluten-Free Za'atar Manakish

A Lebanese-inspired flatbread made with yogurt and seasoned with za'atar—a blend of thyme, oregano, sumac, and sesame seeds—then glazed with olive oil before baking for a crisp exterior.

Caramelized Onion Challah

A six-strand braided Jewish-style bread infused with caramelized onion and poppy seeds for a sweet-savory twist, enriched with sweet potato for warm color and finished with a maple and oat-butter glaze.

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MasterClass Menus

Class Details & Pricing

Experience an intimate, in-home cooking class with Master Chef Itzel and sit down to a refined dinner you helped bring to life. Each course is composed with contrasting flavors, textures, and aromas, with a thoughtful, health-forward approach that leaves you feeling nourished, satisfied, and creatively inspired.

Private Cooking Classes

Personalized instruction for 1-4 guests, tailored to your skill level and interests.

Hosted in your home kitchen or at our South LA chef's home kitchen.

Select one of the menus above, reserve a date, and we'll take care of the rest!

Weekday Engagements

Monday - Thursday

\$950*, inclusive of all ingredients and gratuity

Weekend Engagements

Friday - Sunday

\$1,250*, inclusive of all ingredients and gratuity

Additional Guests:

add a 5th guest: + \$150

add a 6th guest: + \$100

For parties larger than six, we offer demo-style culinary intensives with flat-rate pricing, ideal for groups who prefer to watch, taste, and engage while the chef leads the cooking.

**Travel fees may apply, depending on location.*

