



*The Brentwood Restaurant & Wine Bistro*  
*4269 Luck Ave.*  
*Little River, SC 29566*  
*843-249-2601*  
[www.TheBrentwoodRestaurant.com](http://www.TheBrentwoodRestaurant.com)  
(Voted Best French Restaurant 2009 & 2010)

## *French & Low Country Cooking Class* *with Chef Eric Masson*

**This is a Private Class for 10 to 20 guests.**  
**The class will include a Three-Course Dinner,**  
**Cooking Demonstration and Wine Pairing!**

**Chef Eric Masson will teach you how to cook:**

*She Crab Soup (Sauvignon Blanc, France)*

*Chicken Cordon Rouge (Pinot Noir, France)*

*Crème Brûlée (Sparkling Brut, France)*

**10 to 15 Guests: \$50** *per person (Tax & Tips not Included)*

**15 to 20 Guests: \$45** *per person (Tax & Tips not Included)*



Chef Eric Masson holds three degrees from the Culinary School & Institute of Brest, Noirmoutiers & Paris and has been Executive Chef at 3 and 4 Star restaurants in New York, London & Paris. He has an extensive knowledge of opening restaurants from scratch, food, wine, and all aspects of the restaurant industry. He has conducted cooking classes since 1998 and is consistently appearing on local news stations. Chef Eric Masson was even featured in Wine Enthusiast and performed at Taste! along with Guy Fieri and Aaron McCargo Jr.

### Other Accolades Include:

**First Place:**

**Iron Chef Competition**

*Coastal Uncorked, May 2011*

**Executive Chef Consultant**

**For Set up & Opening of**

**74 State Hotel & Marché**

*Albany, NY 2006-2007*

**Chef/Owner**

**Saratoga Lake Bistro**

*(Best French Restaurant 2004)*

**First Place:**

**MDA Iron Chef Competition**

*Crown Plaza, November 2004*

**Chef/Owner**

**Ferrandi's French Restaurant**

**Amsterdam NY 1998-2003**

*(Best French Restaurant 2000 to 2002)*

***Come Enjoy a French & Low Country***  
***Cooking Class with Chef Eric Masson***  
***Call Eric 843-249-2601 or email: [chefericmasson@hotmail.com](mailto:chefericmasson@hotmail.com)***