



The Brentwood Restaurant & Wine Bistro
4269 Luck Ave.
Little River, SC 29566
843-249-2601

www.TheBrentwoodRestaurant.com

Voted Best French Restaurant 2014

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)

Beef Wellington (Bordeaux, France)

Crème Brûlée (Ice Rosé Sparkling, France)

10 to 14 Guests: \$59 *per person (Tax & Tips not Included)*

15 to 20 Guests: \$55 *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 various food shows along with Guy Fieri, Paula Deen, Fabio Viviani and Aaron McCargo Jr.

Other Accolades Include:

First Place:

Chef's Challenge Competition
Coastal Uncorked, 2011 & 2012

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

To discuss the details & set a date.