



School of Fish

The 2022 Class Schedule

Learn • Cook • Eat • Laugh

Our team of chefs kick off Stoic & Genuine's School of Fish cooking classes in the Stoic & Genuine kitchen. During your 2 hour class you'll learn the cooking techniques that apply to different types of seafood - some classic and some modern. Cooking seafood is a labor of love and we look forward to sharing our passion with you!

Each class is \$115 and includes lunch

Class starts at 10:00 a.m.

Limited to 12 people

Tickets are available at

exploretock.com/stoicandgenuine

January 22nd - Bay Area (San Francisco)

February 5th - Middle East

March 5th - North Africa

April 2nd - Creole

May 7th - Hawaii

June 4th - Sri Lanka

July 9th - Philippines

August 6th - Gulf of Mexico

September 3rd - Caribbean

October 1st - Southeast Asia

November 5th - Izakaya

December 3rd - Patagonia

Reservations are required.



STOIC & GENUINE

SEAFOOD | OYSTER BAR