

March
9th
6.30 pm



Say
CHEESE
or...vromage!

DISCOVER THE ART, SCIENCE, AND MAGIC BEHIND
TRADITIONAL CHEESES AND PLANT-BASED “VROMAGES.”

Explore the foundations of
cheesemaking while learning how to
craft elegant, gourmet vegan
alternatives



Whether you're a devoted cheese lover, a curious foodie, vegetarian, vegan — or simply passionate about fermentation — this workshop is designed for you.

You will learn:

- The tradition and the fundamentals of crafting
- The technical processes
- Nutrition and flavor design
- Hands-on practice

You will create your own custom cheese from a guided recipe and take your new skills home with confidence.

A CONVIVIAL TASTING EXPERIENCE

The workshop concludes with a shared tasting of breads and cheeses, paired with refined kombucha for a beautifully balanced finish.