



THE
CULINARY
CENTER

ALL-NEW
Vista
CULINARY
CLASSES

*To reserve your culinary classes,
visit OceaniaCruises.com/MyAccount*

TASTE YOUR WORLD

Experience the world's epicurean highlights on your upcoming *Vista* voyage in the innovative Culinary Center, a newly expanded and delightfully reimagined space where you'll have your own cooking station to practice culinary techniques and learn about the unique flavor profiles of regional dishes. Choose from an all-new lineup of hands-on cooking classes, ranging from an exploration of the distinctive regions of French gastronomy and a unique post-dinner, pre-show dessert class to a fresh perspective on the art of food and beverage pairing. *Class availability varies per voyage and space is limited.*

BRUNCH AROUND THE GLOBE

Nothing is more universal than brunch. This class showcases brunch fare from all corners of the world. Master new brunch recipes for your next holiday or sporting gathering. The recipes are easy, make-ahead favorites so you can enjoy your family and guests while serving them different and delicious dishes.

CLASSIC FRENCH TECHNIQUE

There has long been a mystique surrounding French technique and its dominance in the culinary world. This class is designed around a few classic French techniques that will appeal to both the novice cook and the experienced gourmet. Using the foundation of two illustrious chefs – our own Executive Culinary Director, Master Chef Jacques Pépin, and the iconic Julia Child – this class will not skip out on the favorite subject of these two great chefs – pairing food and wine the way it was meant to be.

LOVERS FOREVER

If you cherish the challenge of pairing dishes with beverages – wine, beer and cocktails – then this class is for you. We delightfully bend all the rules and dive into how a chef thinks when they pair beverages with recipes. Join us to prepare some delicious dishes and enjoy lively discussions on how to pair these recipes with both conventional, traditional choices as well as some wonderfully unexpected selections.

PASSPORT TO THE CRADLE OF CIVILIZATION

This class focuses on the magnificent ancient cuisines of Morocco, Turkey and Israel. A favorite class of our Chef Instructors, it showcases recipes that bring together the complex and sensual ingredients that have influenced civilizations around the globe. You may not be familiar with these cuisines, and that makes this class all the more of a treasure. Join us for an unforgettably delectable adventure.

PASSPORT TO FRANCE

French cuisine is definitively regional, from ocean-inspired bouillabaisse in Marseille to the rich and creamy Camembert from Normandy. This class is an immersion into the storied regions that have made French gastronomy so revered. You'll learn about the distinctive culinary regions of France and master some dishes from iconic areas that reflect the diversity and depth of the French passion for great food – and wine.

HARVEST UNLEASHED

The latest passion in the food world is everything plant-based. Chefs love the challenge of making delicious foods from plant sources, so join us in The Culinary Center and learn the secrets of cooking our favorites. Since so many of these recipes depend on culinary technique, you'll be able to bring out the flavor in anything you encounter at your local farmers' market. The recipes are surprisingly delicious – join us to immerse yourself in the plant-based foodie world.

IT'S A DESSERT PARTY

Vista is all about experiencing your world from a new perspective, and you're invited to try something fresh at The Culinary Center – a dessert party in our beautiful new culinary facility. Make your early dinner plans as usual, then join us at 8 pm for a dessert and beverage class before the evening show begins. You might prepare a decadent lava cake paired with a glass of Champagne, or you might make a crêpes Suzette paired with a Grand Marnier spritzer. Join us for a marvelously sweet way to spend your evening between dinner and the show.



MASTERING HEAT: UNLEASHING INTENSE FLAVOR

Whether in a searing-hot pan or on a fiery grill, there is no controversy on how heat transforms ingredients. Learn the secrets of grill masters and chefs that will turn your stove, grill and broiler into your preferred culinary cadre. The techniques that ensure a perfectly cooked steak or create desirable grill marks on your vegetables are the basis of this popular class. Whether a novice, expert or somewhere in between, you'll walk away with plenty of tips that will enhance your culinary skills at home.

PASSPORT TO THE BRITISH ISLES & IRELAND

The abundance of farms and easy access to the sea throughout the British Isles and Ireland are celebrated in this class. We'll dispel the mythology that British cuisine is boring – and you'll be thrilled with some delicious recipes that are a modern twist on some old favorites.

PASSPORT TO GREECE

The regions of Greece host tantalizingly diverse cuisines, from the Ionian Sea and its proximity to Italy to the southern, isolated island of Crete to the mainland and the Dodecanese Islands bordering Turkey. Join us for an enlightening and in-depth dive into one of the culinary world's most diverse cuisines – and one that has captivated the attention of health advocates around the globe. The featured recipes are both guest and chef favorites.

PASSPORT TO IBERIA

The Iberian Peninsula is home to some of the most flavorful food on the planet. Our Chef Instructors have uncovered favorite restaurants across Spain and Portugal and have transformed their delectable discoveries into a class rich in traditional and modern treasures from these two vibrant countries. Learn more about the fantastic wines and sherries from the region and enjoy preparing recipes for your next tapas party at home.

PASSPORT TO THE NEW WORLD

One of the greatest periods in culinary history was when the explorers returned from the New World with an array of unfamiliar ingredients, from tomatoes to peppers, and literally transformed Mediterranean cuisine. This class showcases the profound and lasting effects the exchange of ingredients from the Old World to the New World – and vice versa – had on both sides of the Atlantic. Come and learn some great new recipes while expanding your culinary horizons.

TASTE & TECHNIQUE: A CHEF'S TOOLKIT

This class is as close to a culinary boot camp as possible in two hours. Our chefs share their essential culinary techniques to cook with or without a recipe – no matter what may be in your pantry or refrigerator. Learn professional tips like *mise en place* and how to prep before cooking, which are guaranteed to take the stress out of everyday meal preparation and entertaining. Delicious recipes are complemented by chef-selected wines to showcase food-driven pairings.



PASSPORT TO ITALY

Italian food is beloved the world over, and the marked differences from region to region are one of the elements that make it so celebrated. In this Passport series class, join us as we travel to different regions of Italy through the lens of culinary heritage and learn what makes the wines and recipes so unique. You'll enjoy creating delicious recipes and sampling excellent wines paired to perfection.

PASSPORT TO THE NORTH ATLANTIC

The North Atlantic hosts regional cuisines built around both seasonality and tradition. Join us for a class of delicious favorites, from Nova Scotia to New York, while listening to Frank Sinatra sing "New York, New York." Master the perfect Northeastern lobster salad, then move on to a Delmonico steak while sipping on a 21 Club Manhattan.

THE OLD MAN & THE SEA

The relationship between humans and fish is beloved, ancient and mythologized. Fish cookery debacles are just as legendary. With this class, you can consider them history. Join us to learn the art of mastering fish cookery. This class is designed around the foundation of sound fish cookery – techniques that will ensure your proficiency with all sorts of fish and seafood. You'll also learn how to expertly pair wines with fish. Ocean-to-table cooking has never been so inspired.





KATHRYN KELLY

CULINARY ENRICHMENT DIRECTOR & EXECUTIVE CHEF

Chef Kathryn Kelly is the founder and driving force behind The Culinary Center. While overseeing Oceania Cruises' faculty of dedicated Chef Instructors, she is the chief architect of more than 100 unique culinary classes as well as our popular Culinary Discovery Tours™, our immersive chef-led excursions offered in more than 40 destinations worldwide.

Chef Kelly completed her doctoral studies in Epidemiology at the Johns Hopkins School of Public Health and holds two master's degrees in Community Medicine and Biostatistics. After a fulfilling career in health care, she pursued her lifelong dream of becoming a chef, graduating with honors from The Culinary Institute of America in the fifth decade of her life.

Chef Kelly resides on Amelia Island, Florida, and in Austin, Texas. She is an avid golfer and the proud grandmother of her three "little sous chefs" Kate, Luke and Jack.



CULINARY DISCOVERY TOURS™

UNCOVER THE SECRETS OF CUISINES AROUND THE WORLD

Head into the Tuscan countryside for a sumptuous luncheon and cooking demonstration at a luxurious villa once used by the Medici family as a country house. Discover why Tallinn is a rising epicurean star as you explore the city with a local culinary expert and enjoy a modern Baltic luncheon. At a picturesque estate winery near Punta del Este, learn the secrets to perfect grilling and sample delicious local wines. Our unique Culinary Discovery Tours™ combine immersion into the local food scene with authentic regional cooking secrets for insider experiences in the most sought-after culinary destinations around the world. Explore traditional markets and vineyards, dine at chef-selected restaurants and exclusive venues, and then hone your skills back on board at The Culinary Center.

With Culinary Discovery Tours™ in over 40 destinations worldwide, your perfect epicurean exploration awaits.

To view available Culinary Discovery Tours, log in to your account at [OceaniaCruises.com/MyAccount](https://www.oceania.com/MyAccount).



SAVOR THE WORLD with THE FINEST CUISINE AT SEA®

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