

## Sinfully The Best

Chocolates & Fine Foods

13 – 3993 Chatham Street, Steveston Village, Richmond, BC



**Regular Classes are \$67 per person (plus GST)**

**Mom & Kid Classes are \$120 per 1 Adult and 1 Child (plus GST)**

Sunday, February 11<sup>th</sup>, 2018 1:00pm – 3:30 pm

**Valentine's Special:** Strawberry Rose, Heart Boxes with bonbons

Sunday, February 25<sup>th</sup>, 2018 1:00pm – 3:30 pm

**Chocolate Dessert:** Whisky Tart, Mousse Cake & Warm Chocolate Cake

Sunday, March 18, 2018 1:00pm – 3:30 pm

**Mom & Kid Easter Special:** Chocolate bonbons, Easter Eggs

Sunday, March 25<sup>th</sup>, 2018 1:00pm – 3:30 pm

**Chocolate Making: Easter Special:** Working with coloured cocoa butter & 3D shapes

Sunday, April 8<sup>th</sup>, 2018 1:00pm – 3:30 pm

**French Pastries:** Mini Éclair, Fruit Tart and Chocolate brownies

Sunday, April 22<sup>nd</sup>, 2018 **(New Date!)** 1:00pm – 3:30 pm

**Fun With Lemon:** Lemon Sorbet, Panacotta and Lemon Tart

Sunday, May 13<sup>th</sup>, 2018 **1:00pm – 4:00 pm**

**Mother's Day Special:** Afternoon Tea Treats (scone, savoury sandwiches, mousse, puff pastries & More)

Sunday, May 27<sup>th</sup>, 2018 1:00pm – 3:30 pm

**Gluten Free:** Crème Brulee, Mango mousse, Chocolate Financier

Sunday, July 22<sup>nd</sup>, 2018 1:00pm – 3:30 pm

**Mom & Kid Chocolate making:** Working with chocolates, bonbons, dipping and shapes

### Summer and Fall Classes

Classes are in small groups of 7 to 8 participants in Sinfully Too's new kitchen on 3531 Bayview Street, Unit 115 in Steveston Village. You will be provided with everything you need. As class size is limited, please e-mail or phone in to reserve your space as soon as possible.  
e-mail: [sinfullythebest@gmail.com](mailto:sinfullythebest@gmail.com)  
Tel: 604-272-2655



### About Chef Charles Massion:

Born in Normandy and having grown up in Brittany, Charles' love of food has been ingrained by his mother and grandmother in the heart of France. At just 14 years old, he started culinary school and took his first job in a kitchen within the year. Years later, after graduating from pastry school he moved to Quebec City to take a position at the best pastry shop in the city—Anna Pierrot. In 2003 the West Coast was calling, so he moved to Vancouver where he honed his skill at La Petite France and under the guidance of Patrice Cordier at Cake Art in Steveston Village, Charles has since worked for one of the most luxurious cruise line Crystal Cruise and numerous Executive Pastry Chef positions including at the prestigious Sonora Resort (a five diamond, Relais Chateaux property) and at Umberto's restaurant Il Giardino. Charles currently explores his passion for everything chocolate, sugar and pastry at the Casino/Resort in Richmond where he leads the pastry team as the Executive Pastry Chef.

