

Naked Kitchen Culinary Experiences

Culinary Workshops, Guided Tastings, and Conversations with Local Tastemakers & Experts

Ten thoughtfully curated experiences designed to bring guests together through flavor, storytelling, creativity, and discovery.

945 VALENCIA STREET · SAN FRANCISCO

Introducing Our New Culinary Experiences!

Signature Culinary Workshops & Tastings for up to 20 guests or more!

Get hands-on, discover new flavors, and connect over a shared experience. Our new educational offerings bring together talented chefs, mixologists, and sommeliers for private group gatherings.

Whether you’re planning a team outing, hosting visiting guests, or celebrating a milestone, we’ll help you choose an experience tailored to your group. We can also bring these experiences to your office, home, or another venue!

Pricing depends on the experience and headcount. Please reach out to us for a customized quote.



Naked Kitchen Cooking Classes

OPTION 1

The Naked Kitchen Pizza Party



with Chef Chris Ratcliff

Stretch dough, layer seasonal toppings, and gather around the table to enjoy the pizzas you create. Add a friendly competition or curated beverage pairings from the Naked Kitchen sommelier team.

POSSIBLE TAKEAWAY

Pizza dough recipe, seasoning blend, or a small pizza-making tool.

Up to 28 guests

OPTION 2

Pasta, Stories & Wine Workshop



with Chef Rosetta Costantino, Italian-Born Cookbook Author & Expert in Calabrian Cuisine

Make and shape fresh pasta by hand while hearing the family stories behind Italian culinary traditions. Enjoy seasonal sauces and Italian wines.

An optional cheese-making demonstration or workshop.

POSSIBLE TAKEAWAY

Handmade pasta, an Italian ingredient, or a recipe booklet. Signed cookbook upgrade available.

Up to 20 guests

Cocktails & Wines of the World

OPTION 3

Shake, Stir & Sip Cocktail-Making Class



with Karen Tartt, Professional Mixologist | Imbibe Magazine Top 75 Honoree

Craft balanced cocktails and mocktails using seasonal produce, fresh herbs, house-made syrups, and creative garnishes.

A friendly cocktail-making challenge can also be added.

POSSIBLE TAKEAWAY

House-made syrup, a botanical garnish kit, or featured drink recipes.

Up to 28 guests

OPTION 4

Taste the Wines of the World



with Paul Carayas, Certified Sommelier | North America's 1st Certified Madeira Wine Educator

Explore five wine regions through a flight of five wines, each paired with a small bite inspired by its region.

Customize the tasting around a favorite country or region.

POSSIBLE TAKEAWAY

A branded wine key or featured bottle of wine.

Up to 28 guests

A Taste of the Bay Area

OPTION 5

A Taste of San Francisco



with Marcia Gagliardi of Tablehopper, San Francisco’s go-to weekly newsletter about restaurants, bars, and foodie culture.

Discover the neighborhoods, cultures, and iconic flavors that shape San Francisco through locally inspired bites, engaging stories, and selected beverages.

A tasting journey rooted in the city’s culinary scene.

POSSIBLE TAKEAWAY

A curated San Francisco dining guide with Marcia’s favorite spots.

Up to 28 guests

NAKED KITCHEN / SIGNATURE EXPERIENCES, SAN FRANCISCO

OPTION 6

San Francisco Oyster, Beer & Cheese Tasting



A walk-around tasting experience with Naked Kitchen’s favorite vendors!

Mingle between tasting stations featuring Hog Island oysters, local beer, Cowgirl Creamery Artisan Cheese, and optional caviar while exploring sourcing and pairing.

Featured products depend on availability and partnership arrangements.

POSSIBLE TAKEAWAY

An oyster knife, tasting glass, condiment, pairing guide, or featured products.

Up to 40 guests

Craft & culinary discovery with Chef Phil Saneski

OPTION 7

The Art of Empanadas Cooking Class



Join Chef Phil Saneski and learn how to prepare dough, create flavorful fillings, and learn to fold and seal your own empanadas before cooking and enjoying them together.

Includes seasonal or vegetarian fillings, plus curated beverage pairings upon request.

POSSIBLE TAKEAWAY

A recipe card with a specialty spice blend or house-made sauce.

Up to 20 guests

OPTION 8

The Future of Food Culinary Workshop & Dinner



Explore the ideas shaping how we grow, cook, and eat through a chef-led dinner experience by Chef Phil Saneski. Menus can be themed around food technology, food waste, sustainable seafood, or regenerative agriculture, sparking conversation with every course.

Inventive ingredients and techniques spark conversation.

POSSIBLE TAKEAWAY

A sustainable food product, seed kit, specialty ingredient, or food trends guide.

Up to 20 guests

Other Unqiue Experiences

OPTION 9

Cannabis & Wine Sensory Tasting



Jamie Evans, The Herb Somm, 4 x Author, Certified Sommelier & Co-Founder of The Herbal Cocktail Co.

Explore aroma, flavor, terroir, and cultivation through guided comparisons, curated pairings, and small bites from a local chef.

Two Options:
Sensory: smell cannabis flower and taste wine.
Consumption: guided cannabis and wine tasting featurng select products.

POSSIBLE TAKEAWAY

A curated goodie bag. Add one of Jamie’s books for an additional fee.

Up to 28 guests

OPTION 10

Cooking with a Celebrity Chef



With an acclaimed chef from our roster

Go behind the scenes as a featured chef shares their cooking philosophy, culinary influences, and personal stories while demonstrating a signature dish, followed by a sit down dinner.

An intimate culinary experience for up to 28 guests.

POSSIBLE TAKEAWAY

A signature recipe or specialty ingredient. Signed cookbook upgrade available.

Up to 20 guests

Let’s plan your experience

Tell us what you’re imagining

Share your preferred date, guest count, and favorite experience. Our team will shape a proposal around your gathering.

Please contact:

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