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## In Boston Classes, It's All About Entertaining

By ASHLEY WINCHESTER JANUARY 15, 2015 11:27 AM Comment

Boston's <u>Eastern Standard</u> restaurant, in the newly renovated <u>Hotel</u> <u>Commonwealth</u>, is offering a day of culinary classes focusing on the art of entertainment.

The Jan. 17 event, called "It's All in the Details," is a chance for participants to learn directly from chefs and go behind the scenes of the hospitality industry in courses focusing on wine and craft cocktails. There's also a class in making French macarons and choosing music for entertaining, the latter an homage to the Commonwealth's footprint as the site of the legendary punk rock venue the Rathskeller.



Milk punch at Eastern Standard. Gretchen Ertl for The New York Times

The restaurant's manager Deena Marlette said the classes are modeled after the restaurant's twice-daily staff briefings.

"Over the last five years or so, people are becoming more aware of fine dining and cocktail making. This is a way to learn more about them in an accessible way, without taking a full course," Ms. Marlette said. "We'll be going over what our staff does on a daily basis."

Classes (\$40 per person per class, limited to 15 people each), led by Eastern Standard staff, include "Flawless French Macarons"; "Creating an Original Cocktail"; "The Sounds of ES"; and "Punches for Parties."

Attendees can spend the day or make a weekend of the event in one of the hotel's new themed suites, which pay tribute to Boston landmarks and history. Attendees can spend the day or make a weekend of the event in one of the hotel's new themed suites, which pay tribute to Boston landmarks and history.

"All in the Details" class reservations and ticket purchases can be made online at <u>eventbrite</u> or by emailing dmarlette@easternstandardboston.com.

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