



Culinaria

COOKING SCHOOL

• *Step-by-Step to Cooking Success* •

www.culinariacookingschool.com

110 Pleasant Street, NW • Vienna, Virginia 22180 • 703.865.7920

SPRING/SUMMER CLASS SCHEDULE: May through August 2016

Welcome to Culinary Cooking School!

The pleasures of the table are essential to life everywhere. Almost any meal, from the most humble to the most refined, is an opportunity to share the best of nature's bounty in the company of family and friends. There isn't a holiday, religious or secular, where food is not center stage.

Here at **Culinary Cooking School**, we place importance on seasonal ingredients and the techniques for the proper preparation of food and its presentation, to provoke our palates and stimulate our appetites. Our chefs rigorously adhere to tradition, while warmly embracing the present.

Your palate is as unique as you are.

Join us at **Culinary** and embark on a culinary journey, traveling through many countries, diverse cuisines, and fun filled evenings. Learn the secrets of how to unlock the flavors, aromas, and traditions as you celebrate the world of food and wine.

Our Owners



(L) **Stephen P. Sands**, Co-founder and CEO, (R) **Pete Snaith**, Co-founder and Executive Vice President

Use Our On-line Registration

The quickest way to register for the classes you want is to go to our website at www.culinariacookingschool.com and register and pay online. It's easy, fast, and it's open 24/7 for your convenience. You can also find out about the latest "News and Events."



Spring/Summer 2016 Classes at a Glance

SERIES CLASSES

Eat Well, Feel Good Series:	
Spring & Summer	6/9, 6/16, 6/23
Fresh Mexican Series:	
Authentic Mexican at Home	7/6, 7/13, 7/20
Tipsy Kitchen Series:	
Mother Sauces Series	7/16, 7/23
Gluten Free Workshop	8/10, 8/17, 8/24

SKILLS AND TECHNIQUES

Knife Skills	
Knife Skills	5/21, 6/11, 7/16, 8/20
Teen Cuisine – Knife Skills	6/4

BAKING

Tarts and Pastries	
Cake Decorating for Beginners Series	5/17 & 5/18
Cake Decorating with Fondant Cutouts	6/17

WINE AND FOOD

Wine Dinners	
Mother's Day Wine Dinner	5/7
Wine and Food Pairings (Small Bites)	
Perfect Pairings – Germany	5/12
Perfect Pairings – Napa/Sonoma	6/23
Perfect Pairings – France	7/14
Perfect Pairings – Italy	8/18

REGIONAL AND ETHNIC CUISINE

Asian and South Asian	
DIY Fusion: Vietnamese Inspiration	7/9
DIY Fusion: Korean Inspiration	7/29
DIY Fusion: Indian Inspiration	8/19
Tipsy Kitchen Series: Japanese Food Tour	8/26

French

Ooh La La!	5/6
Best of the Bloggers: David Lebovitz' Paris	5/27
Herbs de Provence	7/30

Greek

Mediterranean Small Bites	6/10
A Mediterranean Feast	7/8

Italian

Trattoria – A Passion for Italian Food	7/29
Pizza	7/30
Pasta	8/13
Coastal Italian Cuisine	8/20

Mexico and South American

Fresh Mexican Series:	
Authentic Mexican at Home	7/6, 7/13, 7/20

USA – Regional

Seasoned Americal	5/28
California Cuisine	7/15
Updated Texas Classics	7/16
Modern Southern Front Porch Favorites	7/23
Contemporary Southern Cooking	8/5
Napa Valley Dinner	8/19

Other Regional and Ethnic Cuisine

Modern Kosher	5/20
Street Foods of the World	5/21
More Ottolenghi	6/18

EPICUREAN ADVENTURES

Chef Lidia Bastianich	5/13
Cooking from the Movie Burnt	6/3
"Come In, We're Closed"	6/17
Rum Class	7/9
Another Bobby Flay Evening – Part 2	7/22

Flavorful and Colorful Summer Dinner Party	7/23
Hammock Holiday in the Tropics	8/6
End of Summer – Inn at Little Washington	8/13
"The Dinner Party"	8/25

INDIVIDUAL TOPIC CLASSES

No Ordinary Steak & Potatoes	5/19
The Thrill of the Grill	5/27
Tipsy Kitchen Series: Love Pockets	5/28
Luxury Date Night	6/3
Just Five Ingredients – One Terrific Dinner	6/4
Tipsy Kitchen Series: Summer Seafood at Home	6/9
Duck, Duck...Duck	6/10
Simple Ingredients...Impressive Meal	6/16
Tipsy Kitchen Series: Not Your Average	
"Light Lunch"	6/18
Chipotle!	6/18
Island Delights	6/25
Grilling and Chillin'	6/24
Fresh and Light Summer	6/24
Summer Tomato Abundance	7/15
Summer Dinner	7/22
The Summer Garden	8/5
Cooking with Herbs	8/11
Tipsy Kitchen Series: Date Night at Home – That's Amore!	8/12
Summer Date Night	8/26



Spring/Summer 2016 Classes at a Glance - continued

HEALTHY DINING

Mediterranean Paleo.....	5/13
Let's Get Saucy (Gluten-Free)	5/14
Eat Well, Feel Good Series:	
Spring & Summer	6/9, 6/16, 6/23
Not Your Average Salad (Vegetarian)	6/11
Gluten Free Workshop	8/10, 8/17, 8/24

COUPLES COOKING

Couples Cooking – Springtime in Greece	5/6
Couples Cooking – Cooking Your Way Through Italy	5/14
Couples Cooking – Southern Italian Cooking	6/4
Couples Cooking – Greek Island Cooking	8/6

BRUNCH

Breakfast at the Inn	8/13
Saturday Bagel Brunch.....	8/27

TEENS

Teen Cuisine – Knife Skills.....	6/4
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Teens & Parent

Teen & Parent – Tex-Mex Menu	5/19
Teen & Parent – Summer BBQ	6/30
Teen & Parent – The Best Meal of the Day	7/14
Teen & Parent – Favorite Foods.....	7/28
Teen & Parent – Take on Pizza.....	8/4



Registration

- Online: visit us at www.culinariacookingschool.com. Payment by credit card is required to complete your registration.
- By phone: call (703) 865-7920 during regular business hours (M-F: 9:30 am-5:30 pm; Sat: 9:30 am-5 pm). Payment by credit card is required to complete your registration.
- By mail: complete the below registration form (including credit card information or check) and mail it to: Culinary Cooking School, 110 Pleasant Street N.W., Vienna, VA 22180. Please note ~ this is the only option where payment by check is accepted.

Cancellations / Refund Policy

- If you need to cancel your registration, you must notify the school no later than three (3) business days prior to your class (for groups of 5 or more, we require seven (7) business days notice.)
- Cancellations must be made via phone during regular business hours; voicemail or email cancellations will not be accepted.
- Due to class prep-time and food purchases, cancellations made within three (3) business days of your class will not qualify for a refund or credit. There are no exceptions.
- All refunds are made as checks. Please allow 3-5 business days for processing.
- Culinary reserves the right to cancel a class due to inclement weather, low attendance or emergencies. If we need to cancel, we will notify you by telephone and email to ensure we reach you and offer you a credit towards another class or a full refund.

Gift Certificates

Please visit our website at www.culinariacookingschool.com for information on how to purchase and redeem gift certificates.

Age Requirements

- Our cooking classes are designed for adults, ages 18 and older.
- We do offer specific classes for kids and teens. Please review our catalog for class offerings.

Dress Code

For Participation classes we recommend you dress in comfortable or casual clothes. For your safety, shoes should be of the closed-toe type, with low or no heels. Sandals or open-toed shoes should not be worn in the kitchen.

Alcohol Policy

- Culinary is pleased to offer wine to our students during most classes. Students must be 21 to drink and proper ID may be requested. Only a Chef/Instructor or Assistant may pour wine.
- Culinary reserves the right to refuse alcohol service to anyone who appears to be intoxicated.
- Absolutely no outside food or beverage may be brought into the school. Any student who is found to be drinking an alcoholic beverage not provided by the school will be asked to leave the premises and is not eligible for a refund or credit.

Food Policy

Due to insurance restrictions, we are unable to offer students the option of taking home leftover food. Please come hungry and enjoy the meal you have created (or watched being created for you!) while here at the school.

Assistant Program

Culinary is always on the lookout for volunteers to work with our chefs/instructors. An assistant's duties include, but are not limited to:

- Assist Chef/Instructor with food prep prior to class
- Set up participant stations prior to class
- Assist Chef/Instructor as requested during class
- Clear and wash dishes during and after class and put clean items away
- Clean and prepare the classroom for the next class or event

For more information on becoming an assistant, please call us at (703) 865-7920.

The Assistant Program is designed for adults, ages 18 and older. On occasion we do employ teen assistants for some classes and summer camps. Please call the school for more information.

Registration Form

Name: _____

Address: _____ City: _____ State: _____ Zip Code: _____

Home Phone: _____ Cell Phone: _____ (optional)

E-Mail Address: _____

Credit Card Type & Number: _____ Exp. Date: _____ CSV: _____

☐ Check Enclosed (payable to Culinary Cooking School)

Courses Requested:

Class Title: _____	Date: _____	Time: _____	# Attending: _____	Cost: _____
Class Title: _____	Date: _____	Time: _____	# Attending: _____	Cost: _____
Class Title: _____	Date: _____	Time: _____	# Attending: _____	Cost: _____

Note: Returned checks subject to \$30 fee

Culinary
COOKING SCHOOL

May 2016 Classes

May 2016 Classes

Sun	Mon	Tues	Wed	Thur	Fri	Sat
01	02	03	04	05	06	07
				Ooh La La! (D) 7-10 pm Couples Cooking – Springtime in Greece (P) 7-10 pm	Mother's Day Wine Dinner (D) 6:30-10 pm	
08	09	10	11	12	13	14
			Perfect Pairings – Germany (D) 7:30-10 pm	Chef Lidia Bastianich (D) 7-10 pm Mediterranean Paleo (P) 7-10 pm	Let's Get Saucy (Gluten-Free) (P) 2-5 pm Couples Cooking – Cooking Your Way Through Italy (P) 7-10 pm	
15	16	17	18	19	20	21
	Cake Decorating for Beginners (P) 7-10 pm	Cake Decorating for Beginners (P) 7-10 pm	No Ordinary Steak & Potatoes (D) 7-10 pm Teen & Parent – Tex-Mex Menu (P) 7-10 pm	Modern Kosher (P) 7-10 pm	Street Foods of the World (D) 7-10 pm Knife Skills (P) 7-10 pm	
22	23	24	25	26	27	28
				Best of the Bloggers: David Lebovitz Paris (D) 7-10 pm The Thrill of the Grill (P) 7-10 pm	Seasoned Americal (D) 7-10 pm Tipsy Kitchen Series: Love Pockets (P) 7-10 pm	
29	30	31	01	02	03	04

P Participation **D** Demonstration

Ooh La La! Fr – 5/6 Demonstration 7 pm – 10 pm \$85

Nothing beats an evening of great French food and wine. The food of France is all about simple ingredients and making them sing in harmony together. *Soufflé of Mussels and Basil; Wild Mushroom and Herb Stuffed Chicken Thighs with White Wine Mushroom Sauce; Potato and Cheese Stuffed Onions; Mixed Greens served in Pear Bowls; Peanut and Strawberry Linzer Torte*

Instructor: Pete Snaith

Couples Cooking – Springtime in Greece Fr – 5/6 Participation 7 pm – 10 pm \$180/Pair

Food is the gateway to understanding the culture and way of life of a country and this especially holds true for Greece. Join Chef Marilena for a wonderful evening of cooking and enjoying authentic Greek recipes by mastering some of the most traditional springtime Greek dishes. *Grilled Lamb Chops Marinated in Rosemary, Lemon & Garlic with Cucumber, Mint & Yogurt Sauce; Dilled New Potatoes; Feta & Tomato Salad with Oregano Vinaigrette; Traditional Sweet Custard Filo Pie (Bougatsa)*

Instructor: Marilena Leavitt

Mother's Day Wine Dinner Sa – 5/7 Demonstration 6:30 pm – 10 pm \$105

If you are tired of the same old Sunday scene and taking the number one person in our lives, our mom, to that same old brunch or restaurant, then Culinary is the place to be! Join Chef Stephen and Chef Pete for a unique and epicurean delight that Mom will remember for years. *Zucchini & Lemongrass Soup with Crab Salsa Garnish; Ricotta & Spinach Ravioli with White Wine Shallot Sauce; Jumbo Sea Scallops with Tomato Confit & Tapanade; Loin of Lamb with Mushroom Crust and Sweet Potato/Chorizo Purée; Sautéed Haricots Verts & Red Pepper with Shallots & Garlic; Berry Napoleon with Orange-Flower Cream*

Instructors: Stephen P. Sands, Pete Snaith

Perfect Pairings – Germany Th – 5/12 Demonstration 7:30 pm – 10 pm \$95

German wines can be the perfect match with certain dishes, but are often left out of the pairing process because we assume they are all sweet. Join Chef Stephen and Chef Pete for a wine and food pairing that highlights the versatility of sweet and dry German wines. *Baked Cod with Mustard Sauce & Herbed Potatoes—paired with dry Riesling; Chicken in White Wine—paired with dry Pinot Blanc; Loin of Lamb in a Herb Crust—paired with Pinot Meunier; Baked Apple Pudding—paired with Gewurztraminer*

Instructors: Stephen P. Sands & Pete Snaith

Chef Lidia Bastianich Fr – 5/13 Demonstration 7 pm – 10 pm \$95

Tonight's class is a celebration of several of Chef Lidia Bastianich's seafood recipes that emphasize minimal preparation with quality ingredients. *Chef Lidia's Poached Seafood Salad (shrimp, calamari, & mussels) on a Bed of Mixed Greens; Grilled Swordfish with Roasted Eggplant & Tomato; Crostata with Chocolate, Hazelnuts and Orange*

Instructor: Mike Selman

Mediterranean Paleo Fr – 5/13 Participation 7 pm – 10 pm \$85

Whether you adhere strictly to a Paleo diet or utilize it as a cuisine, these recipes are sure to become favorites in your menu rotation. We'll even provide a list of Paleo ingredient staples and how you can use them to make substitutions for traditional ingredients so that you can have a fully stocked, Paleo-ready pantry! *Tabbouli Salad; Moussaka; Herbed Almond Flour Biscuits; Flourless Chocolate Cake*

Instructor: Natalie Ortiz

Let's Get Saucy (Gluten-Free) Sa – 5/14 Participation 2 pm – 5 pm \$85

Brighten up your plate with some new and interesting sauces. Using fresh herbs, veggies, and fruits not only adds color and flavor, but also helps you step up your veggie game. This menu includes both raw and cooked sauces. Vegetarian option available upon request. *Savory Herb Biscotti with Romesco Spread (roasted red pepper sauce); Summer Zucchini with Gremolata (lemon-herb sauce); Shrimp and Chicken Kabobs with Fresh Turmeric-Cilantro Yogurt Sauce; Boozy Marinated Blackberries with Coconut Lemon Curd Sauce*

Instructor: Emily Frizell, R.D.

Couples Cooking – Cooking Your Way Through Italy Sa – 5/14 Participation 7 pm – 10 pm \$180/Pair

Benvenuti in Italia! Chef Marilena invites you on a culinary journey through one of the world's most exciting and diverse food cultures. With a regional map to guide us, the class will discuss the products, cooking techniques and culinary particulars of Italy's Northern and Central regions. *Crostini with Fresh Ricotta and Roasted Asparagus; Spring Vegetable Risotto; Salmon with Lemon and Shaved Fennel Baked in Parchment Paper; Panna Cotta with Balsamic Strawberries and Toasted Almonds*

Instructor: Marilena Leavitt

May 2016 Classes

Cake Decorating for Beginners Tu – 5/17 & We – 5/18 Participation 7 pm – 10 pm \$180/Series

Learn basic cake decorating skills with us and you'll be able to make professional looking cakes for your family and friends for years to come.

Part 1 – Tu 5/17 – In this class you will learn to make an easy, no-fuss, vanilla cake and buttercream frosting that's easy to make and is perfect for cake decorating. You will also make royal icing decorations, fill your cakes and prepare them for frosting and decorating the next day.

Part 2 – We 5/18 – In this class you will practice several basic piping skills, borders, flowers, frost your cakes and in the end you will have a beautifully decorated cake that you will be proud to serve your family and friends.

Instructor: Debbie Delardi

No Ordinary Steak & Potatoes Th – 5/19 Demonstration 7 pm – 10 pm \$90

A full steak dinner that's delicious and easy to make! The joy and satisfaction of creating this incredible and easy to do meal will impress all who are joining you at your table. *Herbed Ricotta and Tomato Bruschetta; Seared Rib Eye with Salsa Verde; Potato, Asparagus & Mushroom Salad; Rhubarb Orange-Almond Cake*

Instructor: Diana Nash

Teen & Parent – Tex-Mex Menu Th – 5/19 Participation 7 pm – 10 pm \$135/Pair

You've been meaning to teach your kid some kitchen skills, but somehow there just hasn't been the time. Our Parent/Teen series, offers an opportunity to spend some quality time with your teen, while getting them some important skills they will need soon enough. This class for teens and parents will teach a tasty menu that is sure to please kids and adults alike. Sign up for one class in the series or as many as you like. (\$67.50 for each additional attendee.) *Tomato & Avocado Salad with Tortilla Chips; Spicy Pork Tacos; Sweet Corn Tomalito; Fruit Sorbet*

Instructor: Christine Wisniewski

Modern Kosher Fr – 5/20 Participation 7 pm – 10 pm \$85

The recipes from *The Modern Kosher*, by Kim Kushner bring a fresh take to the dinner table or lunch box, for that matter! Learn to make four dishes worthy of a dinner party but simple enough to make and enjoy on a busy weeknight. *Surimi & Mango Salad in Wonton Cups; Salmon en Croute (Mushrooms, Miso Sauce); Sesame Vegetables; Lychee & Melon Fruit Salad with Pistachios & Honey*

Instructor: Natalie Ortiz

Street Foods of the World Sa – 5/21 Demonstration 7 pm – 10 pm \$85

There is no better way to get to know a culture than by eating their food. In every corner of the world there are unique street foods. It does not matter what time of day or night you can always find something good to eat! Let these mini dishes take your mouth on an epicurean journey! *From Italy, Fried Stuffed Olives; From the Philippines, Quick Fried Beef (Top Solog) with Fried Rice Topped with a Fried Egg; From Mexico, Trio of Mini Tacos de Canasta; From America, Funnel Cakes*

Instructor: Pete Snaith

Knife Skills - 5/21 Sa – 5/21 Participation 7 pm – 10 pm \$80

Preparation of any meal, gourmet or otherwise, begins here. You will learn the proper techniques for handling, sharpening, and caring for knives. This class includes an overview of the types of knives and their uses. Students learn basic cuts including brunoise, dice, julienne, and how to break down (debone) a whole chicken. Bringing your own knives is optional, but encouraged. A delicious meal will be prepared from the ingredients used in class. *Chicken & Vegetable Stir Fry with Fresh Ginger & Soy; Basmati Rice Pilaf*

Instructor: Brian Batsel

May 2016 Classes

Best of the Bloggers: David Lebovitz' Paris Fr – 5/27 Demonstration 7 pm – 10 pm \$90

Step aside celebrity TV chefs. The latest food stars are bloggers who deliver right to our inbox. These multi-talented, dedicated chef-foodies, create recipes, cook and photograph their work to wonderful effect. We all have at least one blog that has become a regular go-to for ideas and inspiration. Join Christine as she highlights recipes from David Lebovitz, an American chef celebrating food and life in Paris through his eponymously named blog. *Salad of De Puy Lentils with Goat Cheese; Chicken with Mustard Sauce; Celery Root Puree; Chocolate Eclair with Hazelnut Praline Cream*

Instructor: Christine Wisniewski

The Thrill of the Grill Fr – 5/27 Participation 7 pm – 10 pm \$95

We're getting closer to the warm weather of summer, so it's time to get your grill game on! Join Chef Mike for a great menu for summertime dining. PLEASE NOTE This class will have a maximum 10 people. *Grilled Cheesy Grits Stuffed Calamari with Grilled Romaine Salad; Grilled Pork Tenderloin Medallions with Roasted Vegetable Salsa; Grilled Pineapple with Caramel Sauce*

Instructor: Mike Selman

Seasoned America! Sa – 5/28 Demonstration 7 pm – 10 pm \$90

As Americans we eat so many cuisines from around the world, we forget about the great food of America. *Basin Street Crab Dumplings; Best Damn Grilled Chicken Ever! Grilled Corn on the Cob with Lime Butter; Baby Kale Salad Served in Crisp Apple Bowls; Homemade Strawberry Ice Cream served in Chocolate Bowls*

Instructor: Pete Snaith

Tipsy Kitchen Series: Love Pockets Sa – 5/28 Participation 7 pm – 10 pm \$85

Tips and tricks for home cooks and foodies. Pair up and come to the Hangry District kitchen and learn how to make all kinds of pocket-style provisions. *Pork and Scallion Dumplings; Collard Stuffed Veggie Pockets; Salmon en Papillote with Summer Vegetables; Dessert Pocket Puffs (you pick the filling!)*

Instructor: Michelle Scholtes



May 2016 Classes

June 2016 Classes



Sun	Mon	Tues	Wed	Thur	Fri	Sat
29	30	31	01	02	03	04
				Cooking from the Movie <i>Burnt</i> (D) 7-10 pm Luxury Date Night (P) 7-10 pm	Teen Cuisine - Knife Skills (P) 2-5 pm Just Five Ingredients - One Terrific Dinner (D) 7-10 pm Couples Cooking - Southern Italian Cooking (P) 7-10 pm	
05	06	07	08	09	10	11
			Tipsy Kitchen Series: Summer Seafood at Home (D) 7-10 pm Eat Well, Feel Good Series: Spring & Summer (P) 7-10 pm	Duck, Duck...Duck (D) 7-10 pm Mediterranean Small Bites (P) 2-5 pm Knife Skills (P) 7-10 pm	Not Your Average Salad (Vegetarian) (P) 2-5 pm Knife Skills (P) 7-10 pm	
12	13	14	15	16	17	18
			Simple Ingredients... Impressive Meal (D) 7-10 pm Eat Well, Feel Good Series: Spring & Summer (P) 7-10 pm	"Come in, We're Closed" (D) 7-10 pm Cake Decorating with Fondant Cutouts (P) 7-10 pm	Tipsy Kitchen Series: Not Your Average "Light Lunch" (D) 11 am-2 pm More Ottolenghi (D) 7-10 pm Chippotle! (P) 7-10 pm	
19	20	21	22	23	24	25
			Perfect Pairings - Napa/Sonoma (D) 7-30-10 pm Eat Well, Feel Good Series: Spring & Summer (P) 7-10 pm	Fresh and Light Summer (D) 7-10 pm Island Delights (P) 7-10 pm	Grilling and Chillin' (D) 7-10 pm	
26	27	28	29	30	01	02
			Teen & Parent - Summer BBQ (P) 7-10 pm			

P Participation **D** Demonstration

Cooking from the Movie *Burnt* Fr - 6/3 Demonstration 7 pm - 10 pm \$95

This is an evening you won't want to miss! As Chefs, our goal is perfect food - in presentation and taste. We always strive to take food to the next level. *Chef's Choice Salad; Dorset Turbot Tomato Basil; Herdwick Lamb Beetroot Grolle; Mascarpone Orange Streusel*
Instructors: Pete Snaith and Stephen Sands

Luxury Date Night Fr - 6/3 Participation 7 pm - 10 pm \$90

Rather than wrestle a reservation and brave the crowds, sometimes it's fun to stay in with your loved one to prepare a restaurant-quality meal in the luxury of your own home. Join Chef Diana to learn how to make these simple yet exceptionally delicious dishes. *Greek Salad; Rosemary-Dijon Lamb Chops; Roasted Garlic & Lemon Potatoes; Lemon Cream Trifle*
Instructor: Diana Nash

June 2016 Classes

Teen Cuisine - Knife Skills Sa - 6/4 Participation 2 pm - 5 pm \$70

Preparation of any meal, gourmet or otherwise, begins here. Chef Brian will teach your teenager (ages 13-17 only, please) the proper techniques for handling, sharpening, and caring for knives. This class includes an overview of the types of knives and their uses. Students learn basic cuts including brunoise, dice, julienne, and how to break down (debone) a whole chicken. A delicious meal will be prepared from the ingredients used in class. *Chicken & Vegetable Stir Fry with Fresh Ginger & Soy; Basmati Rice Pilaf*

Instructor: Brian Batsel

Just Five Ingredients - One Terrific Dinner Sa - 6/4 Demonstration 7 pm - 10 pm \$90

Everyday living calls for simple foods, simply prepared. As every cook knows, the less you need to buy, the quicker your shopping. The fewer things you need to prep for cooking, the less active time you need to spend in the kitchen. Every ingredient counts, including a "power ingredient" that puts the flavor quotient into overdrive. Join Chef Stephen and learn what these "power ingredients" are and how to use them.

Roasted Tomato Soup with Goat Cheese Croutons; Shrimp Gratin with Tomatoes & Feta; Seared Filet Mignon with Olives & Capers; Zucchini Parmesan Fritters; Apricot Galette

Instructor: Stephen P. Sands

Couples Cooking - Southern Italian Cooking Sa - 6/4 Participation 7 pm - 10 pm \$180/Pair

Grab a friend, spouse, or date and come explore the great culinary diversity of Southern Italy. We will discuss the typical products, cooking techniques and rich culinary traditions of the regions of Campania, Puglia and Sicily. Then, we will get cooking and enjoy an authentic Southern Italian meal! *Ziti with Roasted Eggplant and Ricotta Cheese (ziti alla Norma); Chicken Piccata (piccata di pollo); Heirloom Tomato and Toasted Bread Salad (insalata caprese alla panzanella); Sicilian Lemon-Lime Ice (granita di limone e cedro) with Lemon-Ricotta Cookies*

Instructor: Marilena Leavitt

Tipsy Kitchen Series: Summer Seafood at Home Th - 6/9 Demonstration 7 pm - 10 pm \$90

Tips and tricks for home cooks and foodies. Relax with Chef Michelle and learn how to craft the perfect date night meal at home! Sip wine, ask questions and go home with an arsenal of recipes to make for a succulent summer evening! *Shrimp and Scallop Ceviche, Old Bay Crab Cakes with Summer Succotash & Tomato Jam; Cranberry Sorbet*

Instructor: Michelle Scholtes

Eat Well, Feel Good Series: Spring & Summer Thursdays Participation 7 pm - 10 pm \$240/Series

Week 1 - 6/9 - European Influence: *Artichokes Stuffed with Garlic & Parslied Mushrooms; Spinach, Sundried Tomato, & Feta Stuffed Chicken with Marsala Pan Sauce; Zucchini Noodles; Stone Fruit Pavlova*

Week 2 - 6/16 - Mediterranean Influence: *Parmesan-Tomato "Tarts"; Shrimp & Preserved Lemon Barley Salad; Grilled Pineapple with Honey-Mint Yogurt Sauce*

Week 3 - 6/23 - Indian Influence: *Spinach & Caramelized Onion Frittata with Tandoori Spiced Potato Crust; Yogurt Marinated Grilled Chicken; Chaat Salad; Sweet Basil Lassi*

Instructor: Natalie Ortiz

Duck, Duck....Duck Fr - 6/10 Demonstration 7 pm - 10 pm \$110

A good friend refers to duck as 'the pork of the sky.' Versatile, easy to prepare and delicious any way you prepare it. Tonight we'll try duck in three completely different preparations. Now if I can only figure out a way to do a duck dessert! *House Cured and Smoked Duck Bacon and White Bean Salad; Barbecued Duck and Shiitake Mushroom Quesadilla; Duck Confit Ravioli with Roasted Duck Jus; Nutella, Pastry Cream and Fresh Fruit Tart*

Instructor: Mike Selman

June 2016 Classes

Mediterranean Small Bites Fr - 6/10 Participation 7 pm - 10 pm \$85

Traditional Mediterranean food is simply prepared and full of assertive flavors and fresh ingredients—especially at this time of the year. With its small plates and unhurried pace, this class presents the natural choice for long, lingering meals, shared with friends. Join Chef Marilena on this culinary exploration of the deep and complex flavors of the Mediterranean. *Pan-Seared "Flaming" Haloumi Cheese; Mixed Marinated Olives; Spiced Lamb Mini Patties with Creamy Tzatziki and Seasoned Greek Pita; Couscous Salad with Roasted Red Peppers, Feta, and Lemon Vinaigrette; Toasted Walnut and Chocolate Filo Cups with Lemon-Honey Syrup*

Instructor: Marilena Leavitt

Not Your Average Salad (Vegetarian) Sa - 6/11 Participation 2 pm - 5 pm \$85

Embrace the veg-forward movement and get those veggies on your plate! Vegetarians and non-vegetarians alike are trying to find new ways to get more plant foods in their diet. Work on your knife skills while learning how to make interesting and flavorful salads and dressings that are great for dinner parties, casual dinner for one, or a brownbag lunch! Menu items may have vegan options upon request. *Cool Quinoa Salad with Shredded Brussels Sprouts, and Balsamic Caramelized Onion Dressing; Warm Kale Salad with Chickpeas, Turmeric-Tahini Dressing, and Topped with a Cooked Egg; Zucchini Ribbon Salad with Grilled Corn, Farro, Marinated Feta, and Lemon-Basil Dressing; Berry "Salad" with Chocolate, Date, and Chia Topping*

Instructor: Emily Frizell, R.D.

Knife Skills - 6/11 Sa - 6/11 Participation 7 pm - 10 pm \$80

Preparation of any meal, gourmet or otherwise, begins here. You will learn the proper techniques for handling, sharpening, and caring for knives. This class includes an overview of the types of knives and their uses. Students learn basic cuts—including brunoise, dice, julienne, and how to break down (debone) a whole chicken. Bringing your own knives is optional, but encouraged. A delicious meal will be prepared and served from the ingredients used in class. *Chicken & Vegetable Stir Fry with Fresh Ginger & Soy; Basmati Rice Pilaf*

Instructor: Pete Snaith

Simple Ingredients...Impressive Meal Th - 6/16 Demonstration 7 pm - 10 pm \$85

Entertaining in the warmer months is a breeze! Transform simple ingredients into filling and flavorful dishes. This light menu will leave you and your guests impressed and satisfied. *Summer Squash Soup; Seared Pork Tenderloin with Fresh Mango Salsa; Lemon Orzo Pasta; Mixed Berry Tart*

Instructor: Diana Nash

"Come in, We're Closed" Fr - 6/17 Demonstration 7 pm - 10 pm \$90

Have you ever wondered what the staff lunch/dinner is like at a restaurant? In many of the nicer restaurants, the staff luncheon is prepared by the chefs, and in many cases, it contains a number of the dishes on that evening's menu. *Mushroom, Red Onion & Fresh Tomato Pizza; Cashew & Fennel Salad with Honey Mustard Dressing; Grilled Hanger Steak with Bearnaise Sauce; Peas, Bacon, and Pear Onions; Buttermilk Doughnuts with Caramel Glaze*

Instructors: Stephen P. Sands, Pete Snaith

Cake Decorating with Fondant Cutouts Fr - 6/17 Participation 7 pm - 10 pm \$85

A fun and fast way to decorate cakes using delicious buttercream frosting and fondant cutouts. In this class, we'll bake an 8" cake, frost it like a professional and use fondant cutouts to make a beautifully decorated cake. After learning this simple technique, you will wow your friends and family with beautifully decorated cakes! **Instructor: Debbie Delardi**

Tipsy Kitchen Series: Not Your Average "Light Lunch" Sa - 6/18 Demonstration 11 am - 2 pm \$85

Tips and tricks for home cooks and foodies. Whether you're hosting a ladies lunch or a family gathering, lunch doesn't have to be boring. Learn how to indulge with bold flavors and simple preparation for a lunch fit for royalty. *Chilled Skewered Shrimp with Cilantro and Lime; Garlic & Herb Roast Beef Sandwich with Horseradish Aioli; Summer Salad; Seasonal Mini Pies*

Instructor: Michelle Scholtes

June 2016 Classes

More Ottolenghi Sa - 6/18 Demonstration 7 pm - 10 pm \$85

Chef sensation Yotam Ottolenghi's successful books have spawned communities of cooking clubs and Facebook fan pages, bringing people together to share his beautiful and creative recipes. We love the sense of community that has built up around his work. The success of our past Ottolenghi-themed classes, brings us back to him again to explore more of his world of flavors. We hope you will join us. *Zucchini & Hazelnut Salad; Roast Chicken with Sumac, Za'atar and Lemon; Char-grilled Asparagus; Minted Rice with Walnut Relish; Chocolate Fudge Cake*

Instructor: Christine Wisniewski

Chipotle! Sa - 6/18 Participation 7 pm - 10 pm \$85

Just a few years ago, chipotle was a little known condiment in the US, and now it's a household word (not to mention a great fast-casual restaurant). What is it about this deliciously smoky, spicy chile puree that has everyone raving? Find out while enjoying some innovative dishes prepared for you by one our self-professed "chile heads," Chef Brian! *Seared Chipotle Shrimp over Fresh Corn Cakes; Smoky Pork Tenderloin with Tomatillo and Roasted Garlic; Roasted New Potatoes with Cumin; Grilled Fresh Pineapple with Coconut Lime Sorbet*

Instructor: Brian Batsel

Perfect Pairings - Napa/Sonoma Th - 6/23 Demonstration 7:30 pm - 10 pm \$95

Nothing says fresh and delicious more than Napa Valley, California. Coming to you, for your enjoyment, straight from the sunny hills of California are these wonderful menu ideas from Chef Stephen's visits to wine country. *Pear & Gorgonzola Flatbread paired with Sauvignon Blanc; Spicy Crab Cakes paired with Russian River Chardonnay; Seared Tuna Fillets over Israeli Couscous with Saffron Butter paired with Pino Noir; Sautéed Spinach with Tahini; Almond Cream & Cherry Tart paired with Orange Muscat*

Instructors: Stephen P. Sands, Pete Snaith

Fresh and Light Summer Fr - 6/24 Demonstration 7 pm - 10 pm \$85

Let the bounties of summer's fresh produce, picked at its peak, shine through in this meal. *Spiced Shrimp in Cardamom Ancho Chili Sauce; Pan Seared Fish in Tomato Fennel Broth; Gratin of Sweet Peas, Tarragon and Pistachios; Peach Sunrise, from Chef Pete's Cookbook!*

Instructor: Pete Snaith

Island Delights Fr - 6/24 Participation 7 pm - 10 pm \$90

I'm writing this class description during the blizzard in January and thinking about the warmth of the Caribbean and eating this dinner on the beach. This is a great summertime menu that has all the savory flavors of the islands. *Crab Tower with Gazpacho Salsa; Zesty Grilled Shrimp with Island Rice and Peas; Roasted Bananas with Jamaican Gingerbread and Vanilla Ice Cream*

Instructor: Mike Selman

Grilling and Chillin' Sa - 6/25 Demonstration 7 pm - 10 pm \$90

Don't bother heating up your kitchen - summer is the perfect time to fire up the grill. Come Join the Grill Master Chef Pete for a chargrilled evening of all things on the grill! *Grilled Corn and Sausage Salad over Arugula; Bourbon Brined Grilled Stuffed Pork Loin Chops; Grilled Asparagus with Tarragon Butter; Spiced Bacon S'mores*

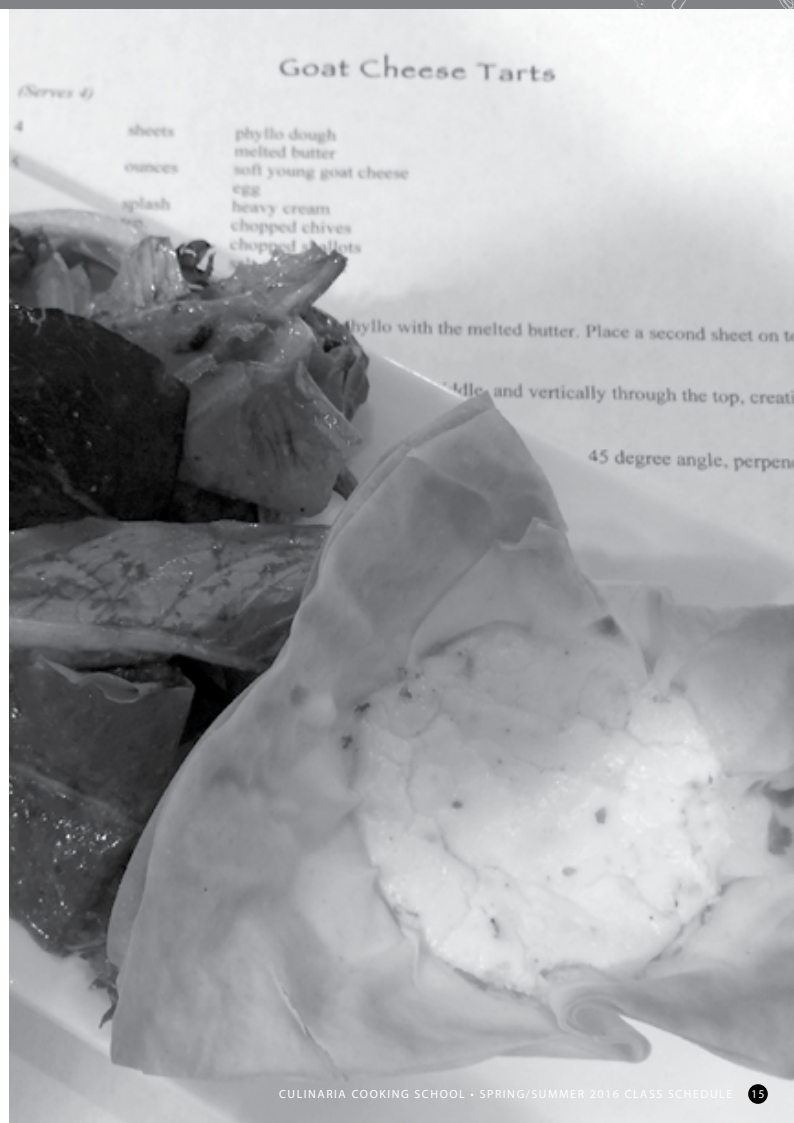
Instructor: Pete Snaith

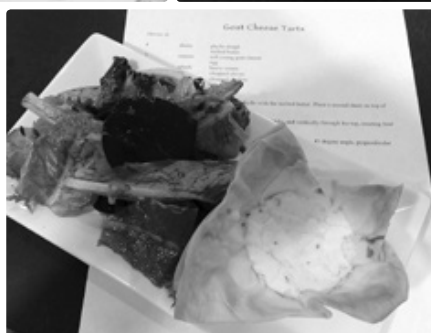
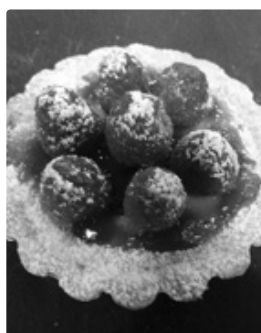
Teen & Parent - Summer BBQ Th - 6/30 Participation 7 pm - 10 pm \$135/Pair

You've been meaning to teach your kid some kitchen skills, but somehow there just hasn't been the time. Our Parent/Teen series, offers an opportunity to spend some quality time with your teen, while getting them some important skills they will need soon enough. This class for teens and parents will teach a tasty menu that is sure to please kids and adults alike. Sign up for one class in the series or as many as you like. (\$67.50 for each additional attendee.) *Oven-Baked BBQ Chicken; Easy Baked Beans; Corn on the Cob; Mixed Berry Shortcakes*

Instructor: Christine Wisniewski

June 2016 Classes





July 2016 Classes

July 2016 Classes

Sun	Mon	Tues	Wed	Thur	Fri	Sat
26	27	28	29	30	01	02
03	04	05	06 Fresh Mexican Series: Authentic Mexican at Home (P) 7-10 pm	07 A Mediterranean Feast (D) 7-10 pm	08 The Rum Class (D) 7-10 pm DIY Fusion: Vietnamese Inspiration (P) 7-10 pm	09
10	11	12	13 Fresh Mexican Series: Authentic Mexican at Home (P) 7-10 pm	14 Teen & Parent – The Best Meal of the Day (P) 7-10 pm Perfect Pairings – France (D) 7:30-10 pm	15 California Cuisine (D) 7-10 pm Summer Tomato Abundance (P) 7-10 pm	16 Tipsey Kitchen Series: Mother Sauces Series (P) 9:30 am-12:30 pm Updated Texas Classics (D) 7-10 pm Knife Skills (P) 7-10 pm
17	18	19	20 Fresh Mexican Series: Authentic Mexican at Home (P) 7-10 pm	21 Another Bobby Flay Evening (D) 7-10 pm Summer Dinner (P) 7-10 pm	22 Tipsey Kitchen Series: Mother Sauces Series (P) 9:30 am-12:30 pm Flavorful and Colorful Summer Dinner Party (D) 7-10 pm Modern Southern Front Porch Favorites (P) 7-10 pm	23
24	25	26	27 Teen & Parent – Favorite Foods (P) 7-10 pm	28 Trattoria – A Passion for Italian Food (D) 7-10 pm DIY Fusion: Korean Inspiration (P) 7-10 pm	29 Herbs de Provence (D) 7-10 pm Pizza (P) 7-10 pm	30
31	01	02	03	04	05	06

P Participation **D** Demonstration

Fresh Mexican Series: Authentic Mexican at Home Wednesdays Participation 7 pm – 10 pm \$240/Series

Week 1 – 7/6 - Staples & Starters: Guacamole; Salsas (Roasted Pineapple, Pico de Gallo); Tortillas; Shrimp Tacos; Three-Chile Adobo Sauce (to use in next class)

Week 2 – 7/13 - Mains & Sides: Adobo Steak (marinate steak in adobo sauce from previous class); Posole Rojo; Green Rice with Poblano Chiles; Zucchini & Corn with Cream

Week 3 – 7/20 - Tamales & Enchiladas: Chicken Enchiladas (Red Enchilada Sauce & Green Enchilada Sauce); Corn; Green Chile, & Cheese Tamales

Instructor: Natalie Ortiz

A Mediterranean Feast Fr – 7/8 Demonstration 7 pm – 10 pm \$95

The diversity of flavors of the Mediterranean table goes back centuries, and there is no better way to explore those flavors than a multicourse meal consisting of small plates. Think about Spanish tapas, done Mediterranean style. *Hummus and Pita; Smoky Eggplant Dip; Lamb Kabobs (Kefta) with Tzatziki Sauce; Chicken Shawarma with Couscous with Roasted Vegetables; Almond Cakes with Poached Oranges*

Instructor: Mike Selman

The Rum Class Sa – 7/9 Demonstration 7 pm – 10 pm \$95

Arrrrh mates! Continuing in the fun tradition of the Bourbon – Bacon and the Tequila classes, join Jerry as he takes a Rum excursion using Caribbean inspired recipes. This will be another over-the-top class! *Sugarcane Rum Grilled Shrimp; Caribbean style Sweet Potato Soup with Rum Cream; Jerked Pork Tenderloin with a Rum, Chiles, and Brown Sugar Sauce; Rum Soaked Tropical Salad; Mango Tarte Tatin with Rum Ice Cream*

Instructor: Jerry Sanders

DIY Fusion: Vietnamese Inspiration Sa – 7/9 Participation 7 pm – 10 pm \$85

Take soup and sandwich night at your house to the next level with this international twist! Fresh herbs & veggies are always the star of Vietnamese cuisine & these recipes don't deviate from that distinguishing rule. Your family members will enjoy the ability to make each dish their own by adding as much or as little of the flavor components as their hearts desire! You'll leave with a list of pantry staples so that you can experiment with the amazing flavor profiles Vietnamese cuisine has to offer. *Quick Weeknight Pho Soup; Bahn Mi Meatball Sliders; Summer Rolls; Vietnamese Coffee*

Instructor: Natalie Ortiz

Teen & Parent – The Best Meal of the Day Th – 7/14 Participation 7 pm – 10 pm \$135/Pair

You've been meaning to teach your kid some kitchen skills, but somehow there just hasn't been the time. Our Parent/Teen series, offers an opportunity to spend some quality time with your teen, while getting them some skills that will be needed soon enough. Sign up for one class in the series or as many as you like. Breakfast is said to be the best meal of the day. Chef Christine agrees. This class for teens and parents will teach a variety of basic skills, customizable recipes for delicious, sure to please breakfast dishes. (\$67.50 for each additional attendee.) *Sweet Potato-Sausage Breakfast Strata; Homemade Granola, Fresh Fruit & Yogurt Parfaits; Easy Toaster Pastries*

Instructor: Christine Wisnewski

Perfect Pairings – France Th – 7/14 Demonstration 7:30 pm – 10 pm \$95

The cooking in France emphasizes fresh seasonal ingredients that reveal the depth of flavor and a surprising mix of ingredients that are subtle in their sophistication and without an ounce of pretense. Wines with the same characteristics often accompany their meals. *Parmesan Baskets with Herbed Goat Cheese paired with Sancerre; Baked Littleneck Clams with Prosciutto paired with Chablis; Marinated Lamb Chops with two Sauces paired with Gigondas; Alsatian Potato Gratin; Passion-Fruit Soufflés with Caramelized Pear-Passion Sauce paired with Cadillac vin de Bordeaux*

Instructors: Stephen P. Sands, Pete Snaith

California Cuisine Fr – 7/15 Demonstration 7 pm – 10 pm \$95

California Style – fresh, simple, elegant, and seasonal make for delicious courses in harmony with today's food scene. Join Stephen as he takes you through the California countryside for a delicious dinner. *Spicy Shrimp with Lime-Wasabi Sauce; Arugula, Pear & Watercress Salad with Creamy Mustard Vinaigrette; Breast of Duck with Blood Orange-Grand Marnier Sauce; Potato-Thyme Webs; Sautéed Spinach with Shallots & Garlic; Crème Caramel with Fresh Berries*

Instructor: Stephen P. Sands

Summer Tomato Abundance Fri – 7/15 Participation 7 pm – 10 pm \$85

Doesn't it seem like in the blink of an eye you have an abundance of tomatoes? Sometimes it's impossible to keep up with using them all! These four recipes will ensure that you use up all of your tomatoes, in any stage of ripeness! *Gazpacho; Fresh Fish with Roasted Tomato, Onion, & Peach Salsa; Parmesan Fried Green Tomatoes; Tomato & Boursin Tart*

Instructor: Natalie Ortiz

July 2016 Classes

Tipsy Kitchen Series: Mother Sauces Series Saturdays Participation 9:30 am – 12:30 pm \$160/Series

Two-week series! Tips and tricks for home cooks and foodies. Learn the classic French techniques for making the five mother sauces. Once you know how to create these five sauces, you can cook anything from eggs benedict to homemade macaroni and cheese. I'll teach you how to transform the mother sauces into decadent demi-glace and thick herbaceous gravies. The first thing Julia Child learned how to master were these sauces – so let's honor the great cook by mastering these wonderful sauce techniques!

Week #1 – 7/16 – *Hollandaise with Poached Eggs; Béchamel atop Croque Madame*

Week #2 – 7/23 – *Tomato with Buccatini Pasta; Velouté with Mushrooms; Espagnole with Skirt Steak*

Instructor: Michelle Scholtes

Updated Texas Classics Sa – 7/16 Demonstration 7 pm – 10 pm \$95

Until Chef Dean Fearing established the award-winning Mansion on Turtle Creek in Dallas and forever changed the definition of Texas cooking, Texas cuisine consisted of "classic steakhouse - big plates and big steaks". Join Jerry as he takes you back to those days, but with an updated contemporary twist.

Southwestern Caesar Salad; Slow Cooked Rib Eye with Green Garlic Parsley Butter; Potato Confit; Leek Flan; Texas Ruby Red Grapefruit Sorbet with Mango and Blackberry Sauces

Instructor: Jerry Sanders

Knife Skills - 7/16 Sa – 7/16 Participation 7 pm – 10 pm \$80

Preparation of any meal, gourmet or otherwise, begins here. You will learn the proper techniques for handling, sharpening, and caring for knives. This class includes an overview of the types of knives and their uses. Students learn basic cuts—including brunoise, dice, julienne, and how to break down (debone) a whole chicken. Bringing your own knives is optional, but encouraged. A delicious meal will be prepared and served from the ingredients used in class. *Chicken & Vegetable Stir Fry with Fresh Ginger & Soy; Basmati Rice Pilaf*

Instructor: Pete Snaith

Another Bobby Flay Evening Fr – 7/22 Demonstration 7 pm – 10 pm \$95

Given the enjoyment of all who attended the first class, a second Bobby Flay class is being offered. Join Jerry as he recreates recipes from one of America's best-known chefs. As before it will be a "warm" evening with a refreshing ending. *Red Chile-Crusted Scallops with Mango & Tortilla Salad & Orange Vinaigrette; Roasted Corn Soup with Smoked Chile Cream; Smoked Pork Loin with Apricot Serrano Chile Sauce; Sweet Potato Gratin; Pecan and White Chocolate Tarte*

Instructor: Jerry Sanders

Summer Dinner Fr – 7/22 Participation 7 pm – 10 pm \$85

Summer is the time for simple, flavorful food with minimal fuss and meant to be eaten cool or at room temperature, preferably outside. Tonight's menu highlights great flavors and ease of preparation that won't heat up your kitchen. *Shaved Vegetable and White Bean Salad; Poached Chicken in an Herb Garden with Rice Salad; Blueberry Crumb Bars with Vanilla Ice Cream*

Instructor: Mike Selman

Flavorful and Colorful Summer Dinner Party Sa – 7/23 Demonstration 7 pm – 10 pm \$90

Summer is a time for fresh produce, grilling, enjoying the nice weather, and, most importantly, getting together with friends! Whether you want to bring your friends to this dinner party, or learn how to make a delicious and creative menu at home, these recipes are sure to please everyone. Recipes are gluten-free. *Watermelon Salad with Pistachio Crust, Balsamic Reduction, and Cucumber Salsa; Shaved Asparagus Salad with Grilled Lemon and Mustard Dressing; Potato Salad with Crème Fraîche and Chard Chimichurri; Seasonal White Fish Grilled over Orange Slices and Topped with Gremolata; Marinated Peaches with Almond Sabayon*

Instructor: Emily Frizell, R.D.

July 2016 Classes

Modern Southern Front Porch Favorites Sa – 7/23 Participation 7 pm – 10 pm \$85

What's not to love about these Southern staples? Fluffy biscuits, fried chicken, an abundance of green tomatoes off of the vine, creamy banana pudding. The best part is that fried chicken isn't as intimidating as one might think! We'll show you everything you need to know to be able to enjoy the updated version at your dinner table, in a picnic basket, with family & friends at a cook out, or in front of your open refrigerator at midnight. Don't worry, we won't tell! *Fruit Infused Sweet Teas; Crispy Green Tomatoes with Homemade Buttermilk Ranch; Rosemary Brined Buttermilk Fried Chicken with Hot Honey Sauce; Bacon-Cheddar Biscuits; Deconstructed Banana Pudding*

Instructor: Natalie Ortiz

Teen & Parent – Favorite Foods Th – 7/28 Participation 7 pm – 10 pm \$135/Pair

You've been meaning to teach your kid some kitchen skills, but somehow there just hasn't been the time. Our Parent/Teen series, offers an opportunity to spend some quality time with your teen, while getting them some important skills they will need soon enough. This class for teens and parents will teach a variety of teen favorite foods (adults too!). We'll work on basic knife skills, as well as other basic cooking techniques. Sign up for one class in the series or as many as you like. (\$67.50 for each additional attendee.) *Buffalo Wings & Blue Cheese Dip; Philly Cheese Steak Sandwiches; Salt & Vinegar Potatoes; Toasted Marshmallow Milk Shakes*

Instructor: Christine Wisniewski

Trattoria – A Passion for Italian Food Fr – 7/29 Demonstration 7 pm – 10 pm \$90

Walking along cobble streets, you're suddenly surrounded with enticing aromas emanating from a warm and inviting neighborhood restaurant. This is the Italian trattoria, a place where all can enjoy home cooking away from home. Join Chef Stephen as he brings you into his home of fresh Italian delicacies. *Shrimp & Fennel in Wine Sauce (gamberetti e Finocchio in salsa di vino); Salad of Apple, Prosciutto, and Asiago Cheese (insalata Jacopa da pontormo); Seafood Cannelloni (cannelloni con frutta di mare); Sauteed Swiss Chard Stewed with Wine & Tomato (scafata); Frangelico-Chocolate Soufflé with White Chocolate Sauce (budino di cioccolato Frangelico con salsa di cioccolato bianco)*

Instructor: Stephen P. Sands

DIY Fusion: Korean Inspiration Fr – 7/29 Participation 7 pm – 10 pm \$85

Korean cuisine has been staying strong on the food scene and is often combined with flavor profiles and cooking techniques from other Asian cuisines. Isn't it time you learned to make some of these popular fusion favorites in your own kitchen? We'll even provide an ingredient tutorial so that you can procure everything you need for Korean Fusion pantry staples. *Sweet & Spicy Gochujang Chicken Stir Fry; Gimhap (Veggie & Rice Rolls) with Sesame-Ginger Dipping Sauce; Bulgogi (Marinated Beef) Steamed Buns; Ginger Iced Tea*

Instructor: Natalie Ortiz

Herbes de Provence Sa – 7/30 Demonstration 7 pm – 10 pm \$90

Fennel, marjoram, bay, rosemary, thyme, winter savory, and lavender – grown in the south of France is the traditional mix that make up this herb mix, and the theme for this wonderful dinner prepared by Chef Stephen. Whether you are a cook, armchair gourmand, or just a lover of good food, this dinner will transport you to the gracious world of Provence. *Asparagus Soup with Parmesan Croutons (le velouté de asperges vertes); Tomato Galette with Goat Cheese & Sage (galette à la tomate et caille doux); Mixed Salad with Bay Leaf Vinaigrette (mesclun de fleurs vinaigrette au laurier); Fillet of Beef with Thyme (filet de boeuf et fleur de thym); Gypsy Fennel (Bohémienne de fenouil); Pears & Hazelnut Soufflé with Chocolate Sauce (poires et noisettes soufflé avec sauce au chocolat)*

Instructor: Stephen P. Sands

Pizza Sa – 7/30 Participation 7 pm – 10 pm \$80

This class is back by popular demand! Join Chef "The Pizza Snob" Pete as he shares his secrets to making authentic Italian pizza, one of his favorite things to cook! Students will learn how to make authentic pizza dough. *Pizza Bianca; Pizza Margherita; Florentine-Style Pizza with Potatoes & Fresh Herbs (this one is truly delicious!)*

Instructor: Pete Snaith

August 2016 Classes

August 2016 Classes

Sun	Mon	Tues	Wed	Thur	Fri	Sat
31	01	02	03	04	05	06
			Teen & Parent – Take on Pizza (P) 7-10 pm	Contemporary Southern Cooking (D) 7-10 pm The Summer Garden (D) 7-10 pm	Hammock Holiday in the Tropics (D) 7-10 pm Couples Cooking - Greek Island Cooking (P) 7-10 pm	
07	08	09	10	11	12	13
		Gluten Free Workshop (P) 7-10 pm	Cooking with Herbs (D) 7-10 pm	Tipsy Kitchen Series: Date Night at Home – That's Amoré! (D) 7-10 pm	Breakfast at the Inn (D) 9:30 am-12:30 pm End of Summer – Inn At Little Washington (D) 6:30-10 pm Pasta (P) 7-10 pm	
14	15	16	17	18	19	20
		Gluten Free Workshop (P) 7-10 pm	Perfect Pairings – Italy (D) 7:30-10 pm	Napa Valley Dinner (D) 7-10 pm DIY Fusion: Indian Inspiration (P) 7-10 pm	Coastal Italian Cuisine (D) 7-10 pm Knife Skills (P) 7-10 pm	
21	22	23	24	25	26	27
		Gluten Free Workshop (P) 7-10 pm	"The Dinner Party" (D) 7-10 pm	Summer Date Night (D) 7-10 pm Tipsy Kitchen Series: Japanese Food Tour (P) 7-10 pm	Saturday Bagel Brunch (D) 9:30 am-12:30 pm	
28	29	30	31	01	02	03

P Participation **D** Demonstration

Teen & Parent – Take on Pizza **Th – 8/4** **Participation** **7 pm – 10 pm** **\$135/Pair**

You've been meaning to teach your kid some kitchen skills, but somehow there just hasn't been the time. Our Parent/Teen series, offers an opportunity to spend some quality time with your teen, while getting them some important skills they will need soon enough. This class for teens and parents will teach a Chicago-style thick crust, made from scratch pizza that is a proven family favorite. We'll get in a lot of knife work, a basic introduction to yeast dough and baking. Sign up for one class in the series or as many as you like. (\$67.50 for each additional attendee.) *Crudites with Creamy Peppercorn Dip; Chicago-style Deep Dish Pizza; Chocolate Whoopie Pies*

Instructor: Christine Wisniewski

Contemporary Southern Cooking **Fr – 8/5** **Demonstration** **7 pm – 10 pm** **\$90**

Southern cooking has enjoyed a significant resurgence with the addition of top chefs and well known restaurants in Charleston, Atlanta and Birmingham. Much of the success has to do with the emphasis on local sourcing and updated versions of traditional Southern and Low Country cooking. *Grilled Figs with Country Ham, Walnuts and Lemon Mint Cream; Classic Low Country Pickled Shrimp; Sirlain Strip with Grilled Red Onions, Corn Bread Planks and Southern Style Salsa Verde; Lemon Buttermilk Chess Tart*

Instructor: Jerry Sanders

The Summer Garden **Fr – 8/5** **Demonstration** **7 pm – 10 pm** **\$85**

Tomatoes, eggplant, shrimp, peaches and blueberries, oh my! This menu is a feast from the summer garden. *Corn Fritters with Shrimp & Remoulade; Tomato Pie; End of Summer Tomato Sauce with Fresh Pasta; Rustic Peach & Blueberry Tart*

Instructor: Mike Selman

Hammock Holiday in the Tropics **Sa – 8/6** **Demonstration** **7 pm – 10 pm** **\$95**

Come on in, sit back and relax, as you are about to taste all the tropics have to offer! Surf and Turf Tropical Style. *Coconut Crusted Shrimp with Coconut Kiwi Sauce and Tropical Fruit Relish; Grilled Lamb Loin Chops with Pineapple Mint Chutney; Macadamia and Coconut Seared Fish Tropical Fruit Salsa; Mixed Green Salad with Honey Miso Vinaigrette; Passion Fruit Glazed Cheese Cake*

Instructor: Pete Snaith

Couples Cooking - Greek Island Cooking **Fr – 8/6** **Participation** **7 pm – 10 pm** **\$180/Pair**

Many tourists visit the Greek Islands for their natural beauty, but those "in the know" visit for the delicious food as well. Join Chef Marilena and enjoy a sunny summer meal that will transport you to the shores of the wine-dark sea. *Feta, Kalamata Olive and Oregano Flatbread; Shrimp, Tomato & Feta Cheese Bake; Creamy Orzo Pasta in a Savory Fresh Tomato Sauce; Summer Vegetable and Mixed Greens Salad; Almond Macaroons*

Instructor: Marilena Leavitt

Gluten Free Workshop **Wednesdays** **Participation** **7 pm – 10 pm** **\$240/Series**

Week 1 – 8/10 - *Pasta: Roasted Cherry Tomato Sauce & Eggplant-Basil Sauce; Pasta Dough – Linguini; Chicken & Artichoke Ravioli*

Week 2 – 8/17 - *Pizza: Three Kinds of Crust; Assorted Toppings - GF Italian Style Turkey Sausage Crumbles, Blackened Chicken, Roasted Veggies; Two Sauces*

Week 3 – 8/24 - *From Scratch Baking & Desserts: Herbed Biscuits; Blueberry-Lemon Muffins; Flourless Chocolate-Orange Cake*

Instructor: Natalie Ortiz

Cooking with Herbs **Th – 8/11** **Demonstration** **7 pm – 10 pm** **\$85**

Herbs are a wonderful way to create different flavor profiles in food. How do you boost bold and flavor into your food? Bring the fresh flavors of herbs into your kitchen with these delicious herb recipes. *Thyme & Basil Tomato Tart; Arugula Salad with Grapefruit; Crab & Tarragon; Shrimp & Dill Orzo Pasta; Rosemary-Lemon Shortbread Cookies*

Instructor: Diana Nash

Tipsy Kitchen Series: Date Night at Home – That's Amoré! **Fr – 8/12** **Demonstration** **7 pm – 10 pm** **\$85**

Tips and tricks for home cooks and foodies. Skip the expensive restaurant! Relax with Chef Michelle and learn how to craft the perfect date night meal at home! Sip wine, ask questions and go home with an arsenal of recipes to impress your dining companion within the comfort of your own home. *Italian-Style Meatballs and Pomodoro Sauce; Spaghetti Carbonara; Antipasto Salad; Tiramisu*

Instructor: Michelle Scholtes

Breakfast at the Inn **Sa – 8/13** **Demonstration** **9:30 am – 12:30 pm** **\$80**

Inns, Country Inns, and B&Bs are all wonderful places to stay while traveling. Most, if not all, offer a scrumptious breakfast that is both seasonal and extremely well prepared. Join Chef Stephen for some of his favorite Inn foods. *Bacon & Scallion Scones; Spinach & Mushroom Frittata; Wild Boar Bacon; Breakfast Tomatoes; Blackberry Clafoutis*

Instructor: Stephen P. Sands

August 2016 Classes

End of Summer - Inn At Little Washington Sa - 8/13 Demonstration 6:30 pm - 10 pm \$95

An evening with recipes celebrating the bounty of Summer from one of the area's best known restaurants and one of the top ten restaurants in the U.S. Register early as the last Inn at Little Washington sold out within the first month of the catalog. *Fire & Ice - Seared Pepper Tuna, Daikon Radish, Cucumber Sorbet; Risotto with Shrimp, Oyster Mushrooms and Country Ham; Boneless Rack of Lamb in a Pecan Crust with Barbecue Sauce; Summer Green Beans; Shoestring Sweet Potatoes; Grapefruit Tart with Chocolate Pecan Crust*

Instructor: Jerry Sanders

Pasta Fr - 8/13 Participation 7 pm - 10 pm \$80

So you want to learn pasta making? Join Chef Pete as we learn to make simple flour pasta for Fettuccini and flour and semolina pasta for stuffing. We will discuss cut pasta as well as stuffed pasta and make several variations so we can all try them together. We will make a pomodoro sauce as well as a béchamel sauce.

Bring your appetite and be ready to get your hands into making the pasta! *True Fettuccini alla Carbonara; Baked Cannelloni with Pomodoro and Béchamel Sauce*

Instructor: Pete Snaith

Perfect Pairings - Italy Th - 8/18 Demonstration 7 pm - 10 pm \$95

Chef Pete and Stephen have created a food and wine tour of Italy that will leave wanting to book a ticket to continue the journey of food and wine. *Fried Mozzarella with Saffron from Aruzzo Molise (Mozzarella Alla Zafferano); Meatballs from Lombardi (Mondeghile); Rice Cake with Braised Rib from Val D' Aosta (Tortino Di Riso Alla Valadostana); Black Tart (Chocolate Tart) from Emilia Romagna (Torta Nera)*

Instructors: Pete Snaith, Stephen Sands

Napa Valley Dinner Fr - 8/19 Demonstration 7 pm - 10 pm \$95

Nothing says great food like California cuisine, and Napa Valley, is home to many wonderful vineyards and wine makers. It is also home to some of the best restaurants and food in the country. Join Chef Stephen as he prepares some inspired flavor and food combinations guaranteed to stimulate the senses. The fresh flavors from this wonderful area, combined with the simplicity of the menu, are sure to please. *Parmesan Crisps with Goat Cheese Mousse; Haricots Verts & Grape Tomato Salad with Goat Cheese Dressing; Skirt Steak, Corn & Baby Potatoes with Green Olive Vinaigrette; Roasted Asparagus with Lemon & Basil; Grand Marnier French Toast with Caramelized Pears & Whipped Cream*

Instructor: Stephen P. Sands

DIY Fusion: Indian Inspiration Fr - 8/19 Participation 7 pm - 10 pm \$80

There are so many reasons to fall in love with Indian cuisine- the spices, the varied cooking methods, and best of all, the ease with which you can combine the flavor profiles with ingredients and cooking methods from other cuisines. We'll provide an Indian pantry staples list so that you'll always have the right ingredients on hand to add a little Indian Inspiration to your weekly menu! *Garam Masala Roasted Sweet Potatoes with Caramelized Onions; Tandoori Spiced Salmon & Cauliflower Stir Fry with Coconut Curry Sauce; Gajar (Carrot) Halwa atop Cardamom-Vanilla Ice Cream*

Instructor: Natalie Ortiz

Coastal Italian Cuisine Sa - 8/20 Demonstration 7 pm - 10 pm \$85

During the summer, the flavors of Mediterranean cooking are perfect for summer eating, and you don't have to fly across the ocean for a taste. With the right recipes in hand, you can create a meal that'll take you to the Italian coast all in the comfort of your own home. *Grilled Asparagus-Prosciutto Bundles; Mediterranean Seafood Stew with Garlic Toast; Lemon-Raspberry Tiramisu*

Instructor: Diana Nash

Knife Skills - 8/20 Sa - 8/20 Participation 7 pm - 10 pm \$80

Preparation of any meal, gourmet or otherwise, begins here. You will learn the proper techniques for handling, sharpening, and caring for knives. This class includes an overview of the types of knives and their uses. Students learn basic cuts—including brunoise, dice, julienne, and how to break down (debone) a whole chicken. Bringing your own knives is optional, but encouraged. A delicious meal will be prepared and served from the ingredients used in class. *Chicken & Vegetable Stir Fry with Fresh Ginger & Soy; Basmati Rice Pilaf*

Instructor: Pete Snaith

August 2016 Classes

"The Dinner Party" Sa - 8/25 Demonstration 7 pm - 10 pm \$90

Join Stephen for a classic Saturday night dinner party. This menu marries ease with panache and will please family and friends alike. *Roast Butternut Squash, Prosciutto & Sage Risotto; Baby Romaine, Jicama, & Grape Tomato Salad with Tarragon Vinaigrette; New York Strip with Cabernet Demi-Glace; Roasted Potatoes with Garlic & Rosemary; Coconut-Almond Chocolate Tart with Raspberry Coulis*

Instructor: Stephen P. Sands

Summer Date Night Fr - 8/26 Demonstration 7 pm - 10 pm \$90

Good food and good wine are best when paired with good company. These menu items are full of wonderful flavor combinations that will make you, that special someone, and your taste buds smile. *Crostini with Balsamic-Thyme Grapes and Goat Cheese; Roasted Rack of Lamb with Tarragon served over Arugula Salad with Fresh Figs, Grated Apple, Fennel, and Beet-Balsamic Vinaigrette; Champagne Strawberries over Coconut Shortcake*

Instructor: Emily Frizell, R.D.

Tipsy Kitchen Series: Japanese Food Tour Fr - 8/26 Participation 7 pm - 10 pm \$85

Tips and tricks for home cooks and foodies. Konichiwa! Take a journey with your taste buds to the Far East as you learn how to master techniques to prepare some of the most famous dishes from Japan. *Pork and Cabbage Gyoza; Miso Soup; Pork Tonkatsu; Red Bean Pancake*

Instructor: Michelle Scholtes

Saturday Bagel Brunch Sa - 8/27 Demonstration 9:30 am - 12:30 pm \$80

The best bagel you will ever eat is one that is made right in front of you, served warm from the oven. Come join us for a casual Sunday brunch, and start the week off right. *Sesame, Poppy, Everything Bagels & Spreads; Potato-Basil Frittata; Asparagus Ribbon Salad with Dried Tart Cherries; Brown Sugar Glazed Bacon; and of course, lots of Coffee*

Instructor: Christine Wisniewski



Summer Camp 2016

Summer Camp 2016 Class Menus

Summer Camps Cost: \$390 per child per week (July 6-8 Mini Camp is \$230 per child)

Summer Camp Age Groups: Kids 9-12; Teens 13-17

Summer Camp Class Minimum: Camp sessions must have **at least 10 students** enrolled in order for the camp to be held (maximum number of seats available in each session is 20)

Each camper receives a recipe packet, certificate, and souvenir t-shirt for the week they attend camp.

Camp registration will begin the week of **February 8, 2016**; visit

www.culinarycookingsschool.com for details

Camp confirmation letters and policy documents will be delivered **beginning the week of April 18, 2016**.



Week of June 27-July 1 (AM):

Kids Camp: Kids Baking

Instructor: Marilena Leavitt

10:00 am - 1:00 pm

Monday:

Strawberry Shortcakes; Stromboli Pizza; New England Peach Cobbler

Tuesday:

French Bread; Tomato & Cheese Puff Pastry Tarts; Decadent Dark Chocolate Brownies; Berry Crumb Cake

Wednesday:

Almond Crescent Cookies; Veggie and Cheese Strata; Garlic Knots; Chocolate and Vanilla Cream Wafers

Thursday:

Lemon Bars; Pull-Apart Bread Rolls; Drop Buttermilk Biscuits with Ham; Chocolate Dipped Shortbread Cookies

Friday:

Homemade Focaccia Sandwiches; Rainbow Cupcakes with Buttercream Icing; Jalapeno Cheddar Cornbread

Week of July 6-8 (AM):

Kids Camp: Kids Baking Mini Camp

Instructor: Marilena Leavitt

10:00 am - 1:00 pm

Wednesday:

Pear Scones with Marmalade Butter; Sea Salt & Thyme Bread Rosettes; Mini Summer Frittata; Oatmeal Lace Cookies

Thursday:

Almond Pound Mini Cakes with Orange Glaze; Braided Milk Bread; Addictive Cheddar Cheese Straws; Gingersnap Cookies

Friday:

Chocolate Orange Shortbread Cookies; Country French Ham & Potato Omelet; Cheddar Cheese Mini Biscuits; Banana Nut Muffin

Week of July 11-15 (AM):

Kids Camp: Kids Cook Family Dinner

Instructor: Brian Batsel / Christine Wisneski

10:00 pm - 1:00 pm / 2:00 pm - 5:00 pm

Monday:

Sweet Potato Fries with Lime Crema; Chili con Carne; Cheesy Cornbread Muffins; Fresh Berry Shortcake

Tuesday:

Mixed Green Salad with Dijon Vinaigrette; Pasta Bolognese; Bread Sticks; Lemon Pudding Cakes

Wednesday:

Bruschetta; Corn and Fish Chowder; Steamed Broccoli with Lemon Butter; Mini Cheesecakes

Thursday:

Spinach and Balsamic Strawberry Salad; Crispy Baked Fish Fillets; Rosemary New Potatoes; Poppy Seed Cake

Friday:

Caesar Salad; Traditional Homemade Lasagna; Garlic Bread; Chocolate Fondue

Week of July 18-22 (PM):

Teen Camp: Teens Cook Family Dinner

Instructor: Brian Batsel

2:00 pm - 5:00 pm

Monday:

Sweet Potato Fries with Lime Crema; Chili con Carne; Cheesy Cornbread Muffins; Fresh Berry Shortcake

Tuesday:

Mixed Green Salad with Dijon Vinaigrette; Pasta Bolognese; Bread Sticks; Lemon Pudding Cakes

Wednesday:

Bruschetta; Corn and Fish Chowder; Steamed Broccoli with Lemon Butter; Mini Cheesecakes

Thursday:

Spinach and Balsamic Strawberry Salad; Crispy Baked Fish Fillets; Rosemary New Potatoes; Poppy Seed Cake

Friday:

Caesar Salad; Traditional Homemade Lasagna; Garlic Bread; Chocolate Fondue

Week of August 1-5 (PM):

Teen Camp: Around the World in Five Days

Instructor: Marilena Leavitt

2:00 pm - 5:00 pm

Monday:

GREECE - Feta Cheese and Oregano Flat Bread; Yogurt & Cucumber Spread; Grilled Lemon-Garlic Chicken Cutlets; Orzo and Roasted Vegetables; Honey & Nut Baklava Cups

Tuesday:

ITALY - Focaccia with Fresh Herbs and Sea Salt; Fresh Pasta with Bolognese Sauce; Mixed Green Salad; Soft Amaretti Cookies

Wednesday:

FRANCE - French Baguette; Provençal Chicken; Creamy Potato Gratin; Chocolate Mousse

Thursday:

ASIAN - Vegetable Spring Rolls; Orange Beef Stir Fry; Lime and Cilantro Jasmine Rice; Ginger Mango Ice Cream

Friday:

MEXICO - Fresh Salsa & Tortilla Chips; Chicken Enchiladas; Corn and Black Bean Salad; Chocolate Chili Cake Bites

Week of August 8-12 (AM):

Kids Camp: Around the World in Five Days

Instructor: Brian Batsel

10:00 am - 1:00 pm

Monday:

GREECE - Feta Cheese and Oregano Flat Bread; Yogurt & Cucumber Spread; Grilled Lemon-Garlic Chicken Cutlets; Orzo and Roasted Vegetables; Honey & Nut Baklava Cups

Tuesday:

ITALY - Focaccia with Fresh Herbs and Sea Salt; Fresh Pasta with Bolognese Sauce; Mixed green salad; Soft Amaretti Cookies

Wednesday:

FRANCE - French Baguette; Provençal Chicken; Creamy Potato Gratin; Chocolate Mousse

Thursday:

ASIAN - Vegetable Spring Rolls; Orange Beef Stir Fry; Lime and Cilantro Jasmine Rice; Ginger Mango Ice Cream

Friday:

MEXICO - Fresh Salsa & Tortilla Chips; Chicken Enchiladas; Corn and Black Bean Salad; Chocolate Chili Bites

Week of August 15-19 (AM):

Kids Camp: Kids American Classics

Instructor: Brian Batsel

9:30 am - 12:30 pm

Monday:

New England Clam Chowder; Yeast Rolls; Garden Salad with Lemon Vinaigrette; Carrot Cupcakes

Tuesday:

Scalloped Potatoes; Cobb Salad; Green Beans Almandine; Whoopie Pies

Wednesday:

Cheddar Broccoli Soup; Pan Fried Crispy Fish; Spinach Salad; Pecan Pie

Thursday:

Creamy Coleslaw; Pulled Chicken BBQ sandwiches; Homemade Wheat Rolls; Apple Turnovers

Friday:

Tomato Basil Soup with Croutons; Focaccia Grilled Cheese Sandwiches; Swirly Brownies

Week of August 15-19 (PM):

Teens Camp: Teens American Classics

Instructor: Melissa McKee

2:00 pm - 5:00 pm

Monday:

New England Clam Chowder; Yeast Rolls; Garden Salad with Lemon Vinaigrette; Carrot Cupcakes

Tuesday:

Scalloped Potatoes; Cobb Salad; Green Beans Almandine; Whoopie Pies

Wednesday:

Cheddar Broccoli Soup; Pan Fried Crispy Fish; Spinach Salad; Pecan Pie

Thursday:

Creamy Coleslaw; Pulled Chicken BBQ sandwiches; Homemade Wheat Rolls; Apple Turnovers

Friday:

Tomato Basil Soup with Croutons; Focaccia Grilled Cheese Sandwiches; Swirly Brownies



Who We Are

Culinaria Cooking School is a recreational cooking school. Our classes are built around teaching the essential skills and techniques of cooking. Our professional instructors have years of experience.

Our team includes chefs/founders Stephen P. Sands and Pete Snaith, who between them have more than 30 years of culinary experience. They are joined by numerous other chefs and instructors who all share a passion for food and teaching.

From learning how to use the knives in your kitchen to picking the perfect wine to pair with your meal, our classes teach you the "why and how" behind the recipes you love.

"Cooking well is not difficult," says owner Stephen P. Sands. "You simply need to understand the basic techniques required to prepare any cuisine — from Classic American to Asian, Italian, French, and beyond. It simply requires a little time and dedication, and before you know it you'll be cooking like a professional."



Step-by-Step to Cooking Success

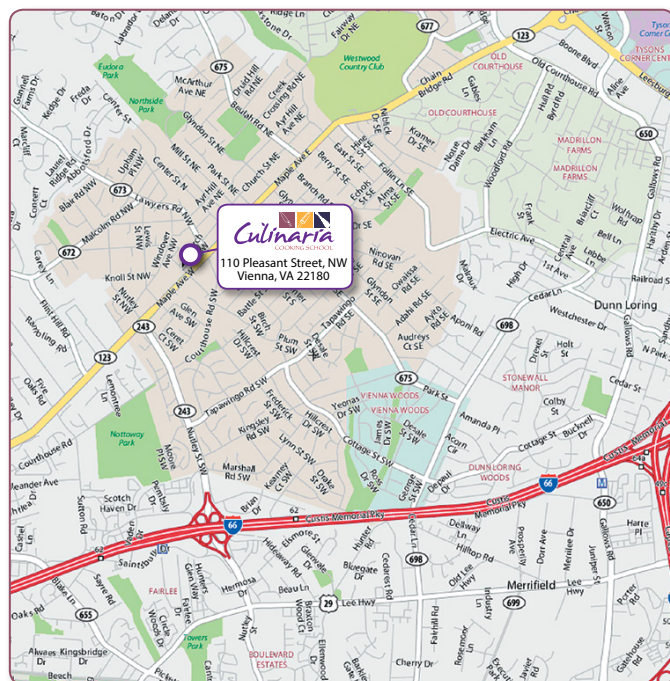
www.culinariacookingschool.com

Culinaria Cooking School Photos



Culinaria Cooking School Photos

MAP AND DIRECTIONS



Coming from I-495 in Virginia, take the VA-123 S/CHAIN BR RD exit, EXIT 46A, toward TYSONS CORNER/VIENNA. Follow Rt. 123 South into the Town of Vienna. Travel through the Town of Vienna past Lawyers Road. Turn right onto Pleasant Street, NW. The school will be on the left, behind the Verizon store.

Coming from I-66, take the NUTLEY ST exit and go toward the Town of Vienna. At Rt. 123 (Maple Ave.) turn right. Go approximately ½ mile, then turn left, just past the Verizon store onto Pleasant Street, NW. The school is located at 110 Pleasant St., NW, on the left.



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