



Culinaria

COOKING SCHOOL

• *Step-by-Step to Cooking Success* •

www.culinariacookingschool.com

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

WINTER/SPRING CLASS SCHEDULE: January through April 2015

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.culinarycookingsschool.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."



Winter/Spring 2015 Classes at a Glance

SERIES CLASSES

Culinary Fundamentals (Series)..... 3/12; 3/19;
3/26; 4/2; 4/9; 4/16

SKILLS AND TECHNIQUES

Knife Skills

Knife Skills..... 1/10; 2/13; 3/5; 4/18
Teen Cuisine - Knife Skills..... 3/14

Basic Techniques

Culinary Fundamentals (Series)..... 3/12; 3/19;
3/26; 4/2; 4/9; 4/16

Pasta and Pizza

Pizza!..... 1/30
Pizza Smackdown - Sicilian vs. Neapolitan..... 3/6
Perfect Gnocchi Two Ways..... 3/27
Fresh Pasta Made at Home..... 3/28

BAKING

Bread

Flat Breads..... 1/31
French Baguette Boot Camp..... 2/21
Artisan Bread Made at Home..... 4/11

Cakes and Confections

Italian Olive Oil Cakes..... 3/5

Tarts and Pastries

French Pastry - Croissants..... 3/14

WINE AND FOOD

Wine Dinners

Valentine's Day Wine Dinner..... 2/14
The Vintner's Table..... 4/11
Barolo Wine Dinner..... 4/18

Wine and Food Pairings (Small Bites)

Perfect Pairings - Napa Valley..... 2/19
Perfect Pairings - France..... 3/19
Perfect Pairings - Tuscany..... 4/16

REGIONAL AND ETHNIC CUISINE

French

A Night in Provence..... 2/6
Bouillabaisse..... 2/7
French Baguette Boot Camp..... 2/21
French and Asian Fusion..... 3/13
French Pastry - Croissants..... 3/14
Dinner with Julia Child..... 3/14
Parlez-vous Français?..... 3/20

Italian or Greek

Italian Comfort Cooking..... 1/24
Pizza!..... 1/30
Traditional Greek Cooking..... 2/28
Italian Olive Oil Cakes..... 3/5
Pizza Smackdown - Sicilian vs. Neapolitan..... 3/6
"Under the Tuscan Sun" Dinner..... 3/7
Italian Chicken Three Ways..... 3/26
Perfect Gnocchi Two Ways..... 3/27
Fresh Pasta Made at Home..... 3/28

Other Regional and Ethnic Cuisine

Southwestern Winter Soups..... 1/9
"Downton Abbey" Afternoon Tea..... 1/10
A Taste of Texas I..... 1/15
Islands Around the Globe!..... 1/16
Chinese Dumplings..... 1/22
Texas Chef Spotlight - Dean Faring..... 1/23
Traveling Through the Philippines..... 1/31
Modern Southwestern Cuisine..... 2/6
Family-Style Mediterranean Feast..... 2/12
Brazilian Holiday..... 2/13
The Flavors of Thailand..... 2/20
Sushi Rolling..... 2/26
Napa Valley Dinner..... 2/26
Middle Eastern Tapas..... 2/26
Texas Chef Spotlight - Tim Love..... 2/27
California Dreamin'..... 3/12
A Taste of Texas II..... 4/10
Southern Shrimp Bites..... 4/11

INDIVIDUAL TOPIC CLASSES

Meat

Charcuterie - Sausage and Confit..... 1/8
Italian Chicken Three Ways..... 3/26

Fish or Seafood

Cod Three Ways!..... 3/28
Southern Shrimp Bites..... 4/11
Coastal Cooking..... 4/17

Fruits and/or Vegetables

Farm Fresh Cooking with Winter Vegetables.. 1/10

Other Individual Topic Classes

Fusion Food Trends..... 1/9
Spa Cuisine..... 1/16
Date Night Done Right..... 1/17
Diner Deluxe..... 1/23
The Four Elements of Taste..... 1/24
It's Chilly... Let's Make Chili..... 2/5
Breakfast Indulgences..... 2/12
Valentine's Day High Tea..... 2/14
A Texan and a New Yorker Walk Into a Smoker... 2/20
The French Laundry..... 2/21
Elegant Dinner Party..... 3/6
Just the Appetizers..... 3/13
Family-Friendly Meals..... 3/21
Dinner with Famous Chefs II..... 3/21
Cooking with Ina Garten..... 3/27
Dinner at a Country Inn..... 3/28
Sweet and Savory Soufflés..... 4/4
Spring Celebration Dinner..... 4/10



Winter/Spring Classes at a Glance - *continued*

HEALTHY DINING

Farm Fresh Cooking with Winter Vegetables ..	1/10
Get Creative with Your Vitamix I	1/17
Heart-Healthy Eating (Gluten-Free)	2/21
Get Creative with Your Vitamix II	2/28
Elegant Vegetarian Dining (Gluten-Free)	2/28
Meatless Meals - Comfort Food	3/12
Gluten-Free Cooking	3/14
30-Minute Healthy Dinner (Gluten-Free)	3/20
Quinoa Four Ways	3/21

COUPLES COOKING

Couples Cooking - Southern Cooking	1/16
Couples Cooking - Asian Detour	2/7
Couples Cooking - Journey to Vietnam	2/27
Couples Cooking - The Rustic Italian Table	3/21
Couples Cooking - The Back Roads of Greece ..	4/17

FOR KIDS AND TEENS

Kids Classes

Kids Cuisine - Kids Pack Their Lunch	1/31
Kids Cuisine - Mexican	2/7
Kids Cuisine - Asian	4/18

Teen Classes

Teen Cuisine - Crêpes for all Occasions	2/2
Teen Cuisine - Knife Skills	3/14

Summer Camp

Kids Camp: Young Bakers in the Kitchen! ..	6/22-6/26
Kids Camp: Kids Explore the Mediterranean ..	7/6-7/10
Teen Camp: Teens Explore the Mediterranean ..	7/6-7/10
Teen Camp: Teens Cook Summer Favorites ...	7/13-7/17
Kids Camp: Kids Cook Summer Favorites ...	7/20-7/24
Teen Camp: Teens Cookouts and Picnics	8/3-8/7
Kids Camp: Kids Cookouts and Picnics ...	8/10-8/14

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: Culinaria 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.
- Culinaria 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

- Culinaria 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.
- Culinaria 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

Culinaria 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 Culinaria 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



Sun	Mon	Tues	Wed	Thur	Fri	Sat
28	29	30	31	01	02	03
04	05	06	07	08 Charcuterie - Sausage and Confit (P) 7-10 pm	09 Fusion Food Trends (D) 7-10 pm Southwestern Winter Soups (P) 7-10 pm	10 Farm Fresh Cooking with Winter Vegetables (P) 9:30 am-12:30 pm "Downton Abbey" Afternoon Tea (P) 2-5 pm Knife Skills (P) 7-10 pm
11	12	13	14	15 A Taste of Texas I (D) 7-10 pm	16 Spa Cuisine (P) 10 am-1 pm Islands Around the Globe! (D) 7-10 pm Couples Cooking - Southern Cooking (P) 7-10 pm	17 Get Creative with Your Vitamix I (P) 9:30 am-12:30 pm Date Night Done Right (D) 7-10 pm
18	19	20	21	22 Chinese Dumplings (P) 7-10 pm	23 Texas Chef Spotlight - Dean Fearing (D) 7-10 pm Diner Deluxe (P) 7-10 pm	24 The Four Elements of Taste (D) 7-10 pm Italian Comfort Cooking (P) 7-10 pm
25	26	27	28	29	30 Pizza! (P) 7-10 pm	31 Flat Breads (P) 9:30 am-12:30 pm Kids Cuisine - Kids Pack Their Lunch (P) 2-5 pm Traveling Through the Philippines (D) 7-10 pm

P Participation **D** Demonstration

Charcuterie - Sausage and Confit **Th - 1/8** **Participation** **7 pm - 10 pm** **\$90**

The art of sausage making and confit is not as difficult as it may seem. Students will learn the basics of making three sausages and discuss how to make two confits. *Garlic Sausage; Hot Italian Sausage; Spicy Lamb Sausage (merguez); Duck Confit; Tuna Confit*

Instructor: Mike Selman

Fusion Food Trends **Fr - 1/9** **Demonstration** **7 pm - 10 pm** **\$85**

Exchanging and recombining food from different cultures has been around forever. But now, fusion cuisine has morphed into a trend all its own. Join Chef Diana as she prepares some of today's most popular food mash-ups as well as some new and interesting takes on yummy comfort foods.

Korean Beef Tacos; Breakfast Pizza; Spiced Lamb with Chutney Stuffed Baked Potatoes; Chocolate Chip Cookie Soft Pretzels

Instructor: Diana Nash

Southwestern Winter Soups **Fr - 1/9** **Participation** **7 pm - 10 pm** **\$75**

Winter is a great time of year for those hearty, spicy soups and stews so common to the Southwest. Most of these are actually very quick and easy to make. In this class, Jerry will show you how to make some of his go-to winter favorites. *Mexican Tortilla Soup; Pederiales Chili; Corn Chowder with Roasted Jalapeños & Bacon*

Instructor: Jerry Sanders

Farm Fresh Cooking with Winter Vegetables **Sa - 1/10** **Participation** **9:30 am - 12:30 pm** **\$85**

Just because winter is here doesn't mean you have to give up farm-fresh vegetables from the market! In this class, we will cook with a variety of winter vegetables, like those found in the Farmer's Markets, which will keep you well fed until Spring! Note ~ the appetizer and entrée in this class are gluten-free. *Jerusalem Artichokes & Roasted Cauliflower Soup with Mushrooms & Leeks; Perfect Seared Scallops with Polynesian Sauce over Creamy Sweet Potato Puree & Garlic Kale; Mini Angel Food Cakes Flavored with Lime Zest & Pistachio*

Instructor: Emily Frizell, R.D.

"Downton Abbey" Afternoon Tea **Sa - 1/10** **Participation** **2 pm - 5 pm** **\$75**

Now that we are all enjoying the new season of "Downton Abbey" and watching the elegant meals being prepared, why not join in the fun and learn to prepare a traditional "Downton Abbey" tea? Unlike the servants at "Downton Abbey", you will get to enjoy the fruits of your labor! *Traditional Tea Sandwiches (including Smoked Salmon & Egg Salad); Sweet Cream Scones with Clotted Cream & Lemon Curd; Classic Custard Creams; Traditional English Tea*

Instructor: Mary Grant

Knife Skills **Sa - 1/10** **Participation** **7 pm - 10 pm** **\$75**

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.*

Instructor: Pete Snaith

A Taste of Texas I **Th - 1/15** **Demonstration** **7 pm - 10 pm** **\$90**

Of course Texas is known for its great BBQ and big steaks, but there is more to Texas cuisine than that. Well-known Texas chefs, like Dean Fearing, Stephan Pyles and Tim Love, have reinterpreted the state's classic cuisine, combining it with the various cultural influences found within Texas. Ya'll come join us! *Tamale Tart with Roasted Garlic Custard & Crabmeat; Beef Tenderloin with Roasted Tomatillo Chipotle Sauce; Corn Salsa, Grilled Scallions & Portobello Mushrooms; Margarita Mousse with Candied Lime slices served with Cinnamon Cactus Cookies*

Instructor: Jerry Sanders

Spa Cuisine **Fr - 1/16** **Participation** **10 am - 1 pm** **\$85**

A pricey spa experience may be out of reach, but you can join Christine to learn a menu of light and healthful recipes packed full of flavor that help you to create a self-pampering spa experience at home. *Curried Carrot Soup; Red Quinoa & Black Rice Salad; Whole Roasted Branzino with Lemon & Herbs; Mango Two Ways (Mango Sorbet & Mango Brûlée)*

Instructor: Christine Wisnewski

Islands Around the Globe! **Fr - 1/16** **Demonstration** **7 pm - 10 pm** **\$85**

Winter in Northern Virginia is never any fun for all of you sun worshippers out there. Come in from the cold and join us for a meal normally found in warmer climates. This fusion menu is inspired from just a few of the tropical islands found around the world, and is sure to warm your hearts and your stomachs! *Coconut Crusted Shrimp with Mango-Coconut Sauce; Macadamia Nut Crusted Chicken with Maui Waui Sauce; Fried Rice with Pineapple & Sausage; Floating Island Dessert*

Instructor: Pete Snaith

January 2015 Classes

Couples Cooking - Southern Cooking Fr - 1/16 Participation 7 pm - 10 pm \$170/pair

Southern food has evolved into one of the hottest cuisines in the country and is a great way to keep you warm during the winter months. An old restaurant in Florida used to say 'Put Some South in Your Mouth', so grab a friend or date and join Chef Mike for a great evening of old school Southern food. *Fried Tomatoes with Remoulade; Shrimp & Grits with House-Made Andouille Sausage; Bread Pudding with Bourbon Sauce*
Instructor: Mike Selman

Get Creative with Your Vitamix! Sa - 1/17 Participation 9:30 am - 12:30 pm \$75

Whether you're considering taking the Vitamix plunge, or your expensive purchase has been collecting dust on the counter, learn the in's and out's of this cult favorite! Now's your chance to learn how to put this super-blender to work for you making breakfast, lunch and dinner. Get hands-on experience creating delicious and healthy meals with the flick of a switch! *Breakfast Berry-Banana Smoothies; Curried Butternut Squash Soup; Garlicky Champagne Vinaigrette over Kale & Quinoa Salad; Pineapple Coconut Sorbet*
Instructor: Diana Nash

Date Night Done Right Sa - 1/17 Demonstration 7 pm - 10 pm \$85

Are you looking for a night out that you, and perhaps your special someone, will remember? Tonight, Chef Brian does the work for you as you relax and savor an elegant, romantic meal. Add a little conversation, some clever cooking techniques, and fine wine for a spectacular and memorable evening. *Linguine with White Wine & Littleneck Clams; Herb-Crusted Lamb Chops over Celeriac Purée & Baby Vegetables; Grand Marnier Soufflés*
Instructor: Brian Batsel

Chinese Dumplings Th - 1/22 Participation 7 pm - 10 pm \$85

Learn the art of making great Chinese dumplings at home. These perfect one-bite appetizers can be made ahead and frozen. Just pull them out of the freezer whenever you need them! *Pork Dumplings with Soy Ginger Sauce; Curried Chicken Dumplings with Chinese Eggplant Salsa; Crab Sui Mei with Red Bell Pepper Sauce*
Instructor: Pete Snaith

Texas Chef Spotlight - Dean Fearing Fr - 1/23 Demonstration 7 pm - 10 pm \$85

Dean Fearing made his impact on Texas cooking during his time at the Mansion on Turtle Creek in Dallas. He is one of the founders of "new" Texas cooking. This menu recreates some of his famous recipes. *Mixed Greens Salad with Herb Vinaigrette & Cheese Croutons; Grilled Lamb Chops with Marjoram-Smoked Garlic Sauce; Barbecued Fire Roasted Onions; Brown Butter Seasonal Tart*
Instructor: Jerry Sanders

Diner Deluxe Fr - 1/23 Participation 7 pm - 10 pm \$85

Diner food is traditionally hearty, comfort food. Upscale diners, such as the Fog City Diner in San Francisco, have been sprouting up around the country lately, which take these hearty dishes and adds a touch of class. In some cases, the upscale version seems very unlike the diner classic that inspired it. Learn how to make some of these modern classics for cold nights at home. *Artichoke, Spinach, Olive & Endive Salad; Barbecued Beef Short Ribs; Blue Cheese Mashed Potatoes; Silk Pie*
Instructor: Johnnie R. Lawton

The Four Elements of Taste Sa - 1/24 Demonstration 7 pm - 10 pm \$85

Have you ever read a menu and wondered how the listed ingredients could possibly taste good together, only to order the dish and find it to be delicious? Join Mary as she prepares a wonderful meal while explaining the elements of taste - push, pull, platforms and punctuate. *Pan-Seared Scallops in White Wine with Butternut Squash; Fresh Green Salad with Olive Oil, Lime Juice & Parmesan Cheese Dressing; Pork Tenderloin with Bourbon-Mustard Brine & Tangy Pears; Brussels Sprouts with an Apple & Turnip Hash; Pots de Crème*
Instructor: Mary Grant

January 2015 Classes

Italian Comfort Cooking Sa - 1/24 Participation 7 pm - 10 pm \$85

The Italian food we all love is uncomplicated, straightforward, and full of assertive flavors. Learn how to prepare this winter comfort meal that would make any Italian cook very proud. *Pasta with Vodka Cream Sauce (farfalle alla vodka); Chicken Piccata; Braised Swiss Chard with Garlic & Lemon; Mini Hazelnut Cakes with Nutella & Mascarpone Mousse*
Instructor: Marilena Leavitt

Pizza! Fr - 1/30 Participation 7 pm - 10 pm \$85

Why go out for pizza when it so simple and easy to make at home? Chef Pete will show you his secrets (hint - it's in the dough and the sauce!) for making the best pizza right in your own oven. *Pizza Margherita with Fresh Basil; Pancetta & Porcini Mushroom Pizza; Four Cheese Pizza*
Instructor: Pete Snaith

Flat Breads Sa - 1/31 Participation 9:30 am - 12:30 pm \$75

Flat breads are olive oil based breads that are very popular at any bakery. Join us in learning to make this simple, but delicious bread as well as an authentic European eggplant spread to go with it. They can be eaten as is, with spreads, as a dinner bread option, or as a roll that can be filled with your favorite salad or meats. *Flat Bread Dough; Rosemary & Olive Topped Flat Bread; Smoked Paprika & Crushed Red Pepper Topped Flat Bread; European Roasted Eggplant Spread*
Instructor: Elena Hocking

Kids Cuisine - Kids Pack Their Lunch Sa - 1/31 Participation 2 pm - 5 pm \$65

Kids, packing your own lunch can be lots of fun and is really not that hard. In this class you will learn how to make some very easy dishes that you will love to make and eat! This class is for kids ages 9-12 only, please. *Easy Chicken Noodle Soup; Baked Mozzarella Sticks; Grilled Italian Sandwiches; Flourless Chocolate Cookies*
Instructor: Mary Grant

Traveling Through the Philippines Sa - 1/31 Demonstration 7 pm - 10 pm \$85

Chef Pete continues his culinary journey of the Philippines and you're invited. This evening we will explore several regions, including Bicol, the one area in the island nation where you will find spicy food. *Filipino Mung Bean (mongo) Soup with Chicken & Sausage; Spicy Coconut & Pork ("Bicol Express") with Fried Rice; Creamy Pandan Caramel Custard Flan with Filipino Coffee (kapeng barako) Jelly*
Instructor: Pete Snaith



February 2015 Classes

Sun	Mon	Tues	Wed	Thur	Fri	Sat
01	02 Teen Cuisine - Crêpes for all Occasions (P) 10 am-1 pm	03	04	05 It's Chilly... Let's Make Chili (P) 7-10 pm	06 Modern Southwestern Cuisine (D) 7-10 pm A Night in Provence (P) 7-10 pm	07 Kids Cuisine - Mexican (P) 9:30 am-12:30 pm Bouillabaisse (D) 7-10 pm Couples Cooking - Asian Detour (P) 7-10 pm
08	09	10	11	12 Breakfast Indulgences (P) 10 am-1 pm Family-Style Mediterranean Feast (D) 7-10 pm	13 Brazilian Holiday (D) 7-10 pm Knife Skills (P) 7-10 pm	14 Valentine's Day High Tea (P) 9:30 am-12:30 pm Valentine's Day Wine Dinner (D) 6:30-10 pm
15	16	17	18	19 Perfect Pairings - Napa Valley (D) 7:30-10 pm	20 A Texan and a New Yorker Walk Into a Smoker... (D) 7-10 pm The Flavors of Thailand (P) 7-10 pm	21 French Baguette Boot Camp (P) 9:30 am-12:30 pm Heart-Healthy Eating (Gluten-Free) (P) 2-5 pm The French Laundry (D) 7-10 pm
22	23	24	25	26 Sushi Rolling (P) 10 am-1 pm Napa Valley Dinner (D) 7-10 pm Middle Eastern Tapas (P) 7-10 pm	27 Texas Chef Spotlight - Tim Love (D) 7-10 pm Couples Cooking - Journey to Vietnam (P) 7-10 pm	28 Get Creative with Your Vitamix II (P) 9:30 am-12:30 pm Traditional Greek Cooking (D) 7-10 pm Elegant Vegetarian Dining (Gluten-Free) (P) 7-10 pm

P Participation **D** Demonstration

Teen Cuisine - Crêpes for all Occasions Mo - 2/2 Participation 10 am - 1 pm \$65
Hey teens - Fairfax County schools may be off today, but not Culinaria! And today we are learning about crêpes! Crêpes are fun and impressive, but did you know that they are easy to make and fun for any meal? Join Mary in the kitchen and learn to make crêpes that are perfect for breakfast, lunch, dinner and dessert! This class is for teens ages 13-17 only, please. *Bacon, Egg & Cheese Stuffed Crêpes with Tomato & Leeks; Roasted Vegetable & Goat Cheese Crêpes; Italian Crêpes; Baked Crêpes with Chocolate Sauce*
Instructor: Mary Grant

It's Chilly... Let's Make Chili Th - 2/5 Participation 7 pm - 10 pm \$75
Searching for new, mouth-watering chili dishes? During the winter months, chili is the perfect item to serve on football game-day and it makes for a delicious, quick supper for the family. Learn how to make these "not-so-typical" versions for an exciting twist on this traditional tomato-based comfort dish. *Cincinnati Chili; White Chili with Chicken; Butternut Squash Chili; Jalapeño-Cheese Cornbread*
Instructor: Diana Nash

Modern Southwestern Cuisine Fr - 2/6 Demonstration 7 pm - 10 pm \$85
In addition to the reinterpretation of Southwestern cuisine by famous Texas chefs, others, such as Mark Miller and Bobby Flay, have also brought their own unique styles to this dynamic cuisine. Join Jerry as he shows you his own Texas twist on some of these chefs' favorite recipes. *Roasted Asparagus & Mushroom Salad with Toasted Pecans & Chile-Mustard Vinaigrette; Pork Tenderloin with Bourbon-Ancho Sauce; Corn with Roasted Chiles, Crème Fraîche & Cotija Cheese; Creamy Green Rice; Chocolate Ice Cream with Jack Daniels & Lace Cookies*
Instructor: Jerry Sanders

February 2015 Classes

A Night in Provence Fr - 2/6 Participation 7 pm - 10 pm \$85
No matter how gloomy the winter is outside, a little French cooking can warm up the kitchen and your heart. Come enjoy a taste of Provençal cooking and practice these simple, yet elegant dishes, which incorporate classic techniques that can be used in many meals. *Hazelnut, Gruyere & Rosemary Biscuits; Roasted Leg of Lamb in Red Wine Marinade & Pan-Reduced Sauce; Belgium Endive, Fennel & Blue Cheese Salad; Fig & Apricot Jam Tart*
Instructor: Johnnie R. Lawton

Kids Cuisine - Mexican Sa - 2/7 Participation 9:30 am - 12:30 pm \$65
Kids learn by doing, and confidence comes with practice, but it can be a challenge to have kids in the kitchen during the nightly rush to get dinner on the table. This class will teach kids basic techniques and a menu that they will be able to bring home and recreate for their family. This class is for kids ages 9-12 only, please. *Guacamole & Chips; Quick Chicken Enchiladas; Double Chocolate Cupcakes with Mexican Hot Chocolate Frosting*
Instructor: Christine Wisnewski

Bouillabaisse Sa - 2/7 Demonstration 7 pm - 10 pm \$85
This classic fish stew from Marseille starts with a heady seafood stock, fresh fish and shellfish. Recipes vary from house to house, but it is truly the essence of Provençal cooking. *Mixed Greens with Orange & Black Olives; Bouillabaisse with Red Pepper Mayonnaise (rouille); Country Apple Galette*
Instructor: Mike Selman

Couples Cooking - Asian Detour Sa - 2/7 Participation 7 pm - 10 pm \$170/pair
Bring a friend or date and join us at Culinaria for a wonderful night of simple and quick Asian treats that you can easily replicate at your next dinner party (or just for yourself for an easy weeknight meal!) *Vegetable Spring Rolls with Sweet Chili Sauce; Orange Beef & Ginger Stir Fry; Steamed Lime-Cilantro Rice; Ginger Ice Cream*
Instructor: Marilena Leavitt

Breakfast Indulgences Th - 2/12 Participation 10 am - 1 pm \$85
A leisurely morning with a beautiful breakfast is a wonderful way to start the day. Come join Christine and learn to prepare these lovely morning indulgences. *Baked Ricotta Blintzes with Fresh Cherry Sauce; Lavender-Chocolate Chunk Pancakes with Crème Fraîche; Baked Eggs with Wild Mushrooms & Cream; Honey-Ricotta Turnovers*
Instructor: Christine Wisnewski

Family-Style Mediterranean Feast Th - 2/12 Demonstration 7 pm - 10 pm \$85
Next time you have a house full of relatives or the neighbors are coming over for dinner, be prepared! Nothing feeds a crowd better than family-style food. These comforting Mediterranean dishes are full of fresh ingredients and plenty of flavors - and best of all, they'll impress your guests and make them feel special. *Oven-Roasted Greek Cheese (saganaki); Chicken Scarpariello; Orzo Pasta Salad with Vegetables & Herbs; Byzantine Spice Cake with Honey-Orange Glaze*
Instructor: Diana Nash

Brazilian Holiday Fr - 2/13 Demonstration 7 pm - 10 pm \$85
It's Carnival time in Brazil! Travel south and soak up some sun with these traditional Brazilian dishes. *Hearts of Palm Salad; Brazilian Stewed Pork Shoulder Steaks; Roast Sweet Potatoes; Rum-Soaked Sponge Cake*
Instructor: Johnnie R. Lawton

Knife Skills Fr - 2/13 Participation 7 pm - 10 pm \$75
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.*
Instructor: Brian Batsel

February 2015 Classes

Valentine's Day High Tea Sa - 2/14 Participation 9:30 am - 12:30 pm \$85

Originating in England in the 1840s, high tea isn't just for the English aristocracy anymore! Enjoy yourself this Valentine's Day by joining Pastry Chef Elena for this sophisticated high tea complete with all of the traditional trimmings that you can replicate at home. *Petite Club Sandwiches with Bacon, Avocado & Tomato; Raspberry Jam Tartlets; Traditional English Scones; Traditional Posh Tea*

Instructor: Elena Hocking

Valentine's Day Wine Dinner Sa - 2/14 Demonstration 6:30 pm - 10 pm \$190/pair

The parallels between food and romance have been drawn many times over the years, but people rarely think of the connection between the two. Couples fall in love over food, and they have wonderful memories of that special dinner where it all began. Join Chefs Stephen and Pete for a memorable Valentine's Day dinner, paired with wines, that you and your loved one won't soon forget. Register early, this class will sell out! *Champagne Cocktail with Strawberries; Zucchini Soup with Tarragon; Jumbo Prawns with Green Chili Pepper Paste; Arugula Salad with Lentils, Prosciutto & Mustard Dressing; Wagyu Beef with Morel Mushrooms; Roasted Fennel & Shallots with Lemon & Sage; Individual Chocolate Hearts with Raspberries & Framboise Whipped Cream*

Instructors: Stephen P. Sands, Pete Snaith

Perfect Pairings - Napa Valley Th - 2/19 Demonstration 7:30 pm - 10 pm \$90

Great wines are to be enjoyed no matter the season. This menu from Chef Stephen and Christine features a beautiful selection of Napa Valley wines paired with each dish as a preamble to Spring. *Linguine with Fresh Asparagus & Peas served with Sauvignon Blanc; Watercress & Walnut Salad with Feta Crumbles served with Chardonnay; Orange-Glazed Salmon in Citrus Marinade over Forbidden Rice served with Pinot Noir; Ricotta Cheese Cake served with Black Muscat*

Instructors: Stephen P. Sands, Christine Wisniewski

A Texan and a New Yorker Walk Into a Smoker... Fr - 2/20 Demonstration 7 pm - 10 pm \$90

Yeah, we know. It's the middle of winter, not summer, but who says you can't eat barbecue when it's cold outside? Chef Mike and Jerry will infuse smoke into your Friday night with a great menu of smoked meats and sides. *Smoked Salmon Chowder; Pulled Pork; Ribs; Beans; Smoked Cole Slaw; Mexican Grilled Street Corn (elote asado); Salted Caramel Ice Cream with Candied Bacon*

Instructors: Mike Selman, Jerry Sanders

The Flavors of Thailand Fr - 2/20 Participation 7 pm - 10 pm \$75

Transport yourself to the Far East as you learn some great recipes and savor the hot and sweet flavors of Thailand. *Thai Red Chicken Curry; Tum Yum Soup; Mango & Sticky Rice*

Instructor: Pete Snaith

French Baguette Boot Camp Sa - 2/21 Participation 9:30 am - 12:30 pm \$75

Pastry Chef Elena will show you the art of Artisan French bread in this mini boot camp. You'll learn the proper way to make the most popular French bread - the baguette! Techniques covering fermenting, rising, and scoring will be shown so that you can turn out professional looking bread at home every time. *Classic French Baguette; Cheddar Baguette; Wheat Stalk Bread (pain d'Epi); Assorted Spreads*

Instructor: Elena Hocking

February 2015 Classes

Heart-Healthy Eating (Gluten-Free) Sa - 2/21 Participation 2 pm - 5 pm \$85

February is American Heart Month. Packed with vitamins, minerals, high-fiber vegetables, lean proteins, and good-for-you fats, this class focuses on eating right for your heart. This highly nutritious meal does not sacrifice flavor. Perfect seasoning and great flavor profiles ensure this dish will please any dinner guest. All recipes are also gluten-free. *Mushroom & Caramelized Onion Bruschetta on Polenta Discs; Sweet Potato Crab Cakes made with Sweet Potato Purée; Brussels Sprouts & Quinoa Salad with Pomegranate Dressing; Pumpkin Mousse Parfait*

Instructor: Emily Frizell, R.D.

The French Laundry Sa - 2/21 Demonstration 7 pm - 10 pm \$95

Thomas Keller is one of the top chefs in the United States; his restaurant is frequently listed as one of the top 50 in the world. The French Laundry provides guests with a culinary experience not easily forgotten. Now, Chef Keller has published a cookbook so cooking enthusiasts can prepare these fantastic meals at home. Join Mary as she demonstrates how to dazzle family and friends with wonderful dishes from this award-winning restaurant. *Parmigiano-Reggiano Crisps with Goat Cheese Mousse; Salad of Haricots Verts, Tomato Tartare & Olive Oil; Sweet Potato Agnolotti with Sage Cream, Brown Butter & Prosciutto; Butter Poached Lobster with Creamy Lobster Sauce & Mascarpone-Enriched Orzo; Lemon Sabayon & Pine Nut Tart with Honeyed Mascarpone Cream*

Instructor: Mary Grant

Sushi Rolling Th - 2/26 Participation 10 am - 1 pm \$85

Sushi is fast becoming one of America's favorite new options for a quick and healthy meal. Why not learn to make it at home? Join Mary for this basic sushi rolling class. You'll impress your friends and family with your sushi making skills in no time! *Iceberg Lettuce Salad with Miso Dressing; Miso Soup; California Rolls; Spicy Tuna Rolls; Maryland Crab Rolls; Mango Sorbet*

Instructor: Mary Grant

Napa Valley Dinner Th - 2/26 Demonstration 7 pm - 10 pm \$85

Napa Valley captures the essence of fine dining through fresh ingredients and flavor profiles, and impeccably refined and focused courses, together with extraordinary and breathtaking vistas. Enjoy all that Napa brings to your dining experience. *Jumbo Sea Scallops with Ham Braised with Cabbage & Kale; Avocado, Grapefruit & Watercress Salad with Tahini Vinaigrette; Skirt Steak with Basil-Garlic Sauce; Vegetable Israeli Couscous with Olives & Feta; Ginger Doughnuts with Brandied Hot Chocolate*

Instructor: Stephen P. Sands

Middle Eastern Tapas Th - 2/26 Participation 7 pm - 10 pm \$85

Small plates of intensely flavored, well-prepared local ingredients, with an emphasis on vegetables and whole grains, make up the bulk of the Mediterranean and Middle Eastern table. Learn some techniques to create a beautiful meal with Chef Mike tonight. *Hummus & Spicy Eggplant Dip with Pita; Ground Lamb Kabobs (lamb kefta); Roasted Vegetables with Couscous; Almond Cake with Poached Oranges*

Instructor: Mike Selman

Texas Chef Spotlight - Tim Love Fr - 2/27 Demonstration 7 pm - 10 pm \$90

Tim Love worked as a chef in various well-known restaurants before moving to Texas. In 2000, he opened the Lonesome Dove in Ft Worth. As one of the newer Texas chefs, he's had a significant impact in promoting Texas' flavors and culinary traditions among a national audience. *Wilted Greens with Bacon, Pecans & Cranberries; Roasted Garlic Stuffed Beef Tenderloin with Syrah Demi Glace; "Western Plaid" Hash; Roasted Asparagus; Cranberry & Mango Cobbler with Pecan Ice Cream*

Instructor: Jerry Sanders

February 2015 Classes

Couples Cooking - Journey to Vietnam Fr - 2/27 **Participation** 7 pm - 10 pm **\$170/pair**

A bowl of phở, Vietnamese noodle soup, can be addictive. It's the perfect balance of warming broth, tender beef, soft noodles, topped with fresh herbs and veggies for a hit of spice and crunch. Phở fans can easily imagine eating phở every day. In this class, Christine will teach students how to make their beloved phở as well as other favorite Vietnamese dishes. *Shrimp Summer Rolls with Peanut Dipping Sauce (gỏi cuốn); Grilled Chicken Skewers with Lemongrass & Chile; Beef Phở with Pickled Onions; Vietnamese Coffee Parfait*

Instructor: Christine Wisnewski

Get Creative with Your Vitamix II Sa - 2/28 **Participation** 9:30 am - 12:30 pm **\$75**

Let's take your Vitamix skills to the next level! The Vitamix is such a diverse appliance; why not expand your recipe repertoire? These are more than just recipes! This class will teach you how to use your Vitamix to produce different end results, such as chopped foods and silky soups. *Ginger-Carrot Soup; Banana Sunflower Butter Muffins; Marinara Sauce; Homemade Chicken Salad*

Instructor: Diana Nash

Traditional Greek Cooking Sa - 2/28 **Demonstration** 7 pm - 10 pm **\$85**

Food is the gateway to understanding the culture of a country and this especially holds true for Greece. At this time of year food becomes an even more serious affair as we gather indoors to share warm, cozy and comforting food. You're invited to sit back at our table as Chef Marilena cooks some traditional, hearty fare from her homeland. *Pan-Fried & Flamed Cheese (saganaki); Bread "in a Pot"; Braised Chicken with a Hint of Cinnamon (kotopoulo kapamá); Oven Baked Orzo in Tomato Sauce; "Peasant" Salad (horiatiki); Orange Cookies with Honey Drizzle & Walnuts (melomakarona)*

Instructor: Marilena Leavitt

Elegant Vegetarian Dining (Gluten-Free) Sa - 2/28 **Participation** 7 pm - 10 pm **\$75**

This camera-ready meal is perfect for your next dinner party - and your waistline! Impress your guests with this beautiful and delicious vegetarian meal. All recipes are gluten-free. *Crispy Herbed Smashed Potatoes; Risotto with Arugula Pesto & Sautéed Mushrooms Topped with a Gently Poached Egg; Gluten-Free Chocolate Crêpes with Tangerines & Coconut Milk Crème Anglaise*

Instructor: Emily Frizell, R.D.

March 2015 Classes

Sun	Mon	Tues	Wed	Thur	Fri	Sat
01	02	03	04	05 Italian Olive Oil Cakes (P) 10 am-1 pm Knife Skills (P) 7-10 pm	06 Elegant Dinner Party (D) 7-10 pm Pizza Smackdown - Sicilian vs. Neapolitan (P) 7-10 pm	07 "Under the Tuscan Sun" Dinner (D) 6:30-10 pm
08	09	10	11	12 Meatless Meals - Comfort Food (P) 10 am-1 pm Culinary Fundamentals (P) 6:30-10 pm (Series) California Dreamin' (D) 7-10 pm	13 French and Asian Fusion (D) 7-10 pm Just the Appetizers (P) 7-10 pm	14 French Pastry - Croissants (P) 9:30 am-12:30 pm Teen Cuisine - Knife Skills (P) 2-5 pm Dinner with Julia Child (D) 7-10 pm Gluten-Free Cooking (P) 7-10 pm
15	16	17	18	19 Culinary Fundamentals (P) 6:30-10 pm (Series) Perfect Pairings - France (D) 7:30-10 pm	20 Parlez-vous Français? (D) 7-10 pm 30-Minute Healthy Dinner (Gluten-Free) (P) 7-10 pm	21 Family-Friendly Meals (P) 9:30 am-12:30 pm Quinoa Four Ways (P) 2-5 pm Dinner with Famous Chefs II (D) 6:30-10 pm Couples Cooking - The Rustic Italian Table (P) 7-10 pm
22	23	24	25	26 Italian Chicken Three Ways (P) 10 am-1 pm Culinary Fundamentals (P) 6:30-10 pm (Series)	27 Cooking with Ina Garten (D) 7-10 pm Perfect Gnocchi Two Ways (Gluten-Free) (P) 7-10 pm	28 Cod Three Ways! (P) 2-5 pm Dinner at a Country Inn (D) 7-10 pm Fresh Pasta Made at Home (P) 7-10 pm
29	30	31	01	02	03	04

P Participation **D** Demonstration

Italian Olive Oil Cakes Th - 3/5 **Participation** 10 am - 1 pm **\$75**

You may be surprised to discover that olive oil is the secret ingredient Italian bakers have been using for generations to create tender cakes with lots of character. Chef Roberto will show you how to prepare some delicious cakes from different parts of Italy using this versatile ingredient. *Lemon, Olive Oil & Rosemary Cake; Apple & Olive Oil Cake; Olive Oil Polenta Cake with Poached Pears*

Instructor: Roberto Forgione

Knife Skills Th - 3/5 **Participation** 7 pm - 10 pm **\$75**

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.*

Instructor: Pete Snaith



March 2015 Classes

Elegant Dinner Party Fr - 3/6 Demonstration 7 pm - 10 pm \$85

Impress your guests with a three-course restaurant-style meal. This easy, elegant menu will have your guests believing you slaved all day in the kitchen! Don't worry; no one needs to know how simple it is to pull together this four-star dinner. *Mixed Baby Greens with Dried Cherries & Pecans; Spiced Beef Tenderloin with Mushrooms & Blue Cheese Butter; Au Gratin Potatoes; Apple Crisp*

Instructor: Diana Nash

Pizza Smackdown - Sicilian vs. Neapolitan Fr - 3/6 Participation 7 pm - 10 pm \$75

Making fresh pizza at home is inexpensive, delicious, and easy. Chef Roberto will show you his tips and tricks for making two distinctive styles of pizza and sauces—thick-crust Sicilian style and thin-crust Neapolitan style. Then you be the judge and decide which one is your favorite! *Sicilian (Sfincione) Pizza with a sauce of Tomatoes, Onions & Herbs; Neapolitan Pizza with Spicy Marinara Sauce Topped with Romano & Provolone Cheeses*

Instructor Roberto Forgione

"Under the Tuscan Sun" Dinner Sa - 3/7 Demonstration 6:30 pm - 10 pm \$90

Based on Frances Mayes' 1996 memoir *"Under the Tuscan Sun,"* a film about a recently divorced writer who impulsively buys a villa in Tuscany, this movie celebrates all that is beautiful about Tuscany and it's cuisine. Join Chefs Stephen and Roberto as they pay homage to one of Italy's most inspiring food regions. *Tuscan Bean Soup (ribollita) with Parmesan Toasts; "Triangular" Pasta (pansoti) Filled with Butternut Squash; Mixed Greens Salad (insalata mista); Hunter's Stew (cacciatore) made with Duck; Swiss Chard with Vin Santo & Orange Zest; Dessert Duet featuring Toasted Pistachio Gelato & Zeppole*

Instructors: Stephen P. Sands, Roberto Forgione

Meatless Meals - Comfort Food Th - 3/12 Participation 10 am - 1 pm \$75

Whether for health reasons or not, many families are electing to go "meat-free" once a week or more. Join us to learn a satisfying meatless menu that will have your family looking forward to "Meatless Mondays."

Shredded Beet & Carrot Salad; Mushroom Lasagna; Brussel Sprouts with Hazelnuts; Pear Custard Pie

Instructor: Christine Wisniewski

Culinary Fundamentals Thursdays Participation 6:30 pm - 10 pm \$600/Series

The Culinary Fundamentals series is designed to help take your cooking skills to the next level. Students are taught to cook by technique, rather than by recipe. Each week a different culinary topic will be discussed.

Please Note - skills for this series will be built upon each week, therefore enrollment in all 6 sessions is required.

Week 1 - Chicken Th - 3/12

Whole Roast Chicken (demo); Curried Chicken Salad; Chicken with Mushrooms, Mustard & Tarragon

Week 2 - Pork Th - 3/19

Stuffed Pork Tenderloin; Braised Boneless Pork Chops with Fennel & Tomato

Week 3 - Beef Th - 3/26

Thai Beef with Basil; Braised Short Ribs

Week 4 - Lamb and Veal Th - 4/2

Mediterranean Ground Lamb Kabobs (lamb kefta); Veal Scallopini with Lemon & Capers

Week 5 - Fish/Shellfish Th - 4/9

Whole Roast Fish (demo); Poached Salmon; Seared Scallops; Classic Shrimp Cocktail

Week 6 - Market Basket Th - 4/16

Using the skills learned in the previous 5 weeks, students will spend the class preparing two dishes.

Instructor: Mike Selman

California Dreamin' Th - 3/12 Demonstration 7 pm - 10 pm \$85

...on such a winter's day! These dishes, inspired by Sonoma wine country chefs and Chef Johnnie's training at the California Culinary Academy, can put you in the Golden State of mind. *Berkeley Grape Leaves stuffed with Ground Lamb (dolmas); Shiitake Mushroom Strudel; Petaluma Salad with Smoked Duck Breast & Dried Cherries with an Orange-Hazelnut Vinaigrette; Apple Tart with Polenta Crust*

Instructor: Johnnie R. Lawton

March 2015 Classes

French and Asian Fusion Fr - 3/13 Demonstration 7 pm - 10 pm \$90

French and Asian food pairs so well together. It reflects food that is intensely flavorful with food that is subtle, surprising, and combines the best of French cuisine with the subtle flavors from the East and techniques from both cultures. *Chili Prawns with Sweet Sesame Walnuts; Grilled Chili-Rubbed Beef Skewers with Thai Basil Dipping Sauce; Mixed Greens with Coconut-Anise Vinaigrette; Slow-Baked Halibut with Apples, Onions & Coconut; Vegetable Fried Rice; Coconut Panna Cotta with Exotic Fruits*

Instructor: Stephen P. Sands

Just the Appetizers Fr - 3/13 Participation 7 pm - 10 pm \$75

When you want to entertain or need to bring a dish to your next book club, do you have the same rolodex of starters? Well, search no more! In this class, you'll add a few easy and extra-special appetizers to your repertoire. *Spiced Pecans; Caramelized Onion & Bacon Flatbread; Brie en Croute with Mushrooms & Leeks; Baked Goat Cheese in Tomato Sauce*

Instructor: Diana Nash

French Pastry - Croissants Sa - 3/14 Participation 9:30 am - 12:30 pm \$85

Croissants are one of the most beloved and wonderful morning pastries you can make and once you learn the technique, they're easy to do yourself! Come join Pastry Chef Elena as she shows you how to create two versions of this French classic. *Butter Croissants; Chocolate Croissants*

Instructor: Elena Hocking

Teen Cuisine - Knife Skills Sa - 3/14 Participation 2 pm - 5 pm \$65

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

Dinner with Julia Child Sa - 3/14 Demonstration 7 pm - 10 pm \$85

Julia Child was an inspiration to so many cooks. Most of us have at least one of her cookbooks on our shelf. But how many of you have actually prepared an entire meal using her recipes? Join Mary as she prepares an elegant dinner featuring some of Julia's classic French favorites. *Cheese Puffs (gougères); Leek & Potato Soup; Sole with Browned Butter, Capers, Parsley & Lemon (sole à la Grenobloise); Asparagus with Hollandaise Sauce; Chocolate Mousse*

Instructor: Mary Grant

Gluten-Free Cooking Sa - 3/14 Participation 7 pm - 10 pm \$85

Looking for gluten-free ideas? Risotto is a fun and versatile gluten-free dish. It takes a little time and love to prepare, but together we'll make it seem easy. To compliment our risotto, we will make chicken stuffed with creamy apricot-brie filling with a touch of spicy heat. All recipes are gluten-free. *Stuffed Baby Bella Mushroom Appetizers; Creamy Butternut Squash Risotto; Apricot & Brie Stuffed Chicken; Sweet Waffles with Cranberry Chutney & Candied Orange Peel*

Instructor: Emily Frizell, R.D.

Perfect Pairings - France Th - 3/19 Demonstration 7:30 pm - 10 pm \$90

For most Europeans, food and wine are not only inseparable, they are meant to enjoy together. The remarkable and far-reaching diversity of food and wines has ushered in a brave new world of pairing them. This class features some wonderful pairings of French foods from around the countryside with wines from those areas. *Crostini with Wild Mushrooms & Gruyere served with Pinot Blanc; Fennel & Orange Salad with Parmesan Curls served with Rosé; Beef Tenderloin with Parsnip-Mushroom Ragoût served with Merlot; Honey-Apple Crumble with Dried Fruit served with Port*

Instructors: Stephen P. Sands, Christine Wisniewski

March 2015 Classes

Parlez-vous Français? Fr - 3/20 Demonstration 7 pm - 10 pm \$85

When it's cold out, there is nothing like some delicious French comfort food to warm your heart and soul. These dishes are simple to make and so satisfying on a cold, snowy night. *Sautéed Tomatoes & Red Bell Peppers with Baked Eggs (piperade); Grilled & Baked Leg of Lamb over Potatoes (grillé et cuit gigot d'agneau sur les pommes de terre); Haricot Verts Bundles with Sherry Vinaigrette; Classic Apple Tarte Tatin*
Instructor: Pete Snaith

30-Minute Healthy Dinner (Gluten-Free) Fr - 3/20 Participation 7 pm - 10 pm \$85

Making a healthy meal from scratch can be daunting when time is of the essence. Come learn some tips and tricks to getting a nutritious meal on the table in just 30 minutes. We will even make a quick and easy appetizer! We'll finish with a hassle-free dessert that is absolutely delicious. All recipes are gluten-free. *Endive Spears with Goat Cheese, Fresh Mint & Lemon Juice Filling & Topped with Pomegranate Seeds; Creamy Saffron Spaghetti Squash with Garlic Shrimp & Roasted Broccoli; Maple Syrup Baked Apples Topped with Oats & Walnuts*
Instructor: Emily Frizell, R.D.

Family-Friendly Meals Sa - 3/21 Participation 9:30 am - 12:30 pm \$75

We all know there's nothing like a healthy, home-cooked meal. So the next time you're planning time together with your family, you won't have to spend all day in the kitchen to make a delicious dinner for the ones you love. Chef Diana will show you how to whip up dinner in a snap with these easy and delicious recipes. *Moist & Juicy Turkey Burgers; Oven-Roasted Potatoes; Lasagna Roll-Ups; Taco Nachos*
Instructor: Diana Nash

Quinoa Four Ways Sa - 3/21 Participation 2 pm - 5 pm \$75

If you read food magazines or watch food tv, you see quinoa (keen-wah) everywhere. This ancient grain is much touted for being high in protein and fiber. That sounds good, but if you are going to devote "plate-space" to it, it should be delicious too. Come join us to learn about quinoa, and how to work it into any meal of the day. *Little Quinoa Patties with Tatziki; Quinoa with Black Beans & Cilantro; Quinoa Pudding; Almond & Dried Cherry Quinoa Cookies*
Instructor: Christine Wisniewski

Dinner with Famous Chefs II Sa - 3/21 Demonstration 6:30 pm - 10 pm \$100

This is the second in the series of dinner at a "Celebrity Chef's" restaurant. Travel with Chef Stephen as he prepares a dinner from recipes borrowed from famous chefs, and their equally famous restaurants. *Chilled Puree of English Pea Soup with Crème Fraîche & Caviar (Rob Feenie ~ "Lumière", Vancouver BC); Pistachio Prawns Stuffed with Crabmeat over Watercress (Patrick O'Connell ~ "The Inn at Little Washington", Washington VA); Slow-Roasted Salmon over Red Wine Risotto (Charlie Trotter ~ "Charlie Trotter's", Chicago IL); Zucchini-Ricotta Stack with Zucchini Pesto & Roasted Tomato (Daniel Boulud ~ "Café Boulud", New York NY); Chocolate Bouchons (Thomas Keller ~ "The French Laundry", Yountville CA)*
Instructor: Stephen P. Sands

Couples Cooking - The Rustic Italian Table Sa - 3/21 Participation 7 pm - 10 pm \$170/pair

Italians love to share their food. The most memorable meals are not fancy ones, but those where we pass the food around the table and serve family-style. In this class, we will share a meal family-style, so come with a friend or bring a date and learn how to prepare a truly rustic Italian meal with these simple-to-execute recipes that are sure to please. *Creamy Leek & Parmesan Risotto; Scaloppini with Marsala Sauce; Oven Roasted Fennel with Parmesan; Cherry Jam Shortbread Crumble Tart*
Instructor: Marilena Leavitt

Italian Chicken Three Ways Th - 3/26 Participation 10 am - 1 pm \$85

Looking for new ways to prepare chicken with an Italian twist? Chef Roberto shows you how to make three exciting Italian chicken dishes for your family and friends with easy preparation in no time. *Chicken with Three Cheeses & Rosemary Tomato Sauce (chicken Parmigiano); Stuffed Chicken Rolls with Ham, Spinach & Mozzarella in Shallot & White Wine Cream Sauce (chicken involtini); Chicken Cutlets with Marsala Wine & Mushrooms (chicken scaloppini)*
Instructor: Roberto Forgione

March 2015 Classes

Cooking with Ina Garten Fr - 3/27 Demonstration 7 pm - 10 pm \$90

Ina Garten's fame may be relatively understated. After all, she does not have her own line of cookware, or, own a namesake restaurant, but this publicity-shy chef stands out with her modified, "home cooking" approach to food. Her recipes are always dependable, easy to follow and the flavors and textures are brilliant. It also does not hurt that her entertaining style seems so easy and effortless! In this class, we will enjoy some of her favorite dishes. *Tomato & Goat Cheese Mini Tarts; Roasted Potato & Leek Soup with Crispy Shallots; Rack of Lamb with Garlic & Rosemary; Orzo with Roasted Vegetables; "Drunken" Sundaes*
Instructor: Marilena Leavitt

Perfect Gnocchi Two Ways Fr - 3/27 Participation 7 pm - 10 pm \$75

Chef Roberto will teach you how to make two different styles of gnocchi. Traditional potato (gnocchi di patate) and ricotta gnocchi with two flavorful sauces. Make them for special occasions or for Italian Sunday dinners. *Potato Gnocchi with Rosemary & Garlic Tomato Sauce; Ricotta Gnocchi with Pesto Sauce*
Instructor: Roberto Forgione

Cod Three Ways! Sa - 3/28 Participation 2 pm - 5 pm \$85

Everybody loves having a few tried and true recipes to bring variety to a readily available fish. These recipes provide three totally different tastes and cooking techniques to show the variety of ways you can prepare cod. Amaze your friends and family with the versatility of this fish. *Fresh Fried Cod Cakes with Lemon Dill Sauce; Pan-Seared Cod with Creamy Fennel Ragoût; Steamed Cod with Ginger & Scallions*
Instructor: Johnnie R. Lawton

Dinner at a Country Inn Sa - 3/28 Demonstration 7 pm - 10 pm \$90

The indulgences of a luxurious country inn are woven together with nature to create a new way of looking at the world - a way in which anything seems possible. At a country inn it is not just dinner; it is an experience. Join Chef Stephen and enjoy this wonderful meal to remember, and imagine what you will eat tomorrow. *Sea Scallops Crusted with Lemongrass; Asparagus Salad with Smoked Salmon & Caviar; Rockfish with Heirloom Tomatoes, Basil & Balsamic; Lentil Ragoût; Mocha Crème Brûlée*
Instructor: Stephen P. Sands

Fresh Pasta Made at Home Sa - 3/28 Participation 7 pm - 10 pm \$75

Have you ever wanted to make homemade pasta but didn't know where to begin? Fresh pasta is inexpensive, delicious, quick cooking and easy to make! Chef Roberto will show you his tips and tricks for making great pasta (and sauces) from your own kitchen. *Homemade Tagliatelle Pasta; Spicy Tomato & Meat Sauce (amatriciana); Butter, Fresh Sage & Pine Nuts Sauce*
Instructor: Roberto Forgione



Sun	Mon	Tues	Wed	Thur	Fri	Sat
29	30	31	01	02 Culinary Fundamentals (P) 6:30-10 pm (Series)	03 Sweet and Savory Soufflés (P) 9:30 am-12:30 pm	04
05	06	07	08	09 Culinary Fundamentals (P) 6:30-10 pm (Series)	10 A Taste of Texas II (D) 7-10 pm Spring Celebration Dinner (P) 7-10 pm	11 Artisan Bread Made at Home (P) 9:30 am-12:30 pm Southern Shrimp Bites (P) 2-5 pm The Vintner's Table (D) 7-10 pm Get Your Grill On! (P) 7-10 pm
12	13	14	15	16 Culinary Fundamentals (P) 6:30-10 pm (Series) Perfect Pairings - Tuscany (D) 7:30-10 pm	17 Coastal Cooking (D) 7-10 pm Couples Cooking - The Back Roads of Greece (P) 7-10 pm	18 Kids Cuisine - Asian (P) 9:30 am-12:30 pm Knife Skills (P) 2-5 pm Barolo Wine Dinner (D) 6:30-10 pm
19	20	21	22	23	24	25
26	27	28	29	30	01	02

P Participation **D** Demonstration

Sweet and Savory Soufflés **Sa - 4/4** **Participation** **9:30 am - 12:30 pm** **\$85**

Join Pastry Chef Elena as she takes the mystery out of making light, airy and delicious soufflés. Soufflés can stand on their own; as a meal or served for dessert. Join us as we make some sweet and savory soufflés that you can easily replicate at home. *Raspberry & Lemon Curd Soufflés; Cheddar & Mushroom Soufflés with Chives; Chicken Pot Pie Soufflés*

Instructor: Elena Hocking

A Taste of Texas II **Fr - 4/10** **Demonstration** **7 pm - 10 pm** **\$85**

Of course Texas is known for its great BBQ and big steaks, but there is more to Texas cuisine than that. Well-known Texas chefs, like Dean Fearing, Stephan Pyles and Tim Love, have reinterpreted the state's classic cuisine, combining it with the various cultural influences found within Texas. Ya'll come join us! *Caesar Salad with Garlic Purée Croutons; Rosemary-Serrano Roasted Pork Tenderloin; Pickled Red Cabbage; Spicy Green Rice; Lime Sorbet with Blue Corn Biscotti*

Instructor: Jerry Sanders

Spring Celebration Dinner **Fr - 4/10** **Participation** **7 pm - 10 pm** **\$85**

The arrival of this most beautiful season is reason enough to celebrate, but along with Spring comes bridal showers, weddings, Easter and other food-centric events. This beautiful menu, which you'll learn to recreate at home, is perfect for entertaining family and friends. *Salmon with Brown Sugar & Mustard Glaze; Potato, Mushroom & Thyme Gratin; Raspberry & Asparagus Medley; Coconut Cupcakes with Fluffy White Frosting*

Instructor: Christine Wisnewski

Artisan Bread Made at Home **Sa - 4/11** **Participation** **9:30 am - 12:30 pm** **\$75**

There are very few aromas from your kitchen that are more enticing than those of freshly baked loaves of bread. The ritual of baking bread is both comforting and therapeutic. We will enjoy these wonderful breads with a variety of Italian antipasti that pair so well with freshly made bread. *Healthy Multigrain Sandwich Bread; Italian "Stecca" Bread with Olives; Garlic & Butter Bread Rosettes; Assortment of Italian Antipasti*

Instructor: Marilena Leavitt

Southern Shrimp Bites **Sa - 4/11** **Participation** **2 pm - 5 pm** **\$85**

Chef Johnnie's cooking roots are in South Carolina where his skillful grandmothers used the area's bountiful shrimp in many ways. These modern twists on classic southern shrimp dishes are just perfect little bites for dinner party appetizers or on a buffet table at a cocktail party. *Shrimp & Okra Mini-Pies; Shrimp & Grits Custard with Spinach-Parsley Sauce; Pickled Shrimp; Shrimp Gumbo*

Instructor: Johnnie R. Lawton

The Vintner's Table **Sa - 4/11** **Demonstration** **7 pm - 10 pm** **\$85**

As the winter chill leaves and spring approaches, the winemaker waits for the final product from crafting the wines that he made for the new vintage. These are the wines that will showcase the vineyard and the winemaker for the season. Chefs look forward with anticipation to the new vintage and the wonderful flavor profiles in the wine they will pair with their new recipes. *Shrimp Remoulade with Roasted Asparagus served with Sauvignon Blanc; Crab Cakes with Aioli served with Chardonnay; Mixed Greens Salad with Grape Tomatoes & Goat Cheese; Seafood Stew (cioppino) served with Zinfandel; Polenta Fruit Cobbler served with Sparkling Moscato*

Instructor: Stephen P. Sands

Get Your Grill On! **Sa - 4/11** **Participation** **7 pm - 10 pm** **\$85**

Something about nicely charred grill marks on a fresh piece of fish or pork cries out for a colorful and vibrant salsa and a cool glass of Sauvignon Blanc. Get ready for warmer weather and add to your go-to grilling repertoire in this relaxed class with Chef Brian. *Grilled Diver Scallops over Roasted Beet Salad; Spicy Pork Medallions with Mango Habanero Salsa; Saffron Jasmine Rice; Grilled Fresh Pineapple with Coconut Lime Sorbet*

Instructor: Brian Batsel

Perfect Pairings - Tuscany **Th - 4/16** **Demonstration** **7:30 pm - 10 pm** **\$90**

The rich culture and varied countryside of Tuscany attracts and inspires food and wine lovers from all over the world. This simple, yet imaginative cuisine of Italy, and their exquisite wine (that begins in the northern part of Tuscany near the town of Carrara, transverses the region, and ends with Ortebello in the south) will be presented. *Chickpea, Porcini & Farro Soup served with Vernaccia; Linguine with Tomato Sauce (salsa di pomodoro) served with Chianti; Grilled Marinated Loin Lamb Chops served with Rosso di Montalcino; Zabaglione with Fresh Strawberries served with Vin Santo*

Instructors: Stephen P. Sands, Christine Wisnewski

April 2015 Classes

Coastal Cooking

Fr - 4/17

Demonstration 7 pm - 10 pm

\$95

Living so close to the coast, seafood is a passion for most of us. However, it can be intimidating when attempting to prepare it at home. Join Mary for a wonderful taste of the bounty of the sea; you'll be returning to these recipes again and again on your own. *Clams with Prosciutto & Thyme; Scallop Soup with Chardonnay & Saffron; Fresh Baby Greens with Warm Goat Cheese; Herb Crusted Cod with "Dijonnaise" Sauce & Asparagus; Key Lime Pie*

Instructor: Mary Grant

Couples Cooking - The Back Roads of Greece Fr - 4/17 Participation 7 pm - 10 pm \$170/pair

Many tourists visit Greece for the natural beauty, but those in the know visit for the food as well. Bring a friend or date and join Chef Marilena as you prepare a meal that will transport you to the shores of the "wine dark sea." *Feta Cheese Filo Triangles (tiropitakia); Cumin-Scented Braised Ground Beef Kebabs from Smyrna (soutzoukakia); Garlic & Potato Spread (skordhalia); Lemon Cake with Greek Yogurt, Olive Oil & Honey*

Instructor: Marilena Leavitt

Kids Cuisine - Asian

Sa - 4/18

Participation

9:30 am - 12:30 pm

\$65

Kids learn by doing, and confidence comes with practice, but it can be a challenge to have kids in the kitchen during the nightly rush to get dinner on the table. This class will teach kids basic techniques and a menu that they will be able to bring home and recreate for their family. This class is for kids ages 9-12 only, please. NOTE ~ We will be cooking with peanuts in this class. *Chicken Dumplings with Soy Dipping Sauce; Gingery Peanut Noodles; Coconut Tapioca Pudding with Mango*

Instructor: Christine Wisniewski

Knife Skills

Sa - 4/18

Participation

2 pm - 5 pm

\$75

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.*

Instructor: Pete Snaith

Barolo Wine Dinner

Sa - 4/18

Demonstration

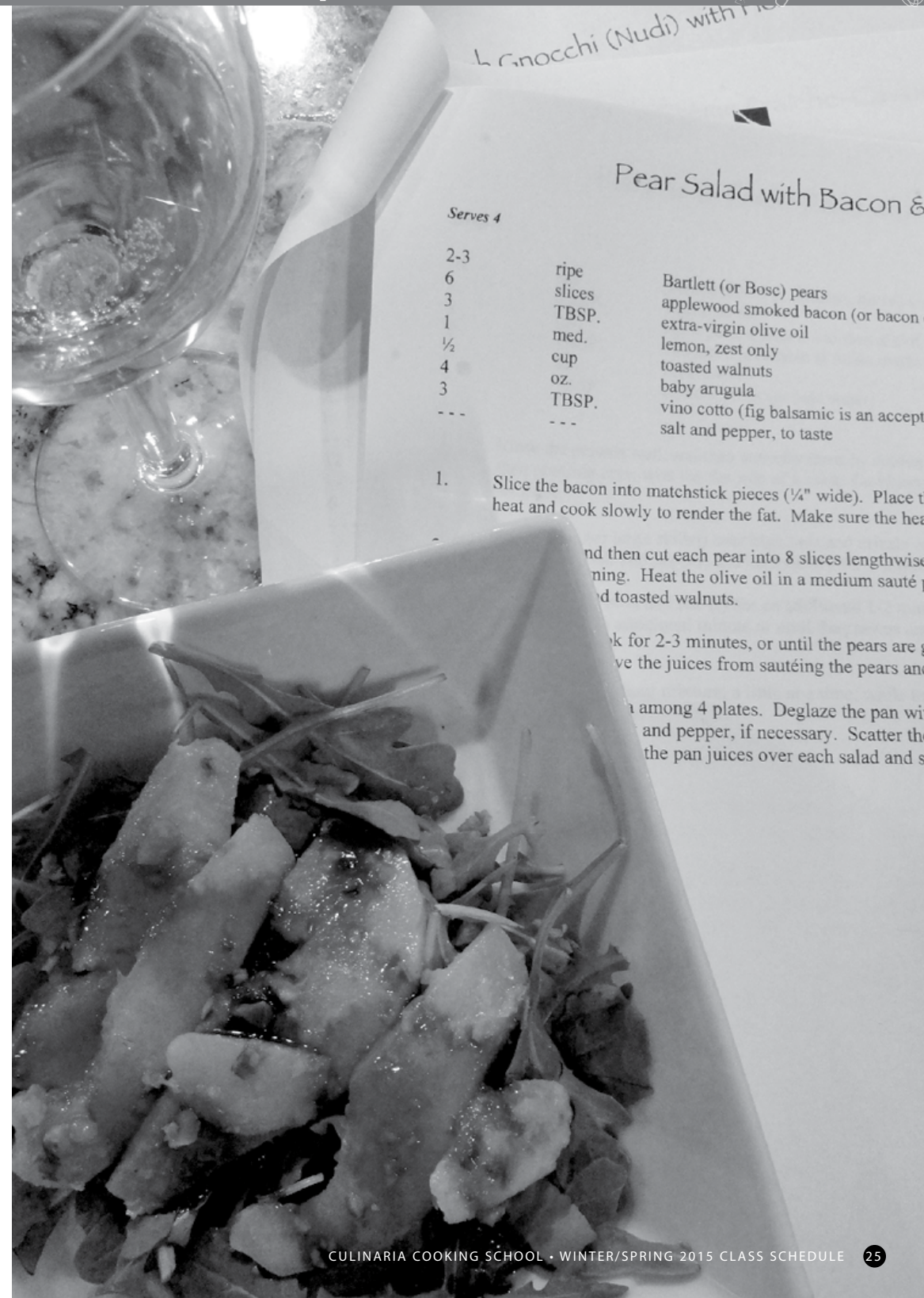
6:30 pm - 10 pm

\$100

Traditions and celebrations bring together family and friends to partake in spectacular feasts. Here we will taste some of Italy's wonderful food paired with one of its centerpiece wines, Barolo. Join Chef Stephen as he prepares a meal replete with textures and flavors from his Italian heritage. *Ligurian Ravioli (pansotti) with Artichokes; Carrot, Celery Root & Arugula Salad; Braised Veal Shanks (ossobuco) with Parsley, Lemon & Garlic Sauce (gremolata); Sautéed Wild Mushrooms with Shallots, Garlic & Thyme; Sautéed Swiss Chard with Garlic & Olive Oil; Lemon Wafer Cookie Napoleon with Chamomile Cream & Berries (cialde di limone alla crema di camomilla con frutta di bosco)*

Instructor: Stephen P. Sands

April 2015 Classes



Summer Camp 2015 Class Menus

Summer Camps Cost: \$380 per child per week

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 (max # 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 9, 2015**; visit

www.culinariacookingschool.com for details

Camp confirmation letters and policy documents will be delivered **beginning the week of April 20, 2015**



Week of June 22-26 (AM):

Kids Camp: Young Bakers in the Kitchen!

Instructor: Marilena Leavitt

10:00 am - 1:00 pm

Monday:

Pizza Margherita; Cheddar & Chives Drop Biscuits; Almond & Orange Biscotti; Strawberry Thumbprint Cookies

Tuesday:

Garlic & Butter Pull-Apart Bread Rolls; Mini Ham & Cheese Frittatas; Italian Jam Shortbread Tart (fregolatta); Oatmeal Lace Cookies

Wednesday:

Soft Braided Milk Bread; Bacon & Potato Country French Omelet; Puff Pastry Apple Tartlets; Chocolate-Filled Mini Cookie Sandwiches (baci di dama)

Thursday:

Focaccia Bread with Sea Salt & Rosemary; Crustless Zucchini & Basil Mini Quiches; Pear Scones with Marmalade Butter; "Split Second" Shortbread Cookies with Fruit Preserves

Friday:

Sesame Seed Bread Rosettes; Feta Cheese & Yogurt Biscuit Bites; Chocolate Cupcakes with Vanilla Buttercream Frosting; Divine Almond Cake

Week of July 6-10 (AM):

Kids Camp: Kids Explore the Mediterranean

Instructor: Marilena Leavitt

9:30 am - 12:30 pm

Monday:

Caesar Salad; Lemon & Garlic Braised Chicken; Scalloped Potato Gratin; Spanish Rice Pudding (arroz con leche)

Tuesday:

Greek Panzanella Salad; Oven Baked Thick Pasta with Braised Meat Sauce & Light Béchamel (pastitsio); Feta Cheese Filo Triangles (tiropitakia); Mini Almond Cakes

Wednesday:

Arugula, Orange & Fennel Salad; Homemade Fettuccine with Meat Sauce; Garlic Bread; Apple Tart

Thursday:

Fresh Tomato & Basil Bruschetta; Chicken & Vegetable Ribbons "En Papillote"; Creamy Parmesan Polenta; Chocolate Hazelnut Biscotti

Friday:

Buttery Dinner Rolls; Mini Ham & Cheese Frittatas; Salade Niçoise; Fresh Berry & Cream Napoleon

Week of July 6-10 (PM):

Teen Camp: Teens Explore the Mediterranean

Instructor: Brian Batsel

2:00 pm - 5:00 pm

Monday:

Caesar Salad; Lemon & Garlic Braised Chicken; Scalloped Potato Gratin; Spanish Rice Pudding (arroz con leche)

Tuesday:

Greek Panzanella Salad; Oven Baked Thick Pasta with Braised Meat Sauce & Light Béchamel (pastitsio); Feta Cheese Filo Triangles (tiropitakia); Mini Almond Cakes

Wednesday:

Arugula, Orange & Fennel Salad; Homemade Fettuccine with Meat Sauce; Garlic Bread; Apple Tart

Thursday:

Fresh Tomato & Basil Bruschetta; Chicken & Vegetable Ribbons "En Papillote"; Creamy Parmesan Polenta; Chocolate Hazelnut Biscotti

Friday:

Buttery Dinner Rolls; Mini Ham & Cheese Frittatas; Salade Niçoise; Fresh Berry & Cream Napoleon

Week of July 13-17 (AM):

Teen Camp: Teens Cook Summer Favorites

Instructor: Brian Batsel

10:00 am - 1:00 pm

Monday:

Avocado & Grapefruit Salad; Chili con Carne; Cheddar & Jalapeño Cornbread; Snickerdoodles

Tuesday:

Crudités with Creamy Peppercorn Dip; Grilled Bratwurst & Sauerkraut; Sweet Potato Fries with Lime Crema; Carrot Cupcakes

Wednesday:

Orzo Pasta Salad; Crispy Baked Fish Filets; Corn on the Cob; Chocolate Fondue

Thursday:

Homemade Cole Slaw; Grilled Meatloaf Burgers; Blueberry Yogurt Muffins; Raspberry Lemonade

Friday:

Stuffed Potato Skins; Fish & Corn Chowder; Crusty Garlic Bread; Strawberry Shortcake

Week of July 20-24 (AM):

Kids Camp: Kids Cook Summer Favorites

Instructor: Christine Wisniewski

10:00 am - 1:00 pm

Monday:

Guacamole & Chips; Chili Mac; Corn Muffins; Toasted Marshmallow Milk-Shakes

Tuesday:

Homemade Cole Slaw; BBQ Chicken; Corn on the Cob; Frozen Chocolate Bananas

Wednesday:

Orzo Pasta Salad; Crispy Baked Fish Filets; Lemon-y Green Beans; Strawberry Shortcake

Thursday:

Sweet Potato Fries with Lime Crema; Spicy Pork Tacos; Sweet Corn Pudding; S'mores Brownies

Friday:

Crudite with Creamy Peppercorn Dip; Rotini with Raw Tomato Sauce; Crusty Garlic Bread; Snickerdoodles

Week of August 3-7 (AM):

Teen Camp: Teens Cookouts and Picnics

Instructor: Brian Batsel

10:00 am - 1:00 pm

Monday:

Six-Layer Dip with Pita Crisps; Lemon Chicken Skewers with Cucumber Yogurt Dip; Rainbow Fruit Salad

Tuesday:

Kale & Pink Grapefruit Salad; Focaccia Cuban Sandwiches; Chocolate Cupcakes with Vanilla Frosting

Wednesday:

Creamy Dill Potato Salad; BBQ Chicken; Corn on the Cob; Shortcake with Mixed Berries

Thursday:

Garden Salad with Croutons; Smoky Baked Beans; "Inside-Out" Bacon Cheeseburgers; Homemade Brownies

Friday:

Herb Breadsticks; Tarragon & Red Grape Chicken Salad; Grilled Pineapple with Coconut Sorbet

Week of August 10-14 (AM):

Kids Camp: Kids Cookouts and Picnics

Instructor: Brian Batsel

10:00 am - 1:00 pm

Monday:

Six-Layer Dip with Pita Crisps; Lemon Chicken Skewers with Cucumber Yogurt Dip; Rainbow Fruit Salad

Tuesday:

Kale & Pink Grapefruit Salad; Focaccia Cuban Sandwiches; Chocolate Cupcakes with Vanilla Frosting

Wednesday:

Creamy Dill Potato Salad; BBQ Chicken; Corn on the Cob; Shortcake with Mixed Berries

Thursday:

Garden Salad with Croutons; Smoky Baked Beans; "Inside-Out" Bacon Cheeseburgers; Homemade Brownies

Friday:

Herb Breadsticks; Tarragon & Red Grape Chicken Salad; Grilled Pineapple with Coconut Sorbet

Who We Are

At Culinaria 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.

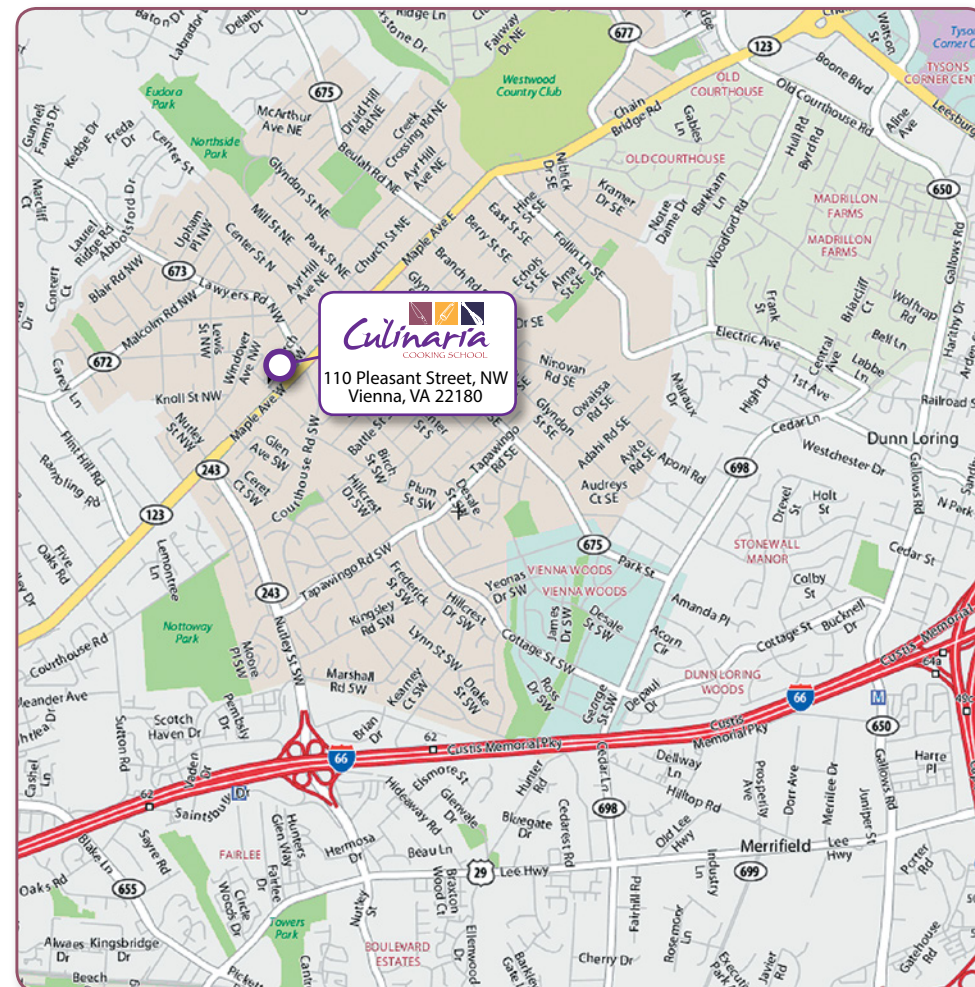
“Cooking well is not difficult,” says owner Stephen P. Sands. “You simply need to understand the basic techniques required to prepare any cuisine — from Classic American to Asian, Italian, French, and beyond. It simply requires a little time and dedication, and before you know it you’ll be cooking like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



Step-by-Step to Cooking Success

www.culinariacookingschool.com





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.



110 Pleasant Street, NW
Vienna, Virginia 22180

www.culinariacookingschool.com

E-mail: **info@culinariacookingschool.com**

Phone: **703.865.7920**