



# Culinaria

COOKING SCHOOL



FALL/WINTER CLASS SCHEDULE: September through December 2011



Step-by-Step to Cooking Success

[www.culinariacookingschool.com](http://www.culinariacookingschool.com)

110 Pleasant Street, NW  
Vienna, Virginia 22180

703.865.7920





## Welcome to Culinaria 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 **Culinaria 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 **Culinaria** 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 Instructors:



**Stephen Sands**  
Co-founder and CEO



**Pete Snaith**  
Co-founder and Executive  
Vice President



**John Peters**  
Wine Director

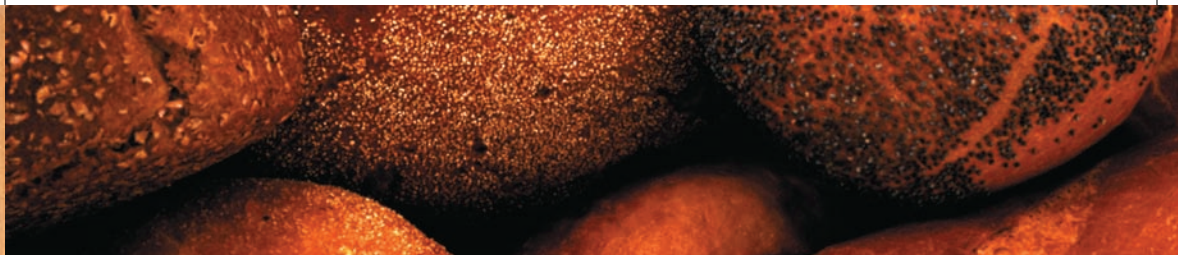


**Robyn Alexander**  
Director of Programs  
for Youth and Families

### 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](http://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."





## Fall/Winter 2011 Classes at a Glance

### SKILLS & TECHNIQUES

**Knife Skills** ..... 9/10/11, 9/20/11, 10/4/11,  
10/14/11, 10/27/11, 11/12/11, 11/28/11, 12/13/11

#### Stocks & Sauces

Basic Stocks..... 10/15/11  
Sauce Workshop - Brown Sauces..... 10/29/11  
Quick Pan Sauces ..... 10/21/11  
“Sauce of a Different Color” ..... 11/4/11  
Sauce Workshop - White Sauces..... 11/12/11

#### Basic Techniques

Back to Basics - 3 Part Series..... 9/12, 9/19, 9/26  
Techniques - Potatoes & More Potatoes ..... 10/12/11  
Cooking Essentials: Six-Part Series... 10/17, 10/24,  
10/31, 11/7, 11/14, 11/21  
Shellfish Basics..... 10/18/11  
Techniques of Cooking: 3 Proteins & 9 Meals ..... 11/1,  
11/8, 11/15  
Techniques – Basic Soups ..... 12/6/11

#### Pasta

Basic Pasta ..... 9/12/11  
Pasta Fresca ..... 9/21/11  
Advanced Pasta..... 9/29/11  
Potato Gnocchi ..... 9/30/11  
The Art of Ravioli Making..... 10/1/11  
TGIF: Vino and Pizza Night..... 10/28/11  
Stuffed Pasta al Forno ..... 11/19/11

### BAKING

Autumn Cakes..... 9/13/11  
Sharing Bread ..... 9/21/11  
Baking for Kids ..... 10/1/11  
True Italian Pizza ..... 10/8/11  
Secrets from an Italian Baker ..... 10/15/11  
Savory Puff Pastry Delights ..... 10/22/11  
Holy Cannoli..... 11/4/11  
Flatbreads ..... 11/5/11  
Baking American Classics ..... 11/12/11  
Flat Breads and Spreads..... 11/16/11  
Holiday Cookie Primer ..... 12/3/11  
Gifts from your Kitchen ..... 12/3/11  
Child and Parent: Holiday Cookies ..... 12/10/11  
Teen Cuisine: Baking 101..... 12/17/11

### WINE & BEVERAGE

#### Wine Tastings

Sauvignon Blanc ..... 9/8/11  
The Wines of France ..... 9/13/11  
The Many Styles of Chardonnay ..... 9/20/11  
The Wines of Italy..... 9/22/11  
Off the Beaten Path - White Wines..... 9/27/11  
Back to Wine Basics - 3 Part Series.... 10/4, 10/11,  
10/18  
The Wines of Spain..... 10/6/11  
South America: Chile & Argentina..... 10/20/11  
Wines of the Central Coast of California .... 10/25/11  
Cabernet Sauvignon from around the World .... 11/1/11  
The Wines of South Africa ..... 11/3/11  
Misunderstood Merlot..... 11/8/11  
Sexy and Seductive Pinot Noir ..... 11/15/11  
The Wines of California..... 11/17/11  
Only Red Zinfandel Please..... 11/22/11  
Syrah/Shiraz..... 11/29/11  
Blind Wine Tasting ..... 12/6/11  
Port Wine ..... 12/8/11  
The Wines of Sonoma County..... 12/13/11  
Champagne and Sparkling Wine..... 12/15/11

#### Food & Wine Pairings

Wine Bites: Asian Food and Wine ..... 9/15/11  
Wine Bites: Smoked Foods with Smoky Wines... 9/29/11  
Wine Bites: Italian Food and Italian Wines ... 10/13/11  
Wine Bites: Napa Valley Food & Wine..... 10/27/11  
TGIF: Vino and Pizza Night..... 10/28/11  
The Perfect Bite..... 11/4/11  
Wine Bites: Wintertime Reds..... 11/10/11  
Fall Wild Game and Wine Dinner..... 11/11/11  
Wine Bites: Steak and Cabernet..... 12/1/11  
Wine Bites International ..... 12/16/11  
Christmas Great Dinner ..... 12/17/11

#### Specialty & Wine Dinners

French Provençal Autumn Dinner..... 9/15/11  
Quotidian Dinner ..... 9/28/11  
Dinner in “Thainatown” ..... 10/7/11  
From the Vintner’s Table..... 10/29/11  
Wild Game Night..... 11/19/11

#### Beer & Food Pairings

Beer Bites—Spicy Foods ..... 9/28/11, 10/19/11  
Beer Bites—Cheese Pairing ..... 10/19/11  
Beer Bites—Cooking with Beer..... 11/16/11

### REGIONAL & ETHNIC CUISINE

A Dish from Chef Escoffier ..... 9/14/11  
Hors d’Oeuvres, Part 1 ..... 9/20/11  
Wok Works ..... 9/22/11  
Greek Island Cooking..... 9/23/11  
Indian Regional Cuisine: Rajasthan ..... 9/23/11  
More New Orleans..... 9/24/11  
Stilton, the King of English Cheeses ..... 9/27/11  
A Caribbean Fiesta ..... 9/30/11  
Trip to Kuala Lumpur and Back ..... 9/30/11  
An Evening in Spain: Classic Paella..... 10/1/11  
Hors d’Oeuvres, Part 2 ..... 10/4/11  
Weeknight Asian Entrees - I ..... 10/5/11  
Cooking Your Way Through Italy..... 10/6, 10/13, 10/20  
Fine Cuisine from Paris ..... 10/12/11  
Rolling Sushi Session ..... 10/14/11  
Indian Regional Cuisine: Punjab..... 10/19/11  
Indian Home Cooking..... 10/21/11  
Touches from the Mediterranean Coast.. 10/25/11  
Weeknight Asian Entrees -II ..... 10/27/11  
A Little Bit of Italy ..... 11/3/11  
North Indian Vegetarian Winter Comfort Food... 11/9/11  
A Cordon Bleu™ Chef at Your House ..... 11/11/11  
Rolling Sushi Session ..... 11/18/11  
Italian Dinner Party..... 12/2/11  
French Provençal Winter Dinner ..... 12/2/11  
California Cuisine ..... 12/3/11  
Hearty Soups from Around the World I .... 12/7/11  
Couples Cooking: French Countryside..... 12/9/11  
Favorites From Northern Greece..... 12/9/11  
A Proper English Afternoon Tea..... 12/13/11  
Hearty Soups from Around the World II .... 12/14/11  
Chateaubriand Diner Party..... 12/14/11  
Regional Indian Cuisine: Kerala..... 12/16/11





## Fall/Winter 2011 Classes at a Glance - continued

### INDIVIDUAL TOPIC OR SINGLE SERIES CLASSES

The Dinner Party .....	9/16/11
Chocolate Treats .....	9/17/11
Super Salsas .....	9/17/11
Cooking Together .....	10/7/11
Romantic Sunday Breakfast .....	10/8/11
The Dinner Party .....	10/8/11
Pumpkin: Sweet Or Savory I .....	10/11/11
"Some Like it Hot" .....	10/15/11
The Dinner Party .....	10/21/11
<i>Soufflé o' Rama</i> .....	10/22/11
Basic Crêpes .....	10/22/11
Garlic Lovers for Two .....	10/26/11
Fall Comforts .....	10/28/11
Exotic (Yet Easy) Entertaining .....	11/2/11
Holiday Home Cooking: Thanksgiving .....	11/3/11
Our Favorite Hors d'Oeuvres .....	11/5/11
Stylish Seafood Bites .....	11/5/11
Pumpkin: Sweet Or Savory II .....	11/9/11
Holiday Home Cooking: Christmas .....	11/10/11
One Handed Party Nibbles I .....	11/16/11
Holiday Home Cooking: New Year's Day ...	11/17/11
Easy but Elegant .....	11/17/11
"Morning Glories" .....	11/18/11
One Handed Party Nibbles II .....	11/22/11
"Warming up With Soup!" .....	11/29/11

### HEALTHFUL DINING

Greek Island Cooking .....	9/23/11
Indian Regional Cuisine: Rajasthan .....	9/23/11
Indian Regional Cuisine: Punjab .....	10/19/11
Indian Home Cooking .....	10/21/11
Cooking Together-Fall Vegetarian Dinner Party...	11/18/11
Regional Indian Cuisine: Kerala .....	12/16/11
Favorites From Northern Greece .....	12/9/11

### SERIES CLASSES

Back to Basics: Three Session Series .....	9/12, 9/19, 9/26
Back to Wine Basics - 3 Part Series....	10/4, 10/11, 10/18
Cooking Your Way Through Italy....	10/6, 10/13, 10/20
Cooking Essential: Six-Part Series ..	10/17, 10/24, 10/31, 11/7, 11/14, 11/21
Techniques of Cooking: 3 Proteins & 9 Meals. ...	11/1, 11/8, 11/15

### COUPLES COOKING

Couples Cooking: South of the Border .....	9/16/11
Couples Cooking: Small Bites .....	9/17/11
Couples Cooking: French Café .....	10/15/11
Chili Chasers - Couples Night Out .....	10/22/11
Couples Cooking: Chef's Table .....	11/5/11
Cooking Together-Fall Vegetarian Dinner Party...	11/18/11
Couples Cooking: French Countryside .....	12/9/11

### FOR CHILDREN & TEENS

#### Child & Parent Classes

Mommy & Me: Moose & Muffins .....	9/23/11
Child and Parent Family Dinner .....	9/24/11
Baking for Kids .....	10/1/11
Mommy & Me: Meatballs! .....	10/6/11
Child and Parent Halloween .....	10/29/11
Child and Parent: Thanksgiving Feast ....	11/19/11
Mommy and Me: Gingerbread .....	12/8/11

#### Teen Cuisine

Teen Cuisine: School's Out! .....	11/8/11
Teen Cuisine: Knife Skills .....	12/10/11

#### Winter Camp

Winter Break Camp for Kids .....	12/27, 28, 29
Winter Break Camp for Teens .....	12/27, 28, 29



## Registration

There are many different ways to register for classes. Choose the one that works for you!

- Register online at [www.culinariacookingschool.com](http://www.culinariacookingschool.com) 24 hours a day, 7 days a week.
- Call the office at 703-865-7920 during normal business hours (9:30 am–5:30 pm).
- Fax the completed registration form with credit card information to 703-865-6998.
- Complete the registration form below with credit card information or check enclosed and mail to Culinaria Cooking School, 110 Pleasant Street, NW, Vienna, VA 22180. This is the only option where payment by check will be accepted.

If any of the classes you request are full, you will have the opportunity to be placed on a waiting list. Should an opening in your desired class occur, we will contact you by phone or email to let you know.

## Gift Certificates/Gift Cards

Give the gift of culinary instruction to your favorite person or loved one and enjoy the benefits. Gift certificates are available starting at \$25.00 and can be used for 1 year from the time of purchase. To purchase, please call or come in to the school.

## Assistants Program

*Culinaria* is on the lookout for volunteers to work with our chefs. An assistant's duties include preparing the ingredients, or the *mise en place*, as it is known in the kitchen, helping the chef during class, and general clean up. This is a great opportunity to work closely with different chefs, work behind the scenes, and gain great cooking skills. Being an assistant is a great way to meet people with similar interests, and make new friends. Call our office at 703-865-7920 to inquire about becoming an assistant – you will enjoy the experience and earn valuable credits towards free classes and other special benefits.

## Cancellations / Refund Policy

We realize that plans sometimes change due to circumstances beyond your control. If you are unable to make a scheduled class, you must call the office during normal business hours to cancel. You must cancel at least 3 business days prior to the scheduled class, not to include the day of the class, unless otherwise noted, in order to receive a full refund. Culinaria will not accept cancellations by voicemail or email, no exceptions.

For large groups of 5 or more, Culinaria must receive cancellations at least 7 business days prior to the specific class. The same rules apply as noted above.

Refunds will be issued for all classes that meet the cancellation policy as noted above.

## Registration Form



Name: \_\_\_\_\_

Address: \_\_\_\_\_ City: \_\_\_\_\_ State \_\_\_\_\_ Zip Code: \_\_\_\_\_

Home Phone: \_\_\_\_\_ Cell Phone: \_\_\_\_\_ (optional)

E-Mail Address: \_\_\_\_\_

Credit Card Type & Number: \_\_\_\_\_ Exp. Date: \_\_\_\_\_

☐ 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*

# September 2011 Classes

**P** Participation  
**D** Demonstration

Sun	Mon	Tues	Wed	Thur	Fri	Sat
28	29	30	31	01	02	03
04	05	06	07	08 Sauvignon Blanc (D) 7:30-9:30pm	09	10 Knife Skills (P) 2-5pm
11 Basic Pasta (P) 10am-1pm  Back to Basics: Three Session Series (P) 7-10pm	12	13 Autumn Cakes (P) 10am-1pm  The Wines of France (D) 7:30-9:30pm	14 A Dish from Chef Escoffier (D) 7-10pm	15 French Provençal Autumn Dinner (P) 7-10pm  Wine Bites: Asian Food and Wine (D) 7:30- 9:30pm	16 The Dinner Party (D) 7-10pm  Couples Cooking: South of the Border (P) 7-10pm	17 Chocolate Treats (D) 9:30am-12:30pm Super Salsas (P) 2-5pm Couples Cooking: Small Bites (P) 7-10pm
18 Back to Basics: Three Session Series (P) 7-10pm	19 Knife Skills (P) 10am-1pm  Hors d'Oeuvres, Part 1 (P) 7-10pm  The Many Styles of Chardonnay (D) 7:30-9:30pm	20	21 Sharing Bread (P) 10am-1pm  Pasta Fresca (P) 7-10pm	22 Wok Works (D) 7-10pm  The Wines of Italy (D) 7:30-9:30pm	23 Mommy and Me: Moose & Muffins (P) 10am-1pm  Greek Island Cooking (P) 7-10pm  Indian Regional Cuisine: Rajasthan (D) 7-10pm	24 Child and Parent Family Dinner (P) 2-5pm  The Food of New Orleans (D) 7-10pm
25 Back to Basics: Three Session Series (P) 7-10pm	26 Stilton, the King of English Cheeses (P) 7-10pm  Off the Beaten Path - White Wines (D) 7:30-9:30pm	27	28 Quotidien Dinner (P) 7-10pm  Beer Bites — Spicy Foods (D) 7-10pm	29 Advanced Pasta (P) 10am-1pm  Wine Bites: Smoked Foods with Smoky Wines (D) 7:30-9:30pm	30 Potato Gnocchi (P) 10am-1pm  A Caribbean Fiesta (D) 7-10pm  Trip to Kuala Lumpur and Back (P) 7-10pm	01

## **Sauvignon Blanc** 9/8 **Demonstration** 7:30-9:30 pm **\$70**

This crisp refreshing grape has taken a back seat to the more popular grape, Chardonnay; however, Sauvignon Blanc is one of my go-to wines when looking for a good food and wine match up.

*We will taste eight examples from around the world including Sancerre, Pouilly Fumé from the Loire Valley, White Bordeaux, New Zealand, California, Northern Italy, Chile & South Africa.*

**Instructor: John Peters**

## **Knife Skills** 9/10 **Participation** 2-5 pm **\$70**

Preparation of any meal, gourmet or otherwise, begins here. Learn the proper techniques for handling, sharpening, and caring for your knives. The class includes an overview of the types of knives and their uses, basic cuts - including brunoise, dice, and julienne, and how to break down (debone) a whole chicken. Bringing your own knives is optional, but encouraged. Food will be prepared and served from the ingredients used in class.

**Instructor: Pete Snaith**

## **Basic Pasta** 9/12 **Participation** 10 am-1 pm **\$70**

Learn the basic steps to making a very light flour-based pasta at home.

*Pasta Aglio Olio (garlic & olive oil); Pasta with Pancetta & Mushroom Sauce.*

**Instructor: Pete Snaith and Roberto Forgione**

# September 2011 Classes

## **Back to Basics: Three Session Series 9/12, 9/19, 9/26 Participation 7-10 pm \$195/series**

Learning how to cook from scratch in today's busy lifestyle can be tough. Come to these three classes to learn how to cook some of your favorite foods using fresh ingredients.

**Session I:** Corn Chowder; Tilapia with Lemon & Capers; Parmesan Asparagus; Blueberry Bread Pudding.

**Session II:** Coq au Vin; Buttermilk & Chive Mashed Potatoes; Sautéed Green Beans; Fresh Fruit Tarts.

**Session III:** Fresh Salad Greens with Herb Vinaigrette; Steak with Cognac Sauce; Rice Pilaf; Apple Crisp.

**Instructor:** Robyn Alexander

## **Autumn Cakes 9/13 Participation 10 am-1 pm \$70**

Autumn days are rich with festivities and fruits of the harvest season. Chef Roberto will show you step-by-step methods for making three tantalizing fruit desserts. *Pumpkin & Sage Cake; Apple Lasagna; Almond Plum Cake.*

**Instructor:** Roberto Forgione

## **The Wines of France 9/13 Demonstration 7:30-9:30 \$75**

Wine Director, John Peters breaks down the mystique of French wines so you can better understand what these exceptional wines are all about. *We will concentrate on six regions: Bordeaux, Burgundy, Rhône, Alsace, Loire & Champagne. Eight wines will be sampled.*

**Instructor:** John Peters

## **A Dish from Chef Escoffier 9/14 Demonstration 7-10 pm \$70**

Chef Auguste Escoffier is considered the father of French cuisine. Chef Siham will walk you through some of Chef Escoffier's techniques, teaching you how to recreate this elegant dinner at home for your friends and loved ones to enjoy. *Lentil Soup; Veal Paupiette with Potato au Gratin; Peach Tartlets.*

**Instructor:** Siham Ziane

## **French Provençal Autumn Dinner 9/15 Participation 7-10 pm \$75**

The cicadas have quieted, the grapes have been harvested, and the lavender fields have been cut. Explore the tastes of Provence's natural bounty with this autumn dinner. *Honey Lavender Glazed Chicken; Escarole Chestnut Salad with Bacon Lardons; Sautéed Mixed Mushrooms with Garlic & Rosemary; Zucchini Fricot; Baked Fig & Goat Cheese Dessert.*

**Instructor:** Stefanie Sacripante

## **Wine Bites: Asian Food and Wine 9/15 Demonstration 7:30-9:30 \$80**

Join Chef Pete and wine expert John Peters for this next offering in their popular wine bites series, pairing a variety of wines with Asian food. *Shrimp Spring Roll w/ Pinot Blanc, Stir Fried Chicken w/ Gewurztraminer, Tamarind Beef w/ Zinfandel, and A Surprise Dessert with Late Harvest Riesling.*

**Instructor:** Pete Snaith and John Peters

## **The Dinner Party 9/16 Demonstration 7-10 pm \$75**

Classic dinner part menus designed to make an impression, yet still minimize your time in the kitchen so you can enjoy the time with your guests. *Smoked Trout Crostini; Arugula, Fennel & Watercress Salad with Sherry & Roasted Shallot Dressing; Moroccan Loin Lamb Chops with Couscous & Tahini Dressing; Roasted Asparagus with Lemon; End of Summer Melon Salad with Fresh Berries.*

**Instructor:** Brian Batsel

## **Couples Cooking: South of the Border 9/16 Participation 7-10 pm \$140/Couple**

These delicious dishes inspired by the flavors of Mexico are sure to please. You and your partner will use authentic ingredients to assemble a Mexican feast. *Black Bean Soup with Chipotle Crema; Watercress Salad with Orange, Jicama & Avocado; Beer Battered Fish Tacos; Guacamole & Pico de Gallo; Kahlúa Truffle Triangles.*

**Instructor:** Robyn Alexander & Pete Snaith

# September 2011 Classes

## **Chocolate Treats** **9/17** **Demonstration** **9:30 - 12:30 pm** **\$70**

Who doesn't like chocolate? In this class we will make easy chocolate treats that will become your "stand-by" recipes every time you want to indulge a chocolate craving. *Dark Chocolate Bark with Roasted Almonds & Dried Apricots; Double Chocolate Decadence Biscotti; Chocolate-Orange Truffles; English Chocolate Bread Pudding.*

**Instructor: Marilena Leavitt**

## **Super Salsas** **9/17** **Participation** **2-5 pm** **\$70**

Salsa is not just a condiment from a jar! Learn to make these vibrant, healthy, flavorful, and colorful side dishes and toppings. *Classic "Pico de Gallo"; Blackened Tomato Salsa; Salsa Verde with Roasted Garlic; Black Bean & Corn Salsa with Grilled Portobello Mushroom; Mango Pineapple Habañero Salsa.*

**Instructor: Brian Batsel**

## **Couples Cooking: Small Bites** **9/17** **Participation** **7-10 pm** **\$140/pair**

These appetizers add up to an amazing meal. Join Chef Robyn as you and a partner create tempting and tasty appetizers. *Tomato & Cannellini Bean Bruschetta; Savory Mushroom Fillo Cups; Crab Salad in Wonton Cups; Sesame Steak & Asparagus Roulades; Baby Bliss Potato Skins; Chocolate Dipped Fruits.*

**Instructor: Robyn Alexander**

## **Knife Skills** **9/20** **Participation** **10 am - 1 pm** **\$70**

Preparation of any meal, gourmet or otherwise, begins here. Learn the proper techniques for handling, sharpening, and caring for your knives. The class includes an overview of the types of knives and their uses, basic cuts - including brunoise, dice, and julienne, and how to break down (debone) a whole chicken. Bringing your own knives is optional, but encouraged. Food will be prepared and served from the ingredients used in class.

**Instructor: Pete Snaith**

## **Hors d'Oeuvres, Part 1** **9/20** **Participation** **7-10 pm** **\$75**

The focus of this class is cold hors d'oeuvres. Chef Mike will prepare great simple bites for a cocktail party or to begin a special dinner. *Salad on a Stick (tomato, mozzarella & basil); Flatbread with Prosciutto, Parmesan & Arugula; Flatbread with Smoked Salmon & Crème Fraiche; Asian Summer Rolls with Spicy Dipping Sauce; Rolled Bresaola (beef version of prosciutto) with Arugula & Olive Oil.*

**Instructor: Mike Selman**

## **The Many Styles of Chardonnay** **9/20** **Demonstration** **7:30-9:30 pm** **\$70**

The consumers have voted, making Chardonnay the most popular white wine in the market today! We will discuss this multi-dimensional grape and the many styles and flavors it offers. *We will taste eight wines from around the world including White Burgundy, California, Australia, Argentina, South Africa, Champagne, and a few surprises.*

**Instructor: John Peters**

## **Sharing Bread** **9/21** **Participation** **10 am-1 pm** **\$70**

Homemade bread is the cornerstone of hospitality in all Mediterranean countries. In this class we will learn how to make easy breads to share with friends using different grains, herbs and savory ingredients. *Braided Herb Ring; Farmhouse Multigrain Bread; Sesame Seed Mini Dinner Rolls; Kalamata Olive, Feta Cheese & Oregano Bread; Anise Breadsticks with Sea Salt.*

**Instructor: Marilena Leavitt**

## **Pasta Fresca** **9/21** **Participation** **7-10 pm** **\$70**

Pasta commands its own empire in Italian cooking and it is a diverse one at that. Learn the techniques of making basic fresh pasta with three sauces. *Tagliatelle all'Amatriciana; Pappardelle with Wild Mushroom Sauce; Tagliolini with Prosciutto & Cream Sauce.*

**Instructor: Roberto Forgione**



# September 2011 Classes

## **Wok Works** **9/22** **Demonstration** **7-10 pm** **\$70**

So, spoil yourselves and conveniently save money by cooking and enjoying your favorite Chinese dishes within the comforts of your own home. Be the envy and the talk of your family and friends by learning to cook the Chinese dishes that everyone loves but no one knows how to make. *San Choy Bau (braised pork in lettuce cups); Combination Stir-fry; Traditional Fried Rice; Rolled Mango Pancakes.*

**Instructor: Suwanna Harrison**

## **The Wines of Italy** **9/22** **Demonstration** **7:30-9:30 pm** **\$70**

Tiny, overachieving Italy, 60 percent the size of France, three quarters the size of California, yet producing almost 30 percent of the world's wines! Wine is the lifeblood of the Italian people. Vines grow all over, and no meal could possibly occur without a bottle of wine on the table. *We will concentrate on many provinces in Italy, including Piemonte, Veneto, Trentino-Alto Adige, Friuli-Venezia Giulia, Toscana, Umbria, Apulia, and Calabria. Eight wines will be tasted.*

**Instructor: John Peters**

## **Mommy and Me: Moose & Muffins** **9/23** **Demo/Part** **10 - 11:30 am** **\$40/Pair**

This storytime craft and snack class is perfect for you and your 4-5 year old. We will read "If You Give a Moose a Muffin" by Laura Jaffe Numeroff and make some exciting muffins to taste and share.

*Banana & Chocolate Chip Muffins; Pumpkin Muffins; Zucchini Apricot Muffins*

**Instructor: Robyn Alexander**

## **Greek Island Cooking** **9/23** **Participation** **7-10 pm** **\$70**

Let's hold on to summer a little longer learning to cook favorite foods from the Greek Islands. *Feta Cheese & Green Onion Dip on Pita Bread; Dakos (Greek bread & summer vegetable salad); Pan-Seared Sole with Lemon & Oregano; Oven Roasted Lemon & Garlic Potatoes; Melomakarona (Greek honey, orange & walnut cookies).*

**Instructor: Marilena Leavitt**

## **Indian Regional Cuisine: Rajasthan** **9/23** **Demonstration** **7-10 pm** **\$70**

Indian regional cuisine is richly varied. Get a taste of the desert state of Rajasthan, where the vegetarian cuisine is as exciting and colorful as that royal state itself. *Mirchi Vada (stuffed green chiles in chickpea batter); Kadhi (yogurt curry); Bharwa Bhindi (stuffed crispy pan-cooked okra); Moong Dal ka Halwa (traditional dessert made with yellow lentils).*

**Instructor: Deirdre and Vaibhav Jain**

## **Child and Parent Family Dinner** **9/24** **Participation** **2-5 pm** **\$80/Pair**

Let's make dinner together—many hands make light work, and kids love to get involved in making the family meal. Make memories and a meal. Class is for parents and children ages 8 and up. *Chicken Cutlets with Lemon & Capers; Herbed Butter Sugar Snap Peas; Glazed Carrots; Chocolate Lava Cakes.*

**Instructor: Robyn Alexander**

## **The Food of New Orleans** **9/24** **Demonstration** **7-10 pm** **\$75**

Discover the diversity of New Orleans as we continue on our journey from last semester through the many different tastes from this amazing part of the USA. *Shrimp & Andouille Sausage with Five Pepper Jelly; Bronzed Veal chops in Chipotle Cream; Maque Choux; Cup Custard & Cherries Jubilee.*

**Instructor: Pete Snaith**

## **Stilton, the King of English Cheeses** **9/27** **Participation** **7-10 pm** **\$70**

This crumbly, creamy blue cheese is so revered that to be given the appellation Stilton, it must be produced in one of only 3 so-designated shires in the heart of England. Prepare 4 different courses and taste why Stilton is England's most beloved and prized cheese. *Bibb Lettuce & Walnut Salad with Stilton Rarebit Toasts; Potato, Leek & Stilton Soup; Broiled Mushroom Caps Stuffed with Stilton & Garlic Breadcrumbs, Roasted Pears with Hazelnuts & Stilton.*

**Instructor: Stefanie Sacripante**

# September 2011 Classes

## **Off the Beaten Path - White Wines**    9/27    **Demonstration**    7:30-9:30 pm    **\$70**

Looking for some cool new wines to drink? Tired of the same old Chardonnay, Sauvignon Blanc and Pinot Grigio? This class explores other options. *Tonight we step off the path with Semillon, Pinot Gris, Viognier, Gewürztraminer, Chenin Blanc, Pinot Blanc, Albariño, and Riesling.*

**Instructor: John Peters**

## **Quotidien Dinner**    9/28    **Participation**    7-10 pm    **\$70**

Tired of restaurants and going out? This is an easy, every day meal, that you can make even after a day at work. *Shrimp Stuffed Avocado; French Lamb Ragout with Spring Vegetables; Crepes Suzettes Flambee.*

**Instructor: Siham Ziane**

## **Beer Bites — Spicy Foods**    9/28    **Demonstration**    7-10 pm    **\$75**

Some foods are just better with beer. Spicy foods that might easily overpower the subtlety of wine, are perfect paired with a bolder beverage like beer. Come join us for some great food paired with an interesting selection of international beers. *Thai "Weeping Tiger" Beef; Jim's Famous Tamales with Guajillo Sauce; Jamaican Jerk Chicken; Cherry Bomb Shrimp. All food will be served with beers from around the world.*

**Instructor: Pete Snaith and Beer Aficionado Jim Tyndall**

## **Advanced Pasta**    9/29    **Participation**    10 am - 1 pm    **\$75**

Take your pasta making to the next level. Learn the techniques to make colored and striped pasta. Students should have a good basic knowledge of making pasta. *Tri-colored Ravioli and Two-colored Agnolotti with Two Fillings; Porcini Butter & Sage Sauce; Sundried Tomato Pesto Sauce.*

**Instructor: Pete Snaith and Roberto Forgione**

## **Wine Bites: Smoked Foods with Smoky Wines**    9/29    **Demonstration**    7:30-9:30 pm    **\$80**

If it is edible, it can be smoked. Learn how smoked foods work best with wine. *Smoked Scallops with Gewürztraminer; Smoked Turkey with Meursault; Smoked Duck with Red Burgundy; Smoked Brisket with Syrah.*

**Instructor: John Peters and Pete Snaith**

## **Potato Gnocchi**    9/30    **Participation**    10 am - 1 pm    **\$70**

Chef Roberto will share his grandmother's potato gnocchi recipe for you to start a new Italian tradition for Sunday dinners in your home. In this class, Chef Roberto will teach the basic potato gnocchi recipe and pair it with three sauces. *Potato Gnocchi alla Bava; Potato Gnocchi with Rosemary-Tomato Sauce; Potato Gnocchi with Sage & Butter Sauce.*

**Instructor: Roberto Forgione**

## **A Caribbean Fiesta**    9/30    **Demonstration**    7-10 pm    **\$70**

An exciting blend of Jamaican, Cuban, and Florida Keys cuisines inspire this dinner. Chef Brian Batsel calls on his memories of Navy travels in the Caribbean to create these spicy dishes. *Seared Diver Scallops over Avocado, Jicama & Citrus Salad; Jamaican Jerk Chicken with Black Beans & Saffron Scented Jasmine Rice; Fried Plantains; Mango Tarte Tatin.*

**Instructor: Brian Batsel**

## **Trip to Kuala Lumpur and Back**    9/30    **Participation**    7-10 pm    **\$70**

Street food is what makes Malaysia, Chef Suwanna's true home, so come, join her, and learn to roll, pinch, fry and eat finger licking food. *Chicken Curry Puffs; Vegetarian Spring Rolls; Chicken/Beef Satay with Peanut Sauce; Fried Wontons with Pork, Shrimp & Mushrooms.*

**Instructor: Suwanna Harrison**

# October 2011 Classes

**P** Participation  
**D** Demonstration

Sun	Mon	Tues	Wed	Thur	Fri	Sat
25	26	27	28	29	30	01 Baking for Kids (P) 9:30am-12:30pm The Art of Ravioli Making (P) 2-5pm An Evening in Spain: Classic Paella (D) 7-10pm
02	03 Knife Skills (P) 10am-1pm Hors d' Oeuvres, Part 2 (P) 7-10pm Back to Wine Basics - 3 Part Series (P) 7:30-9:30pm	04 Weeknight Asian Entrees - I (P) 7-10pm	05 Mommy and Me: Meatballs! (D/P) 10-11:30am Cooking Your Way Through Italy (P) 7-10pm The Wines of Spain (D) 7:30-9:30pm	06 Cooking Together – Greek Party (P) 7-10pm Dinner in “Thainatown” (D) 7-10pm	07 Romantic Sunday Breakfast (P) 9:30am-12:30pm True Italian Pizza (P) 2-5pm The Dinner Party (D) 7-10pm	08
09	10 Pumpkin: Sweet Or Savory I (P) 7-10pm Back to Wine Basics - 3 Part Series (P) 7:30-9:30pm	11 Fine Cuisine from Paris (D) 7-10pm Techniques - Potatoes and More Potatoes (P) 7-10pm	12 Wine Bites: Italian Food and Italian Wines(D) 7:30-9:30pm Cooking Your Way Through Italy (P) 7-10pm	13 Knife Skills (D) 7-10pm Rolling Sushi Session (P) 7-10pm	14 Secrets from an Italian Baker(P) 9:30am-12:30pm Basic Stocks (D) 2-5pm Couples Cooking: French Café (P)) 7-10pm “Some Like it Hot” (D)) 7-10pm	15
16 Cooking Essentials: Six-Part Series (P)) 7-10pm	17 Shellfish Basics (P) 7-10pm Back to Wine Basics - 3 Part Series (P) 7:30-9:30pm	18 Beer Bites — Cheese Pairing (D)) 7-10pm Indian Regional Cuisine: Punjab (P)) 7-10pm	19 South America: Chile & Argentina (D) 7:30-9:30pm Cooking Your Way Through Italy (P) 7-10pm	20 Quick Pan Sauces (P) 2-5pm Indian Home Cooking (D) 7-10pm The Dinner Party (D) 7-10pm	21 Soufflé'o'Rama (D) 9:30am-12:30pm Basic Crêpes (P) 9:30am-12:30pm Chili Chasers - Couples Night Out (D) 2-5pm Savory Puff Pastry Delights (P) 7-10pm	22
23 Cooking Essentials: Six-Part Series (P)) 7-10pm	24 Touches from the Mediterranean Coast (P)) 7-10pm Wines of the Central Coast of California(D)) 7:30-9:30pm	25 Garlic Lovers for Two (D) 7-10pm	26 Knife Skills (P) 10am-1pm Weeknight Asian Entrees -II (P) 7-10pm Wine Bites: Napa Valley Wine & Food (D) 7:30- 9:30pm	27 Fall Comforts (D) 7-10pm TGIF: Pizza and Vino Night (P) 7-10pm	28 Sauce Workshop - Brown Sauces (P) 9:30am-12:30pm Child and Parent Halloween (P) 2-5pm From the Vintner's Table (D) 7-10pm	29
30 Cooking Essentials: Six-Part Series (P)) 7-10pm	31	01	02	03	04	05

## ***Baking for Kids*** 10/1 Participation 9:30 am-12:30 \$55

Children ages 9–13 will love getting their hands and aprons messy while making delicious homemade focaccia, pizza dough, biscuits, and dessert quick breads. *Focaccia & Pizza Dough; Biscuits; Pie Crust; Dessert Bread.*

**Instructor: Roberto Forgione**

## ***The Art of Ravioli Making*** 10/1 Participation 2-5 pm \$75

Learn the steps to making this little pillow-shaped pasta of pure delight, accompanied by three different sauces. Treat your family and friends to this truly delicious Italian treat and start a new tradition at home. *Basic Pasta Dough; Ravioli Stuffed with Italian Sausage, Swiss Chard, Spinach & Ricotta; Spinach & Basil Pesto Sauce; Marinara Sauce; Italian Pork Sausage Sauce.*

**Instructor: Roberto Forgione**



# October 2011 Classes

## **An Evening in Spain: Classic Paella 10/1 Demonstration 7-10 pm \$75**

From Valencia to Andalusia, paella and gazpacho are two traditional dishes women used to win a man's heart or impress an important guest. This trick still works today, even more so when these favorites are accompanied by a refreshing and fruity red-wine punch. Join us for a Spanish themed moment in heaven.

*Paella; Gazpacho; Sangria.*

**Instructor: Siham Ziane**

## **Knife Skills 10/4 Participation 10 am - 1pm \$70**

Preparation of any meal, gourmet or otherwise, begins here. Learn the proper techniques for handling, sharpening, and caring for your knives. The class includes an overview of the types of knives and their uses, basic cuts - including brunoise, dice, and julienne, and how to break down (debone) a whole chicken. Bringing your own knives is optional, but encouraged. Food will be prepared and served from the ingredients used in class.

**Instructor: Pete Snaith**

## **Hors d' Oeuvres, Part 2 10/4 Participation 7-10 pm \$75**

The focus of this class is warm or room temperature hors d'oeuvres. Chef Mike will prepare great simple bites for a cocktail party or to begin a special dinner. *Chicken Tikka Skewers with Spicy Peanut Dipping Sauce; Mini Goat Cheese Tarts; Asparagus Wrapped in Prosciutto, Parmesan & Fillo; Sesame Crusted Seared Tuna with Wasabi Mayonnaise.*

**Instructor: Mike Selman**

## **Back to Wine Basics - 3 Part Series 10/4, 10/11, 10/18 Demonstration 7:30-9:30 pm \$190 Series**

This course covers the fundamentals of wine: How wine is made from vineyard to bottle; how to taste and evaluate wine; deciphering the wine label; and how to buy, store, and serve wine. This should be your first course in building a solid foundation of wine knowledge.

**White Wines:** We will taste and discuss nine white grape varieties including Pinot Grigio, Sauvignon Blanc, Chenin Blanc, Chardonnay, Riesling, Pinot Blanc, Viognier, Gewürztraminer, and Muscat.

**Red Wines:** We will taste and discuss nine red grape varieties: Pinot Noir, Sangiovese, Cabernet Sauvignon, Zinfandel, Syrah, Merlot, Malbec, Nebbiolo, and Tempranillo.

**Sparkling & Dessert Wines:** We will taste and discuss Champagne & Sparkling wine, Dessert wines, Port & Madeira wine and Sherry Wine.

**Instructor: John Peters**

## **Weeknight Asian Entrees - I 10/5 Participation 7-10 pm \$70**

You CAN prepare an authentic Asian entrée in your own kitchen in under an hour! *Salmon Filets in Thai Red Curry; Japanese Oyako-don (Boneless Chicken 'Scrambled' with Eggs with a Salty Sweet Sauce over Rice); Indian Spicy Chick Peas.*

**Instructor: Stefanie Sacripante**

## **Mommy and Me: Meatballs! 10/6 Demo/Part 10-11:30 am \$40/Pair**

This storytime craft and snack class is perfect for you and your 4-5 year old. We will read "Cloudy with a Chance of Meatballs" by Judi Barrett and Ron Barrett, and make spaghetti and meatballs to taste and share. *Spaghetti & Meatballs.*

**Instructor: Robyn Alexander**

# October 2011 Classes

## **Cooking Your Way Through Italy**    10/6, 10/13, 10/20    Participation    7-10 pm    \$215

This popular class is back! Through this series of three Italian cooking classes, we will learn about the great diversity of the Northern, Central, and Southern areas of Italy. With a map to guide us, we will travel through these areas and will talk about the products, cooking techniques and culinary particulars of each area.

**Northern Italy:** *Grissini alla Salvia* (thin sage breadsticks) - Liguria; *Risotto Milanese allo Zafferano* (risotto with saffron, Milan style) - Lombardia; *Osso Buco in Gremolata* (braised veal shanks) - Lombardia; *Peperonata* (peppers with tomatoes and onions) - Piemonte; *Pere alle Spezie* (spiced pears with ginger mascarpone cream) - Veneto.

**Central Italy:** *Bruschetta with Tomatoes, Sage & Cannellini Beans* - Toscana; *Bucatini all' Amatriciana* (thick pasta with pancetta, garlic, tomatoes & chile) - Lazio; *Pollo al Limone ed Aglio* (lemon-garlic pan roasted chicken) - Umbria; *Zucchini al Burro Versato* (zucchini with black butter sauce) - Le Marche; *Crostata di Marmellata all' Arancia* (tart with orange marmalade) - Toscana.

**Southern Italy:** *Insalata Caprese* (tomato, basil & fresh mozzarella salad) - Campania; *Pasta alla Norma* (pasta with eggplant, cheese & tomato sauce) - Sicilia; *Pesce alla Sarda* (baked white fish with shallots, tomatoes & oregano) - Sardegna; *Biscotti all' Arancia* (orange biscotti).

**Instructor:** Marilena Leavitt

## **The Wines of Spain**    10/6    Demonstration    7:30-9:30 pm    \$70

Spain is the third largest producer of wine, behind France and Italy. Spain has more land dedicated to vines than any other country. Although Spain is steeped in winemaking tradition, they are experiencing a renaissance with tremendous investments in viticulture and winemaking equipment. Join us to experience the new wave of top quality wines from Spain. We will concentrate on seven regions: Rioja, Ribera del Duero, Priorato, Penedes, Rias Baixas, Riebeiro, Rueda, and Navarra. Eight wines will be tasted.

**Instructor:** John Peters

## **Cooking Together - Greek Party**    10/7    Participation    7-10 pm    \$70

Bring a friend and make Greek classics with a few twists. *Spicy Feta Dip*; *Hummus*; *Spanakopita*; *Moussaka*; *Baklava*.

**Instructor:** Binni Chadda

## **Dinner in "Thainatown"**    10/7    Demonstration    7-10 pm    \$70

The best way to enjoy Thai food is to watch every dish prepared right in front of your eyes; the pounding of the aromatics, the fresh herbs and spices crackling away. This is a show not to miss, so come enjoy a night in "Thainatown". *Thai Prawn Cracker*; *Tom Yum Mushroom Soup*; *Crispy Calamari & Watercress Salad*; *Caramelized Pork Belly with Glass Noodles*; *Rubies in Coconut*.

**Instructor:** Suwanna Harrison

## **Romantic Sunday Breakfast**    10/8    Participation    9:30 am-12:30    \$70

Have you done something that requires forgiveness? This is the perfect menu to help make amends or impress your significant other. We'll provide the "how to" but the rest is up to you. *Pain Perdu* (almond French toast); *Variety of Crepes* (fillings include Nutella, almond-orange sauce, berries); *Brioche*.

**Instructor:** Siham Ziane

## **True Italian Pizza**    10/8    Participation    2-5 pm    \$70

Join Pete, or the "pizza snob," as his friends call him. Learn to make authentic Italian pizza. Students will learn to make authentic pizza dough. *Pizza Bianca*; *Pizza Margherita*; and a truly delicious *Pizza with Potato & Fresh Herbs from Florence, Italy*.

**Instructor:** Pete Snaith

## **The Dinner Party**    10/8    Demonstration    7-10 pm    \$75

Come and enjoy classic dinner party menus designed to impress your guests and minimize your time in the kitchen. *Risotto with Wild Mushrooms & Asparagus*; *Baby Spinach, Pear & Radicchio Salad with Applewood Smoked Bacon Dressing*; *Breast of Duck with Cranberry-Orange Demi Glace*; *Mixed Vegetable Couscous*; *Milk Chocolate-Pistachio Tart*.

**Instructor:** Stephen P. Sands

# October 2011 Classes

## ***Pumpkin: Sweet Or Savory I*      10/11      Participation      7-10 pm      \$70**

In fall and winter they are everywhere! Learn how to make two savory and two sweet dishes using the versatile pumpkin. *Goan Chicken, Pumpkin & Sweet Onion Curry; Creamy Smoked Bacon & Pumpkin Soup; Pumpkin Cream Cheese Muffins; Pumpkin Flan.*

**Instructor: Stefanie Sacripante**

## ***Fine Cuisine from Paris*      10/12      Demonstration      7-10 pm      \$70**

Join Chef Siham as she demonstrates the French tradition of cooking with wine. She will prepare mussels with a red wine, sole/flounder with a dry white wine, and a dessert featuring a Marsala wine. *Mussels in Red Wine Sauce; Sole Meunière with Ratatouille; Poached Pears with Sabayon.*

**Instructor: Siham Ziane**

## ***Techniques - Potatoes and More Potatoes*      10/12      Participation      7-10 pm      \$70**

How many different ways can you prepare potatoes? Chef Mike will share some classic preparations as well as new ideas on how to prepare everyone's favorite spuds. *Potato Gratin; Roasted Red Potatoes with Garlic & Rosemary; Mashed Potatoes with Garlic & Olive Oil; Pommes Anna.*

**Instructor: Mike Selman**

## ***Wine Bites: Italian Food and Italian Wines*      10/13      Demonstration      7:30-9:30 pm      \$80**

Chef Pete and John Peters will show you how best to match Italian food with Italian wine. *Margherita Pizza; Potato, Pancetta & Rosemary Pizza; Stuffed Calamari; Cannelloni con Carne & Manzo Ripieno (rolled stuffed sirloin)* Four wines will be served.

**Instructor: John Peters and Pete Snaith**

## ***Knife Skills*      10/14      Participation      7-10 pm      \$70**

Preparation of any meal, gourmet or otherwise, begins here. Learn the proper techniques for handling, sharpening, and caring for your knives. The class includes an overview of the types of knives and their uses. This class also covers basic cuts, brunoise, dice, and julienne - and how to break down (debone) a whole chicken. Bringing your own knives is optional, but encouraged. Dishes will be prepared from the food used in class.

**Instructor: Brian Batsel**

## ***Rolling Sushi Session*      10/14      Participation      7-10 pm      \$80**

Learn how to be creative with a combination of ingredients and a bamboo mat. *Spicy Tempura Roll; Korean Roll; California Roll; Sashimi Sushi; Tuna Avocado Roll; Sesame Seaweed Roll; Flying Fish Roe/Tobiko Roll.*

**Instructor: Suwanna Harrison**

## ***Secrets from an Italian Baker*      10/15      Participation      9:30 am-12:30      \$70**

Part II in a series of classes bringing Italy's finest baking to your table. This class will concentrate on simple yet satisfying desserts - these all make up the Italian tradition of baking. *Torta di Ricotta e Miele (ricotta & honey cheesecake); Torta di Frutta di Bosco (berry tart with pastry cream); Cannoli (pastry shells filled with mascarpone cream, garnished with chopped pistachios).*

**Instructor: Stephen P. Sands**

## ***Basic Stocks*      10/15      Participation      2-5 pm      \$70**

Learn the basics of how to make your own stock. The three basic stocks used in professional kitchens are essential to making great food. *Chicken Stock, Veal Stock, and Fish Stock.*

**Instructor: Brian Batsel**

## ***Couples Cooking: French Café*      10/15      Participation      7-10 pm      \$140/pair**

Transport yourself to the Eiffel Tower as you prepare this classic French menu with Chef Robyn. *Frisée Salad with Hearts of Palm & Oranges; Onion Soup Gratinée; Lamb Chops with Lemon, Thyme & Mustard Butter; Ratatouille; Wild Berries with Crème Anglaise.*

**Instructor: Robyn Alexander**



# October 2011 Classes

## ***"Some Like it Hot"* 10/15 Demonstration 7-10 pm \$75**

Join Pete as he creates some spicy food to warm your soul! *Braised Short Ribs with Chile de Árbol; Haricots Verts with Orange & Chipotle Gastrique; Mashed Potatoes; Chocolate Chipotle Ice Cream with Caramelized Fig & Red Wine Sauce.*

**Instructor: Pete Snaith**

## ***Cooking Essentials: Six-Part Series* 10/17, 10/24, 10/31, 11/7, 11/14, 11/21 P 7-10 pm \$400**

Every home cook needs to have a wide knowledge base to meet the daily demands of nutrition and variety. This six-part series concentrates on a different food topic each week. Students will learn about cooking techniques and knife skills specific to the recipes presented, and will make and taste several dishes within each topic. This series covers: *Stocks & Soups; Eggs; Fish; Poultry; Beef & Veal; Vegetables.*

The series will continue in the Winter of 2012, with *Pasta; Sauces; Lamb & Pork; Grains & Legumes; Desserts.*

**Instructor: Robyn Alexander**

## ***Shellfish Basics* 10/18 Participation 7-10 pm \$75**

Learn the basics for making some great appetizers or main dishes using the most feared ingredient, SEAFOOD! All good cooks must know the basics of seafood. *Scallops in White Wine Sorrel Butter Sauce; Mussels in White Wine over Pasta; Cajun Shrimp in Puff Pastry.*

**Instructor: Pete Snaith**

## ***Beer Bites — Cheese Pairing* 10/19 Demonstration 7-10 pm \$75**

You've done the wine thing; now see how amazing beers and cheese go together. *Brie with Real Pilsner; Aged Cheddar with Belgian Ale; Goat Cheese with Saison Ale; Stilton Cheese with Geuzeze Ale.*

**Instructor: Stephen Sands and Beer Aficionado Jim Tyndall**

## ***Indian Regional Cuisine: Punjab* 10/19 Participation 7-10 pm \$70**

Explore Indian regional cuisine with the food of Punjab, the state in North India that is the source of many of the most famous Indian dishes here in the U.S. *Punjabi Chole (spiced chickpea stew); Palak Paneer (spinach with cheese); Jeera Rice (rice with cumin seeds); Kheer (rice pudding).*

**Instructor: Deirdre and Vaibhav Jain**

## ***South America: Chile & Argentina* 10/20 Demonstration 7:30-9:30 pm \$70**

These countries produce some of the best wine values for quality in the world. We will concentrate mainly on the Maipo, Colchagua, and Casablanca Valleys in Chile, and Mendoza in Argentina. *We will sample Cabernet Sauvignon, Merlot, Carménère, Malbec, Syrah, Bonarda, Sauvignon Gris, Torrontés, and Chardonnay.*

**Instructor: John Peters**

## ***Quick Pan Sauces* 10/21 Participation 2-5 pm \$70**

Everything is better with a sauce. Learn how to make every day food taste even better with a quick and simple pan sauce. *Thinly Sliced & Pounded Chicken with White Wine & Lemon Sauce; Grilled Flank Steak with a Red Wine & Tomato Sauce; Pan Seared & Oven Roasted Pork Loin Chops with Prune Sherry Sauce.*

**Instructor: Pete Snaith**

## ***Indian Home Cooking* 10/21 Participation 7-10 pm \$140/pair**

Learn the basics of Indian cooking so you can make your favorite dishes from Indian restaurants at home. *Samosas, Palak Paneer (spinach with cheese), Chicken Makhani (butter chicken), Rice, Naan, Cardamom cookies with mango ice cream.*

**Instructor: Binni Chadda**

# October 2011 Classes

## ***The Dinner Party* 10/21 Demonstration 7-10 pm \$75**

A dinner party begins well before the first guest is invited. It starts with imagining good times shared with friends, the people, the setting, the conversations shared, and the food and wine that will be served. *Orange-Spiced Jumbo Shrimp with Jalapeno-Mint-Ginger Sauce; Mixed Greens Salad with Asian Pear, Fennel & Toasted Walnuts in a Tangy Lime/Citrus Vinaigrette; Cornish Game Hens with Garlic & Sage; Chocolate-Spiced Pudding with Vin Santo Scented Whipped Cream.*

**Instructor: Stephen P. Sands**

## ***Soufflé-o'Rama* 10/22 Demonstration 9:30 am-12:30 \$70**

Take the mystique out of making soufflés. Learn how to master this technique and prepare light, delicious, and wonderful savory and sweet soufflés. *Mozzarella & Cream of Tomato Soufflé; Cheese Soufflé with Apple & Sage; Banana Soufflé en Surprise with Amaretto Cream; Sambuca Soufflé with Raspberry Coulis.*

**Instructor: Stephen P. Sands**

## ***Basic Crêpes* 10/22 Participation 9:30 am - 12:30 \$70**

Rolled or folded crêpes are delicious. Students will learn to make crêpes and how they may be used to create other dishes. *Mixed Mushroom Crêpes with Vin Santo Wine Sauce; Ratatouille & Goat Cheese; Orange, Sugar & Butter Crêpes.*

**Instructor: Pete Snaith**

## ***Chili Chasers - Couples Night Out* 10/22 Demonstration 2 - 5 pm \$140/couple**

Ah, spicy food. Is there anything better than a spicy meal? Come enjoy a hot night out with a friend. Let us entertain you and show you how diverse spicy food can be. *Spicy Bacon Balls with Yellow Pepper; Strawberry & Jalapeno Gazpacho with Cayenne Salt; Green Papaya Noodles with Thai Chili Salad & Peanut Brittle, Grilled Chicken with Tomatillo Salsa Verde & Red Pepper Jam; Salted Caramel and Black Pepper Panna Cotta.*

**Instructor: Suwanna Harrison**

## ***Savory Puff Pastry Delights* 10/22 Participation 7-10 pm \$70**

Pâte feuilletée, or puff pastry dough, is one of the great delights of the French kitchen. It is buttery, flaky and rich without being heavy. This class will teach how to work with puff pastry by making four savory, light and delicious dishes. *Shrimp Vol-au-Vent; Chicken Croissant; Turkey Turnovers; Napoleon.*

**Instructor: Siham Ziane**

## ***Touches from the Mediterranean Coast* 10/25 Participation 7-10 pm \$70**

Cooking, like any effort inspired by love, can be fun. This is especially so when your efforts return compliments from around the table. This class offers a quick, easy and healthy dinner that you can enjoy with your loved ones, and will impress them too. *Endive Salad; Mediterranean Chicken; Cranberry Basmati Rice; Profiteroles with Vanilla Ice Cream & Praline Chocolate Sauce.*

**Instructor: Siham Ziane**

## ***Wines of the Central Coast of California* 10/25 Demonstration 7:30-9:30 pm \$70**

The central coast extends from San Francisco to Santa Barbara. Discover the diversity of wine styles from this region. *We will taste wine from many California districts including: Livermore, Santa Clara, Santa Cruz, Monterey, Paso Robles, Edna Valley, Santa Maria and Santa Ynez.*

**Instructor: John Peters**

## ***Garlic Lovers for Two* 10/26 Demonstration 7-10 pm \$140/couple**

Whether sharp and spicy or roasted into sweet submission, many a wonderful dish begins with this pungent member of the Allium family. Garlic's flavor and assertiveness make its presence impossible to miss. This class for couples will feature garlic in a number of dishes, proving that when everyone indulges in a little garlic no one seems to mind its lasting effects. *Garlic Shrimp with Carrot-Ginger Butter; White Turnip Velouté (chilled soup) & Bruschetta; Guava Braised Beef Ribs with Garlic Whipped Potatoes; Granny Smith Apple & Rosemary Crumble with Honey Anglaise.*

**Instructor: Suwanna Harrison**

# October 2011 Classes

## **Knife Skills** **10/27** **Participation** **10 am - 1** **\$70**

Preparation of any meal, gourmet or otherwise, begins here. Learn the proper techniques for handling, sharpening, and caring for your knives. The class includes an overview of the types of knives and their uses, basic cuts - including brunoise, dice, and julienne, and how to break down (debone) a whole chicken. Bringing your own knives is optional, but encouraged. Food will be prepared and served from the ingredients used in class.

**Instructor: Pete Snaith**

## **Weeknight Asian Entrees-II** **10/27** **Participation** **7-10 pm** **\$70**

You CAN prepare an authentic Asian entrée in your own kitchen in under an hour! *Indonesian Shrimp with Coconut Peanut Tamarind Sauce; Indian Keema Matar (spiced fragrant beef with peas); Hokkien Noodles with Vegetables and Sweet Chili Sauce.*

**Instructor: Stefanie Sacripante**

## **Wine Bites: Napa Valley Wine & Food** **10/27** **Demonstration** **7:30-9:30 pm** **\$80**

Straight from the sunny hills of California; John and Stephen are going to match up some great Napa Valley wines with wonderfully fresh foods - Napa style. *Food and Wine match-ups include: Baked Goat Cheese Soufflé with Sauvignon Blanc; Crab Cakes & Chipotle Crème Fraîche with Chardonnay; Salmon & Roasted Beet Confit with Cabernet Sauvignon; Roasted Quail with Zinfandel.*

**Instructor: John Peters and Stephen Sands**

## **Fall Comforts** **10/28** **Demonstration** **7-10 pm** **\$70**

The aromas of food slowly simmering on the stove or baking in the oven can make all the difference in your outlook on a rainy fall day. Treat your family to these easy to prepare comfort foods! *Hearty Minestrone Soup; Crusty Herbed Bread; Creamy Chicken Fillo Pie; Panettone Bread & Butter Pudding.*

**Instructor: Marilena Leavitt**

## **TGIF: Pizza and Vino Night** **10/28** **Participation** **7-10 pm** **\$75**

While pizza is one of everyone's favorite foods, this class will explore the many other possibilities you can make with fantastic pizza dough. Join Chefs Pete and Roberto for a night of exploring the options and creating new favorites. *Stuffed Pizza; Calzones; Stromboli - served with wine.*

**Instructor: Pete Snaith and Roberto Forgione**

## **Sauce Workshop - Brown Sauces** **10/29** **Participation** **9:30 am-12:30** **\$70**

These are the "brown" sauces – based on basic veal stock, their rich flavors bring out the best in meats, game, and poultry. *Classics such as Sauce Marsala, Bordelaise, Madeira, and Variations on the same theme, such as Cabernet Demi-Glace.*

**Instructor: Brian Batsel**

## **Child and Parent Halloween** **10/29** **Participation** **2-5 pm** **\$90/pair**

Get into the "spirit" of Halloween with these fun and kooky kitchen creations. Nothing too scary, we promise. Class is for parents and children ages 7 and up. *Spider-web Cupcakes; I-Scream Cookie Sandwiches; Eyeball Punch; Creeping Spiders; Freaky Fries.*

**Instructor: Robyn Alexander**

## **From the Vintner's Table** **10/29** **Demonstration** **7-10 pm** **\$85**

When vintners plan a special dinner, they always think of the wines they want to showcase. That decided, the consideration of the perfect dish to enhance those wines begins. Join Stephen at Culinaria's table and discover a memorable dinner paired with wines to match. *Roasted Shallot & Garlic Bisque with Chardonnay; Garden Salad with Goat Cheese & Sun Gold Tomatoes; Seared Duck Breast with Pomegranate Sauce with Carmenere; Saffron Rice Cakes with Fontina & Asiago Cheeses; Apple Galettes with Moscato.*

**Instructor: Stephen P. Sands**



# November 2011 Classes

P Participation  
D Demonstration

Sun	Mon	Tues	Wed	Thur	Fri	Sat
30	31	01 Techniques of Cooking: 3 Proteins & 9 Meals (P) 7-10pm  Cabernet Sauvignon from Around the World (D) 7:30-9:30pm	02 Exotic (Yet Easy) Entertaining (P) 7-10pm	03 Holiday Home Cooking: Thanksgiving (D) 10am-1pm  A Little Bit of Italy (P) 7-10pm  The Wines of South Africa (D) 7:30-9:30pm	04 "Sauce of a Different Color" (P) 2-5pm  Holy Cannoli! (P) 7-10pm  The Perfect Bite (D) 7-10pm	05 Flatbreads (P) 9:30am-12:30pm  Our Favorite Hors d'Oeuvres (P) 2-5pm  Stylish Seafood Bites (D) 7-10pm  Couples Cooking: Chef's Table (P) 7-10pm
06  Cooking Essentials: Six-Part Series (P) 7-10pm	07  Teen Cuisine: School's Out! (P) 10am-1pm  Techniques of Cooking: 3 Proteins & 9 Meals (P) 7-10pm  Misunderstood Merlot (D) 7:30-9:30pm	08  Pumpkin: Sweet Or Savory II (P) 7-10pm  North Indian Vegetarian Winter Comfort Food (D) 7-10pm	09  Holiday Home Cooking: Christmas (D) 10am-1pm  Wine Bites: Wintertime Reds (D) 7:30-9:30pm	10  Fall Wild Game and Wine Dinner (D) 6:30-10pm  A Cordon Blu™ Chef at Your House (P) 7-10pm	11  Sauce Workshop - White Sauces (P) 9:30am-12:30pm  Baking American Classics (P) 2-5pm  Knife Skills (P) 7-10pm	12
13  Cooking Essentials: Six-Part Series (P) 7-10pm	14  Secrets from an Italian Baker (P) 10am-1pm  Techniques of Cooking: 3 Proteins & 9 Meals (P) 7-10pm  Sexy and Seductive Pinot Noir (P) 7:30-9:30pm	15  Flat Breads and Spreads (P) 10am-1pm  Beer Bites — Cooking with Beer (D) 7-10pm  One Handed Party Nibbles I (P) 7-10pm	16  Holiday Home Cooking: New Year's Day (D) 10am-1pm  Easy but Elegant (P) 7-10pm  The Wines of California (D) 7:30-9:30pm	17  "Morning Glories" (P) 9:30am-12:30pm  Cooking Together-Fall Vegetarian Dinner Party (D) 7-10pm  Rolling Sushi Session (P) 7-10pm	18  Child and Parent: Thanksgiving Feast (P) 2-5pm  Wild Game Night (D) 6:30-10pm  Stuffed Pasta al Forno (P) 7-10pm	19
20  One Handed Party Nibbles II (P) 10am-1pm  Cooking Essentials: Six-Part Series (P) 7-10pm	21  Only Red Zinfandel Please (D) 7:30-9:30pm	22	23	24	25	26
CULINARIA IS CLOSED FROM 11/23 THROUGH 11/27 - THANKSGIVING HOLIDAY						
27  Knife Skills (P) 2-5pm	28  "Warming up With Soup!" (P) 10am-1pm  Syrah/Shiraz (D) 7:30-9:30pm	29	30	01	02	03

## **Techniques of Cooking: 3 Proteins & 9 Meals 11/1; 11/8; 11/15 Participation 7-10 pm \$225**

This 3-part series is oriented toward young professionals and families who want to eat healthy and inexpensively. Learn the basic techniques that will allow you to be creative, yet "get dinner on the table".

Each week a different protein will be cooked three different ways to create complete meals.

**Week 1 – Chicken:** *Pan Seared Chicken Breasts; Braised Chicken with Peppers, Onions & Tomatoes; Asian Inspired Chicken & Mushroom Noodle Soup.*

**Week 2 – Salmon:** *Pan Seared Salmon with Lentil Salad; Poached Salmon with Cucumber Dill Sauce; Salmon en Papillote on a Bed of Aromatic Vegetables.*

**Week 3 – Pork:** *Stuffed Roast Pork Tenderloin; Spicy Mexican Pork Stew; Classic Stir Fry of Pork with Thai Basil.*

**Instructor: Mike Selman**

## **Cabernet Sauvignon from Around the World 11/1 Demonstration 7:30-9:30 \$75**

The world's most famous red wine grape and has only been on the wine scene since the 18th century. Come and taste eight stellar examples of Cabernet from the Medoc in France to Napa Valley, along with examples from Chile, South Africa, Australia, and Argentina.

**Instructor: John Peters**

# November 2011 Classes

## ***Exotic (Yet Easy) Entertaining*      11/2      Participation      7-10 pm      \$70**

Entertaining does not have to be a sit-down-on time-meat-and-two veg-affair. Let's impress with a buffet that mixes flavors, colors, and textures from around the world. *Turkish Shepherds' Salad; Thai Cilantro Shrimp Parcels; Japanese Tsukune (chicken patties with teriyaki sauce); Pear Clafoutis.*

**Instructor: Stefanie Sacripante**

## ***Holiday Home Cooking: Thanksgiving*      11/3      Demonstration      10 am - 1      \$70**

The holiday season doesn't have to strike fear in your heart. Take on the challenge of entertaining guests and relatives by adding these seasonal recipes to your repertoire. Better yet, let Chef Robyn prepare these Thanksgiving dishes for you! Recipes are included. *Spiced Squash & Apple Soup; Roasted Turkey; Haricots Verts with Shallot Butter; Perfect Mashed Potatoes & Turkey Gravy; Sour Cream Pumpkin Tart.*

**Instructor: Robyn Alexander**

## ***A Little Bit of Italy*      11/3      Participation      7-10 pm      \$70**

From basic ingredients come wonderful things. Chef Siham will show you how you can mix the basic ingredients: cream, cheese, and butter to create these lovely dishes inspired by Italy. *Salmon Popovers; Mushroom Chicken Cannelloni; Baked Peach Cheesecake.*

**Instructor: Siham Ziane**

## ***The Wines of South Africa*      11/3      Demonstration      7:30-9:30 pm      \$70**

South African wines successfully combine the subtlety and finesse of French wines, along with a touch of the voluptuous ripeness of California wines. *We will cover five major districts, including Constantia, Stellenbosch, Paarl, Franschhoek Valley, and Robertson. Eight wines will be tasted.*

**Instructor: John Peters**

## ***"Sauce of a Different Color"*      11/4      Participation      2 - 5 pm      \$75**

Sauces are, above all, essential and indispensable in today's kitchens. Join Stephen for these unusual, but excellent sauces for meat, fish and fowl. Learn to use sauces to enhance your dining experience. These sauces will be tasted with the suggested foods. *Saffron-Curry Sauce with Fish; Blackberry Demi-Glace with Quail; Rosemary Cabernet Sauce With Red Meat; Port & Fig Sauce with Tenderloin of Pork.*

**Instructor: Stephen P. Sands**

## ***Holy Cannoli!*      11/4      Participation      7-10 pm      \$70**

You have seen them in stores and you have tasted them. Now learn to make the best traditional Cannoli at home. *Cannoli Dough for the Shells; Sweet Ricotta Cheese Filling with Citron & Chocolate Chips; Mascarpone Filling with Grand Marnier & Cinnamon.*

**Instructor: Pete Snaith**

## ***The Perfect Bite*      11/4      Demonstration      7-10 pm      \$80**

Host your next elegant cocktail party with just the right "bite" and just the right wine. *We will prepare Carrot-Ginger Soup "Shooters"; Spicy Pecans; Fried Mini Mozzarella Balls with Spicy Tomato Sauce; Stilton & Chutney Mini Fillo Cups; Stuffed Baby-Bella Mushrooms; Prosciutto & Parmesan Palmiers.*

**Instructors: Marilena Leavitt & John Peters**

## ***Flatbreads*      11/5      Participation      9:30 am-12:30      \$70**

Simple, tasty, versatile, and easy to make flatbreads. *Socca (chickpea flour); Whole Wheat Pita with Homemade Hummus; Pizza Dough.*

**Instructor: Mike Selman**

## ***Our Favorite Hors d'Oeuvres*      11/5      Participation      2-5 pm      \$70**

Delicious foods come in small bites! Learn some great bite-sized ideas for your next party. *Spiced Nuts; Mini-BLTs; Mini-Pimento Grilled Cheeses; Cheese Crusted Olives; Mini-Raspberry Cheesecakes.*

**Instructor: Binni Chadda**

# November 2011 Classes

## ***Stylish Seafood Bites* 11/5 Demonstration 7-10 pm \$80**

With flavors as wide and deep as the ocean, come enjoy world-class delights. A bite here, a bite there, can make for a mind-blowing experience. *Tuna Tartare with Wasabi Tobiko & Orange Glaze; Seared Scallop & Espelette Pepper; Smoked Crab with Chive & Candy Beetroot; Roasted Head-on Shrimp with Bacon & Eggplant; Crunchy Calamari with Tomato & Cardamom.*

**Instructor:** Suwanna Harrison

## ***Couples Cooking: Chef's Table* 11/5 Participation 7-10 pm \$150/pair**

Join Chef Robyn as she shares some of her favorite dinner party dishes. *Shrimp in Garlic Sauce; Herb Rubbed Ribeye Steak; Grilled Asparagus; Roasted Potatoes with Herbs; Blueberry Grand Marnier Soufflé.*

**Instructor:** Robyn Alexander

## ***Teen Cuisine: School's Out!* 11/8 Participation 10 am-1 pm \$50**

Take advantage of this day off from school by coming to Culinaria for good eats and hanging out. Students ages 13 and up can register for this class. *Egg Drop Soup; Chicken Potstickers; Veggie Fried Rice; Hoisin Ginger Chicken Wings; Almond Cookies.*

**Instructor:** Robyn Alexander

## ***Misunderstood Merlot* 11/8 Demonstration 7:30-9:30 pm \$70**

Less tannic than her Cabernet Sauvignon partner, Merlot has been used to soften and round the rough edges of Cabernet. Many people only see it as a blending grape, but I beg to differ. Come taste Merlot and see just how well it stands on its own. *Most widely planted in the right bank of Bordeaux, we will sample both Pomerol and St. Émilion, as well as Washington State, California, Chile, South Africa, and the Long Island district.*

**Instructor:** John Peters

## ***Pumpkin: Sweet Or Savory II* 11/9 Participation 7-10 pm \$70**

In fall and winter they are everywhere! Learn how to make two savory and two sweet dishes using the versatile pumpkin. *North African Lamb & Pumpkin Couscous; Cuban Roasted Calabaza Soup with Pumpkin Crisps; Spicy Pumpkin Quick Bread; Pumpkin Ginger Ice Cream.*

**Instructor:** Stefanie Sacripante

## ***North Indian Vegetarian Winter Comfort Food* 11/9 Demonstration 7-10 pm \$70**

In Northern India, winters can be chilly; this is the perfect time to snuggle up with warming comfort foods. *Vegetable Pakoras; Chai; Kaddu ki Subzi (curried winter squash); Dal Makhani (creamy black lentils); Gajjar ka Halwa (carrot pudding).*

**Instructor:** Deirdre and Vaibhav Jain

## ***Holiday Home Cooking: Christmas* 11/10 Demonstration 10 am-1 pm \$70**

The holiday season doesn't have to strike fear in your heart. Take on the challenge of entertaining guests and relatives by adding these classic holiday recipes to your repertoire. Recipes are included. *Shrimp & Red Pepper Bisque; Herb Crusted Beef Tenderloin; Potato & Shiitake Mushroom Gratin; Red-Wine Poached Pears.*

**Instructor:** Robyn Alexander

## ***Wine Bites: Wintertime Reds* 11/10 Demonstration 7:30-9:30 pm \$75**

John & Pete team up again to bring you food & wine pairings for the winter.

*Syrah with Smoked Stuffed Mushrooms; Cabernet Sauvignon with Grilled Flank Steak; Nebbiolo with Beef Stew; Malbec with Empanadas.*

**Instructors:** John Peters and Pete Snaith

# November 2011 Classes

## **Fall Wild Game and Wine Dinner**    11/11    **Demonstration**    6:30-10 pm    **\$95**

Turning leaves and crisp fall breezes awaken a strong appetite for bold and hearty fare. Join Chefs Stephen and Brian as they prepare a multi-course game dinner with wines expertly selected by John Peters. *Wild Boar Bacon & Pesto Wrapped Loin of Rabbit over Frisée & Endive; Seared Quail with Sage & a Mélange of Wild Mushrooms; Saddle of Venison with Cherry Jus, Roasted Root Vegetables; Amaretto Soufflé.*

**Instructors: Brian Batsel, Stephen Sands, and John Peters**

## **A Cordon Bleu™ Chef at Your House**    11/11    **Participation**    7-10 pm    **\$70**

Beef Bourguignon is a classic dish, not only in that region of France (Burgundy), but internationally as well. Chef Siham will show you how to recreate this classic at home. *Brie & Caramelized Dry Fruit; Beef Bourguignon; Roasted Potatoes; Crème Brûlée.*

**Instructor: Siham Ziane**

## **Sauce Workshop - White Sauces**    11/12    **Participation**    9:30 am-12:30    **\$70**

Learn the basic sauces that are based on milk/cream, butter, and eggs. Prepare these classic sauces that use emulsions to produce flavors, textures, and character in the foods we eat. *Mayonnaise, Beurre Blanc, Béarnaise, Hollandaise, and the Basic Dessert Sauce - Crème Anglaise.*

**Instructor: Brian Batsel**

## **Baking American Classics**    11/12    **Participation**    2-5 pm    **\$70**

Rediscover old-fashioned, comforting desserts! *Oreo Cupcakes; Ultimate Chocolate Chip Cookies; Cinnamon Rolls; Tar Heel Pie.*

**Instructor: Binni Chadda**

## **Knife Skills**    11/12    **Participation**    7-10 pm    **\$70**

Preparation of any meal, gourmet or otherwise, begins here. Learn the proper techniques for handling, sharpening, and caring for your knives. The class includes an overview of the types of knives and their uses, basic cuts - including brunoise, dice, and julienne, and how to break down (debone) a whole chicken. Bringing your own knives is optional, but encouraged. Food will be prepared and served from the ingredients used in class.

**Instructor: Pete Snaith**

## **Secrets from an Italian Baker**    11/15    **Participation**    10 am-1 pm    **\$70**

Continuing with the tradition of bringing Italy's finest baking to your table, Culinary chef Stephen Sands will teach the secrets of Italian desserts. This class will concentrate on simple yet satisfying desserts - these all make up the Italian tradition of baking. *Torta di Ricotta e Miele (ricotta & honey cheesecake); Torta di Frutta di Bosco (berry tart with pastry cream); Cannoli (pastry shells filled with mascarpone cream, garnished with chopped pistachios).*

**Instructor: Stephen P. Sands**

## **Sexy and Seductive Pinot Noir**    11/15    **Demonstration**    7:30-9:30 pm    **\$75**

This cool climate grape can be mind blowing at its best and utterly dismal at its worst. This grape is best known for the wines of Burgundy, France (\$\$\$\$) and has proven to do well in Oregon (\$\$\$), but for value, I would put my money on Pinots from the Russian River Valley, Carneros and Santa Barbara (\$\$). *We will taste two wines from Burgundy, three from California, one each from Oregon and New Zealand, plus a surprise selection. Eight wines will be tasted.*

**Instructor: John Peters**

## **Flat Breads and Spreads**    11/16    **Participation**    10 am-1 pm    **\$70**

The perfect bread deserves the perfect spread. From stuffed focaccia to flat bread, we will make delicious and easy breads, several topped with mouth-watering spreads. *Pita Bread with Roasted Pepper & Feta Spread; Mini Focaccia Bread with Red Onion, Olive & Oregano; Focaccia Bread with Gorgonzola, Garlic & Thyme; Pizza Bianca with Sea Salt & Rosemary; Wild Mushroom & Shallot Spread.*

**Instructor: Marilena Leavitt**



# November 2011 Classes

## **Beer Bites — Cooking with Beer** 11/16 **Demonstration** 7-10 pm **\$75**

Pete and Jim continue the series. Join them as they cook with beers from around the world, in ways you may not have thought about. *Grilled Chicken with a Beer Sauce; Belgian Beer and Onion Stew; Beer Bread; Dessert Beer Paired with Chocolate Beer Flan.*

**Instructor: Pete Snaith and Beer Aficionado Jim Tyndall**

## **One Handed Party Nibbles I** 11/16 **Participation** 7-10 pm **\$75**

The perfect food for mingling: Your guests (and you) can dig in without putting their drink down! *Lemongrass Shrimp on Lemongrass 'Skewers'; Sundried Tomato Basil Walnut Relish on Crostini; Pistachio Crusted Lamb 'Lollypops'; Pumpkin Cheese Tartlets.*

**Instructor: Stefanie Sacripante**

## **Holiday Home Cooking: New Year's Day** 11/17 **Demonstration** 10 am-1 pm **\$70**

The holiday season doesn't have to strike fear in your heart. Take on the challenge of entertaining guests and relatives by adding these southern New Year's recipes to your repertoire. *Honey Mustard Baby Back Rib; Smothered Cabbage; Dirty Black Eyed Peas; Chocolate Raspberry Cake.*

**Instructor: Robyn Alexander**

## **Easy but Elegant** 11/17 **Participation** 7-10 pm **\$70**

Tired of frozen finger food? Well, if you are keen on showing off some new skills, come learn to prepare and cook elegant appetizers for your friends. *Prosciutto & Zucchini-Basil cakes with Mignonette Sauce; Parmesan Shortbread with Hot Smoked Salmon & Honey-Dill Glaze; Crispy Flatbread with House Ricotta, Balsamic & Marinated Tomato Confit; Pavlova (marshmallow meringue) with Seasonal Fruits & Lemon Verbena Sorbet.*

**Instructor: Suwanna Harrison**

## **The Wines of California** 11/17 **Demonstration** 7:30-9:30 pm **\$70**

No wine growing region in the world has come so far, so quickly, as California. Plenty of sunshine, warm temperatures and a long growing season all add up to good conditions for growing premium wine. *We will discuss and taste our way through Napa, Sonoma, Mendocino, Lake, Monterey, San Luis Obispo, and Santa Barbara counties. Eight wines will be tasted.*

**Instructor: John Peters**

## **"Morning Glories"** 11/18 **Participation** 9:30am-12:30 **\$70**

Morning menus are ideal for sensational beginnings. Breakfast, a meal with limitless possibilities that we seldom take the time to truly enjoy. Start the day with the rejuvenating power of a delicious morning adventure. *Apple-Cheese & Sage Soufflé; Savory Zucchini Pancakes; Toasted Almond French Toast with Grand Marnier Syrup.*

**Instructor: Stephen P. Sands**

## **Cooking Together-Fall Vegetarian Dinner Party** 11/18 **Demonstration** 7-10 pm **\$130/couple**

Learn tips and tricks for hosting an elegant four-course dinner party. *Arugula & Candied Pine Nut Salad; Kale & Butternut Squash Pie; Ricotta Gnocchi with Mushroom Cream Sauce; Chocolate Cashew Tart.*

**Instructor: Binni Chadda**

## **Rolling Sushi Session** 11/18 **Participation** 7-10 pm **\$80**

Learn how to be creative with a combination of ingredients and a bamboo mat. *Spicy Tempura Roll; Korean Roll; California Roll; Sashimi Sushi; Tuna Avocado Roll; Sesame Seaweed Roll; Flying Fish Roe/Tobiko Roll.*

**Instructor: Suwanna Harrison**

## **Child and Parent: Thanksgiving Feast** 11/19 **Participation** 2-5 pm **\$80/pair**

Make memories in the kitchen with your child as Chef Robyn teaches you how to make some of her favorite Thanksgiving dishes. Class is for parents and children ages 8 and up. *Roasted Turkey with Gravy; Potato Gratin; Sweet Potato Crisp; Tarragon Green Beans; Pumpkin Raisin Muffins.*

**Instructor: Robyn Alexander**

# November 2011 Classes

## **Wild Game Night** **11/19** **Demonstration** **6:30-10 pm** **\$90**

What is better than wild game in the fall? Join Pete and Stephen as they create foods of the gods. *Parsnip Soup with Crème Fraîche; Venison Osso Buco; Smoked Breast of Pheasant & Faisan au Vin (pheasant cooked in wine); Roasted Root Vegetables; Baked Apple with Catalan Cream.*

**Instructors: Pete Snaith and Stephen Sands**

## **Stuffed Pasta al Forno** **11/19** **Participation** **7-10 pm** **\$70**

Pasta al Forno, as baked pasta dishes are called in Italy, are made for special occasions. Let Chefs Pete and Roberto introduce you to the art of preparing stuffed pasta that is sure to impress everyone at your table. *Manicotti Filled with Ham, Mortadella, Capicola & Ricotta with A Creamy Wild Mushroom Sauce; Cannelloni Filled with Spinach, Prosciutto, Ricotta, Parmigiano-Reggiano & Heavy Cream; Stuffed Pasta Roll Filled with Ricotta, Spinach, Parmigiano-Reggiano, Pecorino, Nutmeg & Onion in Spicy Tomato Sauce.*

**Instructor: Pete Snaith and Roberto Forgione**

## **One Handed Party Nibbles II** **11/21** **Participation** **10 am -1 pm** **\$70**

The perfect food for mingling: Your guests (and you) can dig in without putting their drink down! *Artichoke Frittata; Lemony Smoked Trout and Carrot Canapés; Asparagus Wrapped in Prosciutto with Balsamic Syrup; Creamy Sherried Mushrooms on Toast Points; Pignoli Tartlets.*

**Instructor: Stefanie Sacripante**

## **Only Red Zinfandel Please** **11/22** **Demonstration** **7:30-9:30** **\$70**

Although this grape is thought to have originated in Croatia, it is truly a California icon. Come taste the many styles of red zinfandel produced across the California landscape. *We will include Zinfandel from Sonoma Valley, Dry Creek Valley, Napa Valley, Paso Robles, San Luis Obispo, Sierra Foothills, Amador County and Lodi.*

**Instructor: John Peters**

## **CULINARIA IS CLOSED FROM 11/23 THROUGH 11/27 - THANKSGIVING HOLIDAY**

## **Knife Skills** **11/28** **Participation** **2-5 pm** **\$70**

Preparation of any meal, gourmet or otherwise, begins here. Learn the proper techniques for handling, sharpening, and caring for your knives. The class includes an overview of the types of knives and their uses, basic cuts - including brunoise, dice, and julienne, and how to break down (debone) a whole chicken. Bringing your own knives is optional, but encouraged. Food will be prepared and served from the ingredients used in class.

**Instructor: Pete Snaith**

## **"Warming up With Soup!"** **11/29** **Participation** **10 am-1 pm** **\$70**

When it is cold outside, nothing is more satisfying than a bowl of steaming hot soup. As an added bonus, these soups are also good for you! In this class we will make: *Avgolemono (a traditional Greek creamy chicken soup with orzo & lemon); Winter Lentil Soup; Tuscan Bean Soup with Frizzled Shallots & Pancetta Garnish; Sea-salt & Rosemary Country Bread.*

**Instructor: Marilena Leavitt**

## **Syrah/Shiraz** **11/29** **Demonstration** **7:30-9:30 pm** **\$75**

A more popular wine under the name Shiraz thanks to our friends down under. This grape is also the stronghold of the northern Rhone Valley of France. *We will compare the Syrah grape from these two regions plus taste a few examples from other parts of the wine-growing world. Eight wines will be tasted.*

**Instructor: John Peters**

# December 2011 Classes

**P** Participation  
**D** Demonstration

Sun	Mon	Tues	Wed	Thur	Fri	Sat
27	28	29	30	01	02	03
				Wine Bites: Steak and Cabernet (D) 7:30-9:30pm	Italian Dinner Party (D) 7-10pm  French Provençal Winter Dinner (P) 7-10pm	Holiday Cookie Primer (P) 9:30am-12:30pm Gifts from your Kitchen (P) 2-5pm California Cuisine (D) 7-10pm
04	05	06	07	08	09	10
		Techniques – Basic Soups (P) 7-10pm  Blind Wine Tasting (D) 7:30-9:30pm	Hearty Soups from Around the World I (P) 10am-1pm	Mommy and Me: Gingerbread (D/P) 10am-11:30am  Port Wine (D) 7:30-9:30pm	Couples Cooking: French Countryside (P) 7-10pm  Favorites From Northern Greece (D) 7-10pm	Child and Parent: Holiday Cookies (P) 9:30am-12:30pm Teen Cuisine: Knife Skills (P) 2-5pm
11	12	13	14	15	16	17
		A Proper English Afternoon Tea (D) 10am-1pm  Knife Skills (P) 7-10pm The Wines of Sonoma County (D) 7:30-9:30pm	Hearty Soups from Around the World II (P) 10am-1pm  Chateaubriand Dinner Party (D) 7-10pm	Champagne and Sparkling Wine (D) 7:30-9:30pm	Regional Indian Cuisine: Kerala (P) 7-10pm  Wine Bites International (D) 7:30-9:30pm	Teen Cuisine: Baking 101 (P) 9:30am-12:30pm Christmas Great Dinner (D) 7-10pm
18	19	20	21	22	23	24
25	26	27	28	29	30	31
		Winter Break Camp for Kids (P) 9:30am-12:30pm  Winter Break Camp for Teens (P) 2-5pm	Winter Break Camp for Kids (P) 9:30am-12:30pm  Winter Break Camp for Teens (P) 2-5pm	Winter Break Camp for Kids (P) 9:30am-12:30pm  Winter Break Camp for Teens (P) 2-5pm		

CULINARIA IS CLOSED FROM 12/23/11 THROUGH 01/03/12 FOR THE CHRISTMAS HOLIDAYS

## ***Wine Bites: Steak and Cabernet* 12/1 Demonstration 7:30-9:30 pm \$80**

What do steak and Cabernet have in common? Complexity, flavor intensity and texture. Steak and Cabernet! Do you need to know any more? *This class will feature a flight of four great Cabernets paired with different cuts of steak.*

**Instructor: John Peters and Pete Snaith**

## ***Italian Dinner Party* 12/2 Demonstration 7 - 10 pm \$75**

What makes a dinner party in Italy so special? It's dining al fresco in the cool evenings, the Italian landscape in the foreground, and the smell of fabulous food cooking in the Italian countryside. This class is replete with dishes taken from Italy's rich food culture and brought to life here at Culinaria for your enjoyment. *Tomato, Mozzarella & Basil Salad (caprese); Fresh Linguine Pasta with Shrimp (linguine ai gamberi); Fresh Seasonal White Fish with Prosciutto (pesce con prosciutto); Greens Beans with Tomatoes (fagiolini al pomodoro); Lucca Chocolate Tart.*

**Instructor: Brian Batsel**

## ***French Provençal Winter Dinner* 12/2 Participation 7 - 10 pm \$75**

The olives have been harvested and the infamous mistral, Provence's winter wind, is blowing. Come in from the cold and learn to prepare a simple but elegant Provençal winter dinner. *Veal Stew Niçoise; Baby Potatoes with Butter & Parsley; Endive, Mache & Walnut Salad with Gorgonzola Vinaigrette; Rosemary Orange Sorbet.*

**Instructor: Stefanie Sacripante**

# December 2011 Classes

## **Holiday Cookie Primer      12/3      Participation      9:30 am-12:30      \$70**

Get a head start on this season's baking demands. Learn how to make beautiful cookie creations that are sure to please at any holiday gathering or cookie exchange. *Gingerbread People; Linzer Cookies; Black & White Checkerboards; Chewy Oatmeal Pinwheels; Pecan Diamonds.*

**Instructor: Robyn Alexander**

## **Gifts from your Kitchen      12/3      Participation      2-5 pm      \$70**

Just in time for the Holidays! You will be the most popular gift giver of the season with these easy to prepare and elegant kitchen yummys. *Spicy Roasted Nuts; Addictive Cheese Straws; Potted Cheese Spread; Orange, Lemon & Lime Marmalade; Swedish Thumbprint Cookies; Lemon Madeleines.*

**Instructor: Marilena Leavitt**

## **California Cuisine      12/3      Demonstration      7 - 10 pm      \$75**

California's Central Valley is known as one of greatest gardens in the world, providing one-quarter of the food America eats. The term "California cuisine" has become synonymous with the bounty of the harvest, dishes featuring the freshest produce, and the artisanal breads and cheeses. *Goat Cheese Ravioli with Asparagus & Applewood Smoked Bacon; Grapefruit & Avocado Salad with Basil Vinaigrette; Roasted Salmon with Beet Confit over Lentil Ragout; Zucchini Spaghetti; Orange Scented Rice Pudding with Orange & Golden Raisin Compote.*

**Instructor: Stephen P. Sands**

## **Techniques – Basic Soups      12/6      Participation      7-10 pm      \$70**

As the weather starts to cool and we get into fall and early winter, there is nothing better for the body and soul than a hot bowl of soup. Join Chef Mike and learn to make four classic soups. *Roasted Butternut Squash Soup; Creamy Mushroom Soup; Vegetable Soup with Fennel, Herbs & Parmesan; Asian Chicken & Mushroom Soup with Rice Noodles.*

**Instructor: Mike Selman**

## **Blind Wine Tasting      12/6      Demonstration      7:30-9:30 pm      \$75**

No, you don't need to wear a blindfold. This fun class will help hone your tasting skills as you are lead through eight wines each with its own distinctive character. *No prior wine tasting experience is needed to enjoy and learn what flavors to look for with each grape variety.*

**Instructor: John Peters**

## **Hearty Soups from Around the World I      12/7      Participation      10 am-1 pm      \$70**

A hearty soup is good for what ails you! On their own or with a salad or bread, all of these soups will warm and satisfy. *Bahian Crab Coconut Soup; Turkish Lemon Dilled Zucchini Soup; Emilia Romagna's Passatelli (Parmigiano, lemon zest, and nutmeg dumplings); Classic Chinese Hot & Sour Soup.*

**Instructor: Stefanie Sacripante**

## **Mommy and Me: Gingerbread      12/8      Demo / Part      10:00-11:30am      \$40/pair**

This storytime craft and snack class is perfect for you and your 4-5 year old. We will read "Gingerbread Baby" by Jan Brett and make gingerbread cookies. *Gingerbread Cookies.*

**Instructor: Robyn Alexander**

## **Port Wine      12/8      Demonstration      7:30-9:30 pm      \$80**

Please join us tonight for a very special guest speaker, "Mr. Ambassador of Port" and Regional Manager of Kobrand Importers, Gary Gondelman. As the winter chill sets in, it is always good to have some port on hand. This fortified wine is made in many styles. We will taste a White Port, 10 year & 20 year-old Tawny Ports, Vintage Character, Late Bottle Vintage, and a Vintage Port. *Seven ports will be tasted.*

**Instructor: John Peters and Gary Gondelman**



# December 2011 Classes

## **Couples Cooking: French Countryside 12/9 Participation 7-10 pm \$140/pair**

This rustic French menu is sure to inspire warm memories on a cool fall evening. *Mixed Green Salad with Gruyere & Sundried Tomato Palmiers; Blanquette de Veau; Porcini Mushroom Risotto; Haricots Verts with Garlic & Tomatoes; Bread Pudding with Bourbon Sauce.*

**Instructor: Robyn Alexander**

## **Favorites From Northern Greece 12/9 Demonstration 7-10 pm \$70**

Take a break from holiday preparations and treat yourself to a true Greek feast. *Kolokithokeftedes (golden zucchini fritters) with Tzatziki Spread; Bougatsa (creamy feta cheese pie); Yiouvetsi (Greek stew with wine & pearl onions); Orzo Pasta; Arugula Salad with Green Onions & Dill Dressing; Kourambiedes (almond & powdered sugar Christmas cookies).*

**Instructor: Marilena Leavitt**

## **Child and Parent: Holiday Cookies 12/10 Participation 9:30 am-12:30 pm \$80/pair**

Join Chef Robyn as she teaches you and your child how to make holiday cookies that make excellent gifts. Class is for parents and children ages 8 and up. *Ginger Crinkles; Cinnamon & Apricot Rugelach; Thumbprint Cookies; Decorated Spritz Cookies.*

**Instructor: Robyn Alexander**

## **Teen Cuisine: Knife Skills 12/10 Participation 2-5 pm \$55**

Chef Brian Batsel will teach your teenager how to use knives properly in the kitchen. Techniques include vegetable chopping, slicing and dicing, as well as methods for deboning a chicken. *Chicken Vegetable Stir-Fry.*

**Instructor: Brian Batsel**

## **A Proper English Afternoon Tea 12/13 Demonstration 10 am-1 pm \$70**

Fall and winter are the perfect time to gather our friends for a proper afternoon tea with all the accompaniments that make this English tradition so appealing. *Variety of Mini Tea Sandwiches (cucumber & butter, curried chicken, Poetic egg salad, open salmon & horseradish cream); Slivered Almond Tea Cake; Lime Shortbread Melt-Away Biscuits; Currant Scones with Homemade Lemon Curd.*

**Instructor: Marilena Leavitt**

## **Knife Skills 12/13 Participation 7-10 pm \$70**

Preparation of any meal, gourmet or otherwise, begins here. Learn the proper techniques for handling, sharpening, and caring for your knives. The class includes an overview of the types of knives and their uses, basic cuts - including brunoise, dice, and julienne, and how to break down (debone) a whole chicken. Bringing your own knives is optional, but encouraged. Food will be prepared and served from the ingredients used in class.

**Instructor: Pete Snaith**

## **The Wines of Sonoma County 12/13 Demonstration 7:30-9:30 pm \$70**

Sonoma county has many diverse sub regions, each producing different and unique wine styles. *Tonight we will taste and talk our way through this wonderful county including Sonoma Coast, Dry Creek Valley, Alexander Valley, Russian River Valley, Knights Valley, Chalk Hill, Sonoma Valley, and Los Carneros. Eight wines will be tasted.*

**Instructor: John Peters**

## **Hearty Soups from Around the World II 12/14 Participation 10 am-1 pm \$70**

A hearty soup is good for what ails you! On their own or with a salad or bread, all of these soups will warm and satisfy. *North African Lamb & Chickpea; Chilean Spiced Cabbage & Cheese; Malaysian Shrimp Laksa; Esau's Soup (red lentils and lemon).*

**Instructor: Stefanie Sacripante**

## **Chateaubriand Dinner Party 12/14 Demonstration 7-10 pm \$75**

Perfect for a Christmas Eve or other special celebration dinner. *Salade Niçoise (mixed vegetable salad from Nice); Filet Mignon with Artichokes and Béarnaise sauce; Haricots Verts in Tomato Sauce; Bûche de Noël with Mocha Hazelnut Cream.*

**Instructor: Siham Ziane**

# December 2011 Classes

## **Champagne and Sparkling Wine**    12/15    **Demonstration**    7:30-9:30 pm    **\$80**

Come taste a cross section of sparkling wines from great values to the sublime. Find out why this wine works so well with many types of food and find the perfect wine for your next party. *We will taste Spanish Cava, Italian Prosecco, California Sparkling, Cremant de Bourgogne, several French Champagnes and a few surprises. Eight wines will be sampled.*

**Instructor: John Peters**

## **Regional Indian Cuisine: Kerala**    12/16    **Participation**    7-10 pm    **\$70**

Beautiful Kerala, the state along India's southwest coastline, is famous for its backwaters, coconut trees and estates of fruit trees, pepper, coffee and other crops. Visit Kerala, the land of coconut, through its food. *Appam (rice pancake); Vegetable Stew; Fish Curry; Beet Raita (yogurt) Unni Appam (fried banana bread).*

**Instructor: Binni Chadda**

## **Wine Bites International**    12/16    **Demonstration**    7:30-9:30 pm    **\$80**

Chef Pete and Wine Director John Peters continue the popular wine bites series. Join them as they pair food and wines from around the world. *France - Chicken & Mushroom Crêpes; Italian Red Wine with Polpetta (meatballs) in Tomato Sauce; Spain - Tomates Rellenos (stuffed tomatoes); Dessert Wine with Mexican Lime Flan.*

**Instructors: Pete Snaith and John Peters**

## **Teen Cuisine: Baking 101**    12/17    **Participation**    9:30 am-12:30 pm    **\$55**

Learn the foundations of good baking in this teens-only class with Chef Robyn. *Icebox Butter Cookies; White Cupcakes with Strawberry Buttercream; Cranberry & Orange Scones; Blondies.*

**Instructor: Robyn Alexander**

## **Christmas Great Dinner**    12/17    **Demonstration**    7-10 pm    **\$110**

The chill in the air signals winter is here, Christmas is right around the corner, and you want to do something special for the holidays. The "Three Chefs" have joined forces with Wine Director John Peters to bring a special wintertime dinner just for you. Book early as these special dinners sell out quickly. *Roberto's Grandmom's Antipasto; Jumbo Sea Scallops with Roasted Cauliflower Chips & Caper-Raisin Sauce; Lobster Ravioli with Lobster Cream Sauce; Tri-Colored Salad with Jicama, Corn, Red Bell Pepper & Crumbled Feta; Breast of Duck with Cranberries & Orange; Haricots Verts with Shallots & Toasted Pine Nuts; Chocolate-Caramel-Hazelnut Tart & Double Chocolate-Hazelnut Ice Cream.*

**Instructors: John Peters, Pete Snaith, Roberto Forgione, and Stephen Sands**

## **Winter Break Camp for Kids**    12/27, 28, 29    **Participation**    9:30 am-12:30 pm    **\$195**

Can't wait until summer 2012 for the next installment of Culinaria's cooking camps for kids? You don't have to! Culinaria will offer a three-day mini camp for the week between Christmas and New Year's. Reserve a space for your child sooner rather than later—our summer camps were full!

**Tuesday:** *Devised Eggs; BBQ Chicken; Corn Pudding; Lemon Poppy Seed Muffins.*

**Wednesday:** *Spinach Triangles; Chicken Parmesan; Pesto Pasta; Carrot Cupcakes.*

**Thursday:** *Parmesan Cheese Straws; Chicken Marsala; Mashed Potatoes; Mini Lime Tarts.*

**Instructor: Robyn Alexander**

## **Winter Break Camp for Teens**    12/27, 28, 29    **Participation**    2-5 pm    **\$195**

Can't wait until summer 2012 for the next installment of Culinaria's cooking camps for teens? You don't have to! Culinaria will offer a three-day mini camp for the week between Christmas and New Year's. Reserve a space for your teenager sooner rather than later—our summer camps were full!

**Tuesday:** *Mixed Baby Green Salad; Amazing Turkey Meatloaf; Mashed Potatoes; Almond & Pear Tart. Wednesday: Tomato & Corn Soup; Grilled Chicken Cobb Salad; Glazed Carrots; Dessert Crêpes with Chocolate Sauce.*

**Thursday:** *Spring Rolls; Teriyaki Chicken Skewers; Asian Veggie Stir Fry; Double Chocolate Cookies*

**Instructor: Robyn Alexander**

**CULINARIA IS CLOSED FROM 12/23/11 THROUGH 01/03/12 FOR THE CHRISTMAS HOLIDAYS**



## 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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