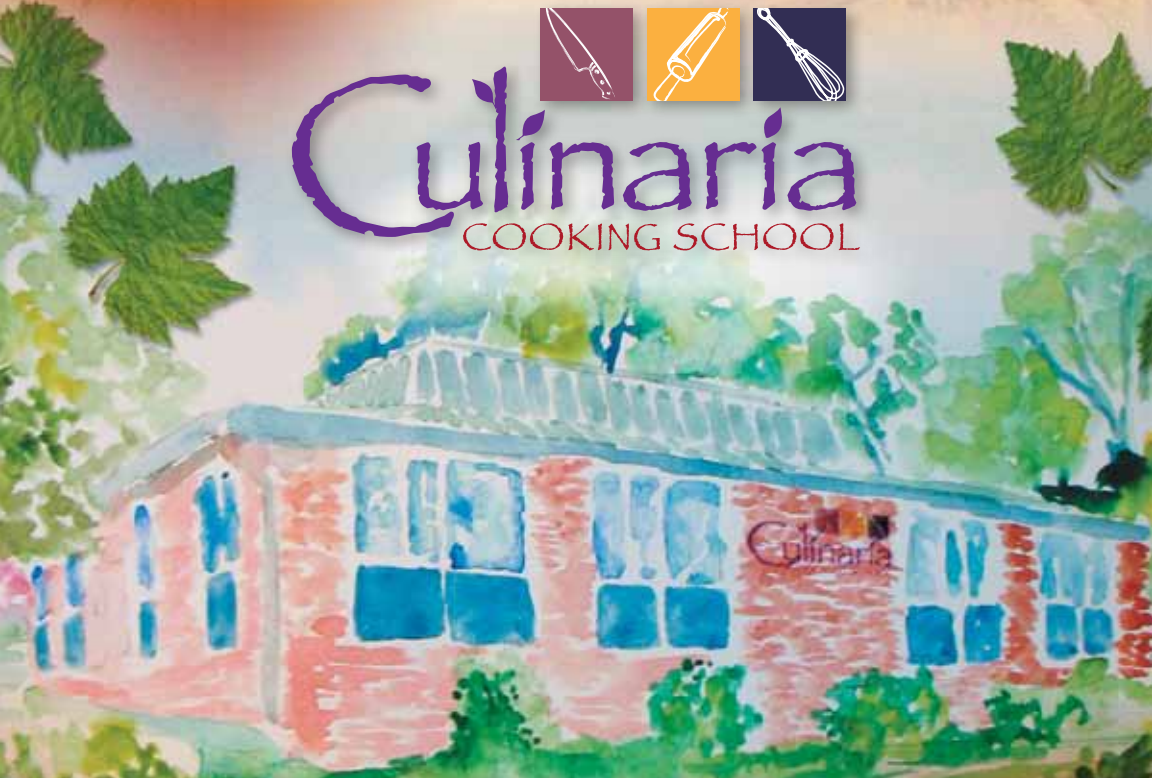




Culinaria

COOKING SCHOOL



SPRING/SUMMER CLASS SCHEDULE: May through August 2011

Step-by-Step to Cooking Success

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** and register and pay online. It's easy, fast, and it's open 24/7 for your convenience. You can also find out about the latest "News and Events."

Spring/Summer 2011 Classes at a Glance

SKILLS & TECHNIQUES

Knife Skills... 5/06, 5/28, 6/13, 6/30, 7/11, 7/30,
8/05, 8/20

Stocks & Sauces

Basic Stocks.....6/10

Pasta

Pasta Fresca5/04

Pastissima!.....5/13

Stuffed Pasta.....5/17

Art of Ravioli Making5/31

Teen Cuisine Pasta Workshop6/11

Lasagna al Forno6/15

BAKING

Holiday Cookie Primer5/02

Afternoon Tea Cakes5/07

Bread Class.....5/11

Baking for Kids.....5/14

Italian Cookies.....5/21

Teen Cuisine Baking 1015/21

Secrets from an Italian Baker I5/26

Basics of Rustic Breads6/07

Baking American Classics6/16

Fancy Cakes: Icing & Decorating.....6/25

Bread Workshop.....7/07

Rustic Breads.....7/21

Art of the Tart.....8/18

Pizza

True Italian Pizza5/10

TGIF Vino & Pizza Night.....6/17

WINE & BEVERAGE

Wine Tastings

Rosé Wines.....5/03

Wines of Spain5/10

Wines of France.....5/17

Wines of Italy5/24

Back to Basics: White Wine5/26

Champagne & Sparkling Wines.....6/07

Wines of the Central California Coast6/14

Wines of Washington State & Oregon6/21

Bordeaux on a Budget6/23

Summer Sipping & Backyard BBQ Wines.....6/27

Back to Basics: Red Wine.....6/30

Burgundy on a Budget.....7/05

South America: Chile & Argentina.....7/12

Wines of Tuscany.....7/19

Wines of Germany.....7/26

Wines of the Loire Valley.....7/28

Wines of Australia8/02

Wines of Virginia8/09

Off the Beaten Path White Wines8/16

Many Styles of Chardonnay.....8/18

Off the Beaten Path Red Wines8/23

Food & Wine Pairings

Prime Steak & Cabernet5/12

Desserts & Wine5/19

Smoked Foods with Smoky Wines.....6/09

Seafood & White Wine6/16

Twilight Picnic Basket6/24

Grilled Foods with Wine7/07

Bastille Day7/14

Mediterranean Flavors & Wine.....7/21

Duck & Red Wine.....8/04

Wine & Appetizers8/11

Italian Food & Italian Wines8/25

Specialty & Wine Dinners

Tuscan Dinner Party5/07

Quintessential Spring Provençal Dinner5/13

Spring Celebration Wine Dinner5/20

Three Chefs & A Wine Guy.....6/10

Start of Summer Wine Dinner6/11

In Vino VERITAS7/08

Tropical Island Wine Dinner.....7/22

Northern Italian Wine Dinner.....7/29

End of Summer Wine Dinner.....8/20

REGIONAL & ETHNIC CUISINE

Greek Meze5/05

Tavola Calabria.....5/06

The Art of Risotto.....5/10

Great Vegetable Parade.....5/12

Pastissima!.....5/13

Caribbean Fiesta.....5/13

Quintessential Spring Provençal Dinner5/13

Intro to Indian Vegetarian Cooking5/14

Mangiamo en Italia.....5/18

Cooking from the Aegean Pantry5/19

The Cuisine of France I.....5/21

La Primavera5/23

Italian Sauces.....6/01

Cajun Cooking Night6/04

Lasagna al Forno6/15

Wrapped & Trapped6/18

Introduction to Turkish Cuisine.....6/23

Cooking Your Way Through Italy.....6/24

Indian Street Food.....6/25

Cooking in Campania & Naples6/29

Pollo Italiano.....7/06

Cooking from the Culinary Heart of Italy.....7/06

Indian Home Cooking.....7/08

The Cuisine of France II.....7/09

Flavors & Memories from the Caribbean7/16

Indian Summer Food.....7/23

Spanish Tapas Party8/06

A Taste of Europe.....8/06

Italian Desserts8/09

Spanish Tapas Party8/06

Greek Desserts8/23



Spring/Summer 2011 Classes at a Glance - continued

INDIVIDUAL TOPIC OR SINGLE

SESSION CLASSES

Afternoon Tea Cakes	5/07
Dinner Salads	5/16
Summertime Soups	5/25
Quick Pan Sauces	5/28
Napa Valley Style Dinner I	5/28
Entertaining with Appetizers	6/02
Ladies Lunch Bunch	6/03
The Dinner Party I	6/03
Soufflé-o-Rama	6/04
Cajun Cooking Night	6/04
Magic with Mango	6/09
Backyard BBQ with Fruit	6/11
Easy Exotic Entertaining	6/14
Elegant Dinner Parties at Home I	6/16
From the Farmer's Market	6/18
Super Salsas	6/18
The Dinner Party II	6/18
Elegant Chicken Dishes	6/21
Summer Up in Smoke	6/25
Elegant Dinner Parties at Home II	6/28
Napa Valley Style Dinner II	7/01
Quick Fish Dinner	7/01
Salads & Grains	7/02
Easy Exotic Entertaining	7/05
Elegant Dinner Parties at Home III	7/13
Napa Valley Style Dinner III	7/23
Corn!	7/30
The Dinner Party	7/30
Cooking with Friends: Backyard BBQ	8/03
Barbecue & Smoking	8/06
Savory Summer Tarts	8/09
Dining al Fresco	8/10
Incredible, Edible Mushroom	8/11
Simple & Easy Gourmet Dining	8/13
Napa Valley Style Dinner IV	8/13
Summer Cooking with Vegetables	8/16
Ladies' Night Out	8/19
Summer Seafood Pasta Dishes	8/24
Market Basket	8/27

HEALTHFUL DINING

Simple Flavorful & Healthful: Desserts	7/16
Simple Flavorful & Healthful: Salads from Around the World	7/27
Delicious & Low-Fat	8/08
Simple Flavorful & Healthful: Vegetarian BBQ	8/12
Simple Flavorful & Healthful: Greens & Whole Grains	8/19
Gluten Free	
Gluten Free Family Dinner	5/18
Gluten Free Breakfast & Brunch	5/24
Gluten Free Cocktail Party Nibbles	6/02
Gluten Free Picnic Treats	6/21
Gluten Free Baking: Fancy Desserts	7/19
Gluten Free Baking: Cookies & Cupcakes	8/06
Vegetarian	
Vegetarian Summer Dishes	5/09
Great Vegetable Parade	5/12
Intro to Indian Vegetarian Cooking	5/14
Simple Flavorful & Healthful: Vegetarian BBQ	8/12
Summer Cooking with Vegetables	8/16

SERIES CLASSES

Regional Italian Cooking	6/08, 6/15, 6/22
Techniques of Cooking	8/10, 8/15, 8/26

COUPLES COOKING

South of the Border	5/06
Noche Primavera	5/27
Bayou's Best	7/02
Thai Adventure	7/09
Cooking Together: A Dinner Party	7/15
Candlelight Dinner for Two	7/15
Chesapeake Bay	7/23
Cooking Together: Corn Crazy	8/26

FOR CHILDREN & TEENS

Baking for Kids	5/14
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Child & Parent Classes

Mother's Day	5/07
Afternoon Snacks	6/04
Back to School	8/23
Back to School	8/30

Teen Cuisine

Baking 101	5/21
Pasta Workshop	6/11

Summer Camps

Teen Baking	6/20, 6/21, 6/22, 6/23, 6/24
Kids Favorite Foods	6/27, 6/28, 6/29, 6/30, 7/01
International Cuisine for Kids	7/11, 7/12, 7/13, 7/14, 7/15
International Cuisine for Teens ...	7/11, 7/12, 7/13, 7/14, 7/15
Teens Cook Dinner	7/18, 7/19, 7/20, 7/21, 7/22
Kids Cook Every Meal	7/25, 7/26, 7/27, 7/28, 7/29

WINE DINNERS

Tuscan Dinner Party	5/07
Spring Celebration Wine Dinner	5/20
Three Chefs & A Wine Guy	6/10
Start of Summer Wine Dinner	6/11
In Vino Veritas	7/08
Tropical Island Wine Dinner	7/22
Northern Italian Wine Dinner	7/29
End of Summer Wine Dinner	8/20



Registration

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

- Register online at www.culinariacookingschool.org 24 hours a day, 7 days a week.
- Call the office at 703-865-7920 during normal business hours (9 am–6 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

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. Gift certificates are available online or at 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

May 2011 Classes

P Participation
D Demonstration

Sun	Mon	Tues	Wed	Thur	Fri	Sat
01 Holiday Cookie Primer (P) 7-10pm	02 Wine Class - Rosé Wines (D) 7:30-9:30pm	03 Pasta Fresca (P) 9:30am-4:30pm	04 Greek Meze (D) 2-5pm	05 Knife Skills (P) 2-5pm Tavola Calabria (D) 7-10pm Couples Cooking South of the Border (P) 7-10pm	06 Child & Parent Mother's Day (P) 9:30am-12:30pm Afternoon Tea Cakes (D) 2-5pm Tuscan Dinner Party (P) 7-10pm	07
08 Vegetarian Summer Dishes (P) 7-10pm	09 The Art of Risotto (P) 9:30-12:30pm Wine Class - The Wines of Spain (D) 7:30-9:30pm	10 Bread Class (P) 2-5pm	11 The Great Vegetable Parade (P) 9:30am- 12:30pm Wine Bites: Prime Steak & Cabernet (D) 7:30-9:30pm	12 Pastissimal! Pasta the Italian Way (P) 2-5pm A Caribbean Fiesta (D) 7-10pm Quintessential Spring Provençal Dinner (P) 7-10pm	13 Baking for Kids (P) 9:30am-12:30pm Intro to Indian Vegetarian Cooking (D) 2-5pm	14
15 Dinner Salads (P) 7-10pm	16 Stuffed Pasta Class (P) 9:30am-12:30pm Wine Class - The Wines of France (D) 7:30-9:30pm	17 Mangiare in Italia (P) 9:30am-12:30pm Gluten-Free - Family Dinner (P) 7-10pm	18 Cooking from the Aegean Pantry (P) 9:30am-12:30pm Wine Bites: Dessert & Wine (D) 7:30-9:30pm	19 Spring Celebration Wine Dinner (D) 6:30-10pm	20 Italian Cookies (P) 9:30am-12:30pm Teen Cuisine Baking 101 (P) 2-5pm The Cuisine of France I (P) 7-10pm	21
22 La Primavera (P) 7-10pm	23 Gluten-Free - Breakfast and Brunch (P) 9:30am-12:30pm Wine Class - The Wines of Italy (D) 7:30-9:30pm	24 Summertime Soups (P) 2-5pm	25 Secrets from an Italian Baker - I (P) 9:30am-12:30pm Wine Class - Back to Basics: White Wine (D) 7:30-9:30pm	26 Couples Cooking Noche Primavera (D) 7-10pm	27 Knife Skills (P) 9:30am-12:30pm Quick Pan Sauces (D) 2-5pm Napa Valley Style Dinner I (D) 7-10pm	28
29	30 The Art of Ravioli Making (P) 9:30am-12:30pm	31	01	02	03	04

Holiday Cookie Primer **5/2** **Participation** **7 pm-10 pm** **\$65.00**

Why wait until the holidays to practice your cookie baking techniques? These artistic elaborate creations are sure to please at your next cookie exchange.

Gingerbread People; Linzer Cookies; Black & White Checkerboards; Chewy Oatmeal Pinwheels; Pecan Diamonds

Instructor: Robyn Alexander

Wine Class - Rosé Wines **5/3** **Demonstration** **7:30 pm-9:30 pm** **\$65.00**

No sweet wine here! We will discover eight examples of dry rose from around the world.

We will cover many different countries and many different grape varieties while discovering where the best Rosé wines are produced.

Instructor: John Peters

May 2011 Classes

Pasta Fresca **5/4** **Participation** **9:30 am–12:30 pm** **\$65.00**

Pasta commands its own empire in Italian cooking, and it's a diverse one at that. Learn the techniques of making basic fresh pasta with three Springtime sauces.

Tagliatelle With Leeks, Peas & Prosciutto in a Béchamel Chive Sauce; Pappardelle with Wild Mushroom Sauce; Linguine with Spinach & Basil Pesto Sauce

Instructor: Roberto Forgione

Greek Meze **5/5** **Demonstration** **2 pm–5 pm** **\$65.00**

How to prepare a bounty of small plates to be shared with friends. Ideally this menu goes well with ouzo or beer. *Marinated Feta Cheese & Kalamata Olives; Mini Sesame Rolls; Crisp & Lemon Calamari Rings; Tzatziki (yogurt & cucumber spread); Keftedakia (savory mini meatballs); Melitzanosalata (spicy eggplant spread); Fava (yellow split pea spread) with Pita Wedges; Roasted Garlic Peppers*

Instructor: Marilena Leavitt

Knife Skills **5/6** **Participation** **2 pm–5 pm** **\$65.00**

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: Pete Snaith

Tavola Calabria **5/6** **Demonstration** **7 pm–10 pm** **\$65.00**

Rustic family cooking from Italy's undiscovered south. At the far end of Italy's "boot," lies Calabria. Let Roberto show you the simplicity of Calabrian food.

Antipasti (shrimp, anchovies, olives, capers, olive oil and roasted peppers); Fresh Pasta with Calamari Sauce; Melanzane Ripiene (stuffed eggplant); Olive Oil Citrus Cake with Lemon Gelato

Instructor: Roberto Forgione

Couples Cooking South of the Border **5/6** **Participation** **7 pm–10 pm** **\$130.00/Couple**

These delicious dishes inspired by Mexico are sure to please. We will use authentic ingredients to assemble our post *Cinco de Mayo* meal. *Black Bean Soup with Chipotle Crema; Watercress Salad with Orange, Jicama & Avocado; Beer Battered Fish Tacos; Guacamole & Salsa; Kahlúa Truffle Triangles*

Instructor: Robyn Alexander

Child & Parent Mother's Day **5/7** **Participation** **9:30 am–12:30 pm** **\$80.00/pair**

We love our moms! Show Mom how much you love her by bringing her to cook with you at Culinaria, or come with Dad to learn how to make a wonderful brunch for Mom.

Individual Quiches with Assorted Fillings; Spinach Salad with Oranges & Hearts of Palm; Blueberry Coffee Cake

Instructor: Robyn Alexander

Afternoon Tea Cakes **5/7** **Participation** **2 pm–5 pm** **\$65.00**

Discover the mystery behind light and flaky short crust pastries and scones!

Classic Shepherd's Pasty; Heavenly Light Scone with Blueberries & Clotted Cream; Peach Crumble Tart with Brandy Sauce; Raspberry Shortcake with Whipped Cream

Instructor: Bonita Woods

Tuscan Dinner Party **5/7** **Participation** **7 pm–10 pm** **\$70.00**

What makes a dinner party in Tuscany so special? It's dining *al fresco* in the warmth of the Mediterranean sun, the hills in the foreground, and the smell of fabulous food cooking in the Italian countryside.

This class is rich with dishes drawn from Stephen's many travels throughout this famous region.

Farro Salad with Wild Mushrooms; Radicchio & Artichoke Salad; Grouper with Caper Sauce; Chocolate & Amaretti Custard

Instructor: Stephen Sands

May 2011 Classes

Vegetarian Summer Dishes 5/9 Participation 7 pm–10 pm \$65.00

Summer's bounty makes an excellent table—so good, and no meat required!

Garden Salad with Basil Caper Dressing; Risotto with Squash, Leeks & Basil; Ratatouille; Grilled Panzanella Salad

Instructor: Robyn Alexander

The Art of Risotto 5/10 Participation 9:30 am–12:30 pm \$65.00

Take the mystery out of risotto and learn how versatile it is.

Wild Mushroom Risotto; Arancini; Dessert Risotto with Caramelized Oranges with Vin Santo Mascarpone

Instructor: Pete Snaith

True Italian Pizza 5/10 Participation 7 pm–10 pm \$65.00

Join Pete or the “pizza snob,” as his friends call him. Learn to make authentic Italian pizza.

Pizza Bianca; Pizza Margherita; Pizza with Potato & Fresh Herbs from Florence, Italy.

Instructor: Pete Snaith

Wine Class - The Wines of Spain 5/10 Demonstration 7:30 pm–9:30 pm \$65.00

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.

Experience the new wave of top quality wines from Spain. We will be concentrating on seven regions including: Rioja; Ribera del Duero; Priorato; Penedes; Rias Baixas; Riebeiro; Rueda; and Navarra. Eight wines will be tasted.

Instructor: John Peters

Bread Class 5/11 Participation 2 pm–5 pm \$65.00

Whether it's for breakfast or a midnight snack, these breads will tempt your taste buds and are so easy to make! *Apple Raisin Spice Bread; Pan Fried Breads Filled with Andouille Sausage, Roasted Red Pepper, Caramelized Onion & Goat Cheese; Pan Fried Bread Filled with Ham & Smoked Cheddar Cheese*

Instructor: Pete Snaith

The Great Vegetable Parade 5/12 Participation 9:30 am–12:30 pm \$65

The Mediterranean table is full of vegetarian dishes. In this class we will learn how to prepare meatless Greek delights. *Stuffed Mushrooms; Baked “Giant” Beans in Spicy Tomato Sauce; Zucchini Wheels with Creamy Feta Cheese Spread; Leek & Caramelized Onion Tart; Imam Bayldi (Roasted, Stuffed Eggplants & Garlic Potatoes)*

Instructor: Marilena Leavitt

Wine Bites: Prime Steak & Cabernet 5/12 Demonstration 7:30 pm–9:30 pm \$75.00

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 is designed to show you a flight of four great Cabernets paired with prime cuts of steak.

Instructor: John Peters and Pete Snaith

Pastissima! Pasta the Italian Way 5/13 Participation 2 pm–5 pm \$65.00

Explore pasta the Italian way as we learn to prepare and serve the traditional and nourishing dishes of everyday Italy. *Pasta con Salsa al Pomodoro Fresca (linguine with simple fresh tomato sauce); Paglia e Fieno alla Toscana (Tuscan-style straw & hay pasta); Tagliatelle al Prosciutto (wide-cut pasta with prosciutto).*

Instructor: Stephen Sands

A Caribbean Fiesta 5/13 Demonstration 7 pm–10 pm \$65.00

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

May 2011 Classes

Quintessential Spring Provençal Dinner 5/13 Participation 7 pm–10 pm \$65.00

French Provençal Cooking 101, using the region's most typical ingredients: Herbs de Provence, tomatoes, garlic, anchovies, and olives.

Niçoise Olive Tapenade; Leg of Lamb with Herbes de Provence; Green Beans a la Vinaigrette; Roasted Tomatoes with Garlic and Breadcrumbs; Layered Potato Galette; Mixed Berry Clafoutis (Pudding Cake)

Instructor: Stefanie Sacripante

Baking for Kids 5/14 Participation 9:30 am–12:30 pm \$50.00

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: Brian Batsel

Intro to Indian Vegetarian Cooking 5/14 Demonstration 2 pm–5 pm \$65.00

Bring some masala into your kitchen as you learn the basic techniques and some delicious recipes for North Indian vegetarian cooking. *Dal Makhani (creamy black lentils); Baingan ka Bharta (eggplant with tomato);*

Gajjar ka Halwa (carrot pudding)

Instructor: Deirdre Jain

Dinner Salads 5/16 Participation 7 pm–10 pm \$65.00

In the hot summer months, who wants to heat up the house by turning on the oven? Using a grill and your stovetop, it's easy to make salad for dinner. *Grilled Shrimp Cobb Salad; Grilled Chicken & Udon Noodles; Tarragon & Wild Rice Salad; Szechuan Noodle Salad with Peppers & Snow Peas*

Instructor: Robyn Alexander

Stuffed Pasta Class 5/17 Participation 9:30 am–12:30 pm \$65.00

The best-stuffed pasta is always made at home. Learn the true Italian way of making pasta stuffed with delicious fillings. *Ricotta & Basil Ravioli with a Quick Tomato Basil Sauce; Cannelloni with Tomato & Béchamel Sauces; Tortellini Stuffed with Porcini Mushrooms with Port Cream Sauce*

Instructor: Pete Snaith

Wine Class - The Wines of France 5/17 Demonstration 7:30 pm–9:30 pm \$65.00

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 be concentrating on six regions including: Bordeaux, Burgundy, Rhone, Alsace, Loire & Champagne. Eight wines will be sampled.*

Instructor: John Peters

Mangiare in Italia 5/18 Participation 9:30 am–12:30 pm \$70.00

Delectable dishes ranging from Italy's Northern regions to the Southern regions. A culinary tour to whet your appetite. *Involtini di Vitello (stuffed veal rolls with asparagus, mortadella & Bel Paese cheese); Torta di Verdure (vegetable tart); Pappardelle Pasta with Porcini & Sausage Sauce*

Instructor: Roberto Forgione

Gluten-Free - Family Dinner 5/18 Participation 7 pm–10 pm \$65.00

This surprisingly healthful family dinner is unbelievably easy to prepare and truly enjoyable to feast upon. *Tender & Succulent Lamb Meatloaf with Gravy; Fluffy Dinner Rolls; Mashed Cauliflower on a Bed of Wilted Greens; Variety of Sugar Cookies*

Instructor: Bonita Woods

May 2011 Classes

***Cooking from the Aegean Pantry* 5/19 Participation 9:30 am–12:30 pm \$65.00**

In this class we will travel to the Cycladic islands and the island of Crete to discover the staples of the famous Mediterranean diet.

Olive Bread Rolls; Kalamata Olive Tapenade; Saganaki (pan-fried cheese); White Beans, Celery, Red Onion & Tuna Salad with Lemon Vinaigrette; Garides yiouvetsi (oven-baked shrimp with feta & tomatoes); Rice Pilaf; Portokalopita (Grandmother's orange custard fillo pie)

Instructor: Marilena Leavitt

***Wine Bites: Dessert & Wine* 5/19 Demonstration 7:30 pm–9:30 pm \$75.00**

Do you have a sweet tooth? Do you want to learn what dessert wines to serve with the perfect dessert?

Then this is the class for you. *Ice Wine with Crème Brûlée; Late Harvest Wine with Apple Tart; Muscat with Fruit & Nut Pastry; Plum Tart with Port.*

Instructor: John Peters and Pete Snaith

***Spring Celebration Wine Dinner* 5/20 Demonstration 6:30 pm–10 pm \$80.00**

Chefs Robyn and Pete team up with Wine Director John Peters to present an elegant meal featuring classic spring flavors. *Crab Salad in Crispy Wonton Cups; Risotto with Shrimp & Zucchini; Flank Steak Stuffed with Shallots & Mushrooms; Fennel & New Potato Gratin; Angel Cake with Strawberries*

Instructor: Robyn Alexander, John Peters and Pete Snaith

***Italian Cookies* 5/21 Participation 9:30 am–12:30 pm \$65.00**

Biscotti are not the only cookies Italians make. Try these tasty morsels. Join Chefs Pete and Roberto as they share their favorite recipes with you. *Amaretti with Pine Nuts; Italian Fig Cookies; Cornmeal Cookies; Almond & Apricot Biscotti*

Instructor: Pete Snaith and Roberto Forgione

***Teen Cuisine Baking 101* 5/21 Participation 2 pm–5 pm \$50.00**

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; Brownies

Instructor: Robyn Alexander

***The Cuisine of France I* 5/21 Participation 7 pm–10 pm \$65.00**

Close your eyes, imagine you are in Paris on a street called Rue de Louvre, and you walk into a small bistro for dinner. The aromas surround you as your appetite begins to swell. Dinner is served. Bon Appetit!!

Polenta with Mushroom Ragout; Salmon in Papillote (parchment); Rice Pilaf; Warm Apple & Almond Tart

Instructor: Stephen Sands

***La Primavera* 5/23 Participation 7 pm–10 pm \$65.00**

Join Pete and Roberto as they prepare a flavor-filled Spring feast to remember.

Tre Colore (3 Color) Pasta with a Primavera Sauce; Pan Seared Loin Lamb Chops with Balsamic Vinegar Cream Reduction; Broccoli Rabe; Torte di Verdure; Drambuie Gelato

Instructor: Pete Snaith and Roberto Forgione

***Gluten-Free - Breakfast and Brunch* 5/24 Participation 9:30 am–12:30 pm \$65.00**

Enjoy your weekend brunch with all the baked delights that you desire.

Fresh Fruit Fritters; Cranberry-Orange Muffins; Chocolate-Cherry Bread Pudding with Banana Caramel Sauce; Berries with Sweet Mint Glaze

Instructor: Bonita Woods

***Wine Class - The Wines of Italy* 5/24 Demonstration 7:30 pm–9:30 pm \$65.00**

Tiny, overachieving Italy-60 percent the size of France, three quarters the size of California, yet it makes 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

May 2011 Classes

Summertime Soups 5/25 Participation 2 pm–5 pm \$65.00

The bounty of summer time vegetables makes the best soups of the year.

Cream of Tomato with Parmesan Crisps; Yin & Yang Roasted Yellow & Red Bell Pepper Soup with Mascarpone; Fresh Fennel Soup

Instructor: Pete Snaith

Secrets from an Italian Baker – I 5/26 Participation 9:30 am–12:30 pm \$65.00

Pane (bread) in Italy is essential to every meal. Country loaves with thick chewy crusts, flatbreads and focaccias, herbed breads, and simple yet satisfying desserts. These all make up the Italian tradition of baking. *Focaccia alla Salvia (Focaccia with sage); Biscotti di Cioccolato e Marmellata (Chocolate and Orange Biscotti); Torta della Nonna (Grandmother's Cake)*

Instructor: Stephen Sands

Wine Class - Back to Basics: White Wine 5/26 Demonstration 7:30 pm–9:30 pm \$65.00

This course covers the fundamentals of wine including:

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

Instructor: John Peters

Couples Cooking Noche Primavera 5/27 Demonstration 7 pm–10 pm \$130.00/Couple

Chefs Robyn and Roberto let the flavors of a Tuscan spring inspire this couples cooking dinner.

Caramelized Tomato Tarts; Fresh Pasta with Asparagus & Parmesan; Seasonal White Fish with Puttanesca Sauce; Chocolate Semifreddo with Dried Fruits

Instructor: Robyn Alexander and Roberto Forgione

Knife Skills 5/28 Participation 9:30 am–12:30 pm \$65.00

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

Quick Pan Sauces 5/28 Participation 2 pm–5 pm \$65.00

Sauces add finesse to every meal. Learn how to make everyday 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

Napa Valley Style Dinner I 5/28 Demonstration 7 pm–10 pm \$70.00

Transport yourself to sunny California and the heart of wine country as we relax, explore, and enjoy the foods and flavors that have made this celebrated wine region one of America's favorite vacation spots.

Shrimp & Roasted Tomato Linguine; Roasted Pepper & Goat Cheese Salad with Kalamata Olives; Seared Halibut over Fennel & Sautéed Spinach; Zucchini & Carrot Batons; Passion Fruit Crème Brûlée

Instructor: Stephen Sands

The Art of Ravioli Making 5/31 Participation 9:30 am–12:30 pm \$65.00

Learn how to make this little pillow-shaped pasta of pure delight with three different sauces. Treat your family to a nice Sunday dinner at home.

Basic Pasta Dough; Italian Sausage & Swiss Chard; Spinach & Ricotta Ravioli; Sauces Include: Wild Mushroom Sauce, Tomato Vodka Sauce & Italian Pork Sausage Sauce

Instructor: Roberto Forgione

June 2011 Classes

P Participation
D Demonstration

Sun	Mon	Tues	Wed	Thur	Fri	Sat
29	30	31	01 Italian Sauces (P) 2-5pm	02 Entertaining with Appetizers (D) 9:30am-12:30pm Gluten-Free - Cocktail Party Nibbles (P) 7-10pm	03 Ladies Lunch Bunch (P) 11:30am-1:30pm The Dinner Party (D) 7-10pm	04 Souffle/Rama (P) 2-5pm Child & Parent Afternoon Snacks (P) 2-5pm Cajun Cooking Night (D) 7-10pm
05	06	07 The Basics of Rustic Breads (P) 9:30am-12pm Wine Class - Champagne & Sparkling Wines (D) 7:30-9:30pm	08 Regional Italian Cooking - 3 Part Series (P) 7-10pm Hearty Foods from Northern Greece (D) 7-10pm	09 Magic with Mango! (D) 2-5pm Wine Bites: Smoked Foods with Smoky Wines (D) 7:30-9:30pm	10 Basic Stocks (P) 2-5pm "Three Chefs & The Wine Guy" (D) 6:30-10pm	11 Teen Cuisine Pasta Workshop (P) 9:30am-12:30pm Backyard BBQ with Fruit (D) 2-5pm Start of Summer Wine Dinner (D) 6:30-10pm
12	13 Knife Skills (P) 7-10pm	14 Easy, Exotic Entertaining (D) 7-10pm Wine Class - Wines of the Central Coast of California (D) 7:30-9:30pm	15 Lasagna al Forno (P) 9:30am-12:30pm Regional Italian Cooking - 3 Part Series (P) 7-10pm	16 Baking American Classics (P) 9:30am-12:30pm Elegant Dinner Parties at Home - I Italian Night (D) 7-10pm Wine Bites: Seafood & White Wine (D) 7:30-9:30pm	17 TGIF Vino & Pizza Night (P) 7-10pm	18 From the Farmer's Market (P) 9:30am-12:30pm Super Salsas (P) 2-5pm "Wrapped and Trapped" (D) 7-10pm The Dinner Party (D) 7-10pm
19	20 Teen Baking - SUMMER CAMP (P) 9:30am-12:30pm	21 Teen Baking - SUMMER CAMP (P) 9:30am-12:30pm Gluten-Free - Picnic Treats (P) 2-5pm Wine Class - The Wines of Washington State & Oregon (D) 7:30-9:30pm Elegant Chicken Dishes (D) 7-10pm	22 Teen Baking - SUMMER CAMP (P) 9:30am-12:30pm	23 Teen Baking - SUMMER CAMP (P) 9:30am-12:30pm Introduction to Turkish Cuisine: Much More Than Shish Kebabs! (P) 7-10pm Wine Class - Bordeaux on a Budget (D) 7:30-9:30pm	24 Teen Baking - SUMMER CAMP (P) 9:30am-12:30pm Twilight Picnic Basket (D) 7-10pm Cooking Your Way through Italy (P) 7-10pm	25 Fancy Cakes: Icing & Decorating (P) 9:30am-12:30pm Summer Up in Smoke (D) 7-10pm Summer Up in Smoke (D) 7-10pm
26	27 Kids Favorite Foods - SUMMER CAMP (P) 9:30am-12:30pm	28 Kids Favorite Foods - SUMMER CAMP (P) 9:30am-12:30pm Summer Sipping & Backyard BBQ Wines (D) 7:30-9:30pm	29 Kids Favorite Foods - SUMMER CAMP (P) 9:30am-12:30pm Cooking in Campania & Naples (D) 7-10pm	30 Kids Favorite Foods - SUMMER CAMP (P) 9:30am-12:30pm Knife Skills (P) 7-10pm Wine Class - Back to Basics: Red Wine (D) 7:30-9:30pm	01	02

Italian Sauces **6/1** **Participation** **2 pm-5 pm** **\$65.00**

Any time is the perfect time to make tomato-based sauces either from fresh or canned tomatoes. These sauces can be made ahead and frozen.

Tomato & Fresh Basil Pesto; Bolognese Sauce; Roasted Red Pepper & Tomato Sauce

Instructor: Pete Snaith

Entertaining with Appetizers **6/2** **Demonstration** **9:30 am-12:30 pm** **\$65.00**

Learn how to prepare elegant crowd pleasers combining food that complements each other.

Wild Mushroom & Goat Cheese Crostini; Smoked Salmon on Bagel Chips with Horseradish Cream; Blue Cheese & Roasted Almond Mini Tarts; Asiago-stuffed Dates with Bacon & Smoked Paprika; Leek, Pancetta & Gruyere-filled Mini Fillo Cups

Instructor: Marilena Leavitt

Gluten-Free - Cocktail Party Nibbles **6/2** **Participation** **7 pm-10 pm** **\$65.00**

A gluten-free lifestyle can also be suave and elegant.

Almond Crackers with Cuban Tomato Pesto; Baked Olive and Cheese Balls; Miniature Quiche Variety; Fruit Kabob with Sweet Chili Cream

Instructor: Bonita Woods

June 2011 Classes

Ladies Lunch Bunch 6/3 **Demonstration** 11:30 am–1:30 pm \$65.00

Join Pete and Robyn as they prepare a light menu that makes a great lunch or brunch presentation. *Mushroom & Bacon Frittata with Roasted Tomatoes; Herb Roasted Potatoes; Mixed Baby Greens in Parmesan Nests; Pear & Ricotta Blintzes with Spiced Maple Butter*

Instructor: Robyn Alexander and Pete Snaith

The Dinner Party 6/3 **Demonstration** 7 pm–10 pm \$70.00

Classic dinner party 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 Rack of Lamb with Couscous & Tahini Dressing; Roasted Asparagus with Lemon; Summer Melon Salad with Fresh Berries*

Instructor: Stephen Sands

Souffle'o'Rama 6/4 **Demonstration** 2 pm–5 pm \$65.00

An aura of superstitious fear hovers about the baking of a soufflé. In truth, it is nothing more than a simple mixture of eggs, flour, butter and flavorings, sometimes savory, sometimes sweet. Join Stephen as he demystifies the soufflé for you. *Goat Cheese Soufflé with Thyme; Roasted Garlic Soufflé; Classic Chocolate Soufflé; Pear & Crystalized Ginger Soufflé*

Instructor: Stephen Sands

Child & Parent Afternoon Snacks 6/4 **Participation** 2 pm–5 pm \$80.00/Pair

These healthy afternoon treats take the edge off hunger while kids are waiting for dinner. *Fruit & Yogurt Smoothies; Herbed Cream Cheese with Veggies; Chocolate Chip Granola Bars; Spicy Pita Chips & Salsa*

Instructor: Robyn Alexander

Cajun Cooking Night 6/4 **Demonstration** 7 pm–10 pm \$65.00

There is so much more to Cajun food than gumbo. *Crawfish Bisque; Pan Seared Veal With Meuniere Sauce; Sautéed Yellow Squash with Tasso Ham; New Orleans Bread Pudding with Lemon & Chantilly Sauce*

Instructor: Pete Snaith

The Basics of Rustic Breads 6/7 **Participation** 9:30 am–12 pm \$65.00

Learn the basics of bread dough and how moisture, rise times, and handling can work to create finished breads a baker can be proud of. *French Bread; White & Wheat Dough, to make Focaccia, Breadsticks & Rolls*

Instructor: Bonita Woods

Wine Class - Champagne & Sparkling Wines 6/7 **Demonstration** 7:30 pm–9:30 pm \$70.00

From great values to the sublime. Let's explore the wonderful world of bubbly.

We will taste Spanish Cava, Italian Prosecco, California Sparkling, Cremant de Loire & Several French Champagnes.

Instructor: John Peters

Regional Italian Cooking - 3 Part Series 6/8, 6/15, 6/22 **Participation** 7 pm–10 pm \$185.00/Entire Series

Celebrate Italy and all its flavors. No other country is so closely tied to our longing for sun, mild breezes, and blue oceans as Italy. Travel with Stephen to Piedmont, Amalfi, and Campania as you explore their unique flavors.

Piedmont: *Torta di Patate (potato tart); Il Pollo al Limone (braised chicken in wine w/ lemon); Zucchini in Umido (zucchini & tomato); Flourless Chocolate Tart with Orange Sauce*

Amalfi: *Pasta with Eggplant, Tomatoes & Mozzarella; Bronzino in Pergamena (black sea bass in parchment); Braised Fennel with Tomatoes; Torta di Noce (classic hazelnut cake)*

Campania: *Risotto ai Funghi e Asparagi (risotto with mushrooms & asparagus); Grilled Marinated Beef; Crispy Roasted Potatoes with Garlic & Herbs; Apple-Pear Tart with Almonds*

Instructor: Stephen Sands

June 2011 Classes

Hearty Foods from Northern Greece 6/8 **Demonstration** 7 pm–10 pm **\$65.00**

Recipes with history - some of the oldest Greek recipes can be found in those regions. Join Chef Marilena and travel back in time to discover flavorful recipes from Greece's past.

Warm Seasoned Pita Bread & Yogurt Spread; Spanakopita (spinach & feta cheese roulade); Moussaka (layered, sliced eggplant with savory meat & Greek béchamel sauce); Fresh Green Salad with Dill & Feta Dressing; Karidopita (orange & walnut cake)

Instructor: Marilena Leavitt

Magic with Mango! 6/9 **Demonstration** 2 pm–5 pm **\$65.00**

Mango, also called 'The King of Fruits', is one of the most nutritious, not to mention delicious, fruits available. *Blueberry-Mango Fritter Cakes; Grilled Ginger Chicken with Mango Salsa; Mango & Orange Tart with Candied Citrus Zest; Summertime Mango Lassi with Fresh Berries*

Instructor: Bonita Woods

Wine Bites: Smoked Foods with Smoky Wines 6/9 **Demonstration** 7:30 pm–9:30 pm **\$75.00**

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

Instructor: John Peters and Pete Snaith

Basic Stocks 6/10 **Participation** 2 pm–5 pm **\$65.00**

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

"Three Chefs & The Wine Guy" 6/10 **Demonstration** 6:30 pm–10 pm **\$80.00**

Chef's Stephen, Pete, Roberto and our Wine Director, John Peters, team up and combine their talents to provide you with a gastronomic special evening dinner.

Corso Salad with Shaved Parmigiano Cheese; Wild Boar Ragu Served with Potato Gnocchi; White Fish in Cartolino (parchment); Broccolini with Garlic, Olive Oil & Hot Pepper; Cannoli

Instructor: Roberto Forgione, Pete Snaith, Stephen Sands and John Peters

Teen Cuisine Pasta Workshop 6/11 **Participation** 9:30 am–12:30 pm **\$50.00**

Hand-cranked pasta from scratch is a significant accomplishment in the kitchen. Come learn how to do it! *One Egg Pasta; Fettucine Alfredo; Spinach Ravioli with Marinara Sauce*

Instructor: Robyn Alexander

Backyard BBQ with Fruit 6/11 **Participation** 2 pm–5 pm **\$65.00**

Friends, BBQ, the sweet and tangy aroma of grilled pineapple and beef... It's time to enjoy summer! *Hawaiian Steak with Grilled Pineapple; Tropical "Forbidden" Black Rice from Southern China; Peach Salad;*

Thai Coleslaw

Instructor: Bonita Woods

Start of Summer Wine Dinner 6/11 **Demonstration** 6:30 pm–10 pm **\$90.00**

Accompany Stephen and John on a culinary excursion bursting with flavor; filled with new tastes and combinations, and wine pairings that are sure to please your palate.

Shrimp & Red Pepper Bisque; Jumbo Sea Scallops with Corn Coulis & Tomato; Mixed Greens Salad with Apple & Cheddar with Sherry Wine Vinaigrette; Hazelnut-Crusted Veal Chop with Port Demi-Glace; Roasted Potatoes with Garlic & Rosemary; Crepes with Caramelized Pear & Confectioner's Custard

Instructor: Stephen Sands and John Peters

June 2011 Classes

Knife Skills 6/13 **Participation** 7 pm–10 pm **\$65.00**

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: Pete Snaith

Easy, Exotic Entertaining 6/14 **Participation** 7 pm–10 pm **\$65.00**

A dinner party doesn't have to be a sit-down-on-time-meat-and-2-veg-affair! Let's impress with a relaxed mélange of international flavors, buffet style. *Mediterranean Polenta Squares with Garlicky Roast Peppers & Basil; Melon with Lime Zest & Rock Salt Banderillas; Korean Style Flank Steak; Tropical Shrimp, Mango & Cucumber Salad; Turkish Orange-Blossom Ice Cream*

Instructor: Stefanie Sacripante

Wine Class - Wines of the Central Coast of California 6/14 **Demonstration** 7:30 pm–9:30 pm **\$65.00**

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

Instructor: John Peters

Lasagna al Forno 6/15 **Participation** 9:30 am–12:30 pm **\$65.00**

This wonderful, one dish staple lends itself to creativity and experimentation for cooks of all levels. It can be prepared in advance and served as a main dish or even as a dessert. *Lasagna Verdi Alla Bolognese; Quattro Formaggio Lasagna (Four Cheese Lasagna); Fresh Apple Dessert Lasagna*

Instructor: Roberto Forgione

Baking American Classics 6/16 **Participation** 9:30 am–12:30 pm **\$65.00**

Get back to the baking basics with Binni and rediscover old fashion, comforting desserts! *Oreo Cupcakes; Ultimate Chocolate Chip Cookies; Cinnamon Rolls; Tar Heel Pie*

Instructor: Binni Chadda

Elegant Dinner Parties at Home - I Italian Night 6/16 **Participation** 7 pm–10 pm **\$65.00**

Learn to create easy yet elegant dinners to entertain your guests at home. Join Chef Mike as he guides you through the steps to create your own dinner parties. *Mixed Antipasto (prosciutto, salami, mozzarella, marinated artichokes, olives); Fennel & Arugula Salad with Olive Oil, Lemon Juice & Shaved Parmesan; Braised Pork Chops with Tomato & Fennel; Creamy Polenta; Chocolate Tiramisu*

Instructor: Mike Selman

Wine Bites: Seafood & White Wine 6/16 **Demonstration** 7:30 pm–9:30 pm **\$75.00**

Minerals in my wine, minerals in my food. Come taste an array of seafood and the wines that match perfectly. *Scallops & Sancerre; Shrimp & Albariño; Crab Cakes & Chardonnay; Trout with Champagne*

Instructor: John Peters and Pete Snaith

TGIF Vino & Pizza Night 6/17 **Participation** 7 pm–10 pm **\$65.00**

Explore the many other things to do with good pizza dough. Join Chefs Pete and Roberto for a stay-at-home pizza night. *Stuffed Pizzas (different than what you have probably experienced); Calzones; Stromboli*

Instructor: Pete Snaith and Roberto Forgione

From the Farmer's Market 6/18 **Participation** 9:30 am–12:30 pm **\$65.00**

You can't resist the beautiful produce at the farmer's market. Turn your simple produce into tasty summer fare. *Curried Corn Salsa; Zucchini Frittata; Pesto Shrimp with Avocado Salsa; Patriotic Berry Tart with Ginger Cream*

Instructor: Robyn Alexander

June 2011 Classes

Super Salsas 6/18 Participation 2 pm–5 pm \$65.00

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 Habanero Salsa*

Instructor: Brian Batsel

"Wrapped and Trapped" 6/18 Participation 7 pm–10 pm \$65.00

Great food comes in little packages! Chef Marilena will show you how to turn these little surprise packages into a night of great food and fun. *Cheese Boureki (Feta cheese and dill wrapped in filo tubes); Suppli al Telefono (Arborio rice balls, deep fried with a hidden mozzarella center); Cremini Mushrooms, Nuts & Goat Cheese Strudel; White Fish, Baked in Parchment Paper with Lemon & Herbs; Lemon Custard Crêpes with Raspberry Coulis*

Instructor: Marilena Leavitt

The Dinner Party 6/18 Demonstration 7 pm–10 pm \$70.00

Classic dinner party menus designed to make an impression, yet still minimize your time in the kitchen so you can enjoy the time with your guests. *Fennel, Taleggio Cheese & Cardamom Tart; Three-Lettuce Salad with Asian Pear, Sweet Gorgonzola & Toasted Pine Nuts in a Sherry Vinaigrette; Mediterranean Glazed Salmon with Potatoes; Sautéed Zucchini Shoestrings, Fresh Raspberries with Mascarpone Cream in Pastry Puffs*

Instructor: Stephen Sands

Teen Baking 6/20–6/24 Participation 9:30 am–12:30 pm \$325.00/Week

SUMMER CAMP

Teens join Chef Robyn to learn essential baking skills and techniques. Please see the Culinaria Website for detailed menus.

Instructor: Robyn Alexander

Gluten-Free - Picnic Treats 6/21 Participation 2 pm–5 pm \$65.00

A casual but fun summertime meal for friends and family!

Southern Fried Chicken; Buttermilk Biscuits; Grilled Vegetable Tartlet; Rainbow Salad with Nut Croutons; Variety of Meringue Cookies

Instructor: Bonita Woods

Wine Class - The Wines of Washington State & Oregon 6/21 Demonstration 7:30 pm–9:30 pm \$65.00

Sometimes overlooked in the shadow of California wines, these two regions have a lot to offer.

Wine Varietals to be tasted: Chardonnay, Pinot Noir, Pinot Gris, Merlot, and Cabernet. Eight wines to be tasted.

Instructor: John Peters

Elegant Chicken Dishes 6/21 Participation 7 pm–10 pm \$65.00

Chicken is possibly the most versatile cooking ingredient of all. Class includes three recipes using chicken to provide you with three dishes using a range of cooking techniques.

Coq Au Vin (French country stew); Braised Chicken with Garlic, Rosemary, Tomato & Wine Sauce; Chicken Marsala with Mushrooms & Rosemary

Instructor: Roberto Forgione

Introduction to Turkish Cuisine: Much More Than Shish Kebabs! 6/23 Participation 7 pm–10 pm \$65.00

Turkish cuisine is a blend of Mediterranean, eastern European, and Middle Eastern cooking. An introduction to this healthy cuisine with home-style, typical Turkish dishes that you will return to again and again.

Classic Lamb Köfte; Buttered Rice Pilaf; Leeks in Olive Oil; Braised Runner Beans with Tomatoes in Lemon Juice and Olive Oil; Milk Pudding with Rosewater Essence

Instructor: Stefanie Sacripante

June 2011 Classes

Wine Class - Bordeaux on a Budget 6/23

Demonstration 7:30 pm–9:30 pm \$65.00

We all love to drink \$80 Red Bordeaux but for those of you who want to find solid \$20-30 Bordeaux this is the class for you. We will look at some of the lesser regions for good, inexpensive, drinking wines, plus find the deals in the best districts.

Instructor: John Peters

Twilight Picnic Basket

6/24

Demonstration 7 pm–10 pm

\$75.00

Prepare for a twilight picnic under the stars as Chef Robyn and John Peters match a meal with wines for your special enjoyment. *Mango & Cucumber Noodle Salad; Grilled Salmon with Wasabi Mayo; Veggie Stir-Fry; Bing Cherry Cheese Tarts*

Instructor: Robyn Alexander and John Peters

Cooking Your Way through Italy

6/24

Participation

7 pm–10 pm

\$65.00

Every Italian region is different. We will travel from the North all the way to Sicily, enjoying the great diversity of local cuisines and learning how to make simple and delicious meals. *Crostini alla Gorgonzola – Lombardy; Panzanella – Tuscany (rustic bread, tomato & summer vegetable salad); Pizza Bianca – Campania (white pizza with olive oil and garlic); Farfalle con Pesto di Rucola – Apulia (Bow tie pasta with an arugula pesto); Straccetti di Manzo con Pecorino – Latium (thinly sliced beef, flash cooked with arugula and topped with pecorino); Granita di Limone e Cedro – Sicily (lemon-lime granita)*

Instructor: Marilena Leavitt

Fancy Cakes: Icing & Decorating

6/25

Participation

9:30 am–12:30 pm

\$65.00

It's time to take your cake baking skills up a notch! Your friends will think there is a new gourmet bakery in town. *Molded Chocolate & Fondant Flowers; Cornelli Lace Design with Royal Icing; Cake Border Designs; "Wicker Basket" Cake filled with a Buttercream Bouquet*

Instructor: Bonita Woods

Indian Street Food

6/25

Demonstration

2 pm–5 pm

\$65.00

There's no better place to sample tongue-tantalizing street foods than in India. Take a virtual tour of the teeming streets of Old Delhi and Mumbai's Chowpatty Beach with these delicious vegetarian street foods, and learn some basic Indian cooking techniques along the way. *Masala Peanuts (warm peanuts with tomatoes, onions, spices & cilantro); Aloo ki Tikki (pan-fried potato patties with yogurt & chutneys); Cilantro Chutney; Tamarind Chutney; Pau Bhaji (vegetable mixture with butter-toasted buns); Plain Sweet Lassi (yogurt drink)*

Instructor: Deirdre Jain

Summer Up in Smoke

6/25

Demonstration 7 pm–10 pm

\$70.00

Fire up the smoker and the grill. What's better than grilled and smoked food with an ice-cold beer? Served with beer. *Smoked Tomatoes Stuffed With Fresh Basil Pesto & Mozzarella Cheese; Smoked Duck Breast with Zinfandel Reduction; Grilled Corn On-The-Cob with Thai Basil Butter; Grilled Peaches with Caramel Sauce & Whipped Cream*

Instructor: Pete Snaith

Kids Favorite Foods

6/27 - 7/01

Participation

9:30 am–12:30 pm

\$325.00/Week

SUMMER CAMP

Join Chef Brian for this camp session which will teach the younger set the basics from Soup to Chicken to Salads. Please see the Culinaria Website for detailed menus.

Instructor: Brian Batsel

Summer Sipping & Backyard BBQ Wines

6/28

Demonstration

7:30 pm–9:30 pm

\$65.00

Are you tired of your old stand-by house wines? Come reinvigorate your wine rack with some great new summer wines. We will cover straight sipping wines for the patio, plus an array of wines to cover just about any summer dinner dish.

Instructor: John Peters

June 2011 Classes

Cooking in Campania & Naples **6/29** **Demonstration** **7 pm-10 pm** **\$65.00**

Join Chef Roberto as he celebrates the food of Naples and Campania. This class provides all the techniques and details you need to make delicious dishes with authenticity and ease. *Caprese Salad (fresh sliced tomatoes with mozzarella, olive oil & basil pesto); Sugo Napolitano with Italian Sausage Served Over Fresh Potato Gnocchi; Saltimbocca (scaloppini) alla Sorrentina; Broccoli Rabe Affogati (olive oil, garlic & hot pepper); Funghi in Padella (fried); Limoncello Tiramisú*

Instructor: Roberto Forgione

Knife Skills **6/30** **Participation** **7 pm-10 pm** **\$65.00**

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: Pete Snaith

Wine Class - Back to Basics: Red Wine **6/30** **Demonstration** **7:30 pm-9:30 pm** **\$65.00**

This course covers the fundamentals of wine including: 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 red wine knowledge. *We will taste and discuss 9 Red Grape Varieties Including: Pinot Noir, Sangiovese, Cabernet Sauvignon, Zinfandel, Syrah, Merlot, Malbec, Nebbiolo, and Tempranillo.*

Instructor: John Peters



July 2011 Classes

P Participation
D Demonstration

Sun	Mon	Tues	Wed	Thur	Fri	Sat
26	27	28	29	30	01 Kids Favorite Foods - SUMMER CAMP (P) 9:30am-12:30pm Napa Valley Style Dinner II (D) 7-10pm Quick Fish Dinner (P) 7-10pm	02 Salads & Grains (P) 2-5pm Couples Cooking Bayou's Best (P) 7-10pm
03	04	05 Easy, Yet Exotic Entertaining (P) 7-10pm Wine Class - Burgundy on a Budget (D) 7:30-9:30pm	06 Pollo Italiano (P) 9:30am-12:30pm Cooking from the Culinary Heart of Italy (D) 7-10pm	07 Bread Workshop (P) 9:30am-12:30pm Wine Bites: Grilled Foods with Wine (D) 7:30-9:30pm	08 In Vino VERITAS (D) 6:30-10pm Indian Home Cooking (P) 7-10pm	09 Elegant Dinner Parties at Home-II Summer Dinner (D) 2-5pm Couples Cooking Thai Adventure (P) 7-10pm
10 International Cuisine for Kids - SUMMER CAMP (P) 9:30am-12:30pm International Cuisine for Teens - SUMMER CAMP (P) 2pm-5pm Knife Skills (P) 7-10pm	11	12 International Cuisine for Kids - SUMMER CAMP (P) 9:30am-12:30pm International Cuisine for Teens - SUMMER CAMP (P) 2pm-5pm Wine Class - South America-Chile & Argentina(P) 7:30-9:30pm	13 International Cuisine for Kids - SUMMER CAMP (P) 9:30am-12:30pm International Cuisine for Teens - SUMMER CAMP (P) 2pm-5pm Elegant Dinner Parties at Home III - Spanish Night (P) 7-10pm	14 International Cuisine for Kids - SUMMER CAMP (P) 9:30am-12:30pm International Cuisine for Teens - SUMMER CAMP (P) 2pm-5pm Wine Bites: Bastille Day (P) 7:30pm-10pm	15 International Cuisine for Kids - SUMMER CAMP (P) 9:30am-12:30pm International Cuisine for Teens - SUMMER CAMP (P) 2pm-5pm Candlelight Dinner for Two On the Patio (D) 2-5pm Cooking Together- A Dinner Party (D) 7-10pm	16 Simple, Flavorful & Healthful: Desserts (P) 2-5pm Flavors & Memories From The Caribbean (P) 7-10pm
17 Teens Cook Dinner - SUMMER CAMP (P) 2-5pm	18 Teens Cook Dinner - SUMMER CAMP (P) 2-5pm Gluten-Free Baking - Fancy Desserts (P) 9:30am- 12:30pm Wine Class - The Wines of Tuscany (D) 7:30-9:30pm	19	20 Teens Cook Dinner - SUMMER CAMP (P) 2-5pm	21 Teens Cook Dinner - SUMMER CAMP (P) 2-5pm Rustic Breads (P) 9:30am- 12:30pm Wine Bites: Mediterranean Flavors & Wine (D) 7:30-9:30pm	22 Teens Cook Dinner - SUMMER CAMP (P) 2-5pm The Cuisine of France II (D) 2-5pm Tropical Island Wine Dinner Paired with wines (P) 7-10pm	23 Indian Summer Food (P) 2-5pm Couples Cooking Chesapeake Bay (P) 7-10pm Napa Valley Style Dinner III (D) 7-10pm
24 Kids Cook Every Meal - SUMMER CAMP (P) 9:30am-12:30pm Wine Class - The Wines of Germany (D) 7:30-9:30pm	25 Kids Cook Every Meal - SUMMER CAMP (P) 9:30am-12:30pm Simple, Flavorful & Healthful: Salads from Around the World (D) 2-5pm	26 Kids Cook Every Meal - SUMMER CAMP (P) 9:30am-12:30pm Simple, Flavorful & Healthful: Salads from Around the World (D) 2-5pm	27 Kids Cook Every Meal - SUMMER CAMP (P) 9:30am-12:30pm Simple, Flavorful & Healthful: Salads from Around the World (D) 2-5pm	28 Kids Cook Every Meal - SUMMER CAMP (P) 9:30am-12:30pm Wine Class - Wines of the Loire Valley (D) 7:30-9:30pm	29 Kids Cook Every Meal - SUMMER CAMP (P) 9:30am-12:30pm Northern Italian Dinner (D) 6:30-10pm	30 Corn! (D) 9:30am-12:30pm Knife Skills (P) 7-10pm The Dinner Party (D) 7-10pm
31	01	02	03	04	05	06

Napa Valley Style Dinner II 7/1 Demonstration 7 pm-10 pm \$70.00

Few things are more satisfying than gathering friends and family around the table. Savor the sensual pleasures of casual cooking in the style of Napa Valley, which marries the rich tradition of Stephen's Italian heritage with the fresh flavors of California's celebrated wine country.

Spinach & Goat Cheese Pastry Turnover; Greek Style Salad, Pan Seared Red Snapper with Basil-Citrus Sauce; Pearl Couscous with Rainbow Vegetables; Walnut & Ricotta Tart with Chocolate Dust

Instructor: Stephen Sands

Quick Fish Dinner 7/1 Participation 7 pm-10 pm \$65.00

Learn the techniques of preparing a delicious fish dinner to share with your loved ones.

Mixed Green Salad with Orange Balsamic Vinaigrette; Pan Seared Seasonal Fish with Sun Dried Tomato Fennel Sauce Served on Polenta; Grilled Corn On-The-Cob with Thyme Butter

Instructor: Pete Snaith

July 2011 Classes

Salads & Grains 7/2 Participation 2 pm–5 pm \$65.00

Enjoying a diet rich with whole grains helps to keep your blood sugar stable and your energy levels running smoothly. *Classic Tabbouleh; Chilled Farro; Curried Wheatberries; Arame, Edamame & Millet Salad; Pineapple Couscous with a Sweet Lemon & Mint Dressing*

Instructor: Bonita Woods

Couples Cooking Bayou's Best 7/2 Participation 7 pm–10 pm \$130.00/Couple

Back by popular demand, this couples class offers Louisiana's best flavors in a casual atmosphere.

Chicken Gumbo; Shrimp & Cheese Grits; Blackened Tilapia; Dirty Rice; Beignets

Instructor: Robyn Alexander

Easy, Yet Exotic Entertaining 7/5 Participation 7 pm–10 pm \$65.00

A dinner party doesn't have to be a sit-down, or on-time meat and two vegetable affair! Let's impress with a relaxed mélange of international flavors, buffet style. *Melon with Lime Zest & Rock Salt Banderillas; Korean Style Flank Steak; Tropical Shrimp, Mango & Cucumber Salad; Orange-Blossom Ice Cream*

Instructor: Stefanie Sacripante

Wine Class - Burgundy on a Budget 7/5 Demonstration 7:30 pm–9:30 pm \$65.00

We all love to drink \$80 Red and White Burgundy but for those of you who want to find solid \$20-30 Burgundy, this is the class for you. *We will look at some of the lesser regions for good inexpensive drinking plus find the deals in the best districts. Eight wines to be tasted.*

Instructor: John Peters

Pollo Italiano 7/6 Participation 9:30 am–12:30 pm \$65.00

Popular Italian classic chicken dishes, which are quick and easy to make in your own home for your family and friends. Learn easy techniques and methods of preparation. Let your home be the best restaurant in town. *Chicken Piccata; Chicken Marsala; Chicken Parmigiano; Chicken Involtini with Fresh Sage, Italian Fontina Cheese & Prosciutto in a Light Tomato Sauce*

Instructor: Roberto Forgione

Cooking from the Culinary Heart of Italy 7/6 Demonstration 7pm–10 pm \$65.00

A meal from the region of Emilia Romagna, highlighting locally produced products like Parmigiano Reggiano, Prosciutto di Parma, Modena balsamic vinegar and the official "ragù alla Bolognese". *Frico (crispy Parmigiano Reggiano rounds); Melon with Prosciutto di Parma; Erbazzone all'Emiliana (Swiss chard and pancetta tart); Insalata Mista (mixed green salad with Modena balsamic vinaigrette); Ragù alla Bolognese (pasta with the official recipe for ragù from Bologna); Fresh Strawberries with Balsamic Reduction & Mascarpone Cream*

Instructor: Marilena Leavitt

Bread Workshop 7/7 Participation 9:30 am–12:30 pm \$65.00

Learn to make bread dough, including an all-purpose recipe used to create a variety of finished breads.

Beer Bread; Cinnamon Sticky Rolls; Blueberry Coffee Cake

Instructor: Robyn Alexander

Wine Bites: Grilled Foods with Wine 7/7 Demonstration 7:30 pm–9:30 pm \$75.00

Take the worry out of what wine to serve with all the yummy things coming off the grill this summer.

Grilled Eggplant, Squash, Fennel & Asparagus with Fume Blanc; Grilled Shrimp with Central Coast Chardonnay; Grilled Salmon with Pinot Noir & Grilled Lamb with Shiraz

Instructor: John Peters and Pete Snaith

Indian Home Cooking 7/8 Participation 7 pm–10 pm \$65.00

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

July 2011 Classes

\$90.00

Instructor: Roberto Forgione, Pete Snaith, Stephen Sands and John Peters

\$65.00

Instructor: Mike Selman

\$130.00/Couple

Instructor: Robyn Alexander and Pete Snaith

\$325.00/Week

Instructor: Brian Batsel

\$325.00/Week

Instructor: Robyn Alexander

\$65.00

Instructor: Pete Snaith

\$65.00

Instructor: John Peters

July 2011 Classes

Elegant Dinner Parties at Home III - Spanish Night 7/13 Participation 7 pm–10 pm \$75.00

Learn to create easy yet elegant dinners to entertain your guests at home. Join Chef Mike as he guides you through the steps to create your own dinner parties.

Tapas (tomato bread with Serrano ham, piquillo peppers & marinated anchovies, sliced chorizo & Manchego cheese); Green Salad with Apple, Manchego Cheese, Walnuts & Sherry Vinaigrette; Zarzuela with Lobster, Shrimp, Mussels & Scallops with Saffron Rice Pilaf; Chocolate Flan with Dulce de Leche Cream

Instructor: Mike Selman

Wine Bites: Bastille Day 7/14 Demonstration 7:30 pm–9:30 pm \$75.00

Let's celebrate Bastille day with a flight of four French wines paired with some tasty French food.

The Wines of Alsace Paired with Roasted Garlic Soufflé; Loire Valley with Herbed Shrimp; Red Burgundy Matched with Coq au Vin; Red Bordeaux Matched with Roasted Lamb.

Instructor: John Peters and Pete Snaith

Candlelight Dinner for Two On the Patio 7/15 Participation 2 pm–5 pm \$125.00/Pair

What is romance? Cooking with someone you love to share a meal that you lovingly prepared together...

Cheese Soufflé for Two; Veal Chop Braised with Artichoke Confit; Buttermilk Biscuits (flavored with garlic & Parmesan); Seared Asparagus Spears perched on a Nest of Lemon Glazed Carrots

Instructor: Bonita Woods

Cooking Together- A Dinner Party 7/15 Demonstration 7 pm–10 pm \$65.00

Do you avoid hosting dinner parties because cooking with your significant other leads to World War III? Join Binni and Chris and learn how to prepare a low stress, delicious meal while cooking together peacefully. *Crostini; Zucchini Salad; Swiss Chard Ravioli; Crab Cakes; Roasted Haricots Verts; Chocolate Tart*

Instructor: Binni Chadd

Simple, Flavorful & Healthful: Desserts 7/16 Participation 2 pm–5 pm \$65.00

These classic desserts get a healthful makeover. We will explore a variety of tricks and techniques to make your favorite sweets healthier. *Glazed Pineapple Cream Tart; Zucchini & Carrot Cake with Cream Cheese Icing; Chocolate & Wheat Germ Cake; Vanilla-Bourbon Ice Cream*

Instructor: Bonita Woods

Flavors & Memories From The Caribbean 7/16 Participation 7 pm–10 pm \$65.00

The Caribbean Islands - to some, it is heaven on earth. These mesmerizing isles crisscross miles of crystal-clear waters. The foods - diverse, exotic, and tropical, are the ingredients for a cuisine extraordinaire! Join Stephen for an evening in the Caribbean. *Jamaican Patties; Chicken with Pineapple; Fried Plantain; Coconut Custard*

Instructor: Stephen Sands

Teens Cook Dinner 7/18 - 7/22 Participation 2 pm–5 pm \$325.00/Week

SUMMER CAMP

Join Chef Brian as he teaches the basics for everyday cooking. Please see the Culinary Website for detailed menus.

Instructor: Brian Batsel

Gluten-Free Baking - Fancy Desserts 7/19 Participation 9:30 am–12:30 pm \$65.00

Gluten-free confectionary elegance taken to the sweetest level! Your friends will be yummiy impressed and only you will know how easy these recipes are to prepare. *Coconut English Trifle; Chocolate & Brandy Madeleine with Chocolate Fondant; Strawberry Cream Cake; Fresh Fruit Tart*

Instructor: Bonita Woods

July 2011 Classes

Wine Class - The Wines of Tuscany 7/19 **Demonstration** 7:30 pm–9:30 pm **\$70.00**

Yes, we all know Chianti is from Tuscany. Along with that, let's discover the other gems from this beautiful part of Italy. *Vernaccia di San Gimignano, Brunello di Montalcino, Vino Nobile di Montepulciano, Carmignano, and lets not forget Vin Santo. Eight wines to be tasted.*

Instructor: John Peters

Rustic Breads 7/21 **Participation** 9:30 am–12:30 pm **\$65.00**

Learn the basics of bread dough and how moisture, rise times, and handling can work to create wonderful breads. *Basic White & Wheat Dough; Focaccia, Bread Sticks; Flat Breads*

Instructor: Robyn Alexander

Wine Bites: Mediterranean Flavors & Wine 7/21 **Demonstration** 7:30 pm–9:30 pm **\$75.00**

This area "got it right," with food and wine a long time ago.

Provençal Goat Cheese & Vegetable Terrine with Provence Rosé; Spanakopita with Spicy Greek Red; Dolmas with Spanish Crianza; Chicken Piccata with Chianti Classico

Instructor: John Peters and Pete Snaith

The Cuisine of France II 7/22 **Demonstration** 2 pm–5 pm **\$70.00**

French cuisine is classic in nature, yet can be simple, delicious, and uncomplicated. Explore the changes in French cuisine, which are lighter in nature and lower in fat.

Goat Cheese Soufflé with Thyme; Fennel, Mushroom & Arugula Salad with Seared Scallops; Pan-Roasted Salmon with Savoy Cabbage, Cider & Applewood Smoked Bacon; Campari-Poached Pears with Raspberry Coulis & Mascarpone Quenelles

Instructor: Stephen Sands

Tropical Island Wine Dinner 7/22 **Demonstration** 7 pm–10 pm **\$80.00**

Summer breezes bring the scents of savory spices, and tropical heat ripens fruit to perfection. Join Robyn and John for foods and wines that evoke memories of tropical beaches.

Mango & Red Onion Salad; Pineapple Glazed Grilled Chicken Breasts; Pigeon Peas & Rice; Tropical Fruit Crêpes with Vanilla Bean & Butter Rum Sauce

Instructor: Robyn Alexander and John Peters

Indian Summer Food 7/23 **Demonstration** 2 pm–5 pm **\$65.00**

Indians have perfected the art of cooling and refreshing foods, perfect for scorching hot summer days. Join us as you learn to prepare seasonal foods fit for our own hot Northern Virginia summers.

Dahi Vade (lentil dumplings with yogurt chutneys); Cilantro Chutney; Tamarind Chutney; Matter Paneer (peas with homemade cheese); Kulfi (ice cream)

Instructor: Deirdre Jain

Couples Cooking Chesapeake Bay 7/23 **Participation** 7 pm–10 pm **\$150.00/Couple**

Why go away during the summer when some of the best foods are found right here on the Chesapeake Bay? This couples cooking class features local favorites and introduces newcomers to blue crabs.

Hush Puppies; Fried Chicken Wings; Steamed Maryland Blue Crabs; Succotash; Peach Blueberry Cobbler

Instructor: Robyn Alexander

Napa Valley Style Dinner III 7/23 **Demonstration** 7 pm–10 pm **\$70.00**

California, especially Napa Valley, with it's great sunshine, beautiful vineyards, and wonderful food is a exciting cuisine to explore. Learn how fresh ingredients and simplicity go hand-in-hand, Napa Style.

Coconut Prawns with Spicy Mango Dressing; Baby Salad Greens & Sliced Tomatoes with Asiago Cheese & Toasted Pine Nuts in a Basil Vinaigrette; Loin Lamb Chops with Rosemary-Cabernet Demi-Glace; Asparagus with Shallots & Tarragon; Caramelized Pineapple & Frangipane Tart

Instructor: Stephen Sands

July 2011 Classes

Kids Cook Every Meal 7/25 - 7/29 Participation 9:30 am–12:30 pm \$325.00/Week

SUMMER CAMP

Join Chef Robyn as she teaches the basic skills for preparing Breakfast, Brunch, Lunch, Tea & Dinner meals. Please check the Culinary website for the menus.

Instructor: Robyn Alexander

Wine Class - The Wines of Germany 7/26 Demonstration 7:30 pm–9:30 pm \$65.00

German wines are some of the highest quality wines yet still misunderstood. In this class, we will mainly focus on the highest quality grape, Riesling with one well-made Gewurztraminer, we will discuss the different levels of sweetness that they produce and the current trends in German wine making today. We will taste and discuss wines from the Mosel-Saar-Ruwer, Rhiengau, Rheinhessen, and the Pfalz. Eight wines to be tasted.

Instructor: John Peters

Simple, Flavorful & Healthy: Salads from Around the World 7/27 Participation 2 pm–5 pm \$65.00

Whether you are dining at home or by the pool, hot weather is the time for chilled salads!

Cajun Chicken Salad in an Avocado Bowl; Firecracker Coleslaw; Thai Beef Salad; Italian Bread & Tomato Salad; Greek Orange Tart

Instructor: Bonita Woods

Wine Class - Wines of the Loire Valley 7/28 Demonstration 7:30 pm–9:30 pm \$65.00

The Loire Valley is mecca of food-friendly white wines produced in this northern region of France.

We will start at the mouth of the river Loire with Muscadet, Touraine, Saumur, Saumur Champigny, Anjou, Chinon, and of course Sancerre & Pouilly-Fume. Eight wines to be tasted.

Instructor: John Peters

Northern Italian Wine Dinner 7/29 Demonstration 6:30 pm–10 pm \$80.00

Chef Roberto teams up with wine director John Peters as they pair wonderful food, steeped in tradition and influenced by Italy's northern region with great wines from Italy.

Bruschetta with Olive Tapenade & Roasted Peppers; Paperdelle with Porcini Mushroom Sauce; Beef Short Ribs with Juniper Berry & Porcini Sauce; Roasted Asparagus with Parmigiano Cheese; Fragole al Vino Bianco (strawberries in white wine), served with Biscotti.

Instructor: Roberto Forgione and John Peters

Corn! 7/30 Demonstration 9:30 am–12:30 pm \$65.00

Fresh corn is in bountiful supply in the summer months. Each recipe uses local varieties of fresh corn.

Corn Chowder; Black Bean, Red Pepper & Corn Salad; Corn & Saffron Polenta; Corn Timbales; Sweet Corn Fritters with Maple Butter

Instructor: Robyn Alexander

Knife Skills 7/30 Participation 7 pm–10 pm \$65.00

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: Pete Snaith

The Dinner Party 7/30 Demonstration 7 pm–10 pm \$70.00

The success of a dinner party is not just about the food served. It combines the skill of the host and meshes it with their style of entertaining and spending time with friends and guests. Join Stephen and learn how to balance diner and time with friends.

Cucumber, Avocado & Buttermilk Soup with Shrimp Salsa; Haricots Verts & Grape Tomato Salad with Red Potatoes; Chilean Sea Bass with Corn Ragout; Orzo Pilaf; Individual Chocolate Souffles

Instructor: Stephen Sands

August 2011 Classes

P Participation
D Demonstration

Sun	Mon	Tues	Wed	Thur	Fri	Sat
31	01	02 Wine Class - The Wines of Australia (D) 7:30-9:30pm	03 Cooking with Friends: Backyard BBQ (P) 2-5pm	04 Wine Bites: Duck & Red Wine (D) 7:30-9:30pm	05 Knife Skills (P) 7-10pm	06 Gluten-Free Baking: Cookies & Cupcakes (P) 9:30am-12:30pm Barbecue & Smoking (P) 2-5pm Spanish Tapas Party (P) 7-10pm A Taste of Europe (D) 7-10pm
07	08 Luscious & Low Fat (P) 9:30am-12:30pm	09 Italian Desserts (P) 9:30am-12:30pm Savory Summer Tarts (P) 2-5pm Wine Class - The Wines of Virginia (D) 7:30-9:30pm	10 Dining al Fresco (P) 9:30am-12:30pm Techniques of Cooking: 3 Proteins and 9 Meals (P) 7-10pm	11 The Incredible, Edible Mushroom (P) 9:30-12:30pm Wine Bites: Wine & Appetizers (D) 7:30-9:30pm	12 Simple, Flavorful & Healthful: Vegetarian BBQ (P) 2-5pm	13 Simple & Easy Gourmet Dining (P) 7-10pm Napa Valley Style Dinner IV (D) 7-10pm
14	15 Techniques of Cooking: 3 Proteins and 9 Meals (P) 7-10pm	16 Summer Cooking with Vegetables (D) 2-5pm Wine Class - Off the Beaten Path - White Wines (D) 7:30-9:30pm	17 Spanish Tapas Party (P) 7-10pm	18 The Art of the Tart (D) 9:30am-12:30pm Wine Class - The Many Styles of Chardonnay (D) 7:30-9:30pm	19 Simple, Flavorful & Healthful: Greens & Whole Grains (P) 2-5pm Ladies Night Out (D) 7-10pm	20 Knife Skills (P) 9:30am-12:30pm End of Summer Wine Dinner (D) 6:30-10pm
21	22	23 Greek Desserts (D) 1:30-4:30pm Wine Class - Off the Beaten Path: Red Wines (D) 7:30-9:30pm	24 Child & Parent Back-To-School (P) 10am-1pm Summer Seafood Pasta Dishes (P) 2-5pm	25 Wine Bites: Italian Food & Italian Wines (D) 7:30-9:30pm	26 Cooking Together-Corn Crazy (D) 7-10pm Techniques of Cooking: 3 Proteins and 9 Meals (P) 7-10pm	27 The Market Basket (P) 9am-12:30pm
28	29	30 Child & Parent Back-To-School (D) 10am-1pm	31	01	02	03

Wine Class - The Wines of Australia 8/2 Demonstration 7:30 pm-9:30 pm \$65.00

Australia is one of the world powers of wine. In the course of just a few decades the wine industry of Australia has transformed itself into perhaps the most technologically advanced, forward thinking wine nation on earth. *The four states we will be covering are New South Wales, Southern Australia, Victoria, and Western Australia. Eight wines to be tasted.*

Instructor: John Peters

Cooking with Friends: Backyard BBQ 8/3 Participation 2 pm-5 pm \$65.00

Summertime was made for the grill! This festive menu is fun and easy to prepare, so you can enjoy your BBQ party as well. *BBQ Turkey Burgers; Homemade Grilled Flatbread with a Variety of Toppings; Grilled Corn on the Cob with Rosemary Oil; Strawberry Cream Tart*

Instructor: Bonita Woods

Wine Bites: Duck & Red Wine 8/4 Demonstration 7:30 pm-9:30 pm \$75.00

Chef Pete and Wine Director John Peters will show you just how wine friendly duck can be. *The flight of four wines will feature Pinot Noir, Cabernet Franc, Rioja, and Merlot. Different duck dishes will be prepared that compliment the wines.*

Instructor: John Peters and Pete Snaith

August 2011 Classes

Knife Skills 8/5 **Participation** 7 pm–10 pm **\$65.00**

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: Pete Snaith

Gluten-Free Baking: Cookies & Cupcakes 8/6 **Participation** 9:30 am–12:30 pm **\$65.00**

A variety of light and fluffy snack sweets that are quick to make and quicker to disappear!
Rum-Currant Mini Cakes; Quinoa Ginger Snaps; Vanilla or Chocolate Cupcakes with Buttercream Icing; Chocolate Protein Bars

Instructor: Bonita Woods

Barbecue & Smoking 8/6 **Participation** 2 pm–5 pm **\$75.00**

Summertime and barbecue – they go together. Join Chef Mike for an evening of Barbecue and Smoked Meat. He will discuss brining, rubs and the various cuts and preparation of smoked meats including pork shoulder, brisket and ribs. *Students will prepare several Slaws, Barbecue Sauces & Corn Bread, and have the opportunity to taste Pulled Pork, Smoked Brisket & Ribs.*

Instructor: Mike Selman

Spanish Tapas Party 8/6 **Participation** 7 pm–10 pm **\$65.00**

Before “small plates” of every type of cuisine were all the rage, the original tapas from Spain, have been around for hundreds of years. A tapas starter class for your repertoire!

Membrillo (Quince Paste) & Manchego Triangles; Tortilla a la Española; Meatballs in Almond Sauce; Roasted Red & Yellow Bell Peppers with Capers & Anchovies; Flan

Instructor: Stefanie Sacripante

A Taste of Europe 8/6 **Demonstration** 7 pm–10 pm **\$65.00**

Join Stephen on a culinary journey through parts of Europe as you savor dishes from Lyon, Friuli-Venezia Giulia, and the English countryside.

Roasted Garlic & Almond Cheese Tart; Orange, Spiced Walnut & Dried Cranberry Salad; Pork Medallions with Mustard-Caper Sauce over Jasmine Rice; Zucchini & Carrot Batons; Summer Strawberry & Cream Tart

Instructor: Stephen Sands

Luscious & Low Fat 8/8 **Participation** 9:30 am–12:30 pm **\$65.00**

A winning combination: now you really can have your cake and eat it too!

Italian Pistachio Cream Cake; Peach Savarin; Fig Torte; Apple & Pear Crisp with Fresh Cherry Sauce

Instructor: Bonita Woods

Italian Desserts 8/9 **Participation** 9:30 am–12:30 pm **\$65.00**

Yummy, sweet and easy to make!

Sweet Ricotta Dumplings with Strawberry Sauce; Zuccotto (a delicious dome of pound cake & cream); Parozzo (chocolate nut torte)

Instructor: Pete Snaith

Savory Summer Tarts 8/9 **Participation** 2 pm–5 pm **\$65.00**

Come in and enjoy a lesson in perfect piecrust and beautiful finished savory tarts. These are great dishes for light summer entertaining.

Zucchini & Feta Tart; Mushroom, Spinach & Gruyere Tart; Roasted Garlic & Almond Cheese Tart

Instructor: Stephen Sands

Wine Class - The Wines of Virginia 8/9 **Demonstration** 7:30 pm–9:30 pm **\$65.00**

We are blessed with many tasty wines made here in our back yard.

Tonight we will taste and discuss eight wines from the Virginia countryside.

Instructor: John Peters

August 2011 Classes

Dining al Fresco **8/10** **Participation** **9:30 am–12:30 pm** **\$65.00**

Enjoy light summer dishes that are perfect for outdoor entertaining using fresh ingredients that are packed with flavor and visual appeal.

Arugula & Parmesan Salad with Neapolitan Crostini (fresh tomatoes, basil, olive oil & garlic); Asparagus Pesto over Pasta Fresca; Veal Piccata with Capers; Limoncello Tiramisu

Instructor: Roberto Forgione

Techniques of Cooking: 3 Proteins and 9 Meals **8/10, 8/15, 8/26** **Participation** **7 pm–10 pm** **\$185.00/Person**

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 be able to 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; Oven Roasted Salmon 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

The Incredible, Edible Mushroom **8/11** **Participation** **9:30 am–12:30 pm** **\$65.00**

Mushrooms are versatile and plentiful in today's markets. Discover how the flavor of different mushrooms can transform your cooking from ordinary to fantastic.

Mushroom Bruschetta with Basil Pesto & Prosciutto; Portobello Steaks Florentine; Warm Mushroom & Goat Cheese Salad; Porcini Mushroom Sauce Over Fresh Pasta

Instructor: Roberto Forgione

Wine Bites: Wine & Appetizers **8/11** **Demonstration** **7:30 pm–9:30 pm** **\$75.00**

This class is designed to show you how to pair wine with appetizers.

Vietnamese Shrimp Rolls, Mini Crab Cakes w/ Roasted Red Pepper Sauce, Mushroom Ragout Tartlets & Authentic Argentine Empanadas

Instructor: John Peters and Pete Snaith

Simple, Flavorful & Healthy: Vegetarian BBQ **8/12** **Participation** **2 pm–5 pm** **\$65.00**

This flavorful BBQ will surprise you with its ease of preparation and impress your friends with its exotic display.

Grilled Tofu with Chipotle Chili BBQ Sauce; Tomato Salad with Lemon Kissed Tempeh Croutons; Corn Fritter Cakes; Chocolate & Mint Chip Ice Cream or Strawberry Sorbet

Instructor: Bonita Woods

Simple & Easy Gourmet Dining **8/13** **Participation** **7 pm–10 pm** **\$65.00**

Elegantly simple recipes in minutes are perfect for busy weekday nights or entertaining. Learn Chef Roberto's methods and tips for streamlining your work in the kitchen to reduce your preparation time.

Pasta con Quattro Formaggi (Pasta with four cheeses); Prosciutto and Summer Melon Salad; Baked Goat Cheese with Mesclun Greens; Sliced Pears with Toasted Almonds; Vol au Vents (puff pastry shells) with Fresh Berries & Whipped Cream

Instructor: Roberto Forgione

Napa Valley Style Dinner IV **8/13** **Demonstration** **7 pm–10 pm** **\$70.00**

Once again, we travel to sunny California for another peek at the fresh flavors of Napa Valley. Join Stephen on this culinary journey through the celebrated wine country of Napa. *Tomato, Zucchini Tart with Three Cheeses, Basil & Garlic; Green Bean & Tomato Salad with Red Onion Relish & Parsley Dressing; Spicy Salmon with Corn Salsa; Zucchini & Red Bell Pepper Sauté; Coconut-Cream Tart with Tropical Fruits*

Instructor: Stephen Sands

August 2011 Classes

Summer Cooking with Vegetables 8/16 Demonstration 2 pm–5 pm \$65.00

Use the abundance of the season to create simple and delicious dishes. They are sure to become part of your summer repertoire.

Beets with Red Onion, Orange & Summer Herb Vinaigrette; Goat Cheese & Pine Nut Stuffed Tomatoes with Pesto; Zucchini Gratin; Roasted Vegetables with Ginger, Honey & Lemon

Instructor: Bonita Woods

Wine Class - Off the Beaten Path - White Wines 8/16 Demonstration 7:30 pm–9:30 pm \$65.00

Are you 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 Albariño, Godello, Vermentino, Viognier, Vernaccia, Gruner Veltliner, Picpoul, and Melon de Bourgogne.

Instructor: John Peters

Spanish Tapas Party 8/17 Participation 7 pm–10 pm \$65.00

Before “small plates” of every type of cuisine were all the rage, the original tapas from Spain, have been around for hundreds of years—with good reason. A tapas starter class for your repertoire!

Membrillo (quince paste) & Manchego Triangles; Tortilla a la Española; Meatballs in Almond Sauce; Roasted Red & Yellow Bell Peppers with Capers & Anchovies; Flan

Instructor: Stefanie Sacripante

The Art of the Tart 8/18 Participation 9:30 am–12:30 pm \$65.00

With Summer comes fabulous fresh fruits. Learn to make tender tarts and delicious fillings using locally grown fruits. *Berry Galette; Rustic Peach & Plum Tarts; Nectarine Torte with Custard Filling*

Instructor: Stephen Sands

Wine Class - The Many Styles of Chardonnay 8/18 Demonstration 7:30 pm–9:30 pm \$65.00

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

Simple, Flavorful & Healthful: Greens & Whole Grains 8/19 Participation 2 pm–5 pm \$65.00

When the weather is hot you want to eat cool. These easy to make and healthful recipes will keep your energy up and your temperature down.

Chilled Cucumber & Sorrell Soup; Broccolini & Asparagus Salad with Lemon & Garlic Infused Olive Oil; Mini Fruit & Granola Harvest Cakes; Brown Basmati Rice Pudding with Summer Fruit & Berry Salad

Instructor: Bonita Woods

Ladies Night Out 8/19 Demonstration 7 am–10 pm \$65.00

Leave the guys at home for this ladies only class.

Assorted Crostini; Cioppino (Italian fish stew); Roasted Salmon; Saffron & Mushroom Risotto; Chocolate Espresso Torte

Instructor: Robyn Alexander

Knife Skills 8/20 Participation 9:30 am–12:30 pm \$65.00

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: Pete Snaith

August 2011 Classes

End of Summer Wine Dinner 8/20 Demonstration 6:30 pm–10 pm \$90.00

Accompany Stephen and John as they celebrate the end of summer. Savor foods and wines paired together to enhance your dining experience. This menu highlights new recipes based on Stephen's travels around Europe and features wines from those areas. *Polenta Soufflé; Stuffed Baby Quail with Port Demi-Glace; Apple & Fennel Salad; Sea Bass with Citrus-Tomato Vinaigrette; Sautéed Baby Spinach with Garlic & Olive Oil; Lemon Cialde (cookie) Napoleons with Chamomile Cream & Fresh Raspberries*

Instructor: Stephen Sands and John Peters

Greek Desserts 8/23 Participation 1:30 pm–4:30 pm \$65.00

"From the beehive to your oven," Chef Marilena will teach the fundamentals of Greek desserts. In this class we will learn how to use honey, walnuts, almonds, and oranges to make succulent, sweet treats that can be made ahead of time and be ready when you need them. *Individual Mini-Walnut & Honey Baklava; Chocolate-Covered & Rolled, Almond Baklava; Walnut-Apricot Shortbread Cake; Greek Almond Macaroons*

Instructor: Marilena Leavitt

Wine Class - Off the Beaten Path: Red Wines 8/23 Demonstration 7:30 pm–9:30 pm \$65.00

Want to find some new and different red wines for the summer and fall? Here is a great way to expand beyond Cabernet, Merlot, Zinfandel, and Pinot Noir. *We will be stepping off the path tonight with: Gamay, Grenache, Malbec, Nebbiolo, Sangiovese, Syrah & Tempranillo.*

Instructor: John Peters

Child & Parent Back-To-School 8/24 Participation 10 am–1 pm \$80.00/Pair

Stuck in a rut? Gear up for back-to-school by learning how to make healthy and nutritious dishes to boost your child's bag lunches. *Tortilla Wrap Sandwiches (with a variety of fillings); Pancake Roll-Ups; Pesto or Greek Tortellini Skewers; Dried Fruit Granola Bars*

Instructor: Robyn Alexander

Summer Seafood Pasta Dishes 8/24 Participation 2 pm–5 pm \$65.00

Chef Roberto combines fresh ingredients with simple cooking techniques showing you how to prepare these seafood pasta dishes quickly and economically. *Saffron Pappardelle with Shrimp; Tagliatelle with Smoked Salmon; Linguine with Crab Sauce; Fresh Peaches in Red Wine*

Instructor: Roberto Forgione

Wine Bites: Italian Food & Italian Wines 8/25 Demonstration 7:30 pm–9:30 pm \$75.00

Chef Pete and John Peters will show you how best to match Italian food with Italian wine. *Potato, Pancetta & Rosemary Pizza; Cannelloni Con Carne. Four wines will be served.*

Instructor: John Peters and Pete Snaith

Cooking Together-Corn Crazy 8/26 Demonstration 7 pm–10 pm \$65.00

Bring a friend or partner and celebrate the joys of summer with a corn fiesta! *Corn Chowder; Pasta with Corn & Asparagus; Scallops with Corn & Tomatoes; Lemon Cornmeal Cake with Sweet Corn Ice Cream*

Instructor: Binni Chadda

The Market Basket 8/27 Participation 9 am–12:30 pm \$75.00

Join Chefs Marilena and Stephen as they take you to the farmer's market to choose from nature's bounty, then return to Culinaria to cook a meal two ways. *The menu will be determined by what is fresh and available at the market. A protein will be chosen (fish, meat, or chicken) and you will prepare the meal two different ways from recipes by two different chefs.*

Instructor: Marilena Leavitt and Stephen Sands

Child & Parent Back-To-School 8/30 Participation 10 am–1 pm \$80.00/Pair

Stuck in a rut? Gear up for back-to-school by learning how to make healthy and nutritious dishes to boost your child's bag lunches. *Tortilla Wrap Sandwiches (with a variety of fillings); Pancake Roll-Ups; Pesto or Greek Tortellini Skewers; Dried Fruit Granola Bars*

Instructor: Robyn Alexander

Summer Camp 2011

Summer Camp 2011 Class Menus

Summer camps cost \$325 per child for the whole week.

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

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

Call-in and FAX camp registration begins Monday, February 7, 2011.

Camp enrollment packets will be sent home Monday, February 28, 2011.



Week of June 20:

Teen Baking, 9:30 am–12:30 pm

- Monday: Blueberry Yogurt Muffins; Stromboli; Peach Cobbler; Oatmeal Apricot Cookies
- Tuesday: Brownies; Whole Wheat Burger Buns; Berry Tarts with Lemon Curd; Monkey Bread
- Wednesday: Cinnamon Rolls; Blueberry & Lemon Crumb Coffecake; Chocolate & Vanilla Cream Wafers; Veggie & Cheese Strata
- Thursday: Lemon Bars; Profiteroles with Chocolate Sauce; Herb Buttermilk Biscuits; Banana Bread
- Friday: Pizza Dough; Tomato Sauce; Rainbow Cupcakes; Chocolate Buttercream Frosting

Week of June 27:

Kids Favorite Foods, 9:30 am–12:30 pm

- Monday: Tomato Basil Soup; Focaccia Bread Sandwiches; Black Bean, Red Pepper & Corn Salad; Brownies
- Tuesday: Chicken Tenders with Honey Mustard; Glazed Carrots; Pasta & Cheese Sauce; Shortcake with Mixed Berries
- Wednesday: Stuffed Chicken Breasts; Potato Gratin; Green Beans with Herbs & Butter; Chocolate Chip Cookies
- Thursday: Tortilla Soup; Chicken Soft Tacos; Fresh Salsa & Guacamole; Snickerdoodles
- Friday: Caesar Salad; Fresh Pasta; Meatballs in Tomato Sauce; Decorated Sugar Cookies; Lemonade

Week of July 11:

International Cuisine for Kids, 9:30 am–12:30 pm

- Monday: JAPAN: Cucumber Rolls; Miso Soup; Yakitori Skewers; Sesame Spinach; Green Tea Ice Cream
- Tuesday: GREECE: Orzo & Vegetable Salad; Greek Chicken; Sautéed Spinach; Phyllo Tart Cups
- Wednesday: FRENCH: Garden Salad with Vinaigrette; Chicken with Tarragon Cream Sauce; Green Beans Almondine; Mini Fruit Tarts
- Thursday: ITALY: Minestrone; Fresh Pasta with Bolognese Sauce; Garlic Bread; Chocolate Semifreddo
- Friday: CHINA: Chicken Potstickers; Beef with Broccoli; Vegetable Fried Rice; Almond Cookies

Week of July 11:

International Cuisine for Teens, 2 pm–5 pm

- Monday: JAPAN: Miso Soup; California Rolls; Teriyaki Salmon; Sesame Spinach; Chocolate "Lava" Cakes with Green Tea Ice Cream
- Tuesday: GREECE: Orzo & Vegetable Salad; Spanikopita; Moussaka; Baklava
- Wednesday: INDIA: Vegetable Samosas; Chicken Biryani; Roasted Garlic Naan with Dip; Poached Pears in Saffron Syrup
- Thursday: ITALY: Mini Margherita Pizzas; Spinach Calzones; Chef Robyn's Tiramisu Torte; Dried Fruit Biscotti
- Friday: MEXICO: Flour Tortillas; Quesadillas; Cilantro Lime Chicken Breasts; Salsa & Guacamole; Dulce de Leche Ice Cream Sundaes

Week of July 18:

Teens Cook Dinner, 2 pm–5 pm

- Monday: Garden Salad with Vinaigrette; Chicken Marsala; Rice Pilaf; Chocolate Fondue
- Tuesday: Crudités with Peppercorn Dip; Barbecue Chicken; Corn Timbale; Shortbread Cookies with Strawberries
- Wednesday: Bruschetta; Shaved Parmesan Salad; Chicken with Tomatoes & Capers; Carrot Cupcakes with Cream Cheese Frosting
- Thursday: Seven-Layer Dip with Pita Crisps; Turkey Chili; Corn Bread; Chocolate Cupcakes
- Friday: Shiitake & Spinach Orzo Salad; Hoisin Ginger Chicken Wings; Steamed Rice; Coconut Milk Custard

Week of July 25:

Kids Cook Every Meal, 9:30 am–12:30 pm

- Monday: BREAKFAST: Fruit Smoothies; Buttermilk Pancakes with Assorted Toppings; Veggie Egg Scramble; Pear & Almond Cake
- Tuesday: BRUNCH: Cheddar Buttermilk Biscuits; Spinach Frittata; Home Fries; Zucchini Apricot Bread
- Wednesday: LUNCH: Garden Salad; Chicken Noodle Soup; Tortilla Wrap Sandwiches; Rainbow Cookies
- Thursday: TEA: Assorted Finger Sandwiches; Rainbow Fruit Salad; Pink Lemonade; Banana Chocolate Chop Mini-Muffins
- Friday: DINNER: Caesar Salad; Chicken with Lemon & Capers; Roasted Asparagus; Mini-Cheesecakes

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.



110 Pleasant Street, NW

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