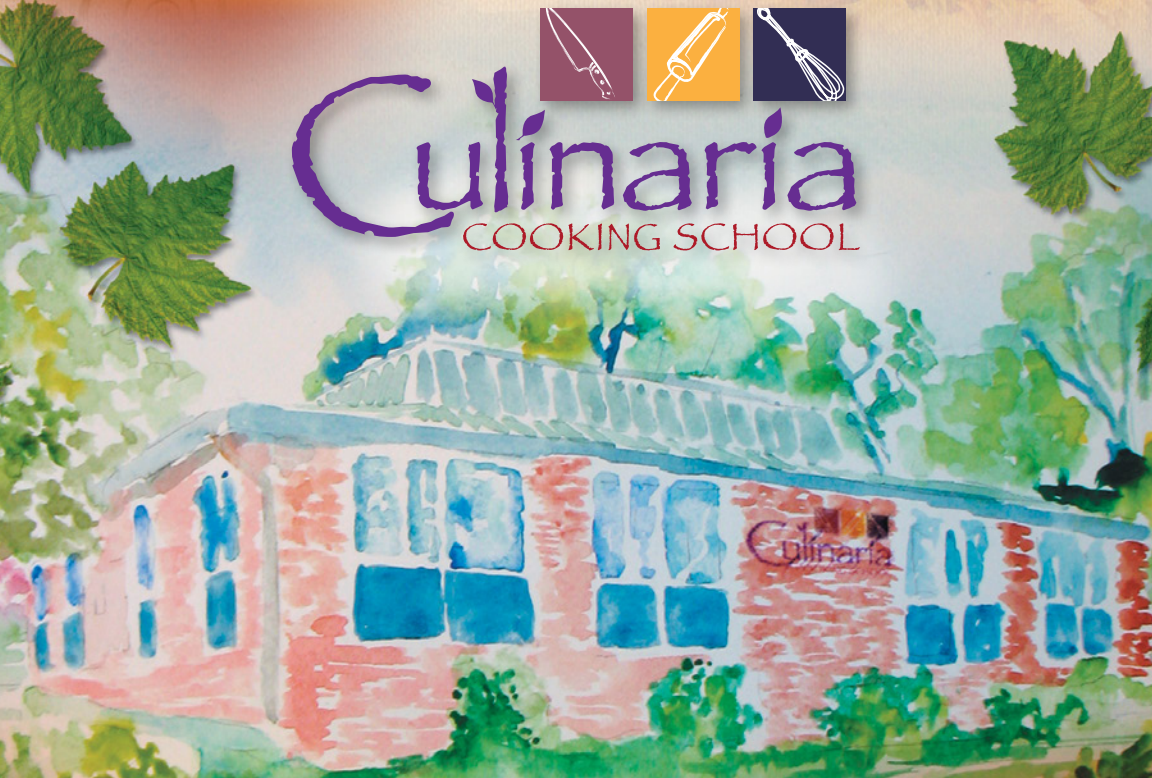




Culinaria

COOKING SCHOOL



WINTER/SPRING CLASS SCHEDULE: January through April 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!

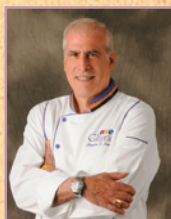
The pleasures of the table are essential to life everywhere. Almost any meal, from the most humble to the most refined, is an opportunity to share the best of nature's bounty in the company of family and friends. There isn't a holiday, religious or secular, where food is not center stage.

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.

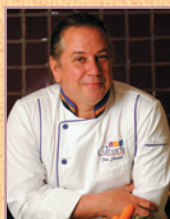
Your palate is as unique as you are.

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."

Winter/Spring 2011 Classes at a Glance

SKILLS & TECHNIQUES

Knife Skills 1/12, 1/20, 2/5, 2/23, 3/23,
4/11, 4/30

Cooking 101 - Basic Skills & Techniques

Cooking 101 Workshop 1/22, 1/23

Back to Basics - 3-part series 3/07, 3/14, 3/21

Stocks & Sauces

Basic Stocks 1/29

Southern Italian Pasta Sauces 2/11

Sauce Workshop I - The Basic "White" Sauces 2/26

Sauce Workshop II - The Brown Sauces 4/09

Pasta

Pasta Fresca 1/17

Pasta Workshop - Basic Pasta Making

w/two Sauces 1/24

The Art of Ravioli Making 2/21

Stuffed Pasta Class 2/25

Potato Gnocchi 2/16

Cannelloni: Stuffed Pasta 3/02

BAKING

Biscotti Paradiso 1/19

Bread Making Class 1/25

Pies, Jams, and Fruit Butters 1/26

"The Art of the Tart" 2/19

Secrets From an Italiana Baker I 2/25

Secrets From an Italian Baker II 3/01

Cupcake Café 3/05

Cake Making, Desserts, and Truffles .. 3/07, 3/14, 3/21

No-Gluten Baking 3/19

Biscotti Class 4/02

Coffee Cake & Coffee 4/05

La Dolce Vita - Italian Pastry, Cakes, and Tarts 4/16

Secrets From an Italian Baker III 4/20

Pizza

"Abbeetz" (Southern Italian Pizza) 3/26

True Italian Pizza 4/06

WINE & BEVERAGE

Dessert Wines 1/11

Wines of France 1/13

Winter Time Reds 1/18

The Wines of Italy 1/20

Napa Valley vs. Sonoma Valley 1/25

The Wines of Spain 1/27

Basic to Basics with White Wines of the World 2/01

The Wines of California 2/03

Back to Basics with Red Wines of the World 2/08

South America - Chile & Argentina 2/10

Pairing Wine with Food 101 2/15

The Wines of Australia 2/17

The Wines of South Africa 2/24

Cabernet Sauvignon 3/01

The Wines of Bordeaux 3/03

The Many Facets of Merlot 3/08

The Wines of Burgundy 3/10

Syrah 3/15

The Wines of Alsace, France 3/17

Pinot Noir 3/22

The Wines of the Loire Valley 3/24

The Many Facets of Zinfandel 3/29

Wines of the Rhone Valley 3/31

Chenin Blanc, Riesling, and Gewurztraminer 4/05

Northwest Italy 4/07

Sauvignon Blanc 4/12

Northeastern Italy 4/14

The Many Styles of Chardonnay 4/19

Tuscany & Beyond 4/21

Off-The-Beaten-Path Whites & Reds 4/26

Southern Italy and the Islands 4/28

Wine & Food Pairings

Pairing Wine with Food 101 2/15

Cheese & Wine 101 2/22

REGIONAL & ETHNIC CUISINE

The Flavors of Tuscany 1/12, 1/19, 1/26

Pasta Fresca 1/17

Biscotti Paradiso 1/19

Western Night Out - Paired with Beer 1/21

Flavors of the Sicilian Countryside 1/28

Mexican Dinner Class 2/04

Easy Italian Chicken Dishes 2/07

A Simple French Dinner 2/09

A Caribbean Fiesta 2/11

Southern Italian Pasta Sauces 2/11

Italian Classics 2/12

Stews of the World 2/12

The Flavors of New Orleans 2/18

Northern Italian Dinner 2/19

Regional Comforts 2/25

Southern Cajun Sunday Dinner 2/28

Southern Italian Dinner 2/28

California Cuisine 3/05, 3/12

Regional Italian - 3-part series 3/09, 3/16, 3/23

Antipasti 3/19

Tuscan Dinner Party 3/19, 3/25

Mezze Platter of Delights 3/22

Flavors of Thailand 3/25

Southern Sunday Dinner 4/02

Laboratorio di Culinaria - International Cuisine ... 4/04, 4/18

Tapas - The Flavors of Spain 4/13, 4/20, 4/27

Take a Trip to the Southwest 4/23

INDIVIDUAL TOPIC OR SINGLE SESSION CLASSES

Ladies' Lunch Bunch 1/10, 2/18, 4/15

For the Love of Mushrooms 1/13

Sunday Brunch 1/14

English High Tea 1/15

Entertaining With Style 1/15, 3/26

Pasta Fresca 1/17

Western Night Out - Paired with Selected Beers ... 1/21

Weekend Entertaining - "Let's Do Brunch" 1/21

For the Diabetic on the GO: Quick, Easy & Nourishing 1/22

Pies, Jams, and Fruit Butters 1/26

"Fungalicious" 1/27

Super Salsas 1/28

Effortless Elegant Dinner 1/29

Super Soups 1/31

Breakfast - "Best Meal of the Day" 2/01

Super Soups - Pre-Super Bowl 2/05

Sweet Something's 2/07

Sunday Morning - Breakfast with Family & Friends ... 2/08



Winter/Spring 2011 Classes at a Glance - continued

INDIVIDUAL TOPIC OR SINGLE SESSION CLASSES - continued

Pates & Terrines.....	2/09
Weekend Entertaining - Breakfast	2/21
Valentine's Day - Dinner for Two.....	2/12
Ladies' Lunch Bunch	2/18
The Art of Fondue	2/18
Another Sunday Brunch	2/19
Coffee & Chocolate	2/21
Entertaining with Style	2/21
The Soups of Winter	2/23
The Dinner Party	2/26
March Madness - Sports Party Menu	3/05
Basic Dessert Crepes.....	3/09
The Breakfast Class.....	3/11
Friday Night - Food & Fun	3/11
Mom's Night Out	3/12
Chiles, Chiles, Chiles	3/18
Café Food	3/18
Antipasti	3/19
Friday Fish Feast.....	3/19
Basic Savory Crepe Class.....	4/08
Salad Greens and Grains	4/11
Salads Galore!	4/15
The Perfect Steak - Cooked Indoors.....	4/15
Cooking for Relaxation	4/16
Friday Night - Food & Fun	4/22
Shellfish Favorites	4/23
"Mini Sliders"	4/30

SERIES CLASSES

Your New Year's Resolution Diet!	
(3-part series)	1/11, 1/18, 1/25
The Flavors of Tuscany.....	1/12, 1/19, 1/26
Mindful Meals & More.....	1/26, 2/16, 3/16, 4/14
Cake Making, Desserts, and Truffles...	3/07, 3/14, 3/21
Back to Basics - 3-part series	3/07, 3/14, 3/21
Regional Italian - 3-part series....	3/09, 3/16, 3/23
Laboratorio di Culinaria - International	
Cuisine I & II	4/04, 4/18
Tapas - The Flavors of Spain	4/13, 4/20, 4/27

COUPLES COOKING

Couples Cooking: Wine & Appetizers	1/14
Couples Cooking: Steakhouse Dinner	1/15
Couples Cooking: Chinatown	2/04
Valentine's Day Dinner for Two	2/14
Couples Cooking: Bay-Area Bistro.....	2/26
Friday Night - Food & Fun	3/11
Intimate Dinner for Two	3/24
Couples Cooking: Bayou's Best.....	3/26

SPECIALTY CLASSES

Teen Cuisine

Teen Cuisine: Chinese New Year.....	01/17/11
Teen Cuisine: Cooking for friends.....	03/12/11
Teen Cuisine: Spring Fling	04/09/11

Ladies' Lunch Bunch	1/10, 2/18
Entertaining With Style	1/15
Artisan Chocolate Making	2/05
Sweet Somethings	2/07
Pates & Terrines	2/09
Coffee & Chocolate	2/21
Entertaining with Style	2/21

Workshops

Cooking 101 - Weekend Workshop.....	1/22, 1/23
Pasta Workshop - Basic Pasta Making & Two Sauces	1/24

GUEST CHEFS

Italian Wine Dinner - Il Fornaio's Antonio Iazzetti	1/22
Artisan Chocolate - Steve Lebowitz	2/05
Chef Gerard Pangaud	3/04
Truffle Extravaganza - Steve Lebowitz	4/16

FOR YOUR HEALTH & HEALTHFUL DINING

New Year's Resolution Diet.....	1/11, 1/18, 1/25
Sunday Brunch	1/14
For the Diabetic on the GO:	
Quick, Easy & Nourishing.....	1/22
Mindful Meals and More	
(4-part series)	1/26, 2/16, 3/16, 4/14
Diabetic Cooking Class	2/02
Cooking for ADD & ADHD	2/23
Southern BBQ - Vegetarian Style.....	2/24
Healthful Sunday Brunch	3/08
Vegetarian Elegance	3/17
Mezze Platter of Delights	3/22
Whole Grains for Whole Health.....	4/07
Healthfully Fine.....	4/09
Salad Greens and Grains	4/11
Salads Galore!	4/15

CHILD AND PARENT

Child & Parent Pizza Party.....	1/29
Child & Parent: Valentine's Day Brunch.....	2/12
Child & Parent: Family Dinner	3/04
Child & Parent: Cookie Classics	4/16

WINE DINNERS AND ETHNIC DINNERS

Mexican Dinner Class	2/04
Winter Wine Dinner	2/05
Northern Italian Dinner.....	2/19
Easter Dinner with Stephen, Brian, & John	4/08
Spring Wine Dinner	4/30



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

January 2011 Classes

P Participation
D Demonstration

Sun	Mon	Tues	Wed	Thur	Fri	Sat
26	27	28	29	30	31	01
02	03	04	05	06	07	08
09	10 Ladies' Lunch Bunch (D) 11:30am-1:30pm	11 Wine Class - Dessert Wines (D) 7:30-9:30pm Your New Year's Resolution Diet! Class I (P) 7-10pm	12 Knife Skills (P) 1:30-4:30pm The Flavors of Tuscany Class I (P) 7-10pm	13 Wine Class - The Wines of France (D) 7:30-9:30pm For the Love of Mushrooms (P) 1:30-4:30pm	14 Sunday Brunch (P) 9:30am-12:30pm Couples Cooking: Wine & Appetizers (P) 7-10pm	15 English High Tea (P) 1:30-4:30pm Entertaining with Style (D) 7-10pm Couples Cooking: Steakhouse Dinner (P) 7-10pm
16	17 Teen Cuisine: Chinese New Year (P) 10am-12pm Pasta Fresca (P) 1:30-4:30pm	18 Your New Year's Resolution Diet! Class II (P) 7-10pm Wine Class - Wintertime Reds (D) 7:30-9:30pm	19 Biscotti Paradiso (P) 1:30-4:30pm The Flavors of Tuscany Class II (P) 7-10pm	20 Wine Class - The Wines of Italy (D) 7:30-9:30pm Knife Skills (P) 7-10pm	21 Weekend Entertaining - "Let's Do Brunch" (D) 1:30-4:30pm Western Night Out - Paired with Selected Beers (D) 7-10pm	22 Cooking 101 Weekend Workshop (P) 10am-4pm For the Diabetic on the Go: Quick, Easy & Nourishing (D) 9:30am-12:30pm GUEST CHEF - Italian Wine Dinner (D) 7-10pm
23 Cooking 101 Weekend Workshop (P) 10am-4pm	24 Pasta Workshop - Basic Pasta Making with Two Sauces (P) 9:30am-12:30pm	25 Bread-Making Class (P) 9:30am-12:30pm Your New Year's Resolution Diet! Class III (P) 7-10pm Wine Class - Napa vs. Sonoma (D) 7:30-9:30pm	26 Pies, Jams & Fruit Butters (P) 9:30am-12:30pm Mindful Meals and More (D) 7-9pm The Flavors of Tuscany Class III (P) 7-10pm	27 "Fungalicious" (P) 7-10pm Wine Class - The Wines of Spain (D) 7:30-9:30pm	28 Super Salsas (P) 7-10pm Flavors from The Sicilian Countryside (D) 7-10pm	29 Child & Parent Pizza Party (P) 9:30am-12pm Basic Stocks (P) 1:30-4:30pm Effortless, Elegant Dinner (P) 7-10pm
30 Super Soups (D) 11:30am-1:30pm	31	01	02	03	04	05

Ladies' Lunch Bunch

1/10

Demonstration 11:30 am-1:30 pm \$65.00

"Let's do lunch!" What an exceptional way to get together and enjoy a special lunch with friends. Join Robyn and Stephen for lunch. It's a great way to network. *Three-Onion Tart; Risotto with Jumbo Shrimp & Chive Butter Sauce; Green Beans with Shallots, Rosemary & Toasted Hazelnuts; Gianduja Chocolate Tart with Raspberry Coulis*

Instructor: Robyn Alexander and Stephen Sands

Wine Class - Dessert Wines

1/11

Demonstration 7:30 pm-9:30 pm \$75.00

Do you have a sweet tooth? Then this is the class for you.

Discover the many styles and flavors of sweet wine from around the world. Wines to be tasted will include Sauternes from France, Late Harvest Riesling from Germany, Vin Santo & Moscato from Italy, Semillion Sauternes from Australia, Port from Portugal, Tokaji from Hungary, and a late-harvest from the US.

Instructor: John Peters

January 2011 Classes

Your New Year's Resolution Diet! (3-Part-Series Class) 1/11, 1/18, 1/25 Participation 7 pm-10 pm \$185.00/Series

The holiday party season is over, and you are ready to lose the "festive five." Join us for a fun support network to help reach your goal. After all, slimming down should be fun and taste good!

Class I: Multi-grain Omelette; Ginger Swiss Chard; Sesame-Sherry Chicken; Sweet Potato & Carrot Stew; Zucchini & Vidalia Onion Muffins; Bee Pollen Cookies

Class II: Vegetarian Chicken Salad; Low-cal Chipotle-Kissed Chili; Multi Nut & Grain Pilaf; Roasted Garlic Soup; Apple & Blueberry Tart; Chocolate Bran Cake

Class III: Palak Paneer with Tofu and Yogurt Cheese; Bhutanese Red Rice Stir Fry; Fried Egg Salad; Warm Eggplant & Tomato Salad on a Bed of Baby Greens; Chocolate-Tofu Custard; Semolina-Sesame-Currant Cookies

Instructor: Bonita Woods

Knife Skills 1/12 Participation 1:30 pm-4:30 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; basic cuts - including 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 Flavors of Tuscany 1/12, 1/19, 1/26 Participation 7 pm-10 pm \$185.00/Series

This 3-part class brings the sun-drenched hills of the Tuscan countryside right to your tableside. Join Stephen in this hands-on participation class inspired by his many travels through the Tuscan hills.

Class I: Risi e Bisi (Risotto with Peas); Chicken Marengo over Creamy Polenta; Italian-Style Green Beans; Roulade with Figs, Almonds, Dates & Prunes

Class II: Penne with Arrabbiata Sauce; Filet of Beef Rossini Style; Sautéed Zucchini; Torta di Zucca (Pumpkin Tart)

Class III: Grilled Crostini (Fetunta) with Mushrooms; Red Snapper in Fennel Sauce; Sage Glazed Carrots; Honey & Ricotta Tart

Instructor: Stephen Sands

Wine Class - The Wines of France 1/13 Demonstration 7:30 pm-9:30 pm \$65.00

To many of us, France is wine, and a certain sort of wine, not always the easiest to appreciate, but often the most rewarding. France supplies the benchmarks by which almost all wines are judged. Its perfectly temperate and varied climate and landscape can supply wines of virtually every style.

We will be concentrating on six regions, including Bordeaux, Burgundy, Rhône, Alsace, Loire, and Champagne. Eight wines will be sampled.

Instructor: John Peters

For the Love of Mushrooms 1/13 Participation 1:30 pm-4:30 pm \$65.00

Mushrooms are versatile and plentiful in today's markets. Discover how, combined with just a few ingredients, the flavor of different mushrooms can transform your cooking from ordinary to fantastic. Stuffed Mushrooms (Button or Cremini) with Ham & Blue Cheese; Portobello Steaks Florentine; Mushroom Bruschetta with Basil Pesto & Prosciutto; Spinach & Mixed Mushroom Pizza; Warm Mushroom & Goat Cheese Salad

Instructor: Roberto Forgione

Sunday Brunch 1/14 Participation 9:30 am-12:30 pm \$65.00

A successful brunch party is a work of art. Here is a healthful spin on the flavorful Sunday classics. Baked Frittata Variety; Spicy Turkey Sausage Patties; Cinnamon Flatbread; Yogurt & Fruit Parfait; Health Smoothie

Instructor: Bonita Woods

January 2011 Classes

Couples Cooking: Wine & Appetizers **1/14** **Participation** **7 pm–10 pm** **\$135.00/Couple**

Join Robyn & John as they match wits and flavor palates for an evening of appealing wines and savory appetizers.

Fried Goat Cheese paired with Sauvignon Blanc; Shrimp in Garlic Sauce paired with Albariño; Wild Mushroom Phyllo Cups paired with Pinot Noir; Grilled Flank Steak & Asparagus Roulades paired with Syrah Wine; Hard Cheese Selection paired with Sparkling Wine

Instructor: Robyn Alexander and John Peters

English High Tea **1/15** **Participation** **1:30 pm–4:30 pm** **\$65.00**

Some of Chef Bonita's favorite memories are of eating at and working in teashops in England. This flavorful daily ritual is an experience to truly savor!

Chilled Cucumber Soup; Apple & Cheshire Tart; Pork Pie with Cumberland Jelly; Beet Salad with Tarragon Vinaigrette; Classic Scone with Quick Jam & Cream

Instructor: Bonita Woods

Entertaining with Style **1/15** **Demonstration** **7 pm–10 pm** **\$65.00**

Whether it's dinner and a movie; cocktails at five, family reunions, or a simple back yard barbecue, these are the elements that define entertaining today, and fill the pages of entertainment magazines. You can serve these dishes for just about any occasion.

Yellow Bell Pepper Soup; with Crème Fraiche; Chicken with Arugula & Tomato Vinaigrette; Chocolate Pots de Crème with Berries

Instructor: Stephen Sands

Couples Cooking: Steakhouse Dinner **1/15** **Participation** **7 pm–10 pm** **\$125.00/Couple**

Learn how to prepare these dishes with recipes that rival the best steakhouses.

Seafood Chowder; Saffron & Mushroom Risotto; Steak au Poivre; Haricots Verts; Banana Split Profiteroles

Instructor: Robyn Alexander

Teen Cuisine: Chinese New Year **1/17** **Participation** **10 am–12 pm** **\$65.00**

Hang out in our kitchen and learn how to make tasty Chinese treats. Knife skills included.

Chicken & Corn Soup; Beef & Broccoli; Fried Rice; Vegetable Stir-Fry

Instructor: Robyn Alexander

Pasta Fresca **1/17** **Participation** **1:30 pm–4:30 pm** **\$65.00**

Why buy boxed dried pasta when you can have better tasting freshly made pasta made in your own kitchen? Learn the basics of making and cooking pasta along with the secrets of making these delicious sauces.

Tagliatelle all' Amatriciana; Tagliatelle with Ricotta e Noci (walnuts); Tagliatelle with Bolognese Sauce

Instructor: Roberto Forgione

Wine Class - Wintertime Reds **1/18** **Demonstration** **7:30 pm–9:30 pm** **\$75.00**

Come taste eight new full-bodied reds to complement your winter-time stews and roasts.

We will feature my newly discovered gems in the market, perfect for wintertime dinners.

Instructor: John Peters

January 2011 Classes

Biscotti Paradiso 1/19 Participation 1:30 pm–4:30 pm \$65.00

Let Chef Roberto show you how to make these delicious Italian cookies in your own home instead of paying a small fortune for them at specialty food stores or coffee shops.

Apricot-Almond Biscotti, Chocolate-Cherry Biscotti, and Lemon-Walnut Biscotti

Instructor: Roberto Forgiione

Wine Class - The Wines of Italy 1/20 Demonstration 7:30 pm–9:30 pm \$65.00

Tiny, overachieving Italy - 60 % the size of France, $\frac{3}{4}$ the size of California - makes almost 30 % of the world's wines! Wine is the lifeblood of the Italian people, and no meal would be complete without a bottle on the table.

We will concentrate on many provinces in Italy, including: Piedmont, Veneto, Trentino-Alto Adige, Friuli-Venezia Giulia, Tuscany, Umbria, Apulia & Calabria. Eight wines will be tasted.

Instructor: John Peters

Knife Skills 1/20 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 type of knives and their use, 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 from the ingredients used in class.

Instructor: Pete Snaith

Western Night Out – Paired with Selected Beers 1/21 Demonstration 7 pm–10 pm \$65.00

Slip back in time, saddle-up, and take a modern ride through the Old West with Pete and John.

Beef Jerky & Beans; Skillet Sweet Chili Corn Bread; Grilled Coffee; Chipotle Skirt Steak Served on Indian Flat Bread with Fire Roasted Tomato Salsa; Fire Roasted Corn On The Cob

Instructor: Pete Snaith and John Peters

Weekend Entertaining - "Let's Do Brunch" 1/21 Demonstration 1:30 pm–4:30 pm \$65.00

Chefs Stephen and Pete bring you great ideas for a weekend brunch with family and friends.

Shrimp & Stilton Salad in Endive Boats; Mediterranean Frittata; Corn Salad with Basil-Jalapeño Dressing; Chicken Satay with Peanut Sauce; Toasted Coconut Bars with Fresh Raspberries

Instructor: Stephen Sands and Pete Snaith

Cooking 101 Weekend Workshop 1/22, 1/23 Participation 10 am–4 pm \$225.00

Using readily available ingredients, Chefs Robyn and Pete teach beginner cooks to create healthy and quick meals on a budget. Class includes trip to local market, shopping strategies, foods and their shelf lives, and basic cooking techniques.

Gumbo; Tomato & Corn Soup; Spinach Salad; Chicken & Cranberry Salad; Braised Chicken Breasts; Salmon with Mustard, Shallots & Bacon; Tilapia with Lemon & Capers; Assorted Vegetable and Pasta Side Dishes; and more!

Instructor: Robyn Alexander and Pete Snaith

For the Diabetic on the Go: Quick, Easy & Nourishing 1/22 Demonstration 9:30 am–12:30 pm \$65.00

Eating healthfully can be simple! These quick and flavorful recipes will give you the sustaining energy you need to get through your day.

Greens & Whole Grain Frittata; Cajun Chicken Salad; Curried Beef & Sweet Potato with Pan-Seared Squash; Zucchini & Carrot Cake with Cream Cheese Icing

Instructor: Bonita Woods

January 2011 Classes

GUEST CHEF - Italian Wine Dinner 1/22 Demonstration 7 pm-10 pm \$100.00

Chef Antonio Iazzetti of Reston Town Center's Il Fornaio restaurant will prepare a special authentic Italian dinner.

Canapé Assortment - *Barchette di Tonno Crudo* (cucumber boat with tuna tartare and topped with Tobico); *Vol au Vent Fondue* (puff pastry baskets filled with cheese fondue; topped with black truffle);

Antipasto - *Insalata di Avocado, Mango e Gamberi* (fresh mango, avocado and poached shrimp on a bed of radicchio; drizzled with citronette);

Primo Piatto - *Lasagnette ai Vegetali* (mini lasagna with layers of roasted eggplant, roasted zucchini, roasted carrots, roasted peppers, chanterelle mushrooms, asparagus, topped with sautéed spinach);

Secondo Piatto - *Petto d'Anatra in Crosta di Nocciole con Salsa di Pere* (duck breast marinated with brandy and herbs, encrusted with hazelnuts, served with Amarone reduction & William pear sauce);

Dolce - *Crespelle al Semifreddo di Cioccolato e Amarene* (crepes filled with dark chocolate gelato mousse and wild sour cherries)

Instructor: Stephen Sands and Pete Snaith

Pasta Workshop - Basic Pasta Making with Two Sauces 1/24 Participation 9:30 am-12:30 pm \$65.00

Fresh pasta made easy - learn to make traditional pasta with semolina and flour using a pasta machine and pasta cutter. Students will learn to make two pasta dishes.

Traditional Salsa di Pomodoro; and Spaghetti alla Carbonara

Instructor: Pete Snaith

Bread-Making Class 1/25 Participation 9:30 am-12:30 pm \$65.00

Nothing tastes like homemade bread. Learn the basics of making yeast breads.

Golden Rosemary Bread, Focaccia Bread with Sundried Tomato & Basil, Mushroom & Fontina Cheese; and Caramelized Onion

Instructor: Pete Snaith

Wine Class - Napa vs. Sonoma 1/25 Demonstration 7:30 pm-9:30 pm \$75.00

These two valley regions just north of San Francisco have been competing for your business ever since the wine boom of the late 1970s.

We will taste, compare, and discuss the different styles produced. Grape varieties to be tasted will include Chardonnay, Pinot Noir, Cabernet Sauvignon, Zinfandel & Sauvignon Blanc. Ten wines will be tasted.

Instructor: John Peters

Pies, Jams & Fruit Butters 1/26 Participation & Demo 9:30 am-12:30 pm \$65.00

Gift-giving should not be limited to the holiday season. Any time is a great time to share fruit preserves and pies! Step back into your grandmother's kitchen and fill your home with harvest aromas.

Mango & Peach Jam; Brandied Cherry Preserves; Spiced Blueberry Pie; Classic Mincemeat Pie; Apple Sauce & Apple Butter; Spiced Pumpkin Butter

Instructor: Bonita Woods

Mindful Meals and More 1/26 Demo & Lecture 7 pm-9 pm \$240.00/Series or \$65/Class

In this four-part series, students learn to plan ahead and to use high quality ingredients for enjoyable and nutritious eating beneficial to metabolism, health and overall vitality. In each class there will be an ongoing discussion on nutrition and health benefits of the ingredients and dishes.

Healthy Beginnings (I): Learn how to navigate grocery stores, stock up on pantry essentials, and then incorporate healthful ingredients into meals.

Winter Salad with Figs & Pumpkin Seeds; Vegetable Stock; Herb Roasted Turkey Breast; Sautéed Kale & White Beans; Apple Pear Crisp.

Instructor: Elise Museles and Robyn Alexander

January 2011 Classes

Wine Class - The Wines of Spain 1/27 Demonstration 7:30 pm–9:30 pm \$65.00

Spain is the third-largest producer of wine, behind France & 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 & Navarra. Eight wines will be tasted.

Instructor: John Peters

Fungalicious 1/27 Participation 7 pm–10 pm \$65.00

Explore the world of mushrooms and the many ways they can be used. Students will learn how to incorporate mushrooms into their everyday meals.

Italian Porcini Mushroom Ragù over Fresh Pasta; French-Style Stuffed Mushrooms (Button or Cremini); Pan-Seared Chicken Breast with Mixed-Mushroom Cream Sauce.

Instructor: Pete Snaith

Super Salsas 1/28 Participation 7 pm–10 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-Habañero Salsa

Instructor: Brian Batsel

Flavors from The Sicilian Countryside 1/28 Demonstration 7 pm–10 pm \$65.00

Join Pete as he continues his Flavors of Sicily class. This area of Italy is known for the fresh seafood, but also known for its balance of sweet and sour flavors.

Stuffed Squid; Spaghetti with Pesto Trapanese (pesto with almonds & tomato); Chicken with Saffron & Marsala; Zucchini with Raisins & Pine Nuts; Granita (Italian ice)

Instructor: Pete Snaith

Child & Parent Pizza Party 1/29 Participation 9:30 am–12 pm \$80.00/Pair

Once you make this meal together, you won't ever want to order delivery pizza again.

Pizza Dough; Fresh Tomato Sauce; Assorted Toppings; Garden Salad

Instructor: Robyn Alexander

Basic Stocks 1/29 Participation 1:30 pm–4:30 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

Effortless, Elegant Dinner 1/29 Participation 7 pm–10 pm \$65.00

Hosting a dinner party can be low stress, high fun, and served with extremely good taste.

Elegant Salad with Spiced Nuts; Cheese Plate; Tofu Quiche; Stuffed Pork Loin with Green Tomato Chutney; Pistachio Cream Cake with Lemon Ice Cream

Instructor: Bonita Woods

Super Soups 1/31 Demonstration 11:30 am–1:30 pm \$65.00

These hearty vegetable soups offer comfort against the winter's chill.

Mushroom Consommé; Spiced Butternut Squash & Apple Soup; Roasted Tomato & Fennel Soup; Corn & Red Pepper Soup

Instructor: Robyn Alexander

February 2011 Classes

P Participation
D Demonstration

Sun	Mon	Tues	Wed	Thur	Fri	Sat
30	31	01 Breakfast – “Best Meal of The Day” (D) 9:30am-12:30pm Wine Class - Back to Basics with White Wines of the World (D) 7:30-9:30pm	02 Diabetes Cooking Class (D) 7-10pm	03 Wine Class - The Wines of California (D) 7:30-9:30pm	04 Couples Cooking: Chinatown (P) 7-10pm Mexican Dinner Class (D) 7-10pm	05 Knife Skills (P) 9:30am-12:30pm Super Soups - Pre-Super Bowl (P) 1:30-4:30pm Artisan Chocolate Candies (D) 1:30-4:30pm Winter Wine Dinner (D) 6:30-10pm
06	07 Easy Italian Chicken Dishes (P) 1:30-4:30pm Sweet Something's (P) 7-10pm	08 Sunday Morning Breakfast with Family & Friends (D) 1:30-4:30pm Wine Class - Back to Basics with Red Wines of the World (D) 7:30-9:30pm	09 Patés and Terrines (P) 1:30-4:30pm A Simple French Dinner (D) 7-10pm	10 Wine Class - South America - Chile & Argentina (D) 7:30-9:30pm	11 A Caribbean Fiesta (D) 7-10pm Southern Italian Pasta Sauces (P) 7-10pm	12 Child & Parent: Valentine's Day Brunch (P) 9:30am-12pm Weekend Entertaining: Breakfast (D) 1:30-4:30pm Italian Classics (P) 7-10pm Stews of the World (D) 7-10pm
13	14 Valentine's Day Dinner for Two (D) 7-10pm	15 Pairing Wine with Food 101 (D) 7:30-9:30pm	16 Potato Gnocchi (P) 1:30-4:30pm Mindful Meals and More (D) 7-10pm	17 Wine Class - The Wines of Australia (D) 7:30-9:30pm	18 Ladies' Lunch Bunch (D) 11:30am-1:30pm The Art of Fondue (D) 1:30-4:30pm Flavors of New Orleans (D) 7-10pm	19 Another Sunday Brunch (P) 9:30am-12pm “The Art of The Tart” (P) 1:30-4:30pm Northern Italian Dinner (D) 7-10pm
20	21 Coffee & Chocolate (D&P) 1:30-4:30pm Entertaining with Style (D) 7-10pm The Art of Ravioli Making (P) 1:30-4:30pm	22 Cheese and Wine 101 (D) 7:30-9:30pm	23 Knife Skills (D) 9:30am-12:30pm Cooking for ADD & ADHD (D) 1:30-4:30pm The Soups of Winter (P) 7-10pm	24 The Wines of South Africa (D) 7:30-9:30pm Southern BBQ - Vegetarian Style (D) 7-10pm	25 Stuffed Pasta Class (P) 1:30-4:30pm Secrets from an Italian Baker – I (P) 7-10pm Regional Comforts (D) 7-10pm	26 Sauce Workshop I - The Basic “White” Sauces (P) 1:30-4:30pm The Dinner Party (D) 7-10pm Couples Cooking: Bay- Area Bistro (P) 7-10pm
27	28 Southern Cajun Sunday Dinner (P) 7-10pm Southern Italian Dinner (D) 7-10pm	01	02	03	04	05

Breakfast – “Best Meal of The Day” 2/1

Demonstration 9:30 am–12:30 pm \$65.00

Breakfast – a meal with limitless possibilities that we seldom take the time to truly enjoy.

Toasted Almond French Toast; Scrambled Eggs & Pan-Seared Mushrooms & Peppers; Provençal Spinach Tart with Pine Nuts

Instructor: Stephen Sands

Wine Class - Back to Basics with White Wines of the World 2/1 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, and how to decipher the wine label. Class will also cover how to buy, store, and serve white 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, Muscat, and Gewurztraminer*

Instructor: John Peters

February 2011 Classes

Diabetes Cooking Class 2/2 **Demo & Lecture** 7 pm–10 pm **\$65.00**

What causes diabetes? How can you use your diet and lifestyle to maintain your blood sugar health? Bring your questions and appetite to this informative class!

Braised Pork with Roasted Garlic Sauce; Pan-Seared Emerald Kale; Argosian Boiled Potatoes; Caramelized Banana Cake

Instructor: Bonita Woods

Wine Class - The Wines of California 2/3 **Demonstration** 7:30 pm–9:30 pm **\$65.00**

No winegrowing area 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, Santa Clara, Livermore, San Luis Obispo, and Santa Barbara counties.*

Instructor: John Peters

Couples Cooking: Chinatown 2/4 **Participation** 7 pm–10:00 pm **\$125.00/Couple**

Using authentic ingredients, couples will assemble a complete Chinese meal.

Fried Five-Spice Chicken Wings; Potstickers; Shrimp with Lobster Sauce; Gai Lan; Almond Cookies

Instructor: Robyn Alexander

Mexican Dinner Class 2/4 **Demonstration** 7 pm–10 pm **\$70.00**

Pete and John are at it again, but this time they are pairing the foods with beers from around the world. Come join them as we taste the bold flavors of Mexico.

Sautéed Shrimp with Green Almond Sauce; Red Chile Chicken with Roasted Potatoes; Roasted Tomato & Poblano Soup with Queso Fresco Cheese; Mexican Rice Pudding

Instructor: Pete Snaith and John Peters

Knife Skills 2/5 **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, 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 from the ingredients used in class.*

Instructor: Pete Snaith

Super Soups - Pre-Super Bowl 2/5 **Participation** 1:30 pm–4:30 pm **\$65.00**

These hearty vegetable soups offer comfort against the winter's chill; plus they are easy crowd-pleasers for a Super Bowl party. *Mushroom Consommé; Spiced Butternut Squash & Apple Soup; Roasted Tomato & Fennel Soup; Corn & Red Pepper Soup.*

Instructor: Robyn Alexander

Artisan Chocolate Candies 2/5 **Demonstration** 1:30 pm–4:30 pm **\$85.00**

Who doesn't love chocolate? Just in time for Valentine's Day, Artisan Chocolatier Steven Lebowitz makes his debut at Culinary!. *Learn about the art of chocolate and chocolate candies as Steve demonstrates a variety of different candy making techniques. Each student will take home a box of the finished products to share (est. retail value \$25).*

Instructor: Steven Lebowitz

February 2011 Classes

Winter Wine Dinner 2/5 Demonstration 6:30 pm–10 pm \$90.00

Join Stephen and John as the last vestiges of winter linger, and we await the coming of spring. It's time to celebrate; warmer weather is on the way!

Butternut Squash & Ginger Soup w/ Parmesan Toasts; Mussels w/ Avocado-Chili Cream; Mixed Field Greens w/ Feta, Apple, & Toasted Walnuts; Fillet of Beef Medallions over Middle-Eastern Couscous Pilaf w/ Black Peppercorn Sauce; Zucchini Spaghetti w/ Minced Garlic; Carrot Batons with Rosemary; Chocolate & Raspberry Napoleons w/ Mascarpone Cream

Instructor: Stephen Sands and John Peters

Easy Italian Chicken Dishes 2/7 Participation 1:30 pm–4:30 pm \$65.00

Tired of serving fried chicken to your family? Again? Well, now you can learn easy and delicious recipes to add to your family's dinner menu. *Chicken Piccata; Chicken Marsala; Chicken Parmesan; Chicken Involtini with Fresh Sage, Italian Fontina Cheese & Prosciutto in a Light Tomato Sauce*

Instructor: Roberto Forgione

Sweet Somethings 2/7 Participation 7 pm–10 pm \$65.00

In search of tantalizing dessert ideas for Valentine's Day? These dessert sensations will enhance any special Valentine's meal. *Molten Chocolate Cakes with Raspberry Coulis; Apple Compote Turnovers; Tropical Fruit Crêpes with Vanilla Bean & Butter Rum Sauce*

Instructor: Robyn Alexander

Sunday Morning Breakfast with Family & Friends 2/8 Demonstration 1:30 pm–4:30 pm \$65.00

What better way to celebrate Sunday morning than to enjoy a lavish, yet simple breakfast with family or friends? *Walnut Griddle Cakes with Orange Butter & Maple Syrup; Country Sausage and/or Buckboard Bacon; Warm Spiced Plums with Honey Cream*

Instructor: Stephen Sands

Wine Class - Back to Basics with Red Wines of the World 2/8 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; and how to decipher the wine label. Class will also cover how to buy, store, and serve red wine. This should be your first course in building a solid foundation of wine knowledge.

We will taste and discuss ten red grape varieties including Gamay, Pinot Noir, Sangiovese, Cabernet Sauvignon, Zinfandel, Syrah, Merlot, Malbec, Grenache & Tempranillo. Eight wines will be tasted.

Instructor: John Peters

Patés and Terrines 2/9 Participation 1:30 pm–4:30 pm \$65.00

"Garde Manger" is the art of crafting cold dishes into culinary art. *Classic Chopped Chicken Liver; Duck Liver Paté; Roasted Vegetable Terrine; Baked Brie with Cranberry-Pepper Filling; Brandied Fruit Trifle*

Instructor: Bonita Woods

A Simple French Dinner 2/9 Demonstration 7 pm–10 pm \$65.00

Join Pete for French cooking in the countryside - simple and full of flavor, yet elegant.

Pork Tenderloin Roulade Stuffed with Asparagus & Mushrooms with a Rosemary Cream Sauce; Jasmine Pear Pilaf; Mango & Champagne Granite.

Instructor: Pete Snaith

Wine Class - South America - Chile & Argentina 2/10 Demonstration 7:30 pm–9:30 pm \$65.00

These regions produce some of the best wine values for quality in the world. We will concentrate mainly on the Maipo, Aconcagua, Casablanca Valleys in Chile, and Mendoza in Argentina.

We will sample Cabernet Sauvignon, Merlot, Carmenere, Sauvignon Gris, Malbec, Syrah, Torrontes, Chardonnay, and Bonarda. Eight wines will be tasted.

Instructor: John Peters

February 2011 Classes

***A Caribbean Fiesta* 2/11 Demonstration 7 pm–10 pm \$70.00**

An exciting blend of Jamaican, Cuban, and Florida Keys cuisines inspire this dinner. Brian Batsel calls on his memories of Navy travels in the Caribbean to create these spicy dishes.

Seared Diver Scallops over Avocado, Jicama & Melon Salad; Jamaican Jerk Chicken with Black Beans & Saffron-Scented Jasmine Rice; Fried Plantains; Mango Tarte Tatin

Instructor: Brian Batsel

***Southern Italian Pasta Sauces* 2/11 Participation 7 pm–10 pm \$65.00**

All you need is love and passion to transform your cooking into something special from the south of Italy.

Create these four easy dishes to delight your family and friends. *Linguine alla Carbonara; Spaghetti alla Puttanesca; Tagliatelle con Funghi (mushroom sauce), and Vermicelli alla Pescatore.*

Instructor: Roberto Forgione

***Child & Parent: Valentine's Day Brunch* 2/12 Participation 9:30 am–12 pm \$80.00/Pair**

Bring your little sweetheart to create these Valentine's Day-inspired dishes.

Breakfast Blossoms; Bananas & Berries French Toast; Cherry Sweetheart Scones; Granola, Berry & Yogurt Parfait

Instructor: Robyn Alexander

***Weekend Entertaining: Breakfast* 2/12 Demonstration 1:30 pm–4:30 pm \$65.00**

Breakfast – the start of the day and the kickoff of the weekend. It's what fuels our opportunities to spend time with family and friends alike. It's the getting together that makes it so enjoyable.

Baked Maple & Cinnamon French Toast; Potato, Red Pepper, Fennel & Sausage Roast; Veggie Frittata; Chocolate-Walnut Tart

Instructor: Stephen Sands

***Italian Classics* 2/12 Demonstration 7 pm–10 pm \$70.00**

Italian food is America's favorite "Foreign" cuisine—so much so that it doesn't seem foreign at all. Join Stephen as he shares a treasure trove of savory dishes straight from his Italian heritage. *Gnocchi di Spinaci con Ricotta (Spinach & Ricotta Gnocchi); Osso Buco (Braised Veal Shanks); Cavolfiore, Indiva e Salsa Asprezza (Cauliflower & Endive Salad with Tarragon Dressing) Finocchio al Burro e Parmigiano (Fennel with Butter & Parmigiano Cheese); Dolce Morbido All'Amarena (Pound Cake with Cherry Jam Filling)*

Instructor: Stephen Sands

***Stews of the World* 2/12 Participation 7 pm–10 pm \$65.00**

Beat the cold; nothing warms the soul like a hardy stew in the middle of winter. Stews can be made ahead and frozen, and heated and served when you need them. Served over rice or noodles, these stews are a winter winner. *Beef Goulash from Hungary; Stifado from Greece; and Lamb Caldereta from the Philippines*

Instructor: Pete Snaith

***Valentine's Day Dinner for Two* 2/14 Demonstration 7 pm–10 pm \$120.00/Couple**

Ever since Marc Antony first fed Cleopatra grapes, food and its sensual side has been intertwined with romance. *Basil-Eggplant Soup; Grilled Sea Scallops with Basil & Lavender Essence; Pasta with Asparagus, Chicken & Gorgonzola; Warm Chocolate Cakes with Grand Marnier Whipped Cream*

Instructor: Robyn Alexander, Stephen Sands, and John Peters

***Pairing Wine with Food 101* 2/15 Demonstration 7:30 pm–9:30 pm \$85.00**

Worried about what wine to serve at your next dinner party? Come learn the fundamentals of food and wine pairing. Wine and food were meant for each other, wine is the seasoning that livens up even the everyday dish. *We will taste eight different wines and discuss what's the best way to serve with them. Wines to be included are Champagne, Sauvignon Blanc, Chardonnay, Pinot Noir, Cabernet Sauvignon, Syrah & Sauternes.*

Instructor: John Peters

February 2011 Classes

Potato Gnocchi 2/16 **Participation** 1:30 pm–4:30 pm **\$65.00**

Amaze your family and guests! Chef Roberto will show you how to prepare and present handmade gnocchi, whether served as a starter or as a main course.

Gnocchi with Fresh Sage & Butter Sauce; Sauce alla Bava (Italian Fontina Cheese, Butter, Garlic & Parmesan Cheese); and Rosemary Marinara Tomato Sauce

Instructor: Roberto Forgione

Mindful Meals and More 2/16 **Demo & Lecture** 7 pm–9 pm **\$240.00/Series or \$65/Class**

Part 2 in this four-part series: students learn to plan ahead and to use high quality ingredients for enjoyable and nutritious eating beneficial to metabolism, health and overall vitality. In each class there will be an ongoing discussion on nutrition and health benefits of the ingredients and dishes.

Mindful Meal Planning: Learn how to organize, think ahead and serve delicious meals without slaving in the kitchen all week. All recipes can be made in advance. Steel Cut Oats with Berries & Flax Seeds; Vegetable & Lentil Soup; Rainbow Salad; Roasted Seasonal Vegetables; Quinoa with Dried Fruits & Nuts.

Instructor: Elise Museles and Robyn Alexander

Wine Class - The Wines of Australia 2/17 **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 Australian wine industry 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 (Griffith, Hunter Valley, Mudgee), South Australia (Barossa Valley, McLaren Vale, Coonawarra), Victoria (Yarra Valley, Gouldburn Valley, Rutherglen) & Western Australia (Margaret River, Pemberton).*

Instructor: John Peters

Ladies' Lunch Bunch 2/18 **Demonstration** 11:30 am–1:30 pm **\$65.00**

Whether it's moms getting together while the kids are in school, or co-workers networking and exchanging ideas, this lunch is sure to please and relax you. Let Robyn and Stephen take you on a luncheon journey that will excite your palate. *Bruschetta with Fresh Goat Cheese & Smoked Salmon or Smoked Trout; Watercress & Romaine Salad with Jicama, Grape Tomatoes, Stilton & Pine Nuts; Loin Lamp Chops with Tomato-Orange-Basil Sauce; Individual Grand Marnier Soufflés*

Instructor: Robyn Alexander and Stephen Sands

The Art of Fondue 2/18 **Participation** 1:30 pm–4:30 pm **\$65.00**

A fondue dinner party can be low stress, high fun and a tough night to top – a Fondue Fun-do!

Mesclun Salad with Sugared Walnuts; Classic Swiss Fondue; Wisconsin Cheddar Fondue; Asian Broth Fondue; White & Dark Chocolate Fondues with Fresh Fruit & Angel Food Cake

Instructor: Bonita Woods

Flavors of New Orleans 2/18 **Demonstration** 7 pm–10 pm **\$65.00**

Join Chef Pete for this Cajun delight. Learn how to make your own Cajun spice mixture and prepare dishes inspired by New Orleans cuisine. *Crawfish Tarts; Andouille Sausage & Shrimp Jambalaya; Cajun Rice; and Bananas Foster*

Instructor: Pete Snaith

Another Sunday Brunch 2/19 **Participation** 9:30 am–12:30 pm **\$65.00**

A successful brunch party is a work of art. Here is a healthful spin on the flavorful Sunday classics.

Egyptian Twice-Baked Eggs; Turkey & Ginger Sausage; Banana-Blueberry Multi-Grain Pancakes; Stuffed Baked Tomato; Fruit & Yogurt Parfait & A Variety of Freshly Roasted Coffees

Instructor: Bonita Woods

February 2011 Classes

***"The Art of The Tart"* 2/19 Participation 1:30 pm–4:30 pm \$65.00**

Spend time in the kitchen with Stephen and learn to create a variety of both savory and sweet tarts your family and friends can enjoy. *Three-Cheese & Tomato Tart with Fresh Basil; Three-Onion Tart; Fruit or Mixed Berry Tart with Pastry Cream; Chocolate Tart*

Instructor: Stephen Sands

***Northern Italian Dinner* 2/19 Participation 7 pm–10 pm \$70.00**

Chef Roberto teams up with wine director John Peters to bring you this wonderful food, steeped in tradition and influenced by Italy's northern region. *Buon Appetito! Antipasto - Mortadella Mousse on Crostini; Primo Piatto - Tagliatelle with Bolognese Sauce; Secondo Piatto - Pork Tenderloin, Italian-Style; and Contorni - Peas with Prosciutto; & Roasted Potatoes with Rosemary, Garlic & Olive Oil; Dolce - Supreme of Orange Slices with Zabaglione*

Instructor: Roberto Forgione and John Peters

***Coffee & Chocolate* 2/21 Demo & Participation 1:30 pm–4:30 pm \$65.00**

Two ingredients that intertwine romantically, aesthetically, aromatically, and pleasurably. Caffe Amouri's coffee specialist, Michael Amouri, joins us to team the perfect roast with each chocolate confection.

Chipotle-Mole Chocolate Brownie; Mocha Cheesecake; Candied Citrus Peel with White Chocolate & Pistachio Coating; Belgian-Style Milk Chocolate Mousse with Whipped Cream

Instructor: Bonita Woods

***Entertaining with Style* 2/21 Demonstration 7 pm–10 pm \$65.00**

The elements in our lives that define entertaining are the things that fill the pages of leisure magazines. Whether it is a night out at the theatre, cocktails at five, or family reunions, this menu is sure to please all. *Orange, Red Onion & Watercress Salad; Chicken with Lemon & Olives; Mixed Vegetable Couscous; Chocolate-Walnut Tart*

Instructor: Stephen Sands

***Cheese and Wine 101* 2/22 Demonstration 7:30 pm–9:30 pm \$75.00**

Let's have some fun matching delectable cheeses with the wines that are just right for them. *We will cover the do's and don'ts of matching cheeses and wine, and will taste and discuss six wine & cheese pairings.*

Instructor: John Peters

***The Art of Ravioli Making* 2/21 Participation 1:30 pm–4:30 pm \$65.00**

Tired of buying and eating the same old store-bought ravioli? Learn how to make these little pasta-shaped pillows of pure delight with different fillings and sauces. *Basic Pasta Dough for Making Ravioli - Fillings and Sauces include Italian Sausage & Spinach; Swiss Chard, Ricotta & Parmigiano in a Marinara Sauce; Zucchini Squash with Three Cheeses in a Butter & Parmesan Cheese Sauce; Meat-Filled with Vodka Sauce*

Instructor: Roberto Forgione

***Knife Skills* 2/23 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, 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 from the ingredients used in class.*

Instructor: Pete Snaith

***Cooking for ADD & ADHD* 2/23 Demo & Lecture 1:30 pm–4:30 pm \$65.00**

Bring your questions and your appetite to this class that's part science and part kitchen fun. While cooking, we will explore the relationship between food and ADD/ADHD. *Hummus with Wheat-Free Flatbread; Grilled Ginger & Garlic Chicken Breast; Seared Green Beans with Avocado; Forbidden Rice from China; Grilled Apples; Fruit Smoothie*

Instructor: Bonita Woods

February 2011 Classes

***The Soups of Winter* 2/23 Participation 7 pm–10 pm \$65.00**

With soup for lunch or holiday dinner, for special events or just dinner at home, these soups feature distinctive flavors from intriguing cuisines. *Parsnip Soup with Truffle; Butternut Soup with Crab; Curried Cream of Cauliflower Soup with Apple; Tuscan Country-Style Lenten Soup*

Instructor: Stephen Sands

***The Wines of South Africa* 2/24 Demonstration 7:30 pm–9:30 pm \$65.00**

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 be covering five major districts, including Constantia, Stellenbosch, Paarl, Franschhoek Valley, and Robertson. Eight wines will be tasted.*

Instructor: John Peters

***Southern BBQ -Vegetarian Style* 2/24 Participation 7 pm–10 pm \$65.00**

Now you can have your BBQ and eat it too! This healthful vegetarian BBQ is filled with wonderful texture and flavor. *BBQ Sauce 2 ways – sweet or spicy; BBQ Tofu & BBQ Tempeh; Light & Fluffy Cornbread Muffins, Healthful Coleslaw; Baked Northern White & Soy Beans; Pan-Seared Ginger Apples*

Instructor: Bonita Woods

***Stuffed Pasta Class* 2/25 Demonstration 1:30 pm–4:30 pm \$65.00**

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

Instructor: Pete Snaith

***Secrets from an Italian Baker – I* 2/25 Participation 7 pm–10 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

***Regional Comforts* 2/25 Demonstration 7 pm–10 pm \$70.00**

How do you spell winter comfort foods around the world? Come discuss and taste these regional comfort foods. *France's Cassoulet; Japan's Nabe; Morocco's Tagine; Italy's Panzanella; America's Beef & Barley Stew*

Instructor: Robyn Alexander

***Sauce Workshop I - The Basic "White" Sauces* 2/26 Participation 1:30 pm–4:30 pm \$65.00**

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

***The Dinner Party* 2/26 Demonstration 7 pm–10 pm \$70.00**

Classic dinner party menus designed to impress your guests and minimize your time in the kitchen.

Goat Cheese-Stuffed Eggplant, Zucchini, & Roasted Red Pepper Roll-ups with Salsa Verde; Fettuccine with Wild Mushrooms, Artichoke & Caper Sauce; Seared Halibut (or seasonal white fish) with Saffron-Curry Sauce; Herbed New Potatoes; Paris-Brest with Praline Cream & Berries

Instructor: Stephen Sands

February 2011 Classes

Couples Cooking: Bay-Area Bistro 2/26

Participation 7 pm-10 pm \$120.00/Couple

Come with a friend or partner to prepare a meal together with ingredients inspired by the San Francisco Bay area. *Toasted Garlic with Croutons; Seared Scallop Salad; Bacon-Wrapped Salmon with Caramelized Onions; Sautéed Greens; Cinnamon & Oatmeal Strawberry Shortcakes*

Instructor: Robyn Alexander

Southern Cajun Sunday Dinner 2/28

Participation 7 pm-10 pm \$65.00

Join Chefs Robyn & Pete as they show you how to make a simple, yet delicious Cajun meal.

Pork Chops with Caramelized Onion Gravy; Buttermilk & Chive Mashed Potatoes, Crispy Fried Kale; & Fresh Fruit Cobbler.

Instructor: Pete Snaith and Robyn Alexander

Southern Italian Dinner 2/28

Demonstration 7 pm-10 pm \$65.00

These simple foods are full of culinary surprises and are simple to prepare.

Antipasto: Olive Tapenade; Primo Piatto - Fresh Codfish Stew; Secondo Piatto - Braised Chicken with Rosemary & Garlic; Contorni - Broccoli Rabe with Sun-Dried Tomatoes; & Braised Cauliflower with Olive Oil & Garlic; Dolce - Sage pudding with candied sage leaves

Instructor: Roberto Forgione and Pete Snaith



March 2011 Classes

P Participation
D Demonstration

Sun	Mon	Tues	Wed	Thur	Fri	Sat
27	28	01 Wine Class - Cabernet Sauvignon (D) 7:30-9:30pm Secrets from an Italian Baker (D) 7-10pm	02 Cannelloni: Stuffed Pasta (P) 7-10pm	03 The Wines of Bordeaux (D) 7:30-9:30pm	04 Child & Parent: Family Dinner (P) 6-8:30pm Guest Chef - Gerard Pangaud (D) 6:30-10pm	05 March Madness!! Sports Party Menu (P) 9:30am-12:30pm Cupcake Café (P) 1:30-4:30pm California Cuisine (P) 7-10pm
06	07 Cake-Making, Desserts, and Truffles (3-Part Series) (P) 1:30-4:30pm Back to Basics - (3-Part Series) (P) 7-9:30pm	08 Healthful Sunday Brunch (P) 1:30-4:30pm Wine Class - The Many Facets of Merlot (D) 7:30-9:30pm	09 Basic Dessert Crêpe Class (P) 9:30am-12:30pm Regional Italian - 3 Part Series (P) 7-10pm	10 Wine Class - The Wines of Burgundy (D) 7:30-9:30pm	11 The Breakfast Class (P) 9:30am-12:30pm Friday Night - Food and Fun (P) 7-10pm	12 "Mom's Night Out" (D) 7-10pm Teen Cuisine: Cooking for Friends (P) 9:30am-12:30pm Knife Skills (P) 1:30am-4:30pm California Cuisine (D) 7-10pm
13	14 Cake-Making, Desserts, and Truffles (3-Part Series) (P) 1:30-4:30pm Back to Basics - (3-Part Series) (P) 7-9:30pm	15 Wine Class - Syrah (D) 7:30-9:30pm	16 Mindful Meals and More (D) 7-9pm Regional Italian - 3 Part Series (P) 7-10pm	17 Vegetarian Elegance (D) 1:30-4:30pm The Wines of Alsace, France (D) 7:30-9:30pm	18 Chiles, Chiles, Chiles (P) 7-10pm Cafe Food (D) 7-10pm	19 No Gluten Bakery (P) 9:30am-12:30pm Antipasti! (P) 1:30-4:30pm A Tuscan Dinner Party (D) 7-10pm Friday Fish Feast (P) 7-10pm
20	21 Cake-Making, Desserts, and Truffles (3-Part Series) (P) 1:30-4:30pm Back to Basics - (3-Part Series) (P) 7-9:30pm	22 Mezze Platter of Delights (P) 7-10pm Wine Class - Pinot Noir (D) 7:30-9:30pm	23 Knife Skills (P) 9:30am-12:30pm Regional Italian - 3 Part Series (P) 7-10pm	24 Wine Class - Wines of Loire Valley (D) 7:30-9:30pm Intimate Dinner for Two (P) 7-10pm	25 The Flavors of Thailand (P) 7-10pm Tuscan Dinner Party (P) 7-10pm	26 "ABEETZ," or Italian dialect in certain parts of Italy, for "Pizza" (P) 9:30am-12:30pm Entertaining with Style (D) 7-10pm Couples Cooking: Bayou's Best (P) 7-10pm
27	28	29 Wine Class - The Many Facets of Zinfandel (D) 7:30-9:30pm	30	31 Wine Class - Wines of the Rhone Valley (D) 7:30-9:30pm	01	02

Wine Class - Cabernet Sauvignon 3/1 Demonstration 7:30 pm-9:30 pm \$75.00

This varietal is the world's most famous red wine grape, and with good reason.

Come and taste eight stellar examples of Cabernet from the Medoc in France to Napa Valley, along with Chile, South Africa, Australia, and Argentina

Instructor: John Peters

Secrets from an Italian Baker 3/1 Participation 7 pm-10 pm \$65.00

Bring Italy's finest baking to your table. This class concentrates on simple yet satisfying desserts. These all make up the Italian tradition of baking.

Ciabatta Bread; Crostata di Frutta (Baked Fruit Tart); Biscotti di Pignoli (Pine Nut Cookies)

Instructor: Stephen Sands

March 2011 Classes

Cannelloni: Stuffed Pasta 3/2 **Participation** 7 pm–10 pm \$65.00

Learn to prepare these easy yet classic cannelloni dishes that will please your family and impress your friends, and maybe start some new traditions in your home.

Cannelloni alla Sorrentina; Cheese & Spinach Cannelloni; Veal Cannelloni

Instructor: Roberto Forgione

The Wines of Bordeaux 3/3 **Demonstration** 7:30 pm–9:30 pm \$90.00

This ultra-famous region of France produces full-bodied wines made from Cabernet Sauvignon, Merlot, Cabernet Franc, Petite Verdot, and Malbec. The whites from this region are produced with Sauvignon Blanc and Semillon. *We will taste from the best communes, including, St-Estèphe, Pauillac, St-Julien, Margaux, Pomerol, St-Emilion, Sauternes. We will start with a classic white Bordeaux.*

Instructor: John Peters

Child & Parent: Family Dinner 3/4 **Participation** 6 pm–8:30 pm \$80.00/Pair

Bring Italy's finest baking to your table. This class concentrates on simple yet satisfying desserts. These all make up the Italian tradition of baking.

Ciabatta Bread; Crostata di Frutta (Baked Fruit Tart); Biscotti di Pignoli (Pine Nut Cookies)

Instructor: Robyn Alexander

Guest Chef - Gerard Pangaud 3/4 **Demonstration** 6:30 pm–10 pm \$100.00

Cook like a Master Chef. Join Gerard Pangaud at Culinaria for this special dinner.

Scallops with a Purée of Salsifies; Sautéed Salsifies; Chestnuts & Emulsion of Foie Gras; Medallion of Venison with Dried Fruits & Sauce Perfumed with Chocolate; Purée of Sweet Potatoes with Citrus; Lemon Crêpe Soufflé with Banana & Avocado - or, Exotic Fruit Soufflé (made without a mold)

Instructor: Gerard Pangaud

March Madness!! Sports Party Menu 3/5 **Participation** 9:30 am–12:30 pm \$65.00

Enjoy your game munchies! This class includes beer pairing for this menu.

Muchos Nachos; White Pizza with Grilled Vegetables; Baked Spinach & Artichoke Dip with Multi-Grain Chips; Sweet & Spicy Smoky Peach Salsa; Chocolate Chip-Ginger Cake with Cream Cheese Icing; AND a Micro-Brew Beer Tasting

Instructor: Bonita Woods

Cupcake Café 3/5 **Participation** 1:30 pm–4:30 pm \$65.00

These tasty cake bites are all the rage. Find out the best techniques for making, decorating, and storing cupcakes. *Martha's Coconut-Topped Buttermilk Cupcakes; Chocolate Cupcakes with Sour Cream Fudge Frosting; Red Velvet Cupcakes with Cream Cheese Frosting; Cupcakes with Orange Buttercream*

Instructor: Robyn Alexander

California Cuisine 3/5 **Demonstration** 7 pm–10 pm \$70.00

California's sunny climate, wine country, and great food – three things that go together. Learn how fresh ingredients and simplicity go hand-in-hand – California style.

Fresh Asparagus Soup with Crab & Sweet Red Pepper Coulis; Baby Greens with Warm Goat Cheese; Seared Salmon with Anise Glaze over Garlic-Potato Purée; Snow Peas with Lemon Herb Butter; French Apple Tart with Calvados Whipped Cream

Instructor: Stephen Sands

March 2011 Classes

Cake-Making, Desserts, and Truffles (3-Part Series) 3/7, 3/14, 3/21 Participation 1:30 pm–4:30 pm \$180.00/Entire Series

Join Chef Bonita as she shares cake-making skills she has learned from the women in her family. Home baking, especially with a child or friend, is a fun and rewarding activity.

Class I: "Hostess" Chocolate Cupcake; Multi-Seed & Nut Brittle; Classic French Baguette with Mango & Chili-Infused Cream Cheese; Caramelized Banana & Chocolate Chip Cheese Cake

Class II: Apricot & Nut Twist Bread; Chocolate-Zucchini Cupcakes; Rum Balls; Peanut Butter & Jelly Tarts; Ginger Snap Cookies

Class III: Flower Basket Design Spring Cake; Classic Chocolate Chip Toll House Cookies; Colorful Fondant Icing Flowers; A Simple Variety of White Chocolate Truffles

Instructor: Bonita Woods

Back to Basics - (3-Part Series) 3/7, 3/14, 3/21 Participation 7 pm–9:30 pm \$190.00/Entire Series

Accept no substitutes—these dishes are best made by you!

Session I: New England Clam Chowder; Chicken Marsala; Potato Gratin; Chocolate Ganache Tartlets

Session II: Buttermilk Biscuits; Chicken Salad with Fruit & Nuts; Mashed Potatoes; Carrot Cake with Cream Cheese Frosting

Session III: Tomato Basil Soup; Chicken with Tarragon Cream Sauce; Rice Pilaf; Roasted Asparagus; Chocolate Chip Cookies

Instructor: Robyn Alexander

Wine Class - The Many Facets of Merlot 3/8 Demonstration 7:30 pm–9:30 pm \$65.00

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. Taste Merlot with John and see just how well it stands on its own. *Most widely planted on the right bank of Bordeaux, we will sample both Pomerol & St.-Emilion, as well as Washington state, California, Chile, South Africa, and the Long Island district.*

Instructor: John Peters

Healthful Sunday Brunch 3/8 Participation 1:30 pm–4:30 pm \$65.00

A successful brunch party is a work of art. Here is a healthful spin on the flavorful Sunday classics.

Egyptian Twice-Baked Eggs; Turkey & Ginger Sausage; Banana-Blueberry Multi-Grain Pancakes; Stuffed Baked Tomato; Fruit & Yogurt Parfait; A Variety of Freshly Roasted Coffee

Instructor: Bonita Woods

Basic Dessert Crêpe Class 3/9 Participation 9:30 am–12:30 pm \$65.00

Regardless of whether they are rolled or folded, crêpes are delicious. Join Chef Pete as he delights you with these European classics.

Caramelized Pear Crêpe with Chocolate Sauce; Caramelized Sugar & Orange Butter Sauce Crêpes; Crêpes Sprinkled with Sugar & Freshly Squeezed Orange, Lemon or Lime Juice.

Instructor: Pete Snaith

Regional Italian - 3 Part Series 3/9, 3/16, 3/23 Participation 7 pm–10 pm \$185.00/Entire Series

This regional class will give you a real taste of three different and diverse regions of Italy, a country that celebrates everything that is food, and does it with great passion. Join Stephen as you tour through the regions of Italy and discover food that defines today's Italian cooking.

Class I: Friuli-Venezia Giulia - Creamy Polenta with Shrimp; Duck Breast with Sautéed Figs & Balsamic; Carso Salad; Crespelle (crêpes) with Blackberries & Lemon-Scented Ricotta

Class II: Piedmont - Risotto with Peppers & Prosciutto; Oven Roasted Lamb with Rosemary & Garlic; Potatoes & Capers; Pears Poached in White Wine

Class III: Sicily - Rigatoni with Tomato & Goat Cheese; Tuna Palermo-Style; Roasted Zucchini; Chocolate & Nut Torte

Instructor: Stephen Sands

March 2011 Classes

Wine Class - The Wines of Burgundy 3/10 Demonstration 7:30 pm–9:30 pm \$80.00

This region, steeped in winemaking history that goes back to the French revolution, is home of small farmer-type growers. We will taste a nice cross section from the Côte d'Or, which is divided into two areas - the Côte de Beaune in the south, where all the great white Burgundy, and a great deal of very fine red Burgundy is made, and the smaller Côte de Nuits in the north, which produces Burgundy's most concentrated and longest-lived reds. *Regions included in our tasting are Chassagne-Montrachet, Puligny-Montrachet, Meursault, Pommard, Nuits St. Georges, Vosne-Romanée, Chambolle-Musigny, and Gevrey-Chambertin.*

Instructor: John Peters

The Breakfast Class 3/11 Participation 9:30 am–12:30 pm \$65.00

Learn how to amaze your guests in the morning with a fabulous breakfast.

Seasonal Fresh Fruit with Honey & Roasted Nuts; Three-Cheese Omelettes with Andouille Sausage, Fresh Chiles & Onion Potatoes with Chipotle Hollandaise Sauce

Instructor: Pete Snaith

Friday Night – Food and Fun 3/11 Participation 7 pm–10 pm \$120.00/Couple

What a great date night! Spend time together learning about each other and how to work in the kitchen as a couple as you prepare a hearty and satisfying meal.

Tomato & White Bean Bruschetta; Stuffed Chicken Breast; Roasted Garlic Mashed Potatoes; Grilled Asparagus with Fresh Lemon; Chocolate Tart with Raspberry Coulis & Whipped Cream

Instructor: Stephen Sands

"Moms Night Out" 3/12 Demonstration 7 pm–10 pm \$70.00

Moms, treat yourselves to a fun night out. Join Chef Roberto for a night of appetizer and wine parings. Come and see just how easy these appetizers are to make.

Spiced Nuts; Marinated Olive Salad; Mortadella Mousse; Rumaki; Olive Oil & Parmesan Dip; Olive Tapenade; Sun-Dried Tomato & Olive Bruschetta; Smoked Salmon or Trout in Cucumber Cups; Italian Vino Sausage Bites; and Devils on Horseback

Instructor: Roberto Forgione and John Peters

Teen Cuisine: Cooking for Friends 3/12 Participation 9:30 am–12:30 pm \$65.00

Impress your friends at your next hangout with these amazing creations made by you.

Herbed Cream Cheese & Pita Crisps; Parmesan Cheese Straws; Tomato & Pesto Flatbreads; Teriyaki Chicken Skewers; Cream Cheese Swirl Brownies

Instructor: Brian Batsel

Knife Skills 3/12 Participation 1:30 pm–4:30 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, 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 from the ingredients used in class.

Instructor: Brian Batsel

California Cuisine 3/12 Demonstration 7 pm–10 pm \$70.00

California, with its great sunshine, wine country, and wonderful food has a great cuisine to explore. Learn how fresh ingredients and simplicity go hand-in-hand – California style

Goat Cheese Ravioli with Asparagus & Applewood-Smoked Bacon; Tomato & Avocado Salad with Basil Vinaigrette; Sautéed Swordfish with Red-Wine Vinaigrette over Lentils; Zucchini Spaghetti; Orange-Scented Rice Pudding with Orange & Golden Raisin Compote

Instructor: Stephen Sands

March 2011 Classes

Wine Class - Syrah 3/15 Demonstration 7:30 pm-9:30 pm \$75.00

A more popular wine under the name Shiraz, thanks to our friends down under. This grape is the strong hold of the northern Rhône Valley of France. We will do the Iron Chef taste-off of Syrah — the Northern Rhone Valley vs. Shiraz from Australia – and we will add another from California for comparison.

Wine regions to be tasted; Côte-Rotie, Hermitage, Crozes-Hermitage from France, Hunter Valley, Barossa, McLaren Vale, and Victoria from Australia, and Montes Alpha from Chile. Eight wines will be tasted.

Instructor: John Peters

Potato Gnocchi 3/16 Participation 1:30 pm-4:30 pm \$65.00

Amaze your family and guests! Chef Roberto will show you how to prepare and present handmade gnocchi, whether served as a starter or as a main course.

Gnocchi with Fresh Sage & Butter Sauce; Sauce alla Bava (Italian Fontina Cheese, Butter, Garlic & Parmesan Cheese); and Rosemary Marinara Tomato Sauce

Instructor: Roberto Forgione

Mindful Meals and More 3/16 Demo & Lecture 7 pm-9 pm \$240.00/Series or \$65.00/Class

Part 3 of this four-part series: students learn to plan ahead and to use high quality ingredients for enjoyable and nutritious eating beneficial to metabolism, health and overall vitality. In each class there will be an ongoing discussion on nutrition and health benefits of the ingredients and dishes.

Transforming Your Palate: Forget about processed foods and explore healthy and tasty snacks made with real and fresh ingredients right in your own kitchen. Mediterranean Roasted Chickpeas; Baked Kale Chips; Omega-Rich Granola; Nutrient Dense Superfood Smoothies; Minestrone; Sinful Stuffed Dates.

Instructor: Elise Museles and Robyn Alexander

Vegetarian Elegance 3/17 Participation 1:30 pm-4:30 pm \$65.00

Here are some very tasty meatless meals that will satiate any palate.

Tomato & Goat Cheese Roasted Crostini; Hunter's Stew with White Wine Reduction; Caramelized Onion Mousse; Edamame Succotash; Italian Bread Rolls; Almond Meringue Cookies

Instructor: Bonita Woods

The Wines of Alsace, France 3/17 Demonstration 7:30 pm-9:30 pm \$65.00

This is one of my go-to regions for white wines that are so food friendly.

We will taste and discuss all the major grape varieties, including Riesling, Gewurztraminer, Pinot Blanc, Pinot Gris, Sylvaner, and Muscat.

Instructor: John Peters

Chiles, Chiles, Chiles 3/18 Participation 7 pm-10 pm \$65.00

Learn about chiles from all over the world and the many ways they can be used.

Green Chile Soup; Pan Seared Duck Breast with Pasilla Chile Sauce; Twice-Baked Potatoes with Guajillo; Green Beans with Ancho Salsa; Chocolate Chipotle Cake

Instructor: Pete Snaith

Cafe Food 3/18 Participation 7 pm-10 pm \$65.00

From a plain muffin on the way to work to local weekday lunches, cafes are an essential part of our everyday lives. They offer us a place to gather, gossip, relax, indulge, and revive. A great cafe has atmosphere, friendly staff, and an easy-going menu. Come in and join Stephen for some cafe classics.

Spiced Lentil Soup; Smoked Salmon & Fennel Salad with Horseradish Dressing; Sesame Lime Chicken Breast with Almond-Coriander Pesto; French Crêpes with Strawberry-Vanilla Jam

Instructor: Stephen Sands

No Gluten Bakery 3/19 Participation 9:30 am-12:30 pm \$65.00

In this class, we will explore the addition of nuts and fruit in gluten-free baking. *Hazelnut-Cherry Bread; Almond Crescent Cookies; Apricot Jam Cookies; Chocolate Pie; Currant Cake; Spiced Apple Tart.*

Instructor: Bonita Woods

March 2011 Classes

Antipasti 3/19 Participation 1:30 pm–4:30 pm \$65.00

Impress your family and friends. Be the talk of the table with these delicious treats, as your guests make them disappear before your eyes. Recipes include a family favorite my grandmother brought with her from Italy. Her antipasto platter is one we only make for the holidays. Buon Appetito!

Bruschetta with Olive Tapenade; Bruschetta ai Peperoni; Bruschetta al Pomodoro; Bruschetta di Pomodoro e Alici; Olive Oil & Parmesan Dip; Mortadella Mousse

Instructor: Roberto Forgione

A Tuscan Dinner Party 3/19 Demonstration 7 pm–10 pm \$70.00

Learn how to amaze your guests in the morning with a fabulous breakfast.

Seasonal Fresh Fruit with Honey & Roasted Nuts; Three-Cheese Omelettes with Andouille Sausage, Fresh Chiles & Onion Potatoes with Chipotle Hollandaise Sauce

Instructor: Stephen Sands

Friday Fish Feast 3/19 Participation 7 pm–10 pm \$65.00

Bring your family and friends together and let everyone make a dish. Join Pete for a Saturday Night of Fun & Fish. *Mixed Green Salad with Spiced Shrimp & Mango; Seasonal Fish Served on a Bed of Zucchini & Yellow Squash with White Wine Sauce; Herbed Orzo Pasta with Crab; Oatmeal Chocolate Chip & Pecan Cookie Ice Cream Sandwich with Cinnamon Ice Cream*

Instructor: Pete Snaith

Wine Class - Pinot Noir 3/22 Demonstration 7:30 pm–9:30 pm \$75.00

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 and Carneros.

We will taste two wines from Burgundy, two from California, one each from Oregon and New Zealand, plus two surprises. Eight wines will be tasted in all.

Instructor: John Peters

Mezze Platter of Delights 3/22 Participation 7 pm–10 pm \$65.00

Exotic Mediterranean cooking can be fun, simple, healthful, and a great way to cater your next party or snack. *Classic Hummus; Smoky Baba Ganoush; Seasoned Flatbread; Marinated Goat Cheese; Baked Artichoke Hearts with Olive Confetti; Steamed & Salted Almonds; Hot Peppers Stuffed with Sweet Apricot*

Instructor: Bonita Woods

Knife Skills 3/23 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, 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 from the ingredients used in class.*

Instructor: Pete Snaith

Wine Class - Wines of Loire Valley 3/24 Demonstration 7:30 pm–9:30 pm \$65.00

A plethora of food-friendly white wines are produced in this northern region of France. We will start at the mouth of the Loire River. *Muscadet, Touraine, Vouvray, Saumur, Saumur-Champigny, Anjou, Chinon, and, of course, Sancerre and Pouilly-Fumé - Nine wines will be sampled.*

Instructor: John Peters

Intimate Dinner for Two 3/24 Participation 7 pm–10 pm \$120.00/Couple

Working together in the kitchen can be quite romantic. Join Chef Bonita and make this fun and festive winter menu. *Pork Loin Wellington with Crimini Duxelle; Cranberry Chutney; Green Beans with Fresh Herbs & Seared Tomato; Twice Baked Potato; Spinach & Olive Salad; Creamy Pumpkin Mousse Pie*

Instructor: John Peters

March 2011 Classes

The Flavors of Thailand 3/25 Participation 7 pm–10 pm \$65.00

Transport yourself to Southeast Asia as you savor the hot and sweet flavors of Thailand. We will discuss the flavors and typical spices used in Thai cooking.

Thai Red Chicken Curry; Tum Yum Soup; Mango & Sticky Rice

Instructor: Pete Snaith

Tuscan Dinner Party 3/25 Demonstration 7 pm–10 pm \$65.00

Ahh...the tastes of Tuscany - the warmth of the Mediterranean sun and the smell of food cooking in the Italian countryside. This class is rich with dishes from Stephen's travels throughout Italy.

Stuffed Zucchini; Arugula & Romaine Salad with Parmesan & Walnut Dressing; Chicken Stuffed with Prosciutto & Fontina Cheese; Eggplant Mushrooms; Poached Pears with Chocolate Sauce & Zabaglione

Instructor: Stephen Sands

"ABEETZ," or Italian dialect in certain parts of Italy, for "Pizza" 3/26 Demonstration 9:30 am–12:30 pm \$120.00/Couple

Who doesn't like good pizza? Step-by-step instructions show you how to make pizza from scratch and learn the secrets of dough making right in your own home.

Pizza Bianca (white pizza); Pizza Arrabbiatta (angry pizza); Pizza Piccante (spicy pizza)

Instructor: Roberto Forgione

Entertaining with Style 3/26 Demonstration 7 pm–10 pm \$65.00

Gone are the days of formal dinners that required weeks of planning and days of cooking. Today's entertaining is fun and spontaneous. It's relaxed and easy.

Baked Spring Rolls with Chili Peanut Sauce; Corn, Crabmeat & Cumin Salad; Pan-Roasted (seasonal) Fish with Red Pepper Pesto; Individual Chocolate Soufflés

Instructor: Brian Batsel

Couples Cooking: Bayou's Best 3/26 Participation 7 pm–10 pm \$120.00/Couple

Inspired by New Orleans cuisine, couples will prepare a meal that would make any Cajun proud!

Hush Puppies; Shrimp Étouffée; Succotash; Ginger Yams & Apples; Beignets; Chicory

Instructor: Robyn Alexander

Wine Class - The Many Facets of Zinfandel 3/29 Demonstration 7:30 pm–9:30 pm \$65.00

Although this grape is thought to have originated in Croatia, it is truly a California icon. Come taste the many styles 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

Wine Class - Wines of the Rhone Valley 3/31 Demonstration 7:30 pm–9:30 pm \$75.00

The Northern Rhône Valley wines are made from the Syrah grape, the biggest and most full-bodied wines from this region are Côte-Rotie, Hermitage, and Crozes-Hermitage. The Southern Rhône Valley wines are best known for the Grenache grape and produce the wines of Gigondas, Vacqueyras, and the very famous Châteauneuf-du-Pape.

We will start the class with a Condrieu and finish with a Muscat de Beaumes-de-Venise; other wines include Côte-Rotie, Hermitage, Crozes-Hermitage, Gigondas, Vacqueyras, and Châteauneuf du Pape. Eight wines will be tasted.

Instructor: John Peters

April 2011 Classes

P Participation
D Demonstration

Sun	Mon	Tues	Wed	Thur	Fri	Sat
27	28	29	30	31	01	02
						Southern Sunday Dinner (D) 1:30pm-4:30pm PRIVATE PARTY (D) 7-10pm Biscotti Class (P) 7-10pm
03	04	05	06	07	08	09
Laboratorio di Culinaria - International Cuisine - Part 1 (P) 7-10pm	Coffee Cake and Coffee (P) 1:30-4:30pm Wine Class - Chenin Blanc, Riesling, and Gewurztraminer (D) 7:30-9:30pm	True Italian Pizza (P) 9:30am-12:30pm	Whole Grains for Whole Health (P) 1:30-4:30pm Wine Class - Northwest Italy (D) 7:30-9:30pm	Easter Dinner with Stephen, Brian, and John (D) 6:30-10pm Basic Savory Crêpe Class (P) 7-10pm	Teen Cuisine: Spring Fling (P) 9:30am-12:30pm Sauce Workshop II (D) 1:30-4:30pm Healthfully Fine (P) 7-10pm	
10	11	12	13	14	15	16
Knife Skills (P) 1:30-4:30pm Salad Greens and Grains (D) 7-10pm	Wine Class - Sauvignon Blanc (D) 7:30-9:30pm	Mindful Meals and More (P) 7-10pm Tapas – The Flavors of Spain (3-part series) (D) 7-10pm	Wine Class - Northeastern Italy (D) 7:30-9:30pm	Ladies' Lunch Bunch (D) 11:30am-1:30pm Salads Galore! (P) 1:30-4:30pm The Perfect Steak—Cooked Indoors (D) 7-10pm	Child & Parent: Cookie Classics (P) 9:30am-12:30pm Chocolate Making Class Truffe Extravaganza (D/P) 1:30-4:30pm Cooking for Relaxation (P) 1:30-4:30pm “La Dolce Vita” - Italian Pastry, Cakes and Tarts (P) 7-10pm	
17	18	19	20	21	22	23
Laboratorio di Culinaria - International Cuisine - Part 1 (P) 7-10pm	Wine Class - The Many Styles of Chardonnay (D) 7:30-9:30pm	Tapas – The Flavors of Spain (3-part series) (D) 7-10pm Secrets from an Italian Baker – III (P) 7-10pm	Wine Class - Tuscany & Beyond (D) 7:30-9:30pm	Friday Night – Food and Fun! (P) 7-10pm	Take a Trip to the Southwest (P) 7-10pm Shellfish Favorites (P) 7-10pm	
24	25	26	27	28	29	30
	Wine Class - Off-the-Beaten-Path Whites and Reds (D) 7:30-9:30pm	Tapas – The Flavors of Spain (3-part series) (D) 7-10pm	Wine Class - Southern Italy and the Islands (D) 7:30-9:30pm		Knife Skills (P) 1:30-4:30pm “Mini Sliders” (P) 7-10pm Spring Wine Dinner (D) 6:30-10pm	

Southern Sunday Dinner 4/2 **Demonstration** 1:30 pm-4:30 pm **\$65.00**

Learn secrets of the timeless southern Sunday classics, just like Grandma used to make.

Fried Chicken; Sweet Corn Fritters; Spiced Yams; Greens; Butter Beans; Buttermilk Biscuits; Carrot Cake with Cream Cheese Frosting

Instructor: Robyn Alexander

Biscotti Class 4/2 **Participation** 7 pm-10 pm **\$65.00**

The perfect dessert or snack. Whether dipped in chocolate or into a glass of Vin Santo or red wine, this is a perfect dessert after a meal. *Anise Biscotti with Pine Nuts; Chocolate Biscotti with Hazelnuts; Ginger with Macadamia Nut Biscotti.*

Instructor: Pete Snaith

April 2011 Classes

Laboratorio di Culinaria - International Cuisine - Part 1 4/4, 4/18 **Participation** 7 pm–10 pm **\$140/Series**

Join Robyn and Stephen as they team up to bring you this first-of-its-kind, 2-part class. Designed to enhance your cooking skills as well as give you a feel for foods from around the world. This class is not necessarily for beginners and knife skills are a must. *Here you will prepare foods from Italy and Japan, using menus determined by the instructors as the class progresses.*

Instructor: Robyn Alexander and Stephen Sands

Coffee Cake and Coffee 4/5 **Participation & Demo** 1:30 pm–4:30 pm **\$65.00**

What is more comforting than chatting with a friend over coffee? Chef Bonita teams with coffee expert Michael Amouri to pair the perfect coffee with these scrumptious cakes! *Classic Sour Cream Crumble Coffee Cake; Chocolate Swirl Pound Cake; Cheese & Cherry Streusel; Flaky Apricot & Almond Torte; Meringue Cookies*

Instructor: Bonita Woods

Wine Class - Chenin Blanc, Riesling, and Gewurztraminer 4/5 **Demonstration** 7:30 pm–9:30 pm **\$75.00**

Three grape varieties that can step up to the plate better than Chardonnay or Sauvignon Blanc with certain foods. *We will taste two Chenin Blancs, one from the Loire Valley and one from South Africa. Two each of Riesling and Gewurztraminer, one from Alsace, and one from Germany. Plus a few surprises!*

Instructor: John Peters

True Italian Pizza 4/6 **Participation** 9:30 am–12:30 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

Whole Grains for Whole Health 4/7 **Participation** 1:30 pm–4:30 pm **\$65.00**

Want to make the switch from white rice? Join us on a grain exploration! Learn the health values of each grain, which are good for which diet types, and some fun (wheat & gluten-free) recipes to use them in.

Native American Harvest Stew; Bhutanese Red Rice & Multi-Grain Pilaf; Tropical Forbidden Black Rice; Amaranth & Hemp Heart Health Bars; Vanilla-Mango Flax Seed & Buck Wheat Granola; Quinoa Cookies

Instructor: Bonita Woods

Wine Class - Northwest Italy 4/7 **Demonstration** 7:30 pm–9:30 pm **\$75.00**

The hills of Piedmont and beyond are home to some of Italy's most famous wines. *The wines to be tasted from this region include Nebbiolo (the wines of Barolo and Barbaresco), Barbera, Dolcetto, Moscato, Cortese, and Arneis*

Instructor: John Peters

Easter Dinner with Stephen, Brian, and John 4/8 **Demonstration** 6:30 pm–10 pm **\$85.00**

When you think of Easter, you probably think of the Easter Bunny, colored eggs, and lots of candy. However, it also signifies the beginning of spring, the start of the new growing season, and the bounty that is to follow. *Wild Mushroom Ravioli; Jumbo Shrimp with Chive Butter; Roasted Beet & Baby Greens Salad with Brie Crostini; Rib-Eye Steak with Balsamic Demi-Glace; Sesame Asparagus; Patty-Pan Squash with Basil; Warm Chocolate Cakes with Amaretto Whipped Cream*

Instructor: Stephen Sands, Brian Batsel, and John Peters

Basic Savory Crêpe Class 4/8 **Participation** 7 pm–10 pm **\$65.00**

Rolled or folded, crêpes are delicious. Students will learn to make crepes and their many uses. *Mixed*

Mushroom Crêpes with Vin Santo Wine Sauce; Ratatouille & Goat Cheese; Roasted Butternut Squash with Ricotta

Instructor: Pete Snaith

April 2011 Classes

Teen Cuisine: Spring Fling 4/9 Participation 9:30 am–12:30 pm \$65.00

Spring is just around the corner. This class will shake off the chills of winter and get you in the mood for springtime. *Mixed Baby Greens with Herb Vinaigrette; Spring Rolls; Asparagus & Flank Steak Roulades; Blueberry Yogurt Muffins*

Instructor: Robyn Alexander

Sauce Workshop II 4/9 Participation 1:30 pm–4:30 pm \$65.00

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

Healthfully Fine 4/9 Participation 7 pm–10 pm \$65.00

Fine dining in your home kitchen can be exciting, tasty, and most of all, healthful.

Romaine & Chicory Salad; Smoked Salmon Rillettes with Fresh Crostini; Carrot with Corn “on the Cob”; Duck Breast with Balsamic Reduction; Lemon-Scented Asparagus with Jicama Chips; Lavender Madeleine Cookies

Instructor: Bonita Woods

Knife Skills 4/11 Participation 1:30 pm–4:30 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, 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 from the ingredients used in class.*

Instructor: Pete Snaith

Salad Greens and Grains 4/11 Demonstration 7 pm–10 pm \$65.00

Discuss and recreate these favorite salads and the dressings that accompany them. Robyn will focus on preparing emulsions, flavor pairings, and substitutions. *Spinach Salad with Candied Walnuts, Goat Cheese & Beets; Chopped Salad with Basil-Caper Dressing; Greek Salad with Lemon-Oregano Vinaigrette; Quinoa with Lime-Cumin Vinaigrette; Corn, Black Bean & Red Pepper Salad*

Instructor: Robyn Alexander

Wine Class - Sauvignon Blanc 4/12 Demonstration 7:30 pm–9:30 pm \$65.00

This crisp refreshing grape has taken a back seat to the more popular grape, Chardonnay, however, this grape 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 Fume from the Loire Valley, White Bordeaux, and Sauvignon Blancs from New Zealand, California, Chile & South Africa.

Instructor: John Peters

Mindful Meals and More 4/13 Participation 7 pm–10 pm \$240.00/Series or \$65/Class

The last segment of this four-part series: students learn to plan ahead and to use high quality ingredients for enjoyable and nutritious eating beneficial to metabolism, health and overall vitality. In each class there will be an ongoing discussion on nutrition and health benefits of the ingredients and dishes.

Awakening Your Inner Chef: Prepare a meal designed to nourish your mind, body and spirit, using local and seasonal ingredients with an abundance of health benefits. Fresh Green Salad with Herb Vinaigrette; Seasonal White Fish with Puttanesca Sauce on Braised Swiss Chard; Brown & Wild Rice Medley with Mushrooms; Red Wine Poached Pears; Caramelized Almonds.

Instructor: Elise Museles and Robyn Alexander

April 2011 Classes

Tapas – The Flavors of Spain (3-part series) 4/13, 4/20, 4/27 Participation 7 pm–10 pm \$185.00/Series

Come and taste the flavors from the sunny regions of Spain. This 3 part series will take you on a journey through this sunny land, as you enjoy and sample the cuisine.

Class I - Toast Wedges with Mushrooms & Aioli from Madrid; Rice-Stuffed Peppers from the Mountains of Alcoy; Prawn & Bacon Brochettes; Stuffed Mussels and Potatoes with Brava Sauce

Class II - Broad Bean & Chorizo Omelets; Jumbo Shrimp with Dry Sherry; Tomato Aspic with Jamón Serrano; Artichoke & Asparagus with Green Garlic Sauce

Class III - Spicy Sausage & Cheese Tortilla; Crisp Shrimp Fritters; Meatballs in Tomato Sauce; Red Onion & Orange Salad

Instructor: Pete Snaith

Wine Class - Northeastern Italy 4/14 Demonstration 7:30 pm–9:30 pm \$65.00

We will cover the provinces of Veneto, Friuli, and Trentino-Alto Adige.

This cool northern region produces a bevy of crisp and exciting whites with a few red thrown in.

Eight wines will be tasted.

Instructor: John Peters

Ladies' Lunch Bunch 4/15 Demonstration 11:30 am–1:30 pm \$65.00

Looking for a girlfriend getaway? Make your destination Culinaria, as Stephen and Robyn prepare a delectable lunch. *Porcini Mushroom, Gruyere & Blue Cheese Flatbreads; Seared Scallop Salad; Red Snapper with a Saffron-Curry Sauce; Individual Chocolate Wafer Cheesecake with Fresh Mixed Berries*

Instructor: Robyn Alexander and Stephen Sands

Salads Galore! 4/15 Participation 1:30 pm–4:30 pm \$65.00

Here is a variety of salads that can satisfy as a side dish or full meal.

Chicken Mango Salad with Tarragon Vinaigrette; BBQ Beef Salad on a Bed of Spinach; Blueberry & Almond Salad with Mixed Greens; Tabouleh; Beet & Sweet Potato Salad with Caribbean-Style Pickled Onions; Fresh Fruit & Yogurt Parfait

Instructor: Bonita Woods

The Perfect Steak— Cooked Indoors 4/15 Demonstration 7 pm–10 pm \$70.00

Weather too bad to cook outside? Move the party indoors. Join Chef Pete as he shows you the technique for cooking the perfect steak indoors — no grill needed. *Stuffed Banana Peppers; New York Strip Steak with Mushroom Pan Sauce; Haricots Verts (French green beans) & Butternut Squash with Damson Plum Glaze; Mixed Green Salad with Balsamic Vinaigrette; Apple Turnovers with Calvados Cream*

Instructor: Pete Snaith

Child & Parent: Cookie Classics 4/16 Participation 9:30 am–12:30 pm \$80.00/Pair

Learn how to mix and bake these cookie favorites sure to brighten anyone's day.

Snickerdoodles; Oatmeal Apricot; Make-Your-Own Slice & Bake; Chocolate Chip Cookies

Instructor: Robyn Alexander

Chocolate Making Class - Truffle Extravaganza 4/16 Participation 1:30 pm–4:30 pm \$80.00

Steven Lebowitz returns to Culinaria to teach the basics of hand rolled chocolate truffles.

Steve will demonstrate the proper technique to make chocolate ganache, discuss the origins of this classic confection, and prepare a selection of ganaches in a variety of flavors sure to please every palate. Students will roll, coat, and finish a variety of different truffles.

Instructor: Pete Snaith

April 2011 Classes

Cooking for Relaxation **4/16** **Participation** **1:30 pm–4:30 pm** **\$65.00**

Relax and enjoy a meal specifically designed to help calm, comfort, and soothe your muscles. *Mashed Sweet Potato & Butternut; Cranberry-Glazed Turkey Breast; Multi-Grain and Hazelnut Stuffing with Apricot; Pan-Seared Green Beans with Fresh Ginger; White Chocolate & Cherry Bread Pudding; Fruit & Yogurt Parfait; Hot Vanilla Milk*

Instructor: Bonita Woods

"La Dolce Vita" - Italian Pastry, Cakes and Tarts **4/16** **Participation** **7 pm–10 pm** **\$65.00**

Enjoy making special Italian delicacies for everyday meals or a special gathering for Friends and family. *Torta di Mele al Burro (Buttery Apple Cake); Crostata di Ricotta e Cigliegie (Ricotta & Cherry Cheesecake-Tart); Torta di Cioccolata alla Mandorle (Chocolate Amaretti Cake); Tiramisu (made with Limoncello)*

Instructor: Roberto Forgione

Wine Class - The Many Styles of Chardonnay **4/19** **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 discuss oaked vs. un-oaked Chardonnay, and when it is appropriate to serve each one.

We will taste eight Chardonnays from around the world including White Burgundy, California, Australia, Argentina, Virginia and Champagne.

Instructor: John Peters

Secrets from an Italian Baker – III **4/20** **Participation** **7 pm–10 pm** **\$65.00**

The second installment of classes designed to bring Italy's finest baking to your table. This class will concentrate on simple yet satisfying desserts. These desserts all make up part of the Italian tradition of cooking. *Torta di Ricotta e Miele (Ricotta & Honey Cheesecake); Torta di Frutti di Bosco (Berry Tart with Pastry Cream); Cannoli (Pastry Shells filled with Sweetened Ricotta, Mascarpone & Whipped Cream, garnished with Chopped Pistachios)*

Instructor: Stephen Sands

Wine Class - Tuscany & Beyond **4/21** **Demonstration** **7:30 pm–9:30 pm** **\$75.00**

We will cover all the great wines of Tuscany with the rest of the middle region including, Emilia-Romagna, Le Marche, and Umbria. *We will cover Chianti, Montalcino, Montepulciano, Vernaccia, Carmignano, Verdicchio, and Orvieto.*

Instructor: John Peters

Friday Night – Food and Fun! **4/22** **Participation** **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 Napa style that marries the rich tradition of Stephen's Italian heritage with the fresh flavors of California's celebrated wine country.

Napa-Style Shrimp Toast; White Bean & Sweet Red Pepper Salad with Fennel; Breast of Duck with Cabernet Sauce; Apple-Onion Confit; Balsamic Carrots, Fresh Pear Galettes

Instructor: Robyn Alexander

Take a Trip to the Southwest **4/23** **Participation** **7 pm–10 pm** **\$65.00**

Explore the complex flavors of our southwest. Enjoy these favorites influenced by the cuisines of Texas and New Mexico. *Tequila-Braised Beef Tostada with Tomatillo Red Chile Sauce; Pinto Beans with Dried Chorizo Simmered in Beer, Caramelized Tomatoes over Vanilla Ice Cream*

Instructor: Pete Snaith

April 2011 Classes

Shellfish Favorites **4/23** **Demonstration** **7 pm–10 pm** **\$75.00**

Chef Robyn Alexander is joined by John Peters to share their love of shellfish coupled with wonderful wines for these appealing creations. *Steamed Mussels with Tomatoes, White Wine & Garlic; Robyn's Clam Chowder; Shrimp & Cheese Grits; Corn Timbale with Lump Crab & Avocado Salad*

Instructor: Robyn Alexander and John Peters

Wine Class - Off-the-Beaten-Path Whites and Reds **4/26** **Demonstration** **7:30 pm–9:30 pm** **\$65.00**

Tired of the usual Chardonnay or Cabernet (the chocolate and vanilla of the wine trade).

Let's step off the path and try some fun and funky wines. Four whites and four reds will be tasted including Albarino, Cortese, Picpoul, Torrontés, Bonarda, Barbera, Grenache, and Tempranillo.

Instructor: John Peters

Wine Class - Southern Italy and the Islands **4/28** **Demonstration** **7:30 pm–9:30 pm** **\$65.00**

We will cover wines from Latium, Campania, Apulia, Calabria, Sardinia, and Sicily.

The wines to be tasted are Frascati, Trebbiano, Falanghina, Greco, Aglianico, Negromaro, Primitivo, Nero d'Avola, Cannonau, and Carignano.

Instructor: John Peters

Knife Skills **4/30** **Participation** **1:30 pm–4:30 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, 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 from the ingredients used in class.

Instructor: Pete Snaith

"Mini Sliders" **4/30** **Participation** **7 pm–10 pm** **\$65.00**

Join Chef Roberto as you explore the world of mini sliders for backyard barbecues, appetizers, or just for fun. *Lamb Sliders with Fresh Rosemary & Mint Served with a Slice of Feta Cheese or Tzatziki Sauce; Chicken Teriyaki Sliders; Mini Burgers Stuffed with Blue Cheese & Topped with Bacon Sliders; Cajun Turkey Sliders with spicy Remoulade Sauce*

Instructor: Roberto Forgione

Spring Wine Dinner **4/30** **Demonstration** **6:30 pm–10 pm** **\$90.00**

Join Stephen and John for this spring gastronomical extravaganza of food and wine that is sure to excite your palate. *Asparagus & Prosciutto Bundles w/ Orange-Scented Goat Cheese; Jumbo Sea Scallops with Red Peppers & Zucchini; Curried Shrimp over Mixed Greens with Mango Sauce; Arugula, Pear & Fennel Salad with Walnuts; Veal Chops with Tomato-Orange-Basil Sauce; Roasted Potatoes with Mixed Herbs & Garlic; Haricots Verts & Celeriac Fricassée with Shiitake; Chocolate Hazelnut Torte with Mocha Zabaglione*

Instructor: Stephen Sands and John Peters

Summer Camp 2011

Summer Camp 2011 Class Menus

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

Summer Camp Age Groups: Kids 8 -12; Teens 13 - 17

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

Online 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

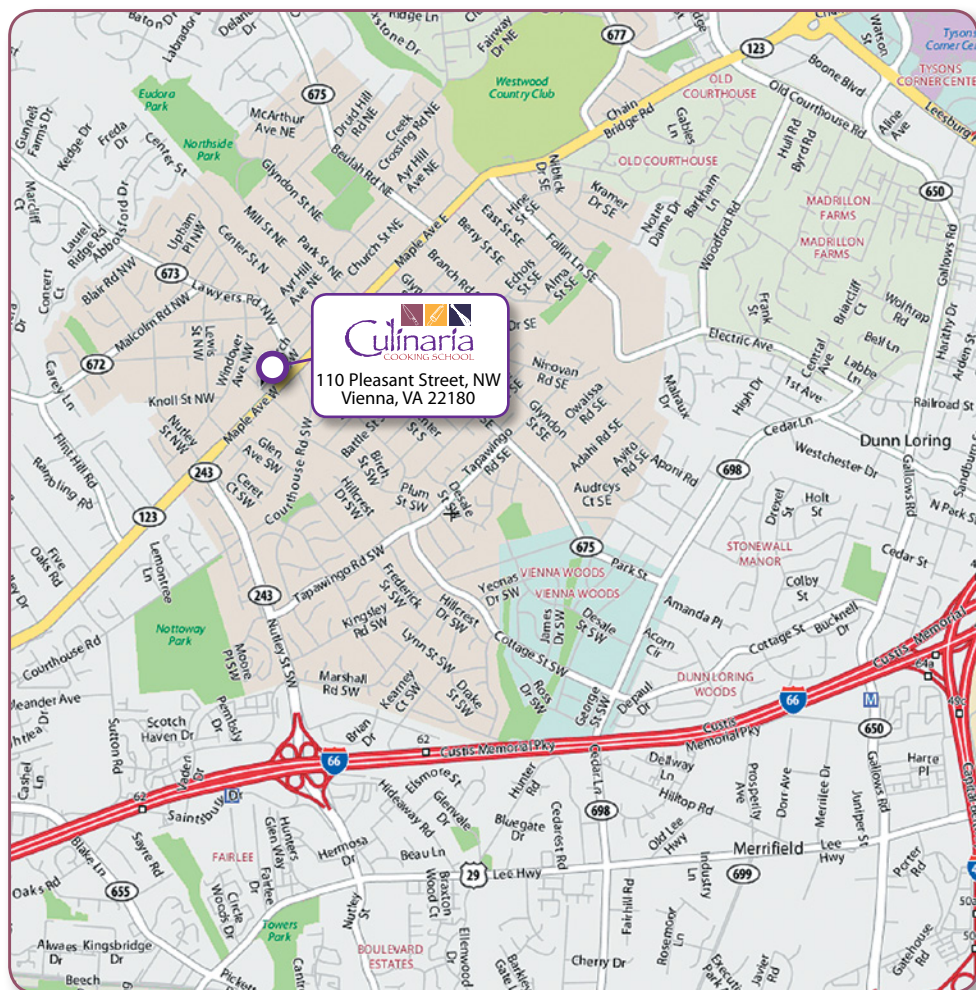
- Monday: Garden Salad with Vinaigrette; Chicken Marsala; Rice Pilaf; Chocolate Fondue
- Tuesday: Crudités with Peppercorn Dip; Barbecue Chicken; Corn Timbale; Shortbread Cookies with Strawberries
- Wednesday: Bruschetta; Shaved Parmesan Salad; Chicken with Tomatoes & Capers; Carrot Cupcakes with Cream 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 15:

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 $\frac{1}{2}$ 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.

Who We Are

At Culinaria Cooking School, our classes are built around teaching the essential skills and techniques of cooking. Our professional instructors have years of experience.

Our team includes chefs/founders Stephen Sands and Pete Snaith, who between them have more than 30 years culinary experience. They are joined by Wine Director John Peters, Director of Programs for Children and Families Robyn Alexander, and Office Manager Stefanie Sacripante.

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

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



Step-by-Step to Cooking Success

www.culinariacookingschool.com



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