



Culinaria

COOKING SCHOOL



WINTER/SPRING CLASS SCHEDULE: January through April 2012



Step-by-Step to Cooking Success

www.culinariacookingschool.com

110 Pleasant Street, NW
Vienna, Virginia 22180

703.865.7920



Welcome to Culinaria Cooking School!

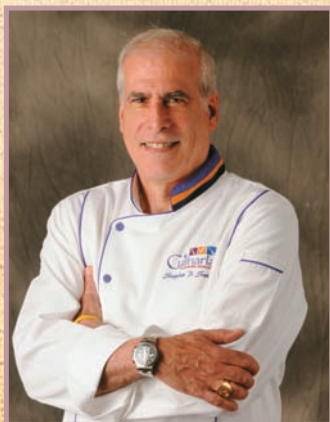
The pleasures of the table are essential to life everywhere. Almost any meal, from the most humble to the most refined, is an opportunity to share the best of nature's bounty in the company of family and friends. There isn't a holiday, religious or secular, where food is not center stage.

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.

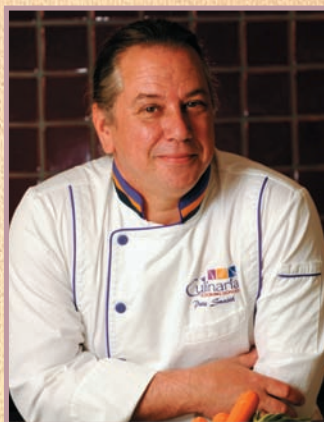
Your palate is as unique as you are.

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.

Founders:



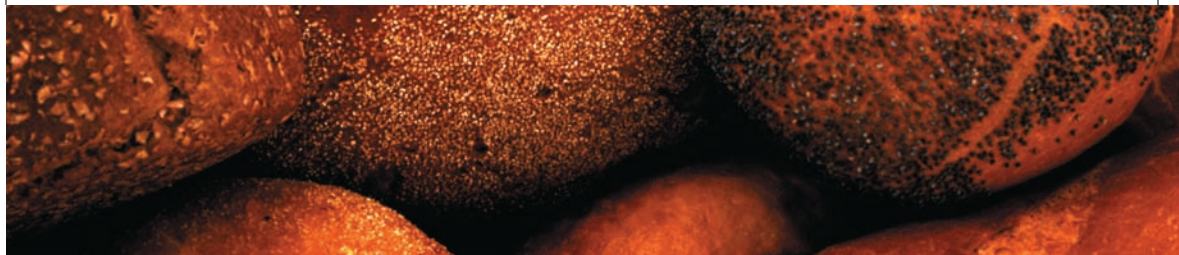
Stephen Sands
Co-founder and CEO



Pete Snaith
Co-founder and Executive
Vice President

Use Our On-line Registration

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



Winter/Spring 2012 Classes at a Glance

SKILLS & TECHNIQUES

Knife Skills

Knife Skills	1/17, 2/3, 2/8, 3/16, 4/13, 4/17
Teen Cuisine: Knife Skills	2/18

Stocks, Soups & Sauces

Basic Stocks.....	2/4
Cooking Essentials: Stocks & Soups	2/9
One Vegetable Stock for Three Vegetable Soups.....	2/21
Techniques of Cooking: Basic Soups	3/6
Soups from Around the World I.....	3/13
Sauce Workshop: White Sauces.....	3/17
Soups from Around the World II.....	3/27
Sauce Workshop: Brown Sauces.....	4/21

Basic Techniques

What to do about Fish?	1/19, 2/29
Techniques of Cooking: 3 Party Menus	1/24, 1/31, 2/7
Cooking Essentials: Stocks & Soups	2/9
Cooking Essentials: Winter Produce.....	2/23
Cooking Without a Recipe	3/2
Cooking Essentials: Poultry	3/8
Cooking Essentials: Beef & Veal.....	3/12
Techniques of Cooking: 3 Proteins & 9 Meals	3/20, 3/27, 4/3
Cooking Essentials: Fish.....	4/20

Pasta

Pasta Fresca	2/15
Ravioli Freschi	3/10
Stylish Pasta.....	4/16

BAKING

Artisan Bread Made at Home	1/14
Galette/Crostata Workshop	1/24
Bundt Cakes	1/25
International Desserts I.....	2/29
Baking for Kids.....	3/3
"The Italian Sweet Tooth"	3/14
Confections from Home I.....	3/16
International Desserts II.....	3/21
TGIF: Pizza and Vino Night.....	3/23
Mini French Pastries	4/2
"The Art of the Tart"	4/11
Sweet or Savory: The Pastry Kitchen	4/12
Confections from Home II.....	4/27

WINE & BEVERAGE

Wine Tastings

Wine Class: New World vs. Old World Wines...	1/24
Wine Class: Washington State and Oregon.....	1/31
Wine Class: Chile and Argentina.....	2/7
Wine Class: The Red Wines of California	2/28
Wine Class: The Wines of Europe ..	3/6, 3/13, 3/20, 3/27

Wine & Food Pairings

Wine Bites: Southern Italy	1/19
Wine Bites: Wintertime Reds.....	1/26
Wine Bites: Desserts.....	2/2
Guys Night Out (Beer pairing).....	2/4
Wine Bites: Rhône Valley.....	2/9
Wine Bites: Tuscany.....	2/16
Wine Bites: Chile and Argentina.....	2/23
Wine Bites: Spanish Tapas	3/8
Wine Bites: Piedmonte.....	3/15
Wine Bites: Alsace	4/5
Wine Bites: Spring Time	4/12
Wine Bites: Provence.....	4/26

Specialty & Wine Dinners

"The Dinner Party"	1/27
Almost Valentine's Day Dinner	2/11
The Valentine's Day Dinner	2/14
From the Vintner's Table I.....	3/23
End of Winter Wine Dinner.....	3/24
Tastes and Flavors of Umbria.....	3/29
International Dinner	4/7
"The Dinner Party"	4/13
Quintessential Provençal Spring Dinner	4/19
From the Vintner's Table II	4/21

REGIONAL & ETHNIC CUISINE

Comfort Classics from Around the World I.....	1/13
Cucina di Sicilia	1/13
Mayan Masa Mysteries.....	1/14
An Evening in Spain	1/21
Delicious Asian Bites	1/23
Weeknight Italian	1/26
Rolls from all over the World.....	1/26
Indian Home Cooking I.....	1/28
Teen Cuisine: Sushi Rolling.....	1/30
Classic Tapas Party I.....	2/2
A trip to the Mediterranean Coast.....	2/3
Dining with Mr. Darcy: Dishing on Jane Austen	2/4
The Rustic Italian Table	2/10
California Cuisine	2/10
Indian Home Cooking II.....	2/11
Chinese Dim Sum	2/13
Comfort Classics from Around the World II.....	2/15
Classic Tapas Party II.....	2/17
The Warmth of Jamaica.....	2/17
Greek Meze	2/18
Simply THAI.....	2/20
The Tastes of New Orleans.....	2/21
Italian Home Cooking Made Easy	2/22
"Bourgeoisie Française" Dinner	2/23
Sushi Rolling	2/27
International Desserts I.....	2/29
California Cuisine	3/1
Cowboy Feast	3/2
Mediterranean Afternoon	3/3
Greek Food on the Go.....	3/7
Cooking with Wine: Fine Cuisine from Paris	3/9
Festa Regionale.....	3/10
Noodle Night.....	3/12
Soups from Around the World I.....	3/13
"The Italian Sweet Tooth"	3/14
The Argentinian Table	3/14
Romagnolo Easter.....	3/16
International Desserts II.....	3/21
Bouchées du Roix (Small bites for a Big Party)3/22	
Soups from Around the World II.....	3/27
Tastes and Flavors of Umbria.....	3/29



Winter/Spring 2012 Classes at a Glance - *continued*

REGIONAL & ETHNIC CUISINE - *cont.*

Cooking from the Culinary Heart of Italy	3/30
Bouillabaisse and Bisteeya	3/31
Mini French Pastries	4/2
International Dinner	4/7
Three Countries, Three Curries	4/10
Tavola Calabria	4/13
Quintessential Provençal Spring Dinner	4/19
Cooking with Terra Cotta (Le Tagine Moroccan)	4/19, 4/26
Spring Provençal "Pique-Nique"	4/24
Mangiare in Italia	4/27
Family Dinner in Athens	4/28
Chinese Wok Night	4/30

GUEST CHEF

Guest Chef – Gina Stipo	1/20, 1/21, 2/24, 2/25
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INDIVIDUAL TOPIC OR SINGLE SESSION CLASSES

Brunch Bunch I	1/14
What to Bring, What to Bring? – Sweet	1/17
Hors d'Oeuvres Part I	1/18
Delicious Asian Bites	1/23
"No Fear" Seafood Appetizers	1/28
Ladies' Night Out: Super Bowl Party	1/28
Fun with Fillo	2/1
Rise & Shine	2/2
Classic Tapas Party I	2/2
Almost Valentine's Day Dinner	2/11
Classic Tapas Party II	2/17
Hors d'Oeuvres Part II	2/21
Done in an Hour	2/28
"Wrapped & Trapped"	3/1
What to Bring, What to Bring? – Savory	3/6
Pasta Pronto	3/9
One Dish Meals	3/15
Brunch Bunch II	3/17
A Spring Cookout	3/17

Foods Kids (and Adults) Love	3/17
Bouchees du Roix (Small Bites for a Big Party) ...	3/23
Smoked Delights	3/19
The Bacon Class	3/30
"No Fear" Salmon Three Ways	3/31
Exotic (Yet Easy!) Entertaining	3/31
"Jam-In"	4/14
"No Fear" Swordfish Two Ways	4/14
An Evening with Chef Pete	4/27
"No Fear" Pork Two Ways	4/28
Singles' Night: Appetizers	4/28

HEALTHFUL DINING

What to do about Fish?	1/19, 2/29
"Bourgeoisie Française" Dinner	2/23
Couples Cooking: Celebrating Spring	3/10
Techniques of Cooking: 3 Proteins & 9 Meals	3/20, 3/27, 4/3
Great Grains	3/24
"No Fear" Salmon Three Ways	3/31
Dinner from the Sea	4/5
"No Fear" Swordfish Two Ways	4/14
Couples Cooking: Bit of Lemon	4/14

SERIES CLASSES

Techniques of Cooking: 3 Party Menus	1/24, 1/31, 2/7
Wine Class: The Wines of Europe ..	3/6, 3/13, 3/20, 3/27
Techniques of Cooking: 3 Proteins & 9 Meals	3/20, 3/27, 4/3
Cooking with Terra Cotta (Le Tagine Moroccan)	4/19, 4/26

COUPLES COOKING

Couples Cooking: Chef's Table	1/27
Couples Cooking: Greek Party	2/25
Couples Cooking: Celebrating Spring	3/10
Couples Cooking: Bit of Lemon	4/14
Couples Cooking: Dinner Party for Two	4/20

FOR CHILDREN & TEENS

Child & Parent Classes

Child and Parent Chinese New Year	1/21
Child and Parent Valentine's Day	2/11
Child and Parent Pizza and Cookie Party	3/24

Kids Classes

Baking for Kids	3/3
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Teen Cuisine

Teen Cuisine: Sushi Rolling	1/30
Teen Cuisine: Crêpes	1/31
Teen Cuisine: Knife Skills	2/18



Registration

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

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

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

Gift Certificates / Gift Cards

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

Assistants Program

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

Cancellations / Refund Policy

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

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

All refunds will be issued by check, within 10 days of cancellation of the class, 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 2012 Classes

P Participation
D Demonstration

Sun	Mon	Tues	Wed	Thur	Fri	Sat
01	02	03	04	05	06	07
08	09	10	11	12	13 Comfort Classics from Around the World I (P) 10am-1pm Cucina di Sicilia (P) 7-10pm	14 Artisan Bread Made at Home (P) 9:30am-12:30pm Brunch Bunch I (D) 2-5pm Mayan Masa Mysteries (D) 7-10pm
15	16	17 What to Bring, What to Bring? - Sweet (P) 10am-1pm Knife Skills (P) 7-10pm	18 Hors d'Oeuvres Part I (P) 7-10pm	19 What to do about Fish? (P) 10am-1pm Wine Bites: Southern Italy (D) 7:30-10pm	20 Guest Chef - Gina Stipo (D) 7-10pm	21 Child & Parent Chinese New Year (P) 9:30am-12:30pm Guest Chef - Gina Stipo (P) 2-5pm An Evening in Spain (D) 7-10pm
22 Delicious Asian Bites (P) 7-10pm	23 Galette/Crostat Workshop (P) 10am-1pm Techniques of Cooking: 3 Party Menus (P) 7-10pm Wine Class: New World vs. Old World Wines (D) 7:30-9:30pm	24 Bundt Cakes (P) 10am-1pm	25 Weeknight Italian (P) 10am-1pm Rolls from all over the World (P) 7-10pm Wine Bites: Wintertime Reds (D) 7:30-10pm	26 Couples Cooking: Chef's Table (P) 7-10pm "The Dinner Party" (D) 7-10pm	27 "No Fear" Seafood Appetizers (P) 2-5pm Ladies' Night Out: Super Bowl Party (D) 7-10pm Indian Home Cooking I (P) 7-10pm	28
29 Teen Cuisine: Sushi Rolling (P) 10am-1pm	30 Teen Cuisine: Crêpes (P) 10am-1pm Techniques of Cooking: 3 Party Menus (P) 7-10pm Wine Class: Washington State and Oregon (D) 7:30-9:30pm	31	01	02	03	04

***Comfort Classics from Around the World I* 1/13 Participation 10-1 pm \$70**

There is nothing wrong with good old beef stew, but there is no need to settle for mundane when there are a world of flavors out there for you to taste! Explore the possibilities of homey food with these dishes from Portugal, Iran and France. *Portuguese Caldo Verde* (hearty kale, cabbage, potato & chorizo soup); *Persian Braised Duck with Pomegranate & Walnut Sauce*; *Veal Stew Niçoise*

Instructor: Stefanie Sacripante

***Cucina di Sicilia* 1/13 Participation 7-10 pm \$70**

Join Chef Roberto and taste the undiscovered flavors of Sicily. This class will focus on the genuine culinary preparation of authentic Sicilian cuisine. *Pappardelle alla Siciliana* (Sicilian pasta); *Chicken Breast stuffed with Italian Sausage*; *Stuffed Eggplant Rolls*; *Cannoli*

Instructor: Roberto Forgione

***Artisan Bread Made at Home* 1/14 Participation 9:30-12:30 pm \$70**

There are very few things that say "home" more than the smell of freshly baked bread coming from your kitchen. These breads and spreads are as much fun to make as they are to eat! *Healthy Orange, Walnut & Raisin Bread*; *Anadama Bread* (an old New England favorite); *Braided Herb Ring*; *Dense & Hearty Farmhouse White Bread*; *sweet & savory compound butters*

Instructor: Marilena Leavitt

January 2012 Classes

Brunch Bunch I **1/14** **Demonstration** **2-5 pm** **\$70**

Weekend entertaining with friends is a great time to pull out these delicious brunch recipes. These recipes can be used for elegant or casual get-togethers. *Banana Sticky Buns with Pecans & Caramel; Homemade Apple Sage & Fennel Sausage; Assorted Quiches; Mimosas*

Instructor: Robyn Alexander

Mayan Masa Mysteries **1/14** **Demonstration** **7-10 pm** **\$70**

In Mexico, "masa" means dough and it has been around for thousands of years. Join Chef Pete as he prepares many types and tastes of masa. *Hand-made Corn Chips with fresh Salsa; Posole (Mexican corn soup); stuffed Masa boats; puffed Black Bean Masa Cakes with Smoked Chipotle; Dessert Tamale*

Instructor: Pete Snaith

What to Bring, What to Bring? - Sweet **1/17** **Participation** **10-1 pm** **\$70**

You are invited to a party and you want to bring a little something homemade. Learn to prepare 3 classic desserts that are as easy to make and impressive. *Classic Flan; Mixed Berry Clafoutis (crêpe batter pudding cake); fragrant Apple Crisp with Whipped Cream*

Instructor: Stefanie Sacripante

Knife Skills **1/17** **Participation** **7-10 pm** **\$70**

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

Instructor: Pete Snaith

Hors d'Oeuvres Part I **1/18** **Participation** **7-10 pm** **\$70**

Learn to prepare tasty and simple bites for a cocktail party or to begin a special dinner. These starters are guaranteed to impress your guests. The focus of this class is cold hors d'oeuvres. *Caprese Salad (tomato, mozzarella & basil) on a Stick; Flatbread with Prosciutto, Parmesan & Arugula; Flatbread with Smoked Salmon & Crème Fraiche; Asian Summer Rolls with a Spicy Dipping Sauce; Rolled Bresaola (beef version of prosciutto) with Arugula & Olive Oil*

Instructor: Mike Selman

What to do about Fish? **1/19** **Participation** **10-1 pm** **\$70**

Afraid of cooking fish at home? Don't be! It is easier than you think, and quick too! This class will show you how to make some fantastic fish dishes and some flavorful sauces to go with them. Dinner will be served in no time. *White Fish with Pecan Butter Sauce; Southwestern Tuna with White Wine Chili Sauce; Pan-Seared Salmon with Red Wine Butter Sauce*

Instructor: Pete Snaith

Wine Bites: Southern Italy **1/19** **Demonstration** **7:30-10 pm** **\$80**

Wine Director John Peters and Chef Roberto team up to teach you how to pair Southern Italian wine and food. *Timballo di Melanzane e Maccheroni (eggplant and pasta pie); Italian Sausage in Red Wine Sauce on a bed of Polenta; Calzone stuffed with Ricotta, Mozzarella & Prosciutto served with a Spicy Marinara Sauce; Apricot & Chocolate Biscotti*

Instructors: John Peters and Roberto Forgione

January 2012 Classes

Guest Chef - Gina Stipo **1/20** **Demonstration** **7-10 pm** **\$100**

Chef Gina Stipo is an Italian-American chef living and operating her cooking school near Siena, Italy where she offers hands-on cooking classes, insights into the cuisine of this beautiful region, and culinary tours. Come in and enjoy this wonderful regional Italian class with Chef Gina as she prepares some of the classic foods from Tuscany. Antipasto: Sformato di Pecorino con Pere Arroste (Tuscan pecorino flan with roasted pears); Primo Piatto: Zuppa di Funghi (wild mushroom soup); Secondo Piatto: Pollo Arrosto con Carciofi e Limone (roasted chicken with artichokes & lemon); Dolce: Cantucci (almond biscotti).

Instructor: Gina Stipo

Child and Parent Chinese New Year **1/21** **Participation** **9:30-12:30 pm** **\$90/pair**

2012 is the Year of The Dragon! Come celebrate Chinese New Year with Chef Robyn! This class is for parents and children ages 8 and older. Clear Soup with Chicken & Spinach; Potstickers; Chicken with Sugar Snap Peas; Almond Cookies

Instructor: Robyn Alexander

Guest Chef - Gina Stipo **1/21** **Participation** **2-5 pm** **\$90**

Chef Gina's hands-on cooking classes are designed to maximize your exposure to Italian foods and techniques, while allowing you to brush up on your skills and learn a new approach to cooking. Come in and enjoy a hands-on pasta class with guest chef Gina Stipo. *Pici al Briciole* (hand-rolled spaghetti with bread crumb sauce); *Spaghetti alla Chitarra con Zucca, Pancetta, e Salvia* (guitar-cut spaghetti with squash, pancetta & sage); *Pasta di Gragnano con Salsicce e Rosamarino* (Gragnano artisan pasta with sausage & rosemary); *Gnocchi di Patate con Sugo di Noci* (potato gnocchi with walnut sauce)

Instructor: Gina Stipo

An Evening in Spain **1/21** **Demonstration** **7-10 pm** **\$75**

In days of old, from Valencia to Andalusia, Paella and Gazpacho were popular dishes used to get to a man's heart or to impress important guests. And it still works! Join Chef Siham as she recreates this moment in heaven. *Paella*; *Gazpacho*; *Sangria* (red wine fruit punch)

Instructor: Siham Ziane

Delicious Asian Bites **1/23** **Participation** **7-10 pm** **\$75**

Surprise your guests with these easy Asian-inspired finger foods. *Cantonese BBQ Roast Pork Buns*; *Crab and Sweet Chili Wonton Purses*; *Fresh Vietnamese Shrimp & Rice Paper Rolls*; *Smoked Salmon & Chive Crêpe with Wasabi Roe*

Instructor: Suwanna Harrison

Galette/Crostata Workshop **1/24** **Participation** **10-1 pm** **\$70**

These rustic tarts can be showstoppers - featuring the freshest sweet or savory ingredients and tender pastry. Just roll, fill, fold and bake. No fancy equipment required. A perfect class for those new to pastry and looking to learn some basic techniques. *Green Onion & Goat Cheese Galette*; *Pear, Chocolate & Hazelnut Crostata with Sea Salted Crust*; *Rhubarb & Raspberry mini-Galette*

Instructor: Christine Wisnewski

January 2012 Classes

Techniques of Cooking: 3 Party Menus 1/24; 1/31; 2/7 Participation 7-10 pm \$225

Are you tired of eating mediocre restaurant food and spending too much for it? It's time you decided to entertain at home! Learn some basic techniques to help you throw easy and elegant dinner parties in your home.

WEEK 1 – ITALIAN

Mixed Antipasto; Fennel & Arugula Salad; Braised Pork Chops with Tomato & Fennel over creamy Polenta; Chocolate Tiramisu

WEEK 2 – SPANISH

Assorted Tapas; Salad with Manchego Cheese & Apple; Mixed Seafood Zarzuela; Chocolate Flan with Dulce de Leche Cream

WEEK 3 – RETRO AMERICAN

Tomato Soup with Grilled Cheese dippers; Iceberg Lettuce wedges with Blue Cheese; mini Chicken Pot Pies; Mac & Cheese; Chocolate Pudding

Instructor: Mike Selman

Wine Class: New World vs. Old World Wines 1/24 Demonstration 7:30-9:30 pm \$70

You might have heard this term before but may not understand it's full meaning. Tonight we will compare and discuss four grape varieties: Cabernet Sauvignon, Merlot, Pinot Noir and Syrah. Join Wine Director John Peters for an interesting discussion and then taste and decide which style you like best. *Eight wines will be tasted.*

Instructor: John Peters

Bundt Cakes 1/25 Participation 10-1 pm \$70

Explore elegant and simple Bundt cake recipes to make for friends and family. You'll never ask, "What can I bring?" again. *Cinnamon Streusel Coffee Cake; Pumpkin and Ginger Cake; Almond Cake*

Instructor: Roberto Forgione

Weeknight Italian 1/26 Participation 10-1 pm \$70

Great Italian food does not have to be reserved for special occasions. It can easily be enjoyed on a weeknight with these simple to execute recipes that are sure to please. Pour a glass of Chianti, get out the red-checkered tablecloth, and get ready for a feast! *Leek Frittata; Tuscan Schiacciata (thin focaccia with rosemary & sea salt); Fresh Green Salad with Red Onion, Cannellini Beans & Lemon Vinaigrette; Spaghetti alla Carbonara; Macedonia al Limoncello (fruit salad with limoncello)*

Instructor: Marilena Leavitt

Rolls from all over the World 1/26 Participation 7-10 pm \$70

Spicy or mild, fried or fresh from the oven, this class will show you how to make a variety of crispy, flaky, and flavorful rolls that you can serve fresh or freeze and use later. *Japanese Salmon Firecrackers (fried vegetable, cream cheese & salmon rolls) Served with Sweet Ginger Sauce; Vietnamese Rice Paper Rolls; Moroccan Briwettes (onion & ground beef eggrolls); Middle Eastern Honey and Almond Cigars*

Instructor: Siham Ziane

Wine Bites: Wintertime Reds 1/26 Demonstration 7:30-10 pm \$80

John and Pete team up again to bring you comfort food and bold wine pairings perfect for the winter season. *Chicken Braised in Red Wine Served with Chianti Classico; Beef Stew Piedmontese Served with Nebbiolo; Stuffed Grilled Flank Steak Served with Syrah; Poached Pears with Stilton & Hazelnuts Served with LBV (late bottled vintage) Port*

Instructors: John Peters and Pete Snaith

Couples Cooking: Chef's Table 1/27 Participation 7-10 pm \$140/pair

Join Chef Robyn as she presents another menu of some of her favorite foods to serve when she entertains. *Steamed Mussels; Baby Greens with Mango & Rice Wine Vinaigrette; Chile Rubbed Ribeye Steak with Poblano Corn Ragout; Pear Tarts with Almond & Cinnamon*

Instructor: Robyn Alexander

January 2012 Classes

***"The Dinner Party"* 1/27 Demonstration 7-10 pm \$75**

Join Stephen for a classic Saturday night dinner party. This menu marries ease with panache and will please family and friends alike. *Roasted Pumpkin, Prosciutto & Sage Risotto; Baby Romaine, Jicama & Grape Tomato Salad with Tarragon Vinaigrette; Loin Lamb Chops with Cabernet Demi-Glace; Roasted Potatoes with Garlic & Rosemary; Gianduja Chocolate Tart with Raspberry Coulis*

Instructor: Stephen P. Sands

"No Fear" Seafood Appetizers 1/28 Participation 2-5 pm \$75

Conquer your fears and learn how to confidently prepare and present delicious seafood and shellfish appetizers. *Bay Scallop & Gruyere Cheese Puffs; Southwest Smoked Salmon with Plantain Chips; Mussels Two Ways (prepared with fennel laced tomato broth and served with parmesan croutons and prepared with coconut milk & ginger); Scalloped Oysters and Mushrooms over Puff Pastry*

Instructor: Carla Powe

Ladies' Night Out: Super Bowl Party 1/28 Demonstration 7-10 pm \$70

Who says football is just for the guys? Join Chef Robyn as she shares some of her favorite Super Bowl dips and appetizers. *Nachos; Fresh Roasted Pepper Hummus & Veggies; Spiced Mixed Nuts; Chicken Satay with Peanut Sauce; Meatball Sliders; Bing Cherry Cheesecake Bites*

Instructor: Robyn Alexander

Indian Home Cooking I 1/28 Participation 7-10 pm \$70

Learn the basics of Indian cooking so you can make your favorite Indian restaurant dishes at home. *Samosas, Palak Paneer (spinach with cheese); Chicken Makhani (butter chicken); Rice; Naan; Cardamom Cookies with Mango Ice Cream*

Instructor: Binni Chadda

Teen Cuisine: Sushi Rolling 1/30 Participation 10-1 pm \$50

Have your teen enjoy some time in the kitchen! Chef Suwanna will be teaching kids how to roll sushi using bamboo mats. Children ages 13 and older can attend this class. *Miso Soup; Assorted Sashimi and Sushi Rolls*

Instructor: Suwanna Harrison

Teen Cuisine: Crêpes 1/31 Participation 10-1 pm \$50

School is closed for a scheduled teacher workday in Fairfax County, so drop your teenager off for a "crêpe" time at Culinaria! Children ages 13 and older can attend this class. *Ricotta Stuffed Herb Crêpes with Tomato Sauce; Chicken Mornay Crêpes; Pear & Ricotta Blintzes with Maple Butter*

Instructor: Robyn Alexander

Wine Class: Washington State and Oregon 1/31 Demonstration 7:30-9:30 pm \$75

Washington state and Oregon produce very different styles of wine due to their climate. The shining stars from Washington are Merlot, Cabernet Sauvignon, Syrah and Riesling. In Oregon you'll find fantastic Pinot Gris and Pinot Noir. Come enjoy an evening of wine tasting from this very interesting region. *Eight wines will be tasted.*

Instructor: John Peters

February 2012 Classes

P Participation
D Demonstration

Sun	Mon	Tues	Wed	Thur	Fri	Sat
29	30	31	01	02	03	04
			Fun with Fillo (P) 10am-1pm	Rise & Shine (P) 10am-1pm Classic Tapas Party I (P) 7-10pm Wine Bites: Desserts (D) 7:30-10pm	Knife Skills (P) 7-10pm A Trip to the Mediterranean Coast (P) 7-10pm	Basic Stocks (P) 9:30am-12:30pm Dining with Mr. Darcy: Dishing on Jane Austen (D) 7-10pm Guys Night Out (P) 7-10pm
05	06	07	08	09	10	11
		Wine Class: Chile and Argentina (D) 7:30-9:30pm Techniques of Cooking: 3 Party Menus (P) 7-10pm	Knife Skills (P) 10-1pm	Cooking Essentials: Stocks & Soups (P) 10am-1pm Wine Bites: Rhone Valley (D) 7:30-10pm	The Rustic Italian Table (D/P) 7-10pm California Cuisine (D) 7-10pm	Child & Parent Valentine's Day (P) 2-5pm Almost Valentine's Day Dinner (D) 7-10pm Indian Home Cooking II (P) 7-10pm
12	13	14	15	16	17	18
Chinese Dim Sum (P) 7-10pm		The Valentine's Day Dinner (D) 6:30-10pm	Comfort Classics from Around the World II (P) 10am-1pm Pasta Fresca (P) 7-10pm	Wine Bites: Tuscany(D) 7:30-10pm	Classic Tapas Party II (P) 7-10pm The Warmth of Jamaica (D) 7-10pm	Teen Cuisine: Knife Skills (P) 2-5pm Greek Meze (D) 7-10pm
19	20	21	22	23	24	25
Simply THAI (D) 7-10pm		One Vegetable Stock for Three Vegetable Soups (P) 10am-1pm Hors d'Oeuvres Part II (P) 7-10pm The Tastes of New Orleans (D) 7-10pm	Italian Home Cooking Made Easy (P) 10am-1pm	Cooking Essentials: Winter Produce (P) 10am-1pm "Bourgeoisie Française" Dinner (D) 7-10pm Wine Bites: Chile and Argentina (D) 7:30-10pm	Guest Chef - Gina Stipo (D) 7-10pm	Guest Chef - Gina Stipo (P) 2-5pm Couples Cooking: Greek Party (P) 7-10pm
26	27	28	29	01	02	03
Sushi Rolling (P) 7-10pm		Done in an Hour (P) 7-10pm Wine Class: The Red Wines of California (D) 7:30-9:30pm	International Desserts I (D) 10am-1pm What to do about Fish? (P) 7-10pm			

Fun with Fillo **2/1** **Participation** **10-1 pm** **\$70**

Fear fillo no more. Come explore the endless and easy possibilities of working with fillo in all of its savory and sweet variations. *Leek & Goat Cheese Strudel; Kotopita (creamy chicken pie); mini Fillo shells filled with Chokolade & Chopped Pistachio Nuts; Portokalopita (orange custard pie from Crete)*

Instructor: Marilena Leavitt

Rise and Shine **2/2** **Participation** **10-1 pm** **\$70**

This class offers recipes that stand on their own as "on the run" weekday breakfast options. Add a substantial main dish and they come together in a brunch menu fit for company. *Mango Smoothie; Tuscan-Lemon Muffins; Ginger-Cashew Granola with Lemon Scented Yogurt; Blood Orange & Pomegranate Salad; Potato Basil Frittata*

Instructor: Christine Wisnewski

February 2012 Classes

Classic Tapas Party I **2/2** **Participation** **7-10 pm** **\$70**

Before "small plates" of every type of cuisine were all the rage, the original tapas, from Spain, have been around for hundreds of years - with good reason. Come learn a menu of classic tapas for your repertoire! *Membrillo (quince paste) & Manchego Triangles; Tortilla a la Española (potato omelette); Meatballs in Almond Sauce; Roasted Bell Peppers with Capers & Anchovies; Flan*

Instructor: Stefanie Sacripante

Wine Bites: Desserts **2/2** **Demonstration** **7:30-10 pm** **\$80**

In this class you will learn how to match dessert wines with the proper dessert. John and Stephen team up to satisfy your sweet tooth. Four styles of dessert wine will be tasted. *Sauternes served with Tarte aux Pommes; Crème Caramel served with Ice Wine; Flourless Chocolate Cake served with Recioto della Valpolicella; Fruit & Nut Pastry served with Port*

Instructors: John Peters and Stephen Sands

Knife Skills **2/3** **Participation** **7-10 pm** **\$70**

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

Instructor: Brian Batsel

Trip to the Mediterranean Coast **2/3** **Demonstration** **7-10 pm** **\$70**

Let's travel around the Mediterranean for dinner. We'll have soup in Spain, our entrée in Italy and dessert in France. *Spanish Seafood Soup; Osso Buco with Three Mushroom Risotto; Pesca (peach) Melba*

Instructor: Siham Ziane

Basic Stocks **2/4** **Participation** **9:30-12:30 pm** **\$70**

Fresh stocks are the secret to great cooking - and the reason fine restaurant cuisine always seems to have that extra spark that we can't quite repeat at home! Learn the basics of making beautiful stocks and you'll turn your home kitchen into a professional one. *Chicken Stock; Veal Stock; Fish Stock*

Instructor: Brian Batsel

Dining with Mr. Darcy: Dishing on Jane Austen **2/4** **Demonstration** **7-10 pm** **\$75**

Chat about your favorite Jane Austen novels and characters while enjoying an elegant and old-fashioned English meal that Mr. Darcy himself would find scrummy! *Roast Beef with Horseradish Sauce & Yorkshire Pudding; Crunchy Roasted Potatoes; Caramelized Roasted Carrots & Parsnips; Apple Crisp with Double Cream*

Instructor: Stefanie Sacripante

Guys Night Out **2/4** **Participation** **7-10 pm** **\$80**

Hey, guys like to cook just as much as the gals do! Join Chef Pete and beer aficionado Jim Tyndall for an evening of camaraderie, manly foods and BEER! Each course will be paired with a different beer. *Sausage & Cheese Stuffed Jalapeño Poppers; Caesar Salad; Grilled Ribeye Steaks with Scalloped Potatoes & Slow-Simmered Pinto Beans; Bacon Ice Cream Sundaes*

Instructors: Pete Snaith

Wine Class: Chile and Argentina **2/7** **Demonstration** **7:30-9:30 pm** **\$70**

These two countries produce some of the best quality wines at some of the best values in the world. During this class we will taste wines from each country (Chile: Cabernet Sauvignon, Merlot, Carmenere and Sauvignon Blanc. Argentina: Malbec, Bonarda, Torrontes and Chardonnay) and discuss all of the major wine growing regions within these two beautiful countries. *Eight wines will be tasted.*

Instructor: John Peters

February 2012 Classes

Knife Skills **2/8** **Participation** **10-11 pm** **\$70**

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

Instructor: Pete Snaith

Cooking Essentials: Stocks & Soups **2/9** **Participation** **10-11 pm** **\$70**

Every home cook needs to have a wide knowledge base to meet the daily demands of nutrition and variety. In this class we will learn cooking techniques and knife skills specific to preparing stocks and soups. Several recipes will be prepared using seasonal ingredients. The class blends lecture with hands-on opportunities.

Topics covered will include Consommé, Cream Soups, Mother Sauces and Basic Stocks.

Instructor: Robyn Alexander

Wine Bites: Rhone Valley **2/9** **Demonstration** **7:30-10 pm** **\$85**

This hot, sun-drenched wine region in France produces rich and robust wines, from Syrah to Grenache. These full-bodied wines deserve equally full-flavored foods. Wine Director John Peters and Chef Pete pull out all the stops for this fantastic wine and food pairing. *Lamb Shanks Served with Smoky Côte Rotie; Smoked Duck Served with Spicy and Peppery Gigondas; Hearty Beef Stew Served with Chateaufort du Pape; Orange-Scented Ricotta Pie Served with Muscat de Beaumes de Venise*

Instructors: John Peters and Pete Snaith

The Rustic Italian Table **2/10** **Demo/Part** **7-10 pm** **\$70**

Food is the gateway to understanding the culture of a country and this especially holds true for Italy. In this class we will prepare a hearty, nourishing and satisfying rustic Italian meal. *Crostini with fresh Ricotta and Baby Bella Mushrooms; Creamy Polenta with Gorgonzola; Braised Beef Bracciale; baked Fennel; Chocolate & Ricotta Torta*

Instructor: Marilena Leavitt

California Cuisine **2/10** **Demonstration** **7-10 pm** **\$75**

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

Instructor: Stephen P. Sands

Child and Parent Valentine's Day **2/11** **Participation** **2-5 pm** **\$90/pair**

Yum! Chef Robyn will teach you and your child how to make these amazing dishes inspired by Valentine's Day. This class is for parents and children ages 8 and older. *Cherry Sweetheart Scones; Banana Berry French Toast; Chocolate Dipped Fruits; Decorated Sugar Cookies*

Instructor: Robyn Alexander

Almost Valentine's Day Dinner **2/11** **Demonstration** **7-10 pm** **\$80**

Join Chef Robyn as she prepares the perfect menu for Valentine's Day or any other night of the year. Your sweetheart will love it! *Spinach Salad with Beets, Candied Walnuts & Goat Cheese; Pasta with Sausage, Olives & Sun-dried Tomatoes; Filet Mignon with Boursin & Mushrooms; Saffron Risotto; Kahlúa Truffle Triangles*

Instructors: Robyn Alexander and Pete Snaith

February 2012 Classes

Indian Home Cooking II **2/11** **Participation** **7-10 pm** **\$70**

Continue discovering the diversity of Indian cooking! Join us in making some favorite Indian comfort foods perfect for a cold winter day. *Aloo Papri Chaat (Indian nachos); Baingan Bharta (eggplant curry); Shrimp Vindaloo (spicy shrimp); Rice; Orange Cardamom Flan*

Instructor: Binni Chadda

Chinese Dim Sum **2/13** **Participation** **7-10 pm** **\$80**

Yes, you can make Dim Sum at home. These items can be made using steamer baskets. You'll be showing off your cooking skills in no time! *Salt & Pepper Squid, Har Gow (steamed shrimp dumpling); Shumai; (pork, shrimp & mushroom dumplings); Potstickers (Peking duck & cabbage dumplings); Vegetarian Spring Rolls; Mango Pudding*

Instructor: Suwanna Harrison

The Valentine's Day Dinner **2/14** **Demonstration** **6:30-10 pm** **\$195/pair**

Forget trying to make reservations at some stuffy restaurant. Join Chefs Pete and Stephen for an unbelievable Valentine's Day meal (paired with wines) you won't soon forget. If you are looking for a great way to impress that special someone, this is it. Register early, this class will sell out! *Corn Custard with Lobster Medallions; Fresh Pasta with Porcini Mushrooms; Petit Filet Mignon & Chilean Sea Bass with Orange-Cognac Sauce; Chocolate Lava Cake with Raspberries*

Instructors: Pete Snaith, John Peters, and Stephen Sands

Comfort Classics from Around the World II **2/15** **Participation** **10-1 pm** **\$70**

There's nothing wrong with good old beef stew, but there is no need to settle for mundane when there are a world of flavors out there for you to taste! Explore the possibilities of homey food with these dishes from Sweden, Spain and England. *Swedish Lamb with Creamy Dill Sauce; Huevos a la Flamenca (baked ham, potato, asparagus, chorizo & egg); English Chicken and Leek Pie*

Instructor: Stefanie Sacripante

Pasta Fresca **2/15** **Participation** **7-10 pm** **\$70**

Pasta commands its own empire in Italian cooking and it is a diverse one at that. Let Chefs Pete and Roberto teach you some great techniques on making three pastas and three sauces. *Garganelli Pasta in a Shrimp & Mascarpone Sauce; Orecchiette with Chicken Brodo (broth); Cavatelli with Pork Ragù*

Instructors: Roberto Forgione and Pete Snaith

Wine Bites: Tuscany **2/16** **Demonstration** **7:30-10 pm** **\$80**

Join John and Pete for a trip through central Italy. We'll visit several regions and pair some fantastic wines with some equally fantastic food. *Pesce al Cartoccio (fish in parchment) Served with a Crisp Vernaccia from San Gimignano; Pollo alla Cacciatore (chicken hunter's stew) Served with Chianti Classico; Peposo (peppery beef stew) Served with Rosso di Montalcino; Biscotti di Prato (twice-baked cookies from Prato) Served with Vin Santo*

Instructors: John Peters and Pete Snaith

Classic Tapas Party II **2/17** **Participation** **7-10 pm** **\$70**

Before "small plates" of every type of cuisine were all the rage, the original tapas, from Spain, have been around for hundreds of years - with good reason. Come learn another menu of classic tapas for your repertoire! *Pan a la Catalana (Toast rubbed with Tomato & Garlic); Fava Beans with Serrano Ham; Gambas al Ajillo (sautéed Garlic Shrimp); Patatas Allioli (diced roasted Potatoes with homemade Garlic Mayonnaise); Peras en Vino Tinto (Pears poached in Red Wine)*

Instructor: Stefanie Sacripante

February 2012 Classes

***The Warmth of Jamaica* 2/17 Demonstration 7-10 pm \$70**

An exciting blend of tropical delicacies will wake you from your winter stupor. Chef Brian calls on his memories of Navy travels in the Caribbean to create these lively (and spicy!) dishes. *Curried Shrimp on Corn Cakes; Jicama & Citrus Salad; Jamaican Jerk Chicken with Black Beans and Saffron Scented Basmati Rice; Fried Plantains; Mango Tare Tatin with Cinnamon Ice Cream*

Instructor: Brian Batsel

***Teen Cuisine: Knife Skills* 2/18 Participation 2-5 pm \$55**

Chef Brian will teach your teenager (teens 13-17 only, please) how to use knives properly in the kitchen. Techniques include vegetable chopping, slicing and dicing, as well as methods for breaking down (deboning) a whole chicken. *Chicken and Vegetable Stir-Fry*

Instructor: Brian Batsel

***Greek Meze* 2/18 Demonstration 7-10 pm \$70**

Looking for something different to serve at your next cocktail party? Why not try these traditional Greek appetizers that are sure to please? *Greek Meatballs with Spicy Tomato Sauce; Crusty Bread Rolls with Sea Salt & Oregano; Tomato & Kasserli Cheese-Stuffed Florina Peppers; Taramosalata Spread with Pita; Marinated Feta Cheese & Kalamata Olives; Crispy Fried Zucchini strips with Tzatziki; Tender Garlic Shrimp & Feta Cheese Bake*

Instructor: Marilena Leavitt

***Simply THAI* 2/20 Demonstration 7-10 pm \$75**

Thai food is spicy and aromatic, and best paired with fruity wine or beer. Enjoy a five course meal with Thai spices and ingredients you may be scared to buy or cook with, but shouldn't be! *Red Curry Shrimp Balls & Sweet Chili; Green Papaya Salad with Peanut Brittle; Pad Thai with Chives & Crispy Tofu; Jungle Curry with Exotic Vegetables & Jasmine Rice; Lime & Lychee Ice Cream with Crunchy Coconut Wafer*

Instructor: Suwanna Harrison

***One Vegetable Stock for Three Vegetable Soups* 2/21 Participation 10-1 pm \$70**

Let's simplify our lives! In this class you'll learn to make one versatile vegetable stock (that can be used for countless creations) and then use it to create three satisfying vegetable-based soups. *Turkish Red Lentil Soup; Portuguese Caldo Verde (cabbage, potato & chorizo); Chilled Creamy Cucumber & Dill Soup*

Instructor: Stefanie Sacripante

***Hors d'Oeuvres Part II* 2/21 Participation 7-10 pm \$70**

Learn to prepare tasty and simple bites for a cocktail party or to begin a special dinner. These starters are guaranteed to impress your guests. The focus of this class is warm or room temperature hors d'oeuvres.

Chicken Tikka Skewers with a Spicy Peanut Dipping Sauce; mini Goat Cheese Tarts; Asparagus wrapped in Prosciutto, Parmesan & Fillo; Sesame Crusted Seared Tuna with Wasabi Mayonnaise

Instructor: Mike Selman

***The Tastes of New Orleans* 2/21 Demonstration 7-10 pm \$70**

It's Mardi Gras time and some of the tastiest food in America comes from New Orleans. Join Chef Pete as he continues his adventures with New Orleans cuisine; exploring some old traditions as well as some new ones. *Grilled Scallops with Mushroom Galette; "Sticky" Chicken (an old New Orleans tradition) with Asparagus; Cajun-Stuffed Potatoes; Chocolate Mousse with Chantilly Cream*

Instructor: Pete Snaith

***Italian Home Cooking Made Easy* 2/22 Participation 10-1 pm \$70**

Great Italian food is uncomplicated and straightforward. Learn how to prepare this easy and satisfying five-course meal that would make any Italian mamma proud. *Bruschetta with Roasted Pepper Ribbons, Garlic & Pecorino Shavings; Leek & Shallot Risotto; Veal Scaloppini; Zucchini with Brown Butter Sage; Panna Cotta with Berry Sauce*

Instructor: Marilena Leavitt

February 2012 Classes

Cooking Essentials: Winter Produce **2/23** **Participation** **10-1 pm** **\$70**

Every home cook needs to have a wide knowledge base to meet the daily demands of nutrition and variety. In this class we will learn cooking techniques and knife skills specific to preparing a variety of winter produce. Several recipes will be prepared using seasonal ingredients. The class offers a blend of lecture and hands-on opportunities. *Topics covered will include Root Vegetables, Greens and Citrus Fruit.*

Instructor: Robyn Alexander

"Bourgeoisie Française" Dinner **2/23** **Demonstration** **7-10 pm** **\$75**

Have you ever tried to bake or poach a whole fish filet (sea bass, grouper, or rock fish)? In this class Chef Siham will show you how easy and simple it is to use a fish poacher, as she creates a delicate dish known in France as "Bourgeoisie Française." Come enjoy this wonderful and healthy meal. *Sea Bass Fillet Poached in Orange Basil & Wine with Citrus Sauce; Marinated Grilled Zucchini with Oregano & Dried Tomato Vinaigrette; Potatoes au Gratin; Gâteau Forêt Noire (Black Forest cake)*

Instructor: Siham Ziane

Wine Bites: Chile and Argentina **2/23** **Demonstration** **7:30-10 pm** **\$80**

John and Pete are at it again, spending more time in the fantastic wine regions of Chile and Argentina. This time, we'll pair equally delicious foods with some beautiful varieties of wine. *Chupe de Mariscos (baked scallops in a cream and cheese sauce) Served with a Crisp Chilean Sauvignon Blanc; Empaños de Horno (baked meat-filled pastries) Served with a Lush & Earthy Carmenere; Carne Asado Served with a Full-Bodied Malbec; Tres Leches Cake Served with a Late Harvest Torrontes*

Instructors: John Peters and Pete Snaith

Guest Chef - Gina Stipo **2/24** **Demonstration** **7-10 pm** **\$100**

Chef Gina Stipo is an Italian-American chef living and operating her cooking school near Siena, Italy where she offers hands-on cooking classes, insights into the cuisine of this beautiful region, and culinary tours. Come in and enjoy this wonderful regional Italian class with Chef Gina as she prepares some of the classic foods from Tuscany. *Antipasto: Bruschetta con Cavolo Nero (toasted bread with Tuscan kale); Crostini con Crema di Dragoncello (bread rounds with tarragon cream) Primo Piatto: Risotto con Zucca e Aceto Balsamico (risotto with winter squash & balsamic vinegar); Secondo Piatto: Maiale Arrosto con Semi di Finocchio (roast pork with fennel seed & pollen); Dolce: Crostata (jam tart)*

Instructor: Gina Stipo

Guest Chef - Gina Stipo **2/25** **Participation** **2-5 pm** **\$90**

Chef Gina's hands-on cooking classes are designed to maximize your exposure to Italian foods and techniques, while allowing you to brush up on your skills and learn a new approach to cooking. Come in and enjoy a hands-on pasta class with guest chef Gina Stipo. *Ravioli di Ricotta e Spinaci con Burro Salvia (ricotta & spinach ravioli with butter-sage sauce); Tagliatelle con Ragù di Anatra in Vin Santo (fresh egg pasta with duck-Vin Santo ragù); Agnolotti di Porcini e Tre Formaggi con Noci Moscato Burro (porcini & three cheese pasta with nutmeg & butter); Pasta di Gragnano con Cimi di Rape e Peperoncino (Gragnano artisan pasta with rapini & cayenne)*

Instructor: Gina Stipo

Couples Cooking: Greek Party **2/25** **Participation** **7-10 pm** **\$140/pair**

Bring a date or a pal and learn how to make some Greek classics with a few twists. *Spicy Feta Dip; Spanakopita (spinach & feta cheese filo pie); Moussaka (eggplant with a spiced meat filling); Baklava (fillo pastry filled with chopped nuts & honey)*

Instructor: Binni Chadda

February 2012 Classes

Sushi Rolling 2/27 Participation 7-10 pm \$80

Not sure what to bring to a friend's place? How about a great looking platter of mixed sushi? We'll provide the ingredients and bamboo mats. Your job will be to roll and eat! *Teriyaki Chicken Roll; Japanese Wakame Seaweed & Smoked Salmon Roll; Korean Kimchee Roll; Tempura Shrimp & Garlic Mayonnaise Roll; Fresh Salmon & Tuna Sashimi; Miso Soup*

Instructor: Suwanna Harrison

Done in an Hour 2/28 Participation 7-10 pm \$70

You're busy and so are we. Aren't you always on the lookout for meals that are quick to pull off, but also satisfy the desire to create a nice family-gathering meal, even if it's Wednesday? The secret is creating dishes that require minimal "active" cooking time, and then developing depth of flavor from time on the stove or in the oven. Add bread and a salad and dinner is done. *Mediterranean Chicken; Pork Roast with Caramelized Parsnips & Carrots; Rigatoni with Roasted Butternut Squash & Goat Cheese*

Instructor: Christine Wisniewski

Wine Class: The Red Wines of California 2/28 Demonstration 7:30-9:30pm \$70

In this class we will cover all of the best growing districts in California, including the North Coast (think Napa Valley) as well as the North and South Central Coasts. Come discover some of the best tasting wines the state of California has to offer! *Eight wines will be tasted, including Pinot Noir, Merlot, Zinfandel, Cabernet Sauvignon, Petite Syrah plus two surprise wines.*

Instructor: John Peters

International Desserts I 2/29 Demonstration 10-1 pm \$70

Welcome to the world of desserts; a place of indulgence where innovation meets tradition. These desserts are based on classic recipes, however with a few changes they appeal to the senses through their taste, texture and shape. Join Chefs Marilena and Stephen in this culinary trip around the dessert world! *Almond Tea Cake; Karidopita (Greek walnut & honey syrup cake); Saffron Shortcrust Biscuits & Mangoes in Orange-Vanilla Sauce; Fig Tatin with Sambuca Ice Cream*

Instructors: Marilena Leavitt and Stephen P. Sands

What to do about Fish? 2/29 Participation 7-10 pm \$70

Afraid of cooking fish at home? Don't be! It is easier than you think, and quick too! This class will show you how to make some fantastic fish dishes and some flavorful sauces to go with them. Dinner will be served in no time. *White Fish with Pecan Butter Sauce; Southwestern Tuna with White Wine Chili Sauce; Pan-Seared Salmon with Red Wine Butter Sauce*

Instructor: Pete Snaith

March 2012 Classes

P Participation
D Demonstration

Sun	Mon	Tues	Wed	Thur	Fri	Sat
26	27	28	29	01	02	03
				California Cuisine (D) 7-10pm	"Wrapped & Trapped" (P) 10am-1pm Cooking Without a Recipe (P) 7-10pm Cowboy Feast (D) 7-10pm	Baking for Kids (P) 9:30am-12:30pm Mediterranean Afternoon (P) 2-5pm Ladies' Night Out: Fondue Fun (P) 7-10pm
04	05	06	07	08	09	10
		What to Bring, What to Bring? - Savory (P) 10am-1pm Techniques of Cooking: Basic Soups (P) 7-10pm Wine Class: The Wines of Europe (D) 7:30-9:30pm	Greek Food on the Go (D) 7-10pm	Cooking Essentials: Poultry (P) 10am-1pm Wine Bites: Spanish Tapas (D) 7:30-10pm	Cooking with Wine: Fine Cuisine from Paris (D) 7-10pm Pasta Pronto (P) 7-10pm	Ravioli Freschi (P) 2-5pm Couples Cooking: Celebrating Spring (P) 7-10pm Festa Regionale (D) 7-10pm
11	12	13	14	15	16	17
Noodle Night (D) 7-10pm		Soups from Around the World I (P) 10am-1pm Wine Class: The Wines of Europe (D) 7:30-9:30pm	"The Italian Sweet Tooth" (P) 10am-1pm The Argentinian Table (D) 7-10pm	One Dish Meals (D) 10am-1pm Wine Bites: Piedmonte (D) 7:30-10pm	Confections From Home (P) 10 am-1 pm Romagnolo Easter (D) 7-10pm Knife Skills (P) 7-10pm	Sauce Workshop: White Sauces (P) 9:30am-12:30pm Foods Kids (and Adults) Love (P) 2-5pm Brunch Bunch II (D) 2-5pm A Spring Cookout (D) 7-10pm
18	19	20	21	22	23	24
Smoked Delights (D) 7-10pm		Techniques of Cooking: 3 Proteins & 9 Meals (P) 7-10pm Wine Class: The Wines of Europe (D) 7:30-9:30pm	International Desserts II (D/P) 10am-1pm	Bouchées du Roix (Small Bites for a Big Party) (D) 7-10pm	From the Vintner's Table I (D) 6:30-10pm TGIF: Pizza and Vino Night (P) 7-10pm	Child & Parent Pizza & Cookie Party (P) 9:30-12:30pm Great Grains (P) 2-5pm End of Winter Wine Dinner (D) 6:30-10pm
25	26	27	28	29	30	31
		Soups from Around the World II (P) 10am-1pm Techniques of Cooking: 3 Proteins & 9 Meals (P) 7-10pm Wine Class: The Wines of Europe (D) 7:30-9:30pm		Tastes and Flavors of Umbria (D) 7-10pm	The Bacon Class (D) 7-10pm Cooking from the Culinary Heart of Italy (D/P) 7-10pm	"No Fear" Salmon Three Ways (P) 2-5pm Exotic (Yet Easy!) Entertaining (P) 7-10pm Bouillabaisse and Bisteeya (D) 7-10pm

California Cuisine

3/1

Demonstration 7-10 pm

\$75

Nothing says great food like California cuisine. The fresh flavors from this wonderful area, combined with the simplicity of the menu, are sure to please. *Zucchini-Lemongrass Soup with Shrimp Salsa; Tri-Colored Salad with Red-Wine Vinaigrette; Rack of Lamb with Armagnac Demi-Glace; Haricots Verts & Butternut Squash; Paris Brest with Praline Cream & Berries*

Instructor: Stephen Sands

"Wrapped and Trapped"

3/2

Participation 10-1 pm

\$70

Great food comes in small packages! Enjoy this five-course meal where each course comes in its own surprise wrapping! *Cigar Borek (savory cigar-shaped fillo pastry); Ginger Shrimp & Mango Spring Rolls; Pork Loin Cubes with Carrot & Zucchini Batons in Parchment Paper; Cremini Mushroom, Leek & Goat Cheese Strudel; Chocolate & Nut Treats Enclosed in Fillo*

Instructor: Marilena Leavitt

March 2012 Classes

Cooking Without a Recipe **3/2** **Participation** **7-10 pm** **\$70**

In this class, Chefs Pete & Stephen will focus on basic techniques and teach you methods of cooking without relying too heavily on a recipe. You will learn how to use your senses to guide the flavors you want to highlight in your meal. *A menu will be determined at the time of class that contains standard components (appetizer, salad, main course (protein), side dishes and dessert) of a complete dinner.*

Instructors: Pete Snaith and Stephen P. Sands

Cowboy Feast **3/2** **Demonstration** **7-10 pm** **\$75**

Who says you can't eat fancy down on the ranch? Travel to the American Southwest with Chef Brian as he creates hearty and inspired favorites. Bring your appetite! *Chipotle-Marinated Jumbo Gulf Shrimp over Savory Corncakes with Fresh Pico de Gallo; Grilled Caesar Salad; Dry-Aged Cowboy Ribeye Steak with Spicy Onion Threads; Caramel Apple Bread Pudding with Whiskey Anglaise*

Instructor: Brian Batsel

Baking for Kids **3/3** **Participation** **9:30 -12:30 pm** **\$55**

Kids ages 9-13 will love getting their hands and aprons messy while creating delicious homemade baked treats. *Focaccia & Pizza Dough; Biscuits; Pie Crust; Dessert Bread*

Instructor: Brian Batsel

Mediterranean Afternoon **3/3** **Participation** **2-5 pm** **\$70**

Come learn how to make fabulous Mediterranean dishes perfect for a business event, baby or bridal shower, or any special family gathering. *Beef and Chicken Shwarma (mini sandwiches with pita bread); Fruit de Mer Bourses (seafood purses); Salmon Popovers; Croquembouche (pyramid of cream puffs)*

Instructor: Siham Ziane

Ladies' Night Out: Fondue Fun **3/3** **Participation** **7-10 pm** **\$70**

Decadent girls' night out fun without the guys! Grab some girlfriends or come on your own to make some new ones during this evening just for the ladies. *Classic Swiss Cheese Fondue; Cheddar Beer Fondue; Court Bouillon Fondue; Mongolian Fire Pot; Rocky Road Fondue; White Chocolate Fondue*

Instructor: Robyn Alexander

What to Bring, What to Bring? - Savory **3/6** **Participation** **10-1 pm** **\$70**

You are invited to a party and you want to bring a little something homemade. Learn to prepare 4 savory dishes that are as easy to make and impressive. *Cucumber Salmon Bites; Prosciutto-Wrapped Asparagus with Balsamic Syrup; Tomato Mint Salsa; Pear & Jicama Salad with Cilantro & Lime*

Instructor: Stefanie Sacripante

Techniques of Cooking: Basic Soups **3/6** **Participation** **7-10 pm** **\$70**

There's nothing better for the body and soul than a hot bowl of soup on a cold winter's day. Join Chef Mike and learn how to make four classic soups that will warm you up from head to toe. *Roasted Butternut Squash Soup; Creamy Mushroom Soup; Vegetable Soup with Fennel, Herbs & Parmesan; Asian Chicken & Mushroom Soup with Rice Noodles*

Instructor: Mike Selman

March 2012 Classes

***Wine Class: The Wines of Europe* 3/6; 3/13; 3/20; 3/27 Demonstration 7:30-9:30 pm \$280**

This four-part course covers the major wine regions of Europe. If you are looking for a solid foundation of what European wines are all about this is the class for you. Wine Director John Peters keeps it fun and informative along the way as we taste and discuss what grapes are grown in each region and the wines they make.

WEEK 1 – FRANCE

We'll break down the mystique of French wines to better understand how exceptional and diverse they can be. Regions covered will be Bordeaux, Burgundy, Rhône Valley, Alsace, Loire Valley and Champagne. *Eight wines will be tasted.*

WEEK 2 – ITALY

We'll break Italy into three main regions. They are the North (Piedmont, Veneto, Trentino-Alto Adige, Friuli-Venezia Giulia, Lombardy and Liguria), Central (Tuscany, Umbria, Marche and Latium) and the South (Campagna, Apulia, Basilicata, Calabria, Sardinia and Sicily). *Eight wines will be tasted.*

WEEK 3 – SPAIN

Join us as we experience the new wave of top quality wines from Spain, a country steeped in winemaking tradition. You'll learn about wines from eight regions in Spain and John will recommend some great foods to be served with them. Regions include Rioja, Ribera del Duero, Priorato, Penedes, Rías Baixas, Riebeiro, Rueda, Navarra and Jumilla. *Eight wines will be tasted.*

WEEK 4 – GERMANY

German wines are some of the highest qualities yet are still often misunderstood. This class focuses on the highest quality grape, the Riesling, along with one well-made Gewürztraminer. We'll discuss the different levels of sweetness each grape produces and the current trends in German winemaking today. Regions covered include Mosel-Saar-Ruwer, Rhiengau, Rheinhessen and Pfalz. *Eight wines will be tasted.*

Instructor: John Peters

***Greek Food on the Go* 3/7 Demonstration 7-10 pm \$70**

Did you know that the Greeks have been eating "fast food" for over 2000 years? Come and learn how to make treats that will not "supersize" you! *"Loaded" Grilled Pork Kebabs Wrapped in Seasoned Greek Pita; Mini Kalamata Olive Breads; Creamy Feta Cheese Pies; Spinach, Feta & Dill Fillo Triangles; Amigdhallota (almond macaroons)*

Instructor: Marilena Leavitt

***Cooking Essentials: Poultry* 3/8 Participation 10-1 pm \$70**

Every home cook needs to have a wide knowledge base to meet the daily demands of nutrition and variety. In this class we will learn cooking techniques and knife skills specific to preparing chicken and turkey. Several recipes will be prepared using seasonal ingredients. The class offers a blend of lecture and hands-on opportunities. *Chicken, turkey and duck will be prepared using a variety of cooking techniques. At least 4 dishes will be prepared and tasted.*

Instructor: Robyn Alexander

***Wine Bites: Spanish Tapas* 3/8 Demonstration 7:30-10 pm \$80**

Tapas, a centuries-old tradition in Spain, are part of the fiber of Spanish life. More recently, they have attracted attention in this country. Join Wine Director John Peters and Chef Stefanie for a wine and food-pairing journey to this beautiful country. *Scallops with Cava Sauce Served with Spanish Cava; Pork Tenderloin Served with Manzanilla Sherry; Lamb Meatballs with Brandy Sauce Served with Rioja, and Crema Catalana Served with Madeira*

Instructors: John Peters and Stefanie Sacripante

***Cooking with Wine: Fine Cuisine from Paris* 3/9 Demonstration 7-10 pm \$80**

In this class Chef Siham cooks with red wine for the appetizer, dry white wine for the entrée, and Marsala wine for the dessert. A "wow" of a dinner. *Mussels in Red Wine Sauce; Sole Française (flounder with ratatouille); Poached Pears with Sabayon (Marsala cream)*

Instructor: Siham Ziane

March 2012 Classes

***Pasta Pronto* 3/9 Participation 7-10 pm \$70**

There is a world of pasta "sauce" options that lie between Grandma's all-day simmer and the stuff that comes from a jar. These recipes are quick, healthful and satisfying, making perfect weeknight dinners that are sure to become family favorites. Grandma would approve. *Spaghetti with Three Tomato Sauce; Penne alla Norma; Linguini with Sausage, Peppers & Arugula*

Instructor: Christine Wisniewski

***Ravioli Freschi* 3/10 Participation 2-5 pm \$70**

Learn the steps to making this little pillow-shaped pasta of pure delight with three different sauces. Treat your family and friends to this truly delicious Italian treat and start a new tradition at home. *Agnolotti di Zucca (pumpkin) in a Brown Butter Sauce; Crab Ravioli with a Seafood Sauce; Dessert Ravioli with Fruit & Crème Anglaise*

Instructors: Roberto Forgione and Pete Snaith

***Couples Cooking: Celebrating Spring* 3/10 Participation 7-10 pm \$140/pair**

This light menu heralds the return of spring and fresh ingredients. Bring a friend or a date to make this menu with Chef Robyn. *Risotto with Shrimp & Zucchini; Flank Steak Stuffed with Shallots & Mushrooms; Fennel & New Potato Gratin; Angel Cake with Strawberries*

Instructor: Robyn Alexander

***Festa Regionale* 3/10 Demonstration 7-10 pm \$90**

Join Chefs Pete, Roberto and Stephen for a regional feast as we travel through the Italian countryside on a gastronomical tour. Come discover the foods of Piedmont, Abruzzo, and Sicily. Piedmonte: *Quartetta (rolled and stuffed pork loin) with Braised Finocchio (fennel); Torta di Mele (apple cake);* Abruzzo: *Pappardelle with Duck Sauce; Torta Verde (tart with mixed greens);* Sicilia: *Grilled Tuna Served with Tomato-Caper Sauce; Insalata di Arugula, Roasted Pepper & Ricotta Salata*

Instructors: Pete Snaith, Roberto Forgione, and Stephen P. Sands

***Noodle Night* 3/12 Demonstration 7-10 pm \$70**

Come spend an evening with Chef Suwanna to learn several ways you can prepare and cook noodles at home. *Hokkien Egg Noodles with Vegetables; Singapore Vermicelli; Malaysian Char Kway Teow (stir-fried rice noodle) with Shrimp; Chicken Pad Thai*

Instructor: Suwanna Harrison

***Soups from Around the World I* 3/13 Participation 10-1 pm \$70**

Soup can be a first course or a full meal. Either way, it's comfort! Learn to prepare these delicious and diverse soups from different corners of the globe. *Ash-e Mast (Persian yogurt soup with meatballs, rice, chickpeas & herbs); Japanese Wakame Udon (thick noodles with wakame seaweed & vegetables); Moroccan Carrot Soup*

Instructor: Stefanie Sacripante

***"The Italian Sweet Tooth"* 3/14 Participation 10-1 pm \$70**

This dessert class will transport you to Italy, where fresh flavors infuse luscious and rustic desserts. Ripe and juicy fruits, bittersweet chocolate, earthy espresso and delicate creams combine deliciously in these creations from Chefs Roberto and Stephen. *Ciambella Cake (pear & walnut ring); Crostata alle Due Marmellate (tart with two jams); Chocolate & Espresso Cake; Ricotta Soufflé*

Instructors: Roberto Forgione and Stephen P. Sands

***The Argentinian Table* 3/14 Demonstration 7-10 pm \$70**

Come experience and enjoy the simple flavors of Argentina. Spend the evening with Chef Pete as he introduces you to some of the many diverse foods of this special culture. *Empanadas; Roast Chicken with Special Marinade & Grilled Chorizo; Tortilla de Potato; Ambrosia*

Instructor: Pete Snaith

March 2012 Classes

<u>One Dish Meals</u>	<u>3/15</u>	<u>Demonstration</u>	<u>10-1 pm</u>	<u>\$70</u>
Sometimes simple is better. These savory creations require just one pot from start to finish. They are loaded with flavor but light on cleanup! <i>Turkey & Kidney Bean Chili; Shrimp Stew; Chipotle Chicken with Rice; Short Ribs Marinated in Red Wine</i>				
Instructor: Robyn Alexander				
<u>Wine Bites: Piedmonte</u>	<u>3/15</u>	<u>Demonstration</u>	<u>7:30-10 pm</u>	<u>\$85</u>
Piedmonte, a place where stunningly fresh and stylish food requires minimal preparation, is quintessentially Italian. Join Wine Director John Peters and Chef Marilena for a delicious evening of beautiful food and wine. <i>Risotto con Funghi (mushroom risotto) Served with Gavi di Gavi; Involtini de Petti di Pollo con Erbette (herbed rolled chicken breast with herbs) Served with Barbera; Bue Brasato al Barolo (beef tenderloin with herbs braised in Barolo wine) Served with Barolo; Torta di Nocciole (hazelnut cake) Served with Moscato di Asti</i>				
Instructors: John Peters and Marilena Leavitt				
<u>Confections from Home I</u>	<u>3/16</u>	<u>Demonstration</u>	<u>10-1 pm</u>	<u>\$70</u>
One of life's greatest pleasures is dessert; be it pies, cakes or chocolate. The inspiration for these delectable confections comes from home cooks making magic with pantry staples. These desserts will provide you and your family with many moments of magical delight. <i>Bittersweet Chocolate-Citrus Tart with Jasmine Whipped Cream; Linzertorte Served Two Ways; Norwegian Gold Cake; Individual Chocolate-Hazelnut Cakes</i>				
Instructors: Christine Wisnewski and Stephen P. Sands				
<u>Romagnolo Easter</u>	<u>3/16</u>	<u>Demonstration</u>	<u>7-10 pm</u>	<u>\$75</u>
The cuisine and people of the southern tip of Italy's Emilia Romagna region are called Romagnolo. Come savor a typical Romagnolo Easter meal, prepared by Chef Stefanie, with some dishes unique to the region. <i>Passatelli (parmigiano, lemon zest & nutmeg dumplings in broth); Arrosto di Agnello con Aglio e Rosmarino (leg of lamb with garlic & rosemary); Patate al Forno (roasted potatoes); Sautéed Mushrooms with Parsley & Shallots; Ciambella Romagnola (a light ring cake) with Raspberry Sauce</i>				
Instructor: Stefanie Sacripante				
<u>Knife Skills</u>	<u>3/16</u>	<u>Participation</u>	<u>7-10 pm</u>	<u>\$70</u>
Preparation of any meal, gourmet or otherwise, begins here. Learn the proper techniques for handling, sharpening, and caring for your knives. This class includes an overview of the types of knives and their uses. You'll learn basic cuts including brunoise, dice, julienne, and how to break down (debone) a whole chicken. Bringing your own knives is optional, but encouraged. Food will be prepared and served from the ingredients used in class.				
Instructor: Brian Batsel				
<u>Sauce Workshop: White Sauces</u>	<u>3/17</u>	<u>Participation</u>	<u>9:30-12:30 pm</u>	<u>\$70</u>
Learn how simple it is to make the basic sauces that are based on milk/cream, butter and eggs. Prepare an array of classic emulsified sauces and bases to produce rich flavors and character which make everyday foods extraordinary. <i>Mayonnaise; Béarnaise; Hollandaise; Crème Anglaise (a classic dessert sauce)</i>				
Instructor: Brian Batsel				
<u>Foods Kids (and Adults) Love</u>	<u>3/17</u>	<u>Participation</u>	<u>2-5 pm</u>	<u>\$70</u>
Separate meals no more! You and your children will love these traditional & kid-friendly recipes, all with a grown-up twist (Note ~ this class is meant for adults only, please.) <i>Individual Focaccia Rolls with Sea Salt & Thyme; Mac & Cheese with Five Cheeses; Chicken Parmesan on Skewers; Corn Confetti; Chocolate Pudding</i>				
Instructor: Marilena Leavitt				

March 2012 Classes

Brunch Bunch II **3/17** **Demonstration** **2-5 pm** **\$70**

Weekend entertaining with friends is a great time to pull out these delicious brunch recipes. These recipes can be used for elegant or casual get-togethers. *Eggs Benedict; Dutch Apple Pancake; Smoked Salmon, Potato & Leek Gratin; New Orleans Bread Pudding; Chicory*

Instructor: Robyn Alexander

A Spring Cookout **3/17** **Demonstration** **7-10 pm** **\$80**

We know summer isn't here yet, but just imagine yourself in a nice sunny Moroccan kitchen. In this class, Chef Siham will show you how to make a mouth-watering meal. *Beef Tenderloin Brochette (marinated and grilled beef tenderloin); Chickpea & Couscous Salad; Tomato & Cucumber Salad with Cilantro & Olive Oil; Baked Coffee Liqueur Cheesecake*

Instructor: Siham Ziane

Smoked Delights **3/19** **Demonstration** **7-10 pm** **\$80**

Smoking food is easier than you think. Come learn how to prepare some delicious smoked foods and enjoy a glass of wine while you're at it! *Slow Poached Salmon with Smoked Sour Cream n' Chives; Smoked Crab Roll with Mango Mustard; Crispy Smoked Duck Breast with Seasonal Stone Fruit Terrine; Apple & Maple Ice Cream with Hickory Smoked Bacon*

Instructor: Suwanna Harrison

Techniques of Cooking: 3 Proteins & 9 Meals **3/20; 3/27; 4/3** **Participation** **7-10 pm** **\$225**

This 3-part series is oriented toward young professionals and families who want to eat healthy and inexpensively. Learn some basic techniques that will allow you to be creative, yet also 'be able to get dinner on the table' in a reasonable amount of time. A different protein will be cooked three different ways to create complete meals each week.

WEEK 1 – CHICKEN

Pan Seared Chicken Breast; Braised Chicken with Peppers, Onions & Tomatoes; Asian inspired Chicken & Mushroom Noodle Soup

WEEK 2 – SALMON

Pan Seared Salmon with Lentil Salad; Poached Salmon with Cucumber Dill Sauce; Salmon en Papillote on a bed of Aromatic Vegetables

WEEK 3 – PORK

Stuffed Roast Pork Tenderloin; Spicy Mexican Pork Stew; Classic Stir Fry of Pork with Thai Basil

Instructor: Mike Selman

International Desserts II **3/21** **Demo/Part** **10-1 pm** **\$70**

There is something special about dessert. Whether it is holidays or celebrations, the variety of desserts is endless. Chefs Marilena & Stephen team up again to bring you confections from two different countries. The first is right here at home with California; the other is from across the pond with desserts from England. *Chocolate-Caramel Tart; Chestnut Cake with Caramelized Pears and Sweet Gorgonzola; Hot Citrus Pudding in its own Juices; Heavenly Gingerbread*

Instructors: Marilena Leavitt & Stephen P. Sands

Bouchees du Roix (Small bites for a Big Party) **3/22** **Demonstration** **7-10 pm** **\$70**

In this class Chef Siham will use ingredients from all across the Mediterranean coast to show you how to make your guests feel like Moroccan royalty at your next dinner party. The creation of these recipes was inspired by the famous folk-tale, "One Thousand and One Nights" (Scheherazade), sometimes known as "The Arabian Nights." *Honey Mustard Chicken Drumettes; Briwettes (Moroccan eggrolls); Almond Stuffed Medjool Dates Wrapped in Bacon; Crème Caramel*

Instructor: Siham Ziane

March 2012 Classes

***From the Vintner's Table I* 3/23 Demonstration 6:30-10 pm \$90**

A vineyard will quite often showcase their wines with a special dinner. Once the wines are chosen, consideration then turns to the perfect dish to enhance those wines. Some foods are just naturally wine-friendly and act as a platform to bring out the harmony in the wines. *Smoked Trout Mousse in Belgian Endive Boats Served with Viognier; Corn & Red Bean Salad with Grilled Shrimp Served with Chardonnay; Winter White Vegetable Salad with Mustard Vinaigrette; Grilled Duck Sausage with Red Onion Marmalade Served with Cabernet Sauvignon; Walnut Shortcakes with Figs in Port & Pears Served with Moscato*

Instructor: Stephen Sands

***TGIF: Pizza and Vino Night* 3/23 Participation 7-10 pm \$70**

Explore the many possibilities you can make with fantastic pizza dough. Join Chefs Pete and Roberto for a night of making stuffed pizza along with Stromboli and Calzones. We promise – this will be different than you have ever experienced before. *Garlic & Herb White Pizza; Stromboli Stuffed with Peppers, Onions, & Italian Sausage; Calzone Filled with Fresh Spinach, Ricotta, Mozzarella & Italian Ham*

Instructors: Roberto Forgione and Pete Snaith

***Child & Parent Pizza & Cookie Party* 3/24 Participation 9:30-12:30 pm \$90/pair**

It's always a party when pizza and cookies are involved! Beat away the winter blues and celebrate at Culinaria! This class is for parents and children ages 7 and older. *Garden Salad; Personal Pizzas with Assorted Toppings; Blend-In Icebox Cookies; Marble Slice & Bake Cookies*

Instructor: Robyn Alexander

***Great Grains* 3/24 Participation 2-5 pm \$70**

We know that a healthful diet includes whole grains. Thankfully, there are more grains out there than just brown rice. This class shows you how to make salads that are excellent as vegetarian dinners or pair beautifully with meat or fish. As an added plus, the leftovers make great pack-and-go lunches for the next day. *Quinoa and Apple Salad with Curry dressing; Farro, Chickpea, Feta & Mint Salad; Mediterranean Grain Salad; Barley, Mushroom & Dill Salad*

Instructor: Christine Wisniewski

***End of Winter Wine Dinner* 3/24 Demonstration 6:30-10 pm \$95**

Stephen & John Peters join forces to go that extra step and end winter with a bang! Our wine dinner celebrates the close of the season with style and will teach you the simple art of marrying food & wine. *Zucchini & Lemongrass Soup with Crab Salsa Garnish; Jumbo Sea Scallops with Tomato Confit & Tapanade; Chickpea Roll-ups with Spicy Sautéed Greens (socca); Loin of Lamb with Mushroom Crust & Leek Puree; Sautéed Spinach with Shallots & Garlic; Berry Napoleon with Orange-Flower Cream*

Instructors: Stephen P. Sands & John Peters

***Soups from Around the World II* 3/27 Participation 10-1 pm \$70**

Soup can be a first course or a full meal. Either way, it's comfort! Learn to prepare these delicious and diverse soups from different corners of the globe. *Marioline's Pot au Feu (French rustic boiled beef with vegetables & rice); Sopa Marinera (Spanish shrimp, fish & noodle soup); English Broccoli & Stilton Soup*

Instructor: Stefanie Sacripante

***Tastes and Flavors of Umbria* 3/29 Demonstration 7-10 pm \$85**

Having just traveled to Umbria (the green heart of Italy) Chef Roberto experienced food from harvest to plate, and learned all about central Umbria's culinary heritage. Join us for a food and wine dinner that discovers the genuine flavors of Umbrian culinary traditions. *Antipasti; Italian Sausage in Grape Sauce; Tortellini Pasta Filled with Pumpkin & Sage; Pork Loin with Roasted Garlic Rosemary Potatoes & Broccolini; Crostata di Marmellate (jam tart)*

Instructors: Roberto Forgione and John Peters

March 2012 Classes

***The Bacon Class* 3/30 Demonstration 7-10 pm \$75**

Calling all bacon lovers! You asked for it, so here it is. Learn the many uses of bacon and why it drives us all crazy! *Brown Sugar & Maple Glazed Bacon Wrapped Scallops; Tomato, White Bean & Bacon Soup with Spiced Bacon Twist; New York Strip with Bourbon Bacon Sauce; Mashed Potatoes with Bacon Jam; Bacon Pralines*

Instructor: Pete Snaith

***Cooking from the Culinary Heart of Italy* 3/30 Demo/Part 7-10 pm \$70**

Join Chef Marilena for a trip to the culinary heart of Italy ~ the region of Emilia-Romagna! In this class you'll get to sample this region's beautifully hand-crafted and local products such as Parmigiano-Reggiano, Prosciutto di Parma, Modena Balsamic Vinegar and the official "Ragù alla Bolognese." *Frico (crispy Parmigiano-Reggiano rounds); Erbazzone all'Emiliana (swiss chard & pancetta tart); Insalata Mista (mixed green salad with Modena balsamic vinaigrette); Ragù alla Bolognese (pasta with the "official recipe" for ragù from Bologna); Cantarelli di Mandorle (almond dessert served with ice cream)*

Instructor: Marilena Leavitt

***"No Fear" Salmon Three Ways* 3/31 Participation 2-5 pm \$75**

Salmon is light yet satisfying and extremely versatile. Conquer your fears about cooking salmon, and learn how to confidently prepare and present some delicious entrees. *Grilled Salmon with a Simple Teriyaki/Lime Marinade and Corn Relish; "Barbecue" Salmon Served over Spicy Greens; Pan-Seared Salmon with Horseradish Mashed Potatoes; Quick Apple Dessert*

Instructor: Carla Powe

***Exotic (Yet Easy!) Entertaining* 3/31 Participation 7-10 pm \$70**

Entertaining does not have to be a "sit down on time, meat and two sides" affair! Let's impress with a buffet that mixes flavors, colors and textures from around the world. *Garlicky Chickpea Dip; Grilled Skirt Steak with Argentine Chimichurri; Turkish Braised Leeks in Olive Oil & Lemon Juice; Mediterranean Roasted Peppers with Anchovies, Garlic & Capers; Scandinavian Baked Apples with Lingonberries*

Instructor: Stefanie Sacripante

***Bouillabaisse and Bisteeya* 3/31 Demonstration 7-10 pm \$80**

We have all heard of it – now see it being created from scratch! Chef Siham invites you to join her as she creates a delicious Bouillabaisse, one of the world's most famous and flavorful soups. She will also prepare Bisteeya, a world-renowned dish from Morocco. *Bouillabaisse; Fruits de Mer Bisteeya (flaky fillo pastry stuffed with Shrimp, Calamari & Sea Bass); Strawberry Kirsch Choux (filled puff pastry) Ring*

Instructor: Siham Ziane

April 2012 Classes

P Participation
D Demonstration

Sun	Mon	Tues	Wed	Thur	Fri	Sat
01 Mini French Pastries (P) 7-10pm	02	03 Techniques of Cooking: 3 Proteins & 9 Meals (P) 7-10pm	04	05 Dinner from the Sea (D) 7-10pm Wine Bites: Alsace (D) 7:30 - 10 pm	06	07 International Dinner (D) 6:30-10pm
08	09 Three Countries, Three Curries (P) 10am-1pm	10 "The Art of the Tart" (D) 10-1pm	11 Cooking Essentials: Beef & Veal (P) 10am-1pm Sweet or Savory: The Pastry Kitchen (P) 7-10pm Wine Bites: Spring Time! (D) 7:30-10pm	12 Knife Skills (P) 10am-1pm "The Dinner Party" (D) 7-10pm Tavola Calabria (P) 7-10pm	13 "Jam-IN" (P) 9:30am-12:30pm "No Fear" Swordfish Two Ways (P) 2-5pm Couples Cooking: Bit of Lemon (P) 7-10pm	14
15 Stylish Pasta (D) 7-10pm	16 Knife Skills (P) 7-10pm	17	18 Quintessential Provençal Spring Dinner (P) 7-10pm Cooking with Terra Cotta (Le Tagine Moroccan) (D) 7-10pm	19 Cooking Essentials: Fish (P) 10am-1pm Couples Cooking: Dinner Party for Two (P) 7-10pm	20 Sauce Workshop: Brown Sauces (P) 9:30am-12:30pm From the Vintner's Table II (D) 6:30-10pm	21
22	23 Spring Provençal "Pique-Nique" (P) 10am-1pm	24	25 Cooking with Terra Cotta (Le Tagine Moroccan) (D) 7-10pm Wine Bites: Provence (D) 7:30-10pm	26 Confections from Home II (D) 10am-1pm An Evening with Chef Pete (D) 7-10pm Mangiare in Italia (P) 7-10pm	27 "No Fear" Pork Two Ways (P) 2-5pm Singles' Night: Appetizers (P) 7-10pm Family Dinner in Athens (D) 7-10pm	28
29 Chinese Wok Night (D) 7-10pm	30	01	02	03	04	05

Mini French Pastries

4/2

Participation

7-10 pm

\$70

Come learn how to make some easy sweets that will win the hearts of your friends and family. You won't be the only one with a sweet tooth for long! *Profiteroles with Vanilla Custard; Chocolate Éclairs with Coffee & Rum Butter Cream; Shortbread Seasonal Fruit Tarts; French Vanilla Ice Cream*

Instructor: Suwanna Harrison

Wine Bites: Alsace

4/5

Demonstration

7:30-10 pm

\$80

As winter fades into spring it's a great time to turn our focus onto white wine...and the superb food-friendly region of Alsace. During this class Wine Director John Peters will pair four white wines with some delicious springtime recipes prepared by Chef Stephen. *Tart al'Oignon (onion tart) Served with Pinot Blanc; Spinach-Shiitake Bread Pudding Served with Pinot Gris; Chicken in Riesling with Prunes & Cabbage Served with Riesling; Tarte au Fromage Blanc (cheese tart) Served with Crémant*

Instructors: John Peters and Stephen P. Sands

April 2012 Classes

***Dinner from the Sea* 4/5 Demonstration 7-10 pm \$75**

Have you ever wondered what Julia Child would have made for dinner after studying for hours at the French Cordon Bleu™ school? Join us as Chef Siham shows you how easy it is to impress your guests with a fabulous dinner. Julia would be proud! *Marinated Avocado & Shrimp Skewers on a Bed of Pineapple; Stuffed Rockfish with Olives & Shrimp with Olive-Tomato Sauce; French Beans in Roasted Garlic Tomato Sauce; Panna Cotta (Italian cooked cream) with Raspberry Coulis*

Instructor: Siham Ziane

***International Dinner* 4/7 Demonstration 6:30-10 pm \$80**

Join three of our fantastic Chefs for an exciting international dinner. In this class we will be sampling dishes from Italy, the USA and France. *Bruschetta Napoletana; Umbrian Ravioli Filled with Pork, Beef & Turkey; Texas Shrimp; Magrets de Canard (breast of duck) with Orange Cognac Sauce; Roasted Root Vegetables; New Orleans Bread Pudding; Soufflé au Chocolat (chocolate soufflé)*

Instructors: Roberto Forgione, Stephen P. Sands, Pete Snaith

***Three Countries, Three Curries* 4/10 Participation 10-1 pm \$70**

So many curries, so little time! Curries can be hot – or not. Either way, they are as diverse as the cooks that concoct them. Learn to prepare 3 very different curries from 3 different Asian countries. *Goan Chicken & Pumpkin Curry; Mild Japanese Pork Curry; Poached Salmon in Thai Red Curry*

Instructor: Stefanie Sacripante

***"The Art of the Tart"* 4/11 Participation 10-1 pm \$70**

The marriage of textures and flavors, colors and aromas, and the pleasure of turning out the simplest everyday tart make them the most satisfying of foods to create and eat. Chef Stephen will show you just how easy it is to master this delicious creation. *Spinach & Prosciutto Tart; Tomato & Saffron Tart; Apricot & Almond Tart*

Instructor: Stephen Sands

***Cooking Essentials: Beef & Veal* 4/12 Participation 10-1 pm \$70**

Every home cook needs to have a wide knowledge base to meet the daily demands of nutrition and variety. In this class we will learn cooking techniques and knife skills specific to preparing beef and veal. We will also discuss different cuts and grades of meat. Several recipes will be prepared using seasonal ingredients. The class offers a blend of lecture and hands-on opportunities. Veal and beef dishes will be prepared using a variety of cooking techniques appropriate to the cuts of meat selected by the instructor. *At least 4 dishes will be prepared and tasted.*

Instructor: Robyn Alexander

***Sweet or Savory: The Pastry Kitchen* 4/12 Participation 7-10 pm \$75**

Pastries, whether sweet or savory, are always a crowd pleaser. Join Chef Siham in making some sweet and savory dishes and learn how to attain pastry perfection every time. *Quiche Lorraine; Shrimp Pil-pil (Creole) Quiche; Shrimp, Béchamel & Swiss Cheese Pastry Puffs; Chocolate Éclair Filled with Mocha Caramel Crème*

Instructor: Siham Ziane

***Wine Bites: Spring Time!* 4/12 Demonstration 7:30-10 pm \$80**

Spring is in the air! Now is the perfect time to start thinking about all of the fresh produce that will soon be in full supply and all of the zesty wines we need to stock up on. In this class we'll discuss the many styles of wine available from around the world and will show you how to best match them up with food. Wine Director John Peters and Chef Pete have put together a fantastic spring menu for this tasty food and wine pairing. *Chicken Served with Sauvignon Blanc; Ginger Garlic Shrimp Served with Albariño; Pork Tenderloin Served with Provence Rose; Mushrooms Served with Champagne*

Instructors: John Peters and Pete Snaith

April 2012 Classes

P Participation
D Demonstration

Knife Skills **4/13** **Participation** **10-1 pm** **\$70**

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

Instructor: Pete Snaith

"The Dinner Party" **4/13** **Demonstration** **7-10 pm** **\$75**

Join Chef Stephen for another classic Saturday night dinner party. You'll be amazed at how simple and easy it is to entertain your friends and family at home. *Linguine with Shrimp, Scallops & Clams in a Light Tomato Sauce; Mediterranean Green Salad with Herbs & Fennel; Roasted Pork Loin with Cider-Madeira Sauce; Red Cabbage Braised in Red Wine; White Chocolate Rice Pudding with Raspberries*

Instructor: Stephen Sands

Tabola Calabria **4/13** **Participation** **7-10 pm** **\$70**

At the far end of Italy's boot lies the beautiful region of Calabria. Come enjoy rustic family cooking from Italy's undiscovered south and let Chef Roberto show you the simplicity of Calabrian cuisine. *Antipasto Calabrese; Tagliatelle with Calamari Sauce (pasta with squid); Melanzane Ripiene (stuffed eggplant); Crostata di Marmellata e Gelato Di Ricotta Stregata (jam tart with ricotta ice cream)*

Instructor: Roberto Forgione

"Jam-IN" **4/14** **Participation** **9:30-12:30 pm** **\$70**

Spring is here! Time to stock up the pantry with some homemade jam made with seasonal fruit. These jams make great gifts, especially with a basket of fresh scones. *Strawberry & Black Cardamom Jam; Rhubarb & Cinnamon Jam; Pineapple, Lemon Thyme & Clove Jam; Apricot & Amaretto Jam; Freshly Baked Scones*

Instructor: Suwanna Harrison

"No Fear" Swordfish Two Ways **4/14** **Participation** **2-5 pm** **\$75**

Poor Swordfish, it has a complex and we're going to change that! In this class we prove that it is not "fishy" and doesn't have to be overcooked. Learn how to confidently prepare and present several tasty swordfish dishes. *Swordfish Napolitano baked with Tomatoes, Onions, Capers & Olives; Lightly marinated Grilled Swordfish served with a spicy Fruit Salad & Tortillas; Seasonal Fruit Crumble*

Instructor: Carla Powe

Couples Cooking: Bit of Lemon **4/14** **Participation** **7-10 pm** **\$140/pair**

There is a little bit of lemon in each of these dishes; weaving citrus brightness with bright and bold spring flavors. Bring a friend or a date to cook these dishes together. *Crostini with Mushrooms & Parmesan; Roasted Salmon; Asparagus with Lemon Oil; New Potatoes with Shallots & Chervil; Peach & Raspberry Fruit Crisp*

Instructor: Robyn Alexander

Stylish Pasta **4/16** **Demonstration** **7-10 pm** **\$70**

Chef Suwanna shows you how to create a modern take on pasta with a bold twist on traditional flavors. *House Smoked Salmon & Leek Tortellini with Parmesan Cream; Garlic & Spinach Ravioli with Lemon Oil; Spicy Shrimp Linguine with Crunchy Herb Gremolata; Pumpkin & House-Made Sweet Ricotta Cannelloni*

Instructor: Suwanna Harrison

Knife Skills **4/17** **Participation** **7-10 pm** **\$70**

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

Instructor: Pete Snaith

April 2012 Classes

Quintessential Provençal Spring Dinner 4/19 Participation 7-10 pm \$70

This is French Provençal Cuisine 101, using the region's most typical ingredients: Herbes de Provence, tomatoes, garlic, anchovies and olives. *Niçoise Olive Tapenade; Leg of Lamb with Herbes de Provence; Green Beans a la Vinaigrette; Layered Potato Galette; Roasted Tomatoes with Garlic & Breadcrumbs; Mixed Berry Clafoutis (crêpe batter pudding cake)*

Instructor: Stefanie Sacripante

Cooking with Terra Cotta (Le Tagine Moroccan) 4/19; 4/26 Demonstration 7-10 pm \$140

The glazed terra cotta tagine is an eye-catching piece of cookware! It is used to make stews, always keeping them moist, fragrant and delicious. Chef Siham will show you how to prepare several dishes using this one of a kind piece of equipment.

WEEK 1 – LAMB

Lamb in Caramelized Onion Sauce with Prunes, Sesame Seeds & Roasted Almonds; Tomato & Roasted Eggplant Salad; Semolina Bread; Nix Meringue avec Noisette Chocolat Mousse (meringue nest with almond chocolate mousse)

WEEK 2 – CHICKEN

Chicken with Cracked Green Olives & Preserved Lemon; Roasted Baby Potatoes; Moroccan Mixed Vegetable Salad; Semolina Bread; Charlotte Malakoff (lady fingers with strawberry mousse)

Instructor: Siham Ziane

Cooking Essentials: Fish 4/20 Participation 10-1 pm \$70

Every home cook needs to have a wide knowledge base to meet the daily demands of nutrition and variety. In this class we will learn cooking techniques and knife skills specific to preparing several different flat and round fishes. Several recipes will be prepared using seasonal ingredients. The class offers a blend of lecture and hands-on opportunities. *An assortment of round and flat fishes will be prepared for this class. A variety of cooking techniques will be used to showcase the flavors of the fish and techniques for cooking them. At least 4 dishes will be prepared and tasted.*

Instructor: Robyn Alexander

Couples Cooking: Dinner Party for Two 4/20 Participation 7-10 pm \$140/pair

Create a delicious, four-course seasonal dinner with your favorite someone! *Gorgonzola & Hazelnut-Stuffed Pear Salad; Pan-Roasted Scallops; Orecchiette (pasta) with Veal & Capers; Coconut Arborio Rice Pudding with Raspberry Coulis*

Instructor: Binni Chadda

Sauce Workshop: Brown Sauces 4/21 Participation 9:30-12:30 pm \$70

The classic "brown sauces" are a must for elegantly bringing out the best in meats, game and poultry. Rich variations on beef and veal stocks can't be imitated. *Sauce Marsala; Sauce Madeira; other variations on wine and stock reductions such as Sauce Bordelaise and Buerre Rouge*

Instructor: Brian Batsel

From the Vintner's Table II 4/21 Demonstration 6:30-10 pm \$90

Wines and scrumptious foods celebrating the season's harvest are coupled in this Vintner's Dinner. As the wine harvest season progresses and the wines mature, the winemaker's hard work comes out to play in the flavor profiles that were established. Here, we will bring together the flavors in the food to match the balance of fruit, acid and tannins in the wines. *Goat Cheese Soufflés with Thyme Served with Sauvignon Blanc; Mushrooms Stuffed with Leeks & Gorgonzola Served with Albaniño; Field Greens Salad with Pancetta, Shaved Fennel & Sliced Pears Served with Chardonnay; Grilled King Salmon with Roasted Tomato Vinaigrette Served with Pinot Noir; Roasted Asparagus with Sesame & Soy; Apple Cranberry Crisp Served with Beaufort-de-Vanise*

Instructor: Stephen P. Sands

April 2012 Classes

P Participation
D Demonstration

***Spring Provençal "Pique-Nique"* 4/24 Participation 10-1 pm \$70**

Bring the rustic flavors of France's Provence region to your next picnic. We will create a classic Provençal lunch, elegant yet easy to bring to your favorite sunny spot! *Pan Bagnat* (rustic sandwich of tuna, tomatoes, capers, sliced egg, oil & vinegar); *Asparagus Salad*; *Ratatouille with Olives*; *Apple Galette with Lavender Honey*

Instructor: Stefanie Sacripante

***Wine Bites: Provence* 4/26 Demonstration 7:30-10 pm \$80**

The people of Provence know how to live off the land, making the most out of the delicious fresh produce, herbs, spices, cheeses and meats available. Join Wine Director John Peters and Chef Stephen for a delicious evening of wine and food pairing that won't be soon forgotten. *Seafood Medley in White Wine with Tomatoes, Garlic, Saffron & Herbs Served with Côtes de Provence Rose*; *Roasted Quail with Bandol Red*; *La Daube de Boeuf* (braised beef in red wine & herbs) *Served with Côtes de Provence Red*; *Crystallized Fruits & Fougasse* (flat bread) *Served with Muscat de Beaumes de Venise*

Instructors: John Peters and Stephen P. Sands

***Confections from Home II* 4/27 Demonstration 10-1 pm \$70**

One of life's greatest pleasures is dessert; be it pies, cakes or chocolate. The inspiration for these delectable confections comes from home cooks making magic with pantry staples. Join Christine and Chef Stephen for round two of this dessert class. These desserts will provide you and your family with many moments of magical delight. *Pecan-Apricot Torte*; *Lemon Cornmeal Cake with Lemon Glaze & Crushed Blueberry Sauce*; *Chocolate Crêpes with Toasted Almond Cream & Caramelized Pears*; *Blueberry & Lime Chiffon Tart*

Instructors: Christine Wisnewski and Stephen P. Sands

***An Evening with Chef Pete* 4/27 Demonstration 7-10 pm \$75**

As many of you know, Pete likes to play with his food. Come spend an evening with Pete as he creates some of his most favorite foods for you to enjoy. *Mom's Bean Soup*; *Pan Seared New York Strip Steak*; *Scalloped Herbed Potatoes*; *Haricots Verts with Orange Gastrique*; *Chocolate Ganache Tart*

Instructor: Pete Snaith

***Mangiare in Italia* 4/27 Participation 7-10 pm \$70**

Italian cuisine is a blend of imagination, fresh quality ingredients and passion for superb food enjoyed in the company of family and friends. Learn easy techniques and methods of preparation. *Fried Olives & Zucchini Skewers with Pecorino Cheese*; *Arugula & Parmigiano Salad*; *Tagliatelle alla Carbonara* (fresh pasta with egg and pancetta); *Saltimbocca alla Romagna* (veal cutlets with sage); *Ciambella* (Italian bundt cake)

Instructor: Roberto Forgione

***"No Fear" Pork Two Ways* 4/28 Participation 2-5 pm \$70**

Learn two key techniques (butterflying a pork loin and pounding a chop to an even thickness) to create beautiful and flavorful pork dishes. With these techniques by your side it's hard to go wrong. *Pork Tenderloin Stuffed with Mushrooms, Cheese, Spinach & Herbs*; *Pork Milano* (thinly pounded bone-in chop, topped with a salad of fresh greens, tomatoes & mozzarella); *Seasonal Fruit Crumble*

Instructor: Carla Powe

***Singles' Night: Appetizers* 4/28 Participation 7-10 pm \$70**

No partners needed for this night of tasty food - this night is just for singles. Learn how to make these international appetizers sure to make small talk go down a lot easier! *White Bean & Herb Dip with Sesame Seed Crackers*; *Parmesan Twists*; *Meatballs with Curry Peanut Sauce*; *Grilled Wings with Asian BBQ Sauce*; *Stuffed Grape Leaves*; *Apple Pizza*

Instructor: Robyn Alexander and Pete Snaith

April 2012 Classes

Family Dinner in Athens

4/28

Demonstration 7-10 pm

\$70

Greek life revolves around extended family and good food. Join Chef Marilena for the type of family meal she grew up with in her native country. *Bougatsa* (creamy cheese fillo pie); *Stifado* (braised meat & pearl onion stew); *Kriitharaki* (oven-baked orzo pasta); *Roasted Beet Salad*; *Loukoumades* (Greek-style fritters drizzled with honey)

Instructor: Marilena Leavitt

Chinese Wok Night

4/30

Demonstration 7-10 pm

\$70

Stir-fry is in the air! Nothing makes a better stir-fry than a smoking hot WOK! Chef Suwanna shows you how it's done. *Shrimp Crackers with Sesame Shrimp*; *Vegetable Stir-Fry Greens with Calamari, Shitake & Baby Corn*; *BBQ Roasted Pork Fried Rice in Lettuce Cups*; *Mango Ice Cream with Coconut Pancake*

Instructor: Suwanna Harrison



Summer Camp 2012

Summer Camp 2012 Class Menus

Summer camps cost \$350 per child for the whole week.

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

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

Fax and in-person camp registration begins the week of February 13, 2012.

Camp registration forms are available at Culinaria or online at

www.culinariacookingschool.com

Camp confirmation letters & enrollment packets will be sent home the week of April 30, 2012.



Week of June 18–22 (AM):

Teen American Classics I (New!), 10 am–1 pm

- Monday: *Grilled Turkey Burgers; Dill Potato Salad; Corn on the Cob; Blueberry Bread Pudding*
- Tuesday: *Corn Chowder; Meatball Subs; Baked Beans; Whoopie Pies*
- Wednesday: *Cobb Salad; Grilled Chicken Sandwiches; Scalloped Potatoes; Apple Turnovers*
- Thursday: *Cheddar Broccoli Soup; Breaded Fish Filets; Beer Bread; Pecan Pie*
- Friday: *Potato Skins; Pulled BBQ Chicken Sandwiches; Red Cabbage Cole Slaw; Strawberry Shortcake*

Week of June 25–29 (AM):

Kids Favorite Foods, 10 am–1 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 9–13 (AM):

Kids Cook Every Meal I, 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 Chip Mini-Muffins*
- Friday: *DINNER: Caesar Salad; Chicken with Lemon & Capers; Roasted Asparagus; Mini-Cheesecakes*

Week of July 9–13 (PM):

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: *Fish Ball Soup; Vegetarian Spring Rolls; Chicken with Snow Peas; Coconut Milk Custard*

Summer Camp 2012

Week of July 16–20 (AM):

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 Almandine; Mini Fruit Tarts
Thursday:	ITALY: Minestrone; Fresh Pasta with Bolognese Sauce; Garlic Bread; Chocolate Semifreddo
Friday:	CHINA: Chicken Pan-Fried Dumplings; Beef with Broccoli; Vegetable Fried Rice; Almond Cookies

Week of July 16–20 (PM):

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; Spanakopita; Moussaka; Baklava
Wednesday:	MEXICO: Flour Tortillas; Quesadillas; Cilantro Lime Chicken Breasts; Salsa & Guacamole; Dulce de Leche Ice Cream Sundaes
Thursday:	ITALY: Mini Margherita Pizzas; Spinach Calzones; Chef Robyn's Tiramisu Torte; Dried Fruit Biscotti
Friday:	SMALL BITES AROUND THE WORLD: Vegetable Samosas with Apricot Chutney; Spring Rolls; Chicken Empanadas; Shu Mai; Dessert Crêpes

Week of July 23–27 (AM):

Kids American Cuisine (New!), 9:30 am – 12:30 pm

Monday:	Tomato Soup; Grilled Cheese Sandwiches; Southwestern Onion Rings; Cherry Pie
Tuesday:	Parmesan Cheese Straws; Chili Dogs; Chocolate Shortbread Cookies
Wednesday:	Little Pigs in a Blanket; Baked Ziti with Vegetables; Oatmeal Raisin Cookies
Thursday:	Garden Salad with Croutons; Meatloaf Burgers; Mashed Potatoes; Lemon Bars
Friday:	BBQ Chicken Drumsticks; Potato Skins; Cole Slaw; Mini Black & White Cookies

Week of July 23–27 (PM):

Teen Baking, 2 p.m.–5 p.m.

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 Coffeecake; 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 July 30–August 3 (AM):

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

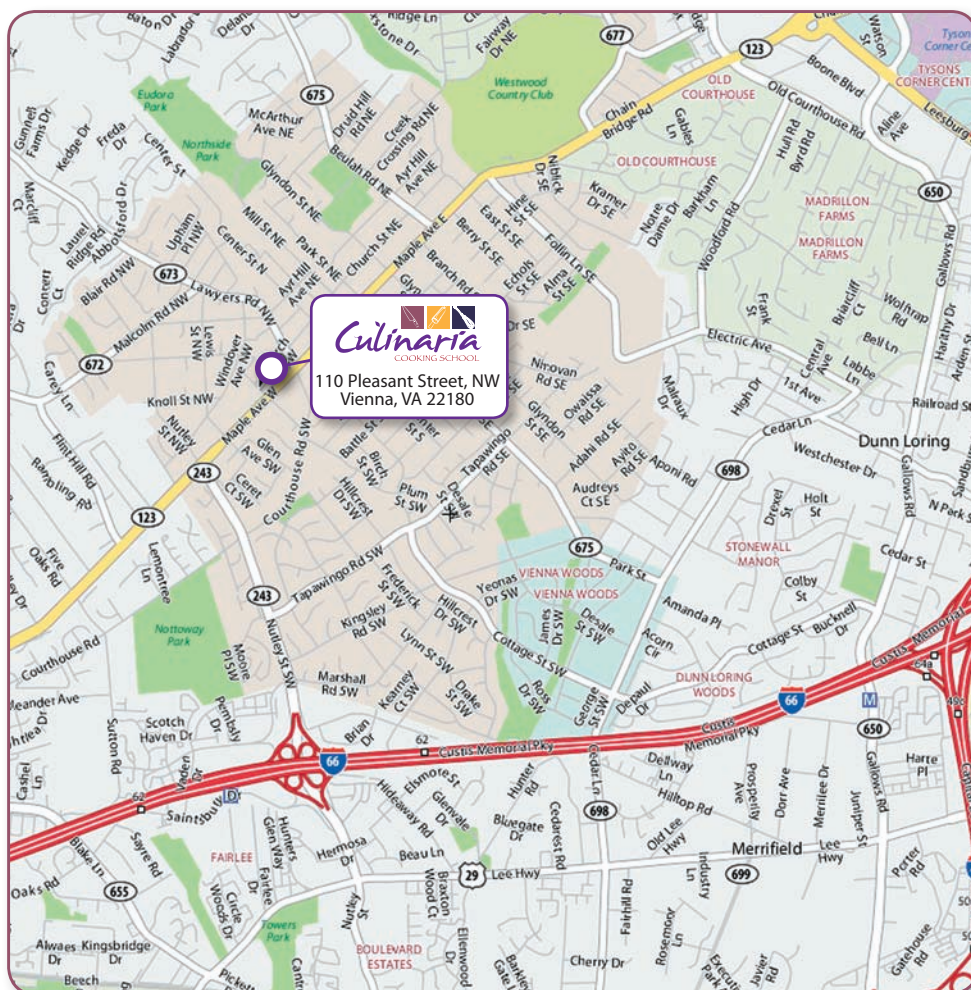
Monday:	BREAKFAST: Fruit Smoothies; Buttermilk Pancakes with Assorted Toppings; Veggie Egg Scramble; Pear & Almond Cake
Tuesday:	BRUNCH: Cheddar Buttermilk Biscuits; Spinach Frittata; Home Fries; Zucchini Apricot Bread
Wednesday:	LUNCH: Garden Salad; Chicken Noodle Soup; Tortilla Wrap Sandwiches; Rainbow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

Week of July 30–August 3 (PM):

Teen American Classics II (New!), 2 pm–5 pm

Monday:	Grilled Turkey Burgers; Dill Potato Salad; Corn on the Cob; Blueberry Bread Pudding
Tuesday:	Corn Chowder; Meatball Subs; Baked Beans; Whoopie Pies
Wednesday:	Cobb Salad; Grilled Chicken Sandwiches; Scalloped Potatoes; Apple Turnovers
Thursday:	Cheddar Broccoli Soup; Breaded Fish Filets; Beer Bread; Pecan Pie
Friday:	Potato Skins; Pulled BBQ Chicken Sandwiches; Red Cabbage Cole Slaw; Strawberry Shortcake

MAP AND DIRECTIONS



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

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

Who We Are

At Culinary 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 Melissa McGowan.

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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