





Culinaria

COOKING SCHOOL

• *Step-by-Step to Cooking Success* •

www.culinariacookingschool.com

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

SPRING/SUMMER CLASS SCHEDULE: May through August 2024

Welcome to Culinaria Cooking School!

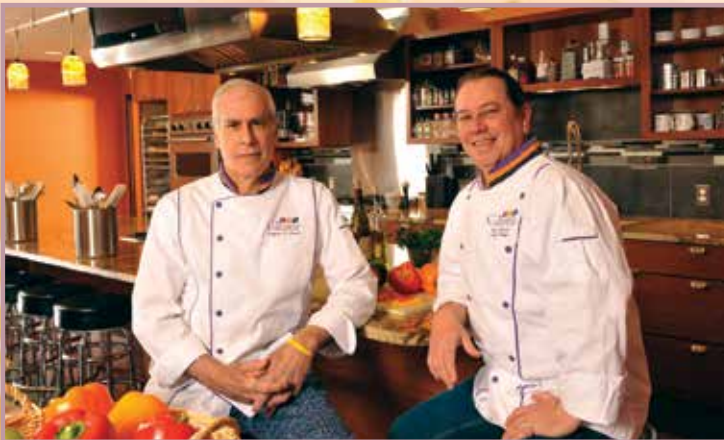
The pleasures of the table are essential to life everywhere. Almost any meal, from the most humble to the most refined, is an opportunity to share the best of nature's bounty in the company of family and friends. There isn't a holiday, religious or secular, where food is not center stage.

Here at **Culinaria Cooking School**, we place importance on seasonal ingredients and the techniques for the proper preparation of food and its presentation, to provoke our palates and stimulate our appetites. Our chefs rigorously adhere to tradition, while warmly embracing the present.

Your palate is as unique as you are.

Join us at **Culinaria** and embark on a culinary journey, traveling through many countries, diverse cuisines, and fun filled evenings. Learn the secrets of how to unlock the flavors, aromas, and traditions as you celebrate the world of food and wine.

Our Owners



(L) **Stephen P. Sands**, Co-founder and CEO, (R) **Pete Snaith**, Co-founder and Executive Vice President

Use Our On-line Registration

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



SPRING/SUMMER 2024 Classes at a Glance

CULINARY SKILLS

How-To-Cook—The Veggie Class—Part 1	05/02
Knife Skills	05/03; 05/16; 06/22; 07/13; 08/24
How-To-Cook—Mediterranean Flavors	05/09
How-To-Cook—“The Shellfish Class”	06/06
How-To-Cook—Asian Techniques	06/13
How-To-Cook—The Veggie Class—Part 2	06/20

BAKING/DESSERTS

Kids Bakeshop—Spring Brunch (Gluten Free Baking)	05/11
Elegant Spring Cakes	05/18
Cooking Together—Bagel Workshop	05/25
Kids Bakeshop—Sea-Side Treats	06/08
Kids Bakeshop—Campfire Delights	08/03
Fruit Pies—Creative Fruit Fillings & Crusts	08/10

CULINARY NUTRITION: THE HEALTH SERIES

Heart Healthy Cooking	05/04
Eating with Autoimmune Conditions	06/01

WINE AND FOOD

Wine Dinners

Mother’s Day Wine Dinner	05/11
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Food & Wine Together

French Menu for Romantic Dining	06/08
Stanley Tucci’s Italy V	06/22
Home Cooking	07/12
Parma—The Capital of Italian Gastronomy	07/20
Trattoria—A Passion for Italian Food	08/02
French Country Cooking	08/17

Wine and Food Pairings (Small Bites)

Perfect Pairings—Regional Foods of Italy	05/23
Perfect Pairings—California	06/20
Perfect Pairings—Ristorante Italiano—The Italian Restaurant	08/22

COUPLES COOKING

Couples Cooking—Southern Italian Cooking	05/24
Cooking Together—Bagel Workshop	05/25
Couples Cooking—Mediterranean Vegetarian Cooking	06/07
Cooking Together—Thai Feast	06/08
Let’s Cook Dinner—Inspired by Indian Cuisine	06/15
Cooking Together—Ravioli Workshop	06/29
Let’s Cook Dinner—Mezze Evening	07/20
Cooking Together—Farmer’s Market Meal [Vegetarian]	07/27
Cooking Together—Enough Already!	08/17

REGIONAL AND ETHNIC CUISINE

Asian and Eastern

Cooking Together—Thai Feast	06/08
How-To-Cook—Asian Techniques	06/13
Let’s Cook Dinner V—Inspired By Indian Cuisine	06/15

European/Mediterranean

Let’s Cook Dinner—Mezze Evening	07/20
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French

French Menu for Romantic Dining	06/08
French Country Cooking	08/17

Italian

Chef Pete’s Pizzaiolo	05/18; 07/27
Perfect Pairings—Regional Italian Food	05/23
Couples Cooking—Southern Italian Cooking	05/24
Pasta 101	06/14
Stanley Tucci’s Italy VI	06/22
Cooking Together—Ravioli Workshop	06/29
Parma—The Capital of Italian Gastronomy	07/20
Perfect Pairings—Ristorante Italiano	08/22

USA—Regional

Juneeteenth	06/15
Perfect Pairings—California	06/20
Home Cooking	07/12

PARENT & CHILD/TWEEN

Cooking Together—Thai Feast	06/08
Let’s Cook Dinner—Inspired by Indian Cuisine	06/15
Cooking Together—Ravioli Workshop	06/29
Let’s Cook Dinner—Mezze Evening	07/20
Cooking Together—Farmer’s Market Meal [Vegetarian]	07/27
Cooking Together—Enough Already!	08/17



Registration

- Online: visit us at www.culinariacookingschool.com. Payment by credit card is required to complete your registration.
- By phone: call (703) 865-7920 during regular business hours (M-F: 9:30 am-5:30 pm; Sat: 9:30 am-5 pm). Payment by credit card is required to complete your registration.
- By mail: complete the below registration form (including credit card information or check) and mail it to: Culinaria Cooking School, 110 Pleasant Street N.W., Vienna, VA 22180. Please note ~ this is the only option where payment by check is accepted.

Cancellations / Refund Policy

- If you need to cancel your registration, you must notify the school no later than three (3) business days prior to your class (for groups of 5 or more, we require seven (7) business days notice.)
- Cancellations must be made via phone during regular business hours; voicemail or email cancellations will not be accepted.
- Due to class prep-time and food purchases, cancellations made within three (3) business days of your class will not qualify for a refund or credit. There are no exceptions.
- All refunds are made as checks. Please allow 3-5 business days for processing.
- Culinaria reserves the right to cancel a class due to inclement weather, low attendance or emergencies. If we need to cancel, we will notify you by telephone and email to ensure we reach you and offer you a credit towards another class or a full refund.

Gift Certificates

Please visit our website at www.culinariacookingschool.com for information on how to purchase and redeem gift certificates.

Age Requirements

- Our cooking classes are designed for adults, ages 18 and older.
- We do offer specific classes for kids and teens. Please review our catalog for class offerings.

Dress Code

For Participation classes we recommend you dress in comfortable or casual clothes. For your safety, shoes should be of the closed-toe type, with low or no heels. Sandals or open-toed shoes should not be worn in the kitchen.

Alcohol Policy

- Culinaria is pleased to offer wine to our students during most classes. Students must be 21 to drink and proper ID may be requested. Only a Chef/Instructor or Assistant may pour wine.
- Culinaria reserves the right to refuse alcohol service to anyone who appears to be intoxicated.
- Absolutely no outside food or beverage may be brought into the school. Any student who is found to be drinking an alcoholic beverage not provided by the school will be asked to leave the premises and is not eligible for a refund or credit.

Food Policy

Due to insurance restrictions, we are unable to offer students the option of taking home leftover food. Please come hungry and enjoy the meal you have created (or watched being created for you!) while here at the school.

Assistant Program

Culinaria is always on the lookout for volunteers to work with our chefs/instructors. An assistant's duties include, but are not limited to:

- Assist Chef/Instructor with food prep prior to class
- Set up participant stations prior to class
- Assist Chef/Instructor as requested during class
- Clear and wash dishes during and after class and put clean items away
- Clean and prepare the classroom for the next class or event

For more information on becoming an assistant, please call us at **(703) 865-7920**.

The Assistant Program is designed for adults, ages 18 and older. On occasion we do employ teen assistants for some classes and summer camps. Please call the school for more information.

Registration Form

Name: _____
 Address: _____ City: _____ State _____ Zip Code: _____
 Home Phone: _____ Cell Phone: _____ (optional)
 E-Mail Address: _____
 Credit Card Type & Number: _____ Exp. Date: _____ CSV: _____

Check Enclosed (*payable to Culinaria Cooking School*)

Courses Requested:

Class Title: _____ Date: _____ Time: _____ # Attending: _____ Cost: _____
 Class Title: _____ Date: _____ Time: _____ # Attending: _____ Cost: _____
 Class Title: _____ Date: _____ Time: _____ # Attending: _____ Cost: _____



Note: Returned checks subject to \$30 fee

May 2024 Classes



Sun	Mon	Tues	Wed	Thur	Fri	Sat
01	02	30	01	02	03	04
				How-To-Cook - The Veggie Class-Part 1 (P) 6:30-9:30 pm	Knife Skills (P) 6:30-9:30 pm	Culinary Nutrition: The Health Series - Heart Healthy Cooking (D) 10 am-1 pm
05	06	07	08	09	10	11
				How-To-Cook - Mediterranean Flavors (P) 6:30-9:30 pm		Kids Bakeshop: Spring Brunch (Gluten Free Baking) (P) 10 am-12:30 pm Mother's Day Wine Dinner (D) 6:30-10 pm
12	13	14	15	16	17	18
				Basic Knife Skills (P) 6:30-9 pm		Elegant Spring Cakes (P) 2-5 pm Chef Pete's Pizzaiolo! (P) 6:30-9:30 pm
19	20	21	22	23	24	25
				Perfect Pairings- Regional Foods of Italy (D) 6:30-9:30 pm	Couples Cooking: Southern Italian Cooking (P) 6:30-9:30 pm	Cooking Together- Bagel Workshop (P) 9:30 am-12:30 pm
26	27	28	29	30	31	01

P Participation **D** Demonstration **Z/D** Zoom Demo

How-To-Cook—The Veggie Class-Part 1 Th - 5/02 Participation 6:30-9:30 pm \$90

The How To Cook series combines knife skills, basic techniques and quality ingredients to create great meals. Working in teams of two, students tonight will work with different vegetables to make flavorful side dishes and main course meals. PLEASE NOTE this class will include dairy products. *Mushroom Risotto; Eggplant Parmesan; Farro and Vegetable Salad*

Instructor: Mike Selman

Knife Skills Fr - 5/03 Participation 6:30-9:30 pm \$95

Preparation of any meal, gourmet or otherwise, begins here. You will learn the proper techniques for handling, sharpening, and caring for knives. This class includes an overview of the types of knives and their uses. Students learn basic cuts including brunoise, dice, julienne, and how to break down (debone) a whole chicken. Bringing your own knives is optional but encouraged. A delicious meal will be prepared from the ingredients used in class. *Chicken and Vegetable Stir-Fry with Fresh Ginger and Soy served with Rice*

Instructor: Pete Snaith

May 2024 Classes

Culinary Nutrition: The Health Series—Heart Healthy Cooking Sa - 5/04 Demonstration 10 am-1pm \$90

Interested in health, wellness, or longevity? The Culinary-Nutrition Health Series is for you! Focused on "Nutrition for Heart Health," the class will be co-taught by Maureen Walsh, certified Nutritional Therapist, and Chef Marilena Leavitt. This class will provide education on how your body uses food to support health and provide practical tips, recipes, and resources for incorporating more whole foods into your diet. You'll also learn how to make delicious and nutritious meals that promote optimal health and wellness. Nutrition for a Healthy Heart—Menu suggestions for anti-inflammatory and nutrient-rich meals. **Breakfast:** *Hearty hash with zucchini, peppers, cherry tomatoes, fresh herbs, and seasoned ground turkey*; **Lunch:** *Mediterranean bean salad (chickpeas, red beans, cucumbers, mini peppers, celery, capers, olives, red onion, and fresh herbs)*; **Dinner:** *Honey-garlic chicken stir fry with broccoli, carrots, green onions, and Cremini mushrooms*

Instructors: Marilena Leavitt & Maureen Walsh, Nutritional Therapy Practitioner

How-To-Cook—Mediterranean Flavors Th - 5/09 Participation 6:30-9:30 pm \$95

The How-To-Cook series combines knife skills, basic techniques and quality ingredients to create great meals. Working in teams of two, students in tonight's class will explore the flavor and variety of the cuisines across the Mediterranean. *Falafel with Pickled Vegetables*; *Grilled Greek Chicken Kabobs with Tzatziki*; *Loaded Israeli Salad with Salmon Ceviche (please note ceviche is an uncooked fish)*

Instructor: Mike Selman

Kids Bakeshop: Spring Brunch (Gluten Free Baking) Sa - 5/11 Participation 10 am-12:30 pm \$85

Colorful fresh foods, flowers, and a bright morning sky is the epitome of a lovely Spring Brunch. Learn how to make recipes that you cannot even tell the gluten is missing, and strategies to start the weekend meal in a healthful way; *Sweet Potato Cust Quiche*; *Morning Fruit Tart*; and *Gluten Free Blueberry Scones*

Instructor: Tami Plummer

Mother's Day Wine Dinner Sa - 5/11 Demonstration 6:30-10 pm \$150

If you have, as a matter of course, taken your mom to that typical brunch every year, consider something different this year. This Mother's Day, join Chefs Stephen and Pete for a fantastic wine dinner that the special person in your life will remember for years to come. The two chefs will also pair some fantastic wines, with this can't-miss menu. Register early, this class will sell out! *Artichoke, Zucchini and Asparagus Tart (torta di carciofi, zucchini e asparagi)*; *Smoked Salmon with Avocado and Dill Cream over Baby Arugula*; *Ricotta Gnocchi with Spring Vegetables*; *Seared NY Strip Steak with Porcini & Wine Sauce*; *Roasted Tomato with Garlic-Lemon Crumb*; *Chestnut Souffles with Armagnac-Nutmeg Custard Sauce*

Instructors: Stephen P. Sands and Pete Snaith

Basic Knife Skills Th - 5/16 Participation 6:30-9 pm \$90

To me, there is no more important kitchen skill than learning how to use your knives properly. Once you become comfortable, any prep you do will be that much easier and hopefully more pleasant. The Basic Knife Skills class is focused on exactly that. You'll spend two hours, slicing and dicing fruits and vegetables (no protein will be harmed in the making of this class!) and learning how to keep yourself and your fingers safe! I've taught this class for years and it's always a game changer for my students. Please note, there is no cooking in this class. *A light snack will be served.* Ages 16+ welcome.

Instructor: Mike Selman

Elegant Spring Cakes Sa - 5/18 Participation 2-5 pm \$95

The coconut cake is a southern masterpiece- a chiffon cake with creamy coconut filling and frosting. Our version will have a coconut mascarpone filling and buttercream frosting. Next, we'll make a Kentucky Frasier cake, a butter cake infused with strawberry smash syrup & fresh strawberries and diplomat cream. Please note due to time constraints, some elements will be made ahead or demoed and due to the difficulty of dividing recipes into small batches of batter, students work in groups for some elements. *Coconut Cake, Kentucky Frasier Cake*

Instructor: Kathy Misovec

May 2024 Classes



Chef Pete's Pizzaiolo! Sa - 5/18 Participation 6:30-9:30 pm \$90

Pizza is possibly one of Chef Pete's favorite things to cook! – it is simple, yet so satisfying. Chef Pete will show you the basics of making the best pizza (this side of Italy) at home. Make the dough in advance, freeze, and create anytime you need that pizza fix! *Classic Pizza Margherita; Pizza Carnevale with a Variety of Toppings to Create Your Own Masterpiece*

Instructor: Pete Snaith

Perfect Pairings—Regional Foods of Italy Th - 5/23 Demonstration 6:30-9:30 pm \$130

We invite you on a culinary tour of Italy (giro d'Italia), that begins in Parma and ends in Sardegna. Whether you are on a gastronomic tour of Italy, an elegant meal at the home of an Italian acquaintance, or just "cooking Italian," in your own kitchen, the prospect is mouth-watering. It evokes memories of holidays past, or remembered flavors of wonderful meals enjoyed while traveling in Italy. *Tagliatelle Pasta with Prosciutto Sauce (tagliatelle al ragu di prosciutto)-(Parma); Sea Scallops, Venetian Style (canestrelli di chioggia) (Veneto); Fennel, Orange & Parmigiano Salad-(Firenze); Fillet of Beef, Rossini-style (filetto alla Rossini)-(Marche); Zucchini Spaghettini & Tomato Passata-(Emilia-Romagna); Ricotta Tart with Biscotti Crust & Candied Lemon (crostata di ricotta con crosta di biscotti e limone candito)-(Sardegna)*

Instructors: Stephen P. Sands, Pete Snaith

Couples Cooking: Southern Italian Cooking Fr - 5/24 Participation 6:30-9:30 pm \$230/pair

Come with a friend, or bring your date and join us to explore the great culinary diversity of southern Italy. We will discuss typical products, cooking techniques, and the rich culinary traditions of the southern Italian regions. Then, we will get cooking and enjoy an authentic southern Italian meal! *Bruschetta with Seasoned Tomatoes, Pecorino Ribbons and Fresh Basil; Penne with Spicy Tomatoes, Creamy Eggplant and Ricotta Cheese (pasta alla Norma); Chicken Scaloppini Braised in Marsala Sauce (scaloppini al marsala); Italian Shortbread Tart with Peach Marmalade and Slivered Almonds*

Instructor: Marilena Leavitt

Cooking Together—Bagel Workshop Sa - 5/25 Participation 9:30 am-12:30 pm \$170/pair

The best bagel you will ever eat is one you make yourself. Come spend a morning making bagels with instructor Christine Wisnewski. We'll also make a variety of spreads, and have a sweet treat for dessert. All ages welcome (kids 9+ with an adult please). *Plain, Sesame and Poppy Seed Bagels, Everything Bagel Spice; Veggie Cream Cheese, Honey & Toasted Walnut Cream Cheese; Homemade Butter; NY Crumb Cake*

Instructor: Christine Wisnewski



June 2024 Classes

Sun	Mon	Tues	Wed	Thur	Fri	Sat
26	27	28	29	30	31	01 Culinary Nutrition: The Health Series-Nutrition for a Healthy Heart (D) 10 am-1 pm
02	03	04	05 How-To-Cook - The Shellfish Class (P) 6:30-9:30 pm	06	07 Couples Cooking: Mediterranean Vegetarian Cooking (P) 6:30-9:30 pm	08 Kids Bakeshop: Sea-Side Treats (P) 10 am-12:30 pm Cooking Together - Thai Feast (P) 2-5 pm French Menu for Romantic Dining (D) 6:30-9:30 pm
09	10	11	12 How-To-Cook - Asian Techniques (P) 6:30-9:30 pm	13	14 Pasta-101 (P) 6:30-9:30 pm	15 Let's Cook Dinner - Inspired by Indian Cuisine (P) 2-5 pm Juneteenth (D) 6:30-9:30 pm
16	17	18	19 How-To-Cook - The Veggie Class Part 2 (P) 6:30-9:30 pm Perfect Pairings-California (D) 6:30-9:30 pm	20	21	22 Basic Knife Skills (P) 10 am-12 pm Stanley Tuccci's Italy-VI (D) 6:30-9:30 pm
23	24	25	26	27	28	29 Cooking Together - Ravioli Workshop (P) 2-5 pm
30	01	02	03	04	05	06

P Participation **D** Demonstration **Z/D** Zoom Demo

Culinary Nutrition: The Health Series—Nutrition for a Healthy Heart Sa - 6/01 Demonstration 10 am-1pm \$90

Interested in health, wellness, or longevity? The Culinary-Nutrition Health Series is for you! Focused on "Nutrition for Heart Health," the class will be co-taught by Maureen Walsh, certified Nutritional Therapist, and Chef Marilena Leavitt. This class will provide education on how your body uses food to support health and provide practical tips, recipes, and resources for incorporating more whole foods into your diet. You'll also learn how to make delicious and nutritious meals that promote optimal health and wellness. Menu (suggestions for calcium-rich meals)—**Breakfast:** Creamy Almond Milk pudding topped with fresh berries & homemade granola; **Lunch:** Green beans with baby new potatoes, soft boiled egg, fresh mint, and a lemon vinaigrette; **Dinner:** Seared skillet salmon, braised garlic Swiss chard and spinach, and, quinoa with cherry tomatoes and fresh basil

Instructors: Marilena Leavitt & Maureen Walsh, Nutritional Therapy Practitioner

June 2024 Classes



How-To-Cook—The Shellfish Class Th - 6/06 Participation 6:30-9:30 pm \$105

The How-To-Cook series combines knife skills, basic techniques and quality ingredients to create great meals. Working in teams of two, tonight's class will focus on great summer time recipes using shellfish. *Shrimp "Burgers" with Cole Slaw; Corn, Bacon and Clam Stew; Scallops Persillade (parsley and garlic)*

Instructor: Mike Selman

Couples Cooking: Mediterranean Vegetarian Cooking Fr - 6/07 Participation 6:30-9:30 pm \$230/pair

Food from the shores of the Mediterranean, with its bold flavors, colorful dishes and unhurried pace, is a natural choice for long, lingering meals. The Mediterranean diet is one of the healthiest diets and lifestyle regimens in the world and the food and plant-based dishes are so delicious and flavorful that no one will miss the meat! *Zucchini and Fresh Herb Fritters with Yogurt Dipping Sauce; Greek Panzanella Salad with Tomatoes, Feta, Cucumbers, Olives and Toasted Bread; Eggplant and Fresh Mozzarella Rollatini, Baked, in a Rich Tomato Sauce; Mini Baklava Filo Cups*

Instructor: Marilena Leavitt

Kids Bakeshop: Sea-Side Treats Sa - 6/08 Participation 10 am-12:30 pm \$85

Summer on the sea is all about the beautiful scenery, and the delightful treats when you walk into the old-fashioned candy shops, ice cream parlors, and warm bakeries. Kids, come in and learn how to make a few of your summer favorites. *Carmel Sea Salt Fudge; Fresh Strawberry Ice Cream with Pizzelle cone cups; and Orange Cream Scones*

Instructor: Tami Plummer

Cooking Together—Thai Feast Sa - 6/08 Participation 2-5 pm \$170/pair

The vibrant flavors and aromatic herbs in Thai cuisine come together to create dishes that are a perfect blend of spicy, sweet, salty, and sour. This class hosted by instructor Christine Wisnewski will teach an easy and delicious Thai-inspired menu that will highlight the balance that makes the cuisine much loved. All ages welcome (kids 9+ with an adult please). *Tom Kha Gai; Thai Chicken with Basil; Thai-style Green Beans; Mango Sticky Rice*

Instructor: Christine Wisnewski

French Menu for Romantic Dining Sa - 6/08 Demonstration 6:30-9:30 pm \$110

No need for a passport to enjoy this utterly fantastic French dinner brought to your table by Chefs Stephen and Pete. Join them for a fun evening as they prepare some favorite French dishes, perfect for a romantic evening with that special someone. *Compote of Roasted Tomatoes, Mozzarella, Tapenade & Basil; Salad with Goat Cheese & Dried Figs; Scallops with Ginger & Lime; Seared Breast of Duck with Satsuma (mandarins or tangerines) Sauce and Wild Rice; Individual Apple Tarts (tartes aux pommes individuelles) with Basil Ice Cream*

Instructors: Stephen P. Sands, Pete Snaith

How-To-Cook—Asian Techniques Th - 6/13 Participation 6:30-9:30 pm \$95

The How-To-Cook series combines knife skills, basic techniques and quality ingredients to create great meals. Working in an teams of two, students will explore the flavors and techniques of Asian and Chinese food. *Shrimp with Lobster Sauce; Larb Gai (Thai Chicken Lettuce Wraps); Ginger Scallion Noodles*

Instructor: Mike Selman

Pasta-101 Fr - 6/14 Participation 6:30-9:30 pm \$95

Have you ever wanted to make pasta from scratch? Chef Pete loves his PASTA! Once you make pasta at home, you will think twice before buying pasta from the store again. Fresh pasta is so much lighter and more satisfying, that once you know the basics, this dough can be used to make so many shapes. Basic Pasta, how to make, roll, and cut fresh pasta, and most importantly eat! We will make two sauces that you cannot live without – *Fresh Pasta; Tomato Sauce; and a Cream-Based Sauce.*

Instructor: Pete Snaith

Let's Cook Dinner—Inspired by Indian Cuisine Sa - 6/15 Participation 2-5 pm \$170/pair

The spices of Indian cuisine are warming and addictive. This class hosted by Christine Wisnewski will provide a basic introduction to some of the beautiful flavors from the Indian pantry. All ages welcome (kids 9+ with an adult please). *Sweet Lassi; Easy Butter Chicken with Basmati Rice; Roasted Cauliflower with Cumin; Garlic & Herb Naan; Rice Pudding with Pistachios & Cardamom*

Instructor: Christine Wisnewski

June 2024 Classes

Juneteenth Sa - 6/15 Demonstration 6:30-9:30 pm \$95

Juneteenth (19 June) may be America's newest Federal holiday, but it's actually one of our oldest holiday celebrations. Juneteenth began on 19 June 1865, 2½ years after President Abe Lincoln signed the Emancipation Proclamation, when Union Major General Gordon Granger arrived in Galveston, Texas and informed the last African American slaves that they were free. On 19 June 1866, the freed slaves in Texas celebrated their first Juneteenth holiday called "Jubilee Day". Join Patti Miller to celebrate Juneteenth and honor African American ancestry with Smokin' Southern BBQ. *Strawberry Daiquiri Mocktails; Smoked BBQ Pulled Pork Sliders with Homemade BBQ Sauce; Southern Collard Greens with Smoked Turkey; Southern Buttermilk Corn Bread with Honey Butter; Cheesy Smoked Macaroni & Cheese; Red Velvet Pound Cake; Cheesecake Ice Cream*

Instructor: Patti Miller

How-To-Cook—The Veggie Class Part 2 Th - 6/20 Participation 6:30-9:30pm \$90

The How-To-Cook series combines knife skills, basic techniques and quality ingredients to create great meals. Working in teams of two, students tonight will work with different vegetables to make flavorful side dishes and main course meals. PLEASE NOTE this class will include dairy products. *Grilled Asparagus with Caper Salsa; Ratatouille; Grilled Avocado Halves with Quinoa and Black Bean Salad*

Instructor: Mike Selman

Perfect Pairings—California Th - 6/20 Demonstration 6:30-9:30 pm \$130

Nothing says fresh and delicious more than California. In this class Chefs Stephen and Pete are delighted to bring you some wonderful menu ideas, paired with the perfect wines, from the sunny hills of California's celebrated wine country. Food and wine, two of life's greatest pleasures, come together in a format that honors both. *Coconut Crusted Shrimp, served with Dry Riesling; Asparagus with Smoked Trout & Toasted Hazelnuts; Sea Scallops with Bacon, Celeriac Puree & Shallots, served with unoaked Chardonnay; Fillet of Beef with Morel & Shallot Sauce, Glazed Carrots and Sugar Snap Peas, served with Stags' Leap Investor (red blend); Peach Tart with Toasted Pecan Frangipane, served with Elysium Black Muscat*

Instructors: Stephen P. Sands and Pete Snaith

Basic Knife Skills Sa - 6/22 Participation 10 am-12 pm \$90

To me, there is no more important kitchen skill than learning how to use your knives properly. Once you become comfortable, any prep you do will be that much easier and hopefully more pleasant. The Basic Knife Skills class is focused on exactly that. You'll spend two hours, slicing and dicing fruits and vegetables (no protein will be harmed in the making of this class!) and learning how to keep yourself and your fingers safe! I've taught this class for years and it's always a game changer for my students. Please note, there is no cooking in this class. *A light snack will be served.* Ages 16+ welcome.

Instructor: Mike Selman

Stanley Tucci's Italy—VI Sa - 6/22 Demonstration 6:30-9:30 pm \$105

What is it about an Italian dinner that feels like home, no matter where you're from? This class celebrates Stanley Tucci's masterful CNN presentation on food throughout the various regions of Italy. The recipes are from his television special and his cookbook, "The Tucci Cookbook," featuring many recipes from his CNN Special and his family's kitchen. *Ribollita (Tuscany's Oldest Recipes); Cacio e pepe (iconic Roman pasta); Arugula and Pear Salad with Shaved Parmesan (insalata di rucola, pere, e Parmigiano); Veal Cutlet alla Milano (cotoletta alla Milanese); Vegetable Parmigiana; Traditional Flaky Cake with Mascarpone Sauce (torta sabbiosa con salsa al mascarpone)*

Instructors: Stephen P. Sands and Pete Snaith

Cooking Together—Ravioli Workshop Sa - 6/29 Participation 2-5 pm \$170/pair

Have you tried your hand at making fresh pasta yet? Maybe you are ready to tackle something a little more advanced than cutting fettuccini. This class hosted by instructor Christine Wisnewski will teach you how to turn your fresh pasta into a beautiful meal centered on lovely ricotta filled ravioli. All ages welcome (kids 9+ with an adult). *Fresh Egg Pasta; Ricotta Filled Ravioli; Marinara Sauce; Prosciutto Wrapped Asparagus with Vinaigrette; Crostata con Marmellata de Frutta (Jam Tarts)*

Instructor: Christine Wisnewski

July 2024 Classes



Sun	Mon	Tues	Wed	Thur	Fri	Sat
30	01	02	03	04	05	06
07	08	09	10	11	12 Home Cooking (D) 6:30-9:30 pm	13 Basic Knife Skills (P) 10 am-12 pm
14	15	16	17	18	19	20 Let's Cook Dinner - Mezze Evening (P) 2-5 pm Parma, The Capital of Italian Gastronomy (D) 6:30-9:30 pm
21	22	23	24	25	26	27 Cooking Together - Farmer's Market Meal (Vegetarian) (P) 2-5 pm Chef Pete's Pizzaiolo! (P) 6:30-9:30 pm
28	29	30	31	01	02	03

P Participation **D** Demonstration **Z/D** Zoom Demo

Home Cooking Fr - 7/12 Demonstration 6:30-9:30 pm \$100

When you go to a restaurant, someone is creating dishes for their customers. But, when you cook at home, you are cooking for family and friends, making delicious and deeply personal food. Home cooking is timeless, evokes the comforts of childhood, and all the dishes are simple and deeply comforting. Join chefs Stephen & Pete for a wonderful home cooked dinner. *White Bean & Escarole Soup with Sausage*; “Excellent” *Crab Cakes with Spicy Rémoulade*; *Herb-Roasted Breast of Chicken with Porcini Sauce*; *Whipped Potatoes*; *Haricots Verts with Shallots & Lemon*; *Buttermilk Cake with Blueberry Compote & Whipped Cream*

Instructors: Stephen P. Sands and Pete Snaitth

Basic Knife Skills Sa - 7/13 Participation 10 am-12 pm \$90

To me, there is no more important kitchen skill than learning how to use your knives properly. Once you become comfortable, any prep you do will be that much easier and hopefully more pleasant. The Basic Knife Skills class is focused on exactly that. You’ll spend two hours, slicing and dicing fruits and vegetables (no protein will be harmed in the making of this class!) and learning how to keep yourself and your fingers safe! I’ve taught this class for years and it’s always a game changer for my students. Please note, there is no cooking in this class. *A light snack will be served.* Ages 16+ welcome.

Instructor: Mike Selman

July 2024 Classes

Let's Cook Dinner—Mezze Evening Sa - 7/20 Participation 2-5 pm \$160/pair

Creating a meal out of small plates is such a fun way to eat. This class will begin with the making fresh pita, and move on to explore a number of dishes highlighting beautiful Middle Eastern flavors. All ages welcome (kids 9+ with an adult please). *Fresh Pita; Hummus with Spiced Lamb; Chopped Vegetable Salad; Muhammara; Zucchini with Yogurt; Lemon-Garlic Chicken Wings; Panna Cotta with Cherries & Hibiscus Syrup*

Instructor: Christine Wisniewski

Parma, The Capital of Italian Gastronomy Sa - 7/20 Demonstration 6:30-9:30 pm \$105

For centuries, the city of Parma has been revered as a culinary mecca – it is mentioned in numerous culinary documents the *Chronica*, a source of Italian history in the 13th century. Parma is nestled in the luscious valley of the Po river. Come in and enjoy the rich flavors of this region with chefs Stephen & Pete. *Porcini "Ripiene" (porcini mushroom sformata; a traditional Italian dish that sits somewhere between a soufflé, a baked custard and a crustless quiche); Salad of Red Beets & Pears over Bib Lettuce (insalata di barbabietole e pere); Beef Short Ribs Braciolo; Asparagus, Parma Style (asparagi alla Parmigiana); Lemon Custard Tart (torta al limone)*

Instructors: Stephen P. Sands, Pete Snaith

Cooking Together—Farmer's Market Meal (Vegetarian) Sa - 7/27 Participation 2-5 pm \$150/pair

There is nothing better than the freshest produce found at the local farmer's market in the summer. This class hosted by instructor Christine Wisniewski, will provide instruction and walk you through the steps to create a delicious meal that highlights the season's bounty. All ages welcome (kids 9+ with an adult).

Roasted Pepper Hummus and Pita; Watermelon and Cucumber with Feta Salad; Greek Vegetarian Stuffed Zucchini; Peach Parfaits with Salted Graham Cracker Crumble

Instructor: Christine Wisniewski

Chef Pete's Pizzaiolo! Sa - 7/27 Participation 6:30-9:30 pm \$90

Back by popular demand, The Pizza Boss is revisiting some of his favorite pizza combinations. Learn how to make the best pizza dough this side of Italy! *Pizza Diavola with Spicy Salami and Chili Pepper; Valdostana with Tomato Sauce, Mozzarella, Fontina and Bacon; and last, but not least, Pizza Margherita*

Instructor: Pete Snaith



August 2024 Classes



Sun	Mon	Tues	Wed	Thur	Fri	Sat
28	29	30	31	01	02 Trattoria - A Passion for Italian Food (D) 6:30-9:30 pm	03 Kids Bakeshop: Campfire Delight (P) 10 am-12:30 pm
04	05	06	07	08	09	10 Fruit Pies: Creative Fruit Fillings Crusts (P) 2-5 pm
11	12	13	14	15	16	17 Cooking Together – Enough Already! (P) 2-5 pm French Country Cooking (D) 6:30-9:30 pm
18	19	20	21	22 Perfect Pairings- Ristorante Italiano - The Italian Restaurant (D) 6:30-9:30 pm	23	24 Knife Skills (P) 6:30-9:30 pm
25	26	27	28	29	30	31

P Participation **D** Demonstration **Z/D** Zoom Demo

Trattoria—A Passion for Italian Food Fr - 8/02 Demonstration 6:30-9:30 pm \$110

Trattorias are known for producing some of Italy's finest home cooking. These small, often family owned and run eateries create much of the country's memorable dishes, cooked with the generosity of spirit that is evident in every bite. Come in and enjoy Stephen & Pete's Vienna Trattoria. *Grandmother Soleri's Radicchio Lasagna (lasagne al radicchio della nonna Soleri); Arugula Salad with Pine Nuts, Ricotta Salata, and Pomegranate (rucicola con pinoli e melograno); Pork Tenderloin Baked in Pastry (filetto di maiale e prosciutto in crosta); Caramelized Baby Onions in Sweet & Sour Sauce (cipolline in agrodolce); Lemon Cheesecake (cheesecake al limone)*

Instructors: Stephen P. Sands, Pete Snaith

Kids Bakeshop: Campfire Delight Sa - 8/03 Participation 10 am-12:30 pm \$85

Dinners around the campfires are ones to be had on the perfect summer night. Come learn how to campfire foods in your own home. *Pretzel Dogs; Giant Smores Cookies; Fruit Skewers with Fresh Cheesecake Dip*

Instructor: Tami Plummer

August 2024 Classes

Fruit Pies: Creative Fruit Fillings Crusts Sa - 8/10 Participation 2-5 pm \$95

In this class, we explore a basic butter crust and focus on tenderness and flakiness. We then delve into how to expand on the basic crust with flavorful or textural different fats and flours. For fillings, the focus is on simple flavor combinations that complement each other. Please note due to time constraints, some elements will be made ahead or demoed and due to the difficulty of dividing recipes into small batches of batter, students work in groups for some elements. *Roasted Peach Pie with Oat-Pecan Crust and Bourbon Cream; White Chocolate Bavarian Cream Pie with Mixed Berry Filling and Crunchy Crust; Blueberry Lemon with Tender and Flaky Butter Crust*

Instructor: Kathy Misovec

Cooking Together—Enough Already! Sa - 8/17 Participation 2-5 pm \$165/pair

We see you, zucchini growers. Sneaking your excess bounty onto the neighbor's porch in the middle of the night. Enough already. Zucchini really is a versatile blank-slate of a vegetable. And there are some DELICIOUS things to do with it. Come see. If you have extra – bring it with you. We won't complain. All ages welcome (kids 9+ with an adult). *Everything Bagel Zucchini Fries; Caramelized Zucchini-Phyllo Pie; Sausage Stuffed Zucchini; Zucchini Butter Spaghetti; Mexican Chocolate Zucchini Bread*

Instructor: Christine Wisnewski

French Country Cooking Sa - 8/17 Demonstration 6:30-9:30 pm \$105

Because we live in a world that moves at a much faster pace than ever before, sitting down to dinner has never felt more important. Family meal is not necessarily fancy, but they always taste wonderful and more often than not, they are fun. The family dinner is where matters big and small are discussed and plans are made, like family briefings...with food. *Butternut Squash Quiche with Bacon; Beet, Endive, and Walnut Salad with Crème Fraîche; Roast Chicken with Chestnuts and Leeks; Potato & Swiss Chard Galettes; Raspberry Soufflé*

Instructors: Stephen P. Sands, Pete Snaith

Perfect Pairings-Ristorante Italiano—The Italian Restaurant Th - 8/22 Demonstration 6:30-9:30 pm \$130

Italian cuisine is world-renowned for its use of superb seasonal ingredients and simple cooking methods. Nowhere is this more apparent than in the cooking of Italy's local restaurants. These recipes have been passed down from my Nonna, to my mother, and from her to me. Join us in celebrating the rich culinary heritage of my family. Each course is served with the appropriate Italian Wine. *Mushroom Crepes (soffiatine); Veal and Pork Meatballs in Tomato Sauce with Whipped Ricotta (polp ette alla ferrigno); Chicken Marsala (polo al marsala); Lentil Ragù with Sausage (lenticchie di Castelluccio con salsicce); Nonna's Italian Cake (torta della Nonna)*

Instructors: Stephen P. Sands, Pete Snaith

Knife Skills Sa - 8/24 Participation 6:30-9:30 pm \$90

Preparation of any meal, gourmet or otherwise, begins here. You will learn the proper techniques for handling, sharpening, and caring for knives. This class includes an overview of the types of knives and their uses. Students learn basic cuts including brunoise, dice, julienne, and how to break down (debone) a whole chicken. Bringing your own knives is optional but encouraged. A delicious meal will be prepared from the ingredients used in class. *Chicken and Vegetable Stir-Fry with Fresh Ginger and Soy served with Rice*

Instructor: Pete Snaith



August 2024 Classes



Summer Camp 2024

Summer Camp 2024 Class Menus

Summer Camps Cost: \$550 per child per week
Summer Camp Age Groups: Kids 9-12; Teens 13-17
Summer Camp Class Minimum: Camp sessions must have at least 10 students enrolled in order for the camp to be held (maximum number of seats in each session is 20)

CAMP REGISTRATION WILL BEGIN JANUARY 22, 2024

Each camper will receive a recipe packet for the week, a certificate of attendance, and one souvenir T-shirt.



Week of June 24–28 (AM)

Olive the Mediterranean

Instructor: Brian Batsel • 9:30 am–12:30 pm

Monday: Spain—*Tortilla de Patatas; Spanish Chicken with White Beans and Olives; Spanish Almond Cake*

Tuesday: Italy—*Homemade Focaccia with Mixed Olives; Caprese Salad; Minestrone Soup; Italian Apple Olive Oil Cake*

Wednesday: Greece—*Orzo, Olive, and Vegetable Salad; Lemon Chicken Skewers with Tzatziki; Greek Lemon Cake*

Thursday: Egypt—*Olive Hummus with Homemade Pitas, Ful Medames (fava bean stew); Classic Baklava*

Friday: France—*Homemade Baguettes; Salade Niçoise; Ginger Crème Brûlée*

Week of June 24–28 (PM)

Olive the Mediterranean

Instructor: Brian Batsel • 2:00 pm–5:00 pm

Monday: Spain—*Tortilla de Patatas; Spanish Chicken with White Beans and Olives; Spanish Almond Cake*

Tuesday: Italy—*Homemade Focaccia with Mixed Olives; Caprese Salad; Minestrone Soup; Italian Apple Olive Oil Cake*

Wednesday: Greece—*Orzo, Olive, and Vegetable Salad; Lemon Chicken Skewers with Tzatziki; Greek Lemon Cake*

Thursday: Egypt—*Olive Hummus with Homemade Pitas, Ful Medames (fava bean stew); Classic Baklava*

Friday: France—*Homemade Baguettes; Salade Niçoise; Ginger Crème Brûlée*

Week of July 1–3 (AM)

Summer Picnics

Instructor: Viviana Álvarez • 9:30 am–12:30 pm

Monday: *Caprese Sticks; Scotch Eggs; Pigs in Blankets; Blueberry Streusel Muffins*

Tuesday: *Flatbreads All-Around – Fig & Prosciutto, Roasted Garlic, Tomato and Spinach; Caramelized Onion and Mushroom, Baked Donuts*

Wednesday: *Club Sandwich; Watermelon and Mint Salad; Plum Upside Down Cake; Crumble Bars*

Week of July 1–3 (PM)

Summer Picnics

Instructor: Viviana Álvarez • 2:00 pm–5:00 pm

Monday: *Caprese Sticks; Scotch Eggs; Pigs in Blankets; Blueberry Streusel Muffins*

Tuesday: *Flatbreads All-Around – Fig & Prosciutto, Roasted Garlic, Tomato and Spinach; Caramelized Onion and Mushroom, Baked Donuts*

Wednesday: *Club Sandwich; Watermelon and Mint Salad; Plum Upside Down Cake; Crumble Bars*



Summer Camp 2024



Week of July 8–12 (AM)

I Can Make Dinner!

Instructor: Brian Batsel • 9:30 am–12:30 pm

Monday: Buttermilk Biscuits; Hearty Lentil Soup; Sopapilla Cheesecake Bars

Tuesday: Mixed Green Salad with Dijon Vinaigrette; Classic Meatloaf; Buttery Whipped Potatoes; Homemade Fudge Brownies

Wednesday: Herbed Rice Pilaf; Ratatouille; Lemon Poppy Seed Cake with Fresh Lemon Curd

Thursday: Crispy Rosemary Oven Fries; Hawaiian Roll Cheesy Sliders; Summer Berry Crostata with Homemade Vanilla Ice Cream

Friday: Black Bean Soup; Baja Style Fish Tacos; Carrot Cake with Lemon Cream Cheese Frosting

Week of July 8–12 (PM)

I Can Make Dinner!

Instructor: Brian Batsel • 2:00 pm–5:00 pm

Monday: Buttermilk Biscuits; Hearty Lentil Soup; Sopapilla Cheesecake Bars

Tuesday: Mixed Green Salad with Dijon Vinaigrette; Classic Meatloaf; Buttery Whipped Potatoes; Homemade Fudge Brownies

Wednesday: Herbed Rice Pilaf; Ratatouille; Lemon Poppy Seed Cake with Fresh Lemon Curd

Thursday: Crispy Rosemary Oven Fries; Hawaiian Roll Cheesy Sliders; Summer Berry Crostata with Homemade Vanilla Ice Cream

Friday: Black Bean Soup; Baja Style Fish Tacos; Carrot Cake with Lemon Cream Cheese Frosting

Week of July 22–26 (AM)

Family Classics

Instructor: Viviana Alvarez • 9:30 am–12:30 pm

Monday: Scalloped Potatoes, Roasted Chicken, Molten Lava Cake

Tuesday: Lasagna, Caesar Salad, Panna Cotta

Wednesday: Southern Fried Chicken, Corn on the Cob, Sautéed String Beans, Bisquets, Ice Cream Sandwiches

Thursday: Sloppy Joes, Potato Salad, Veggie Chips, Chocolate Mousse

Friday: Nachos, Chicken Taquitos with Creamy Guacamole, Tres Leches Cake

Week of July 22–26 (PM)

Family Classics

Instructor: Viviana Alvarez • 2:00 pm–5:00 pm

Monday: Scalloped Potatoes, Roasted Chicken, Molten Lava Cake

Tuesday: Lasagna, Caesar Salad, Panna Cotta

Wednesday: Southern Fried Chicken, Corn on the Cob, Sautéed String Beans, Bisquets, Ice Cream Sandwiches

Thursday: Sloppy Joes, Potato Salad, Veggie Chips, Chocolate Mousse

Friday: Nachos, Chicken Taquitos with Creamy Guacamole, Tres Leches Cake

Week of July 15–July 19 (AM)

Bakes from Around the World

Instructor: Viviana Álvarez • 9:30 am–12:30 pm

Monday: France—Salmon and Leek Quiche; Berry Galette with Almond Cream; Shortbread Orange Diamonds

Tuesday: Italy—Focaccia; Vegetable Stromboli; Tiramisú

Wednesday: United States—Meatloaf with Mashed Potatoes; Cinnamon Rolls; Snickerdoodles

Thursday: The Caribbean—Jamaican Beef Patties; Curry Chickpea Roti from Trinidad & Tobago; Bahamian Coconut/Pineapple Tart

Friday: United Kingdom—Chicken Pot Pie; Alcohol-Free Brandy Snaps; Victoria Sponge Cake

Week of July 15–July 19 (PM)

Bakes from Around the World

Instructor: Viviana Álvarez • 2:00 pm–5:00 pm

Monday: France—Salmon and Leek Quiche; Berry Galette with Almond Cream; Shortbread Orange Diamonds

Tuesday: Italy—Focaccia; Vegetable Stromboli; Tiramisú

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Friday: United Kingdom—Chicken Pot Pie; Alcohol-Free Brandy Snaps; Victoria Sponge Cake



Who We Are

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

Our team includes chefs/founders Stephen P. Sands and Pete Snaith, who between them have more than 30 years of culinary experience. They are joined by numerous other chefs and instructors who all share a passion for food and teaching.

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

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



Culinaria
COOKING SCHOOL

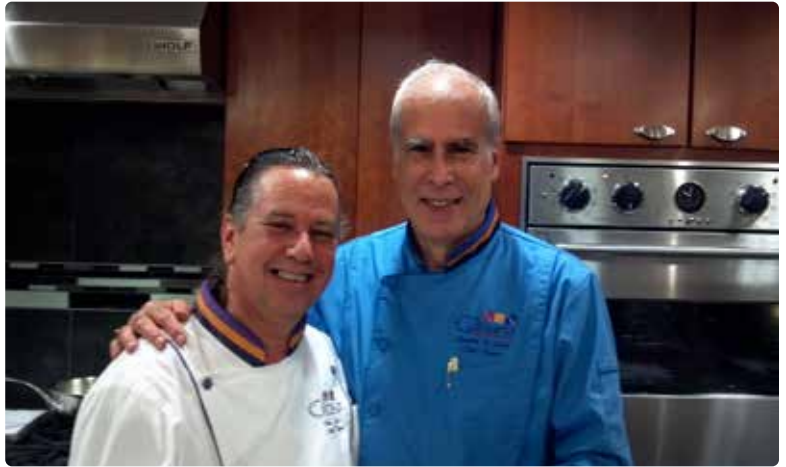
Step-by-Step to Cooking Success

www.culinariacookingschool.com

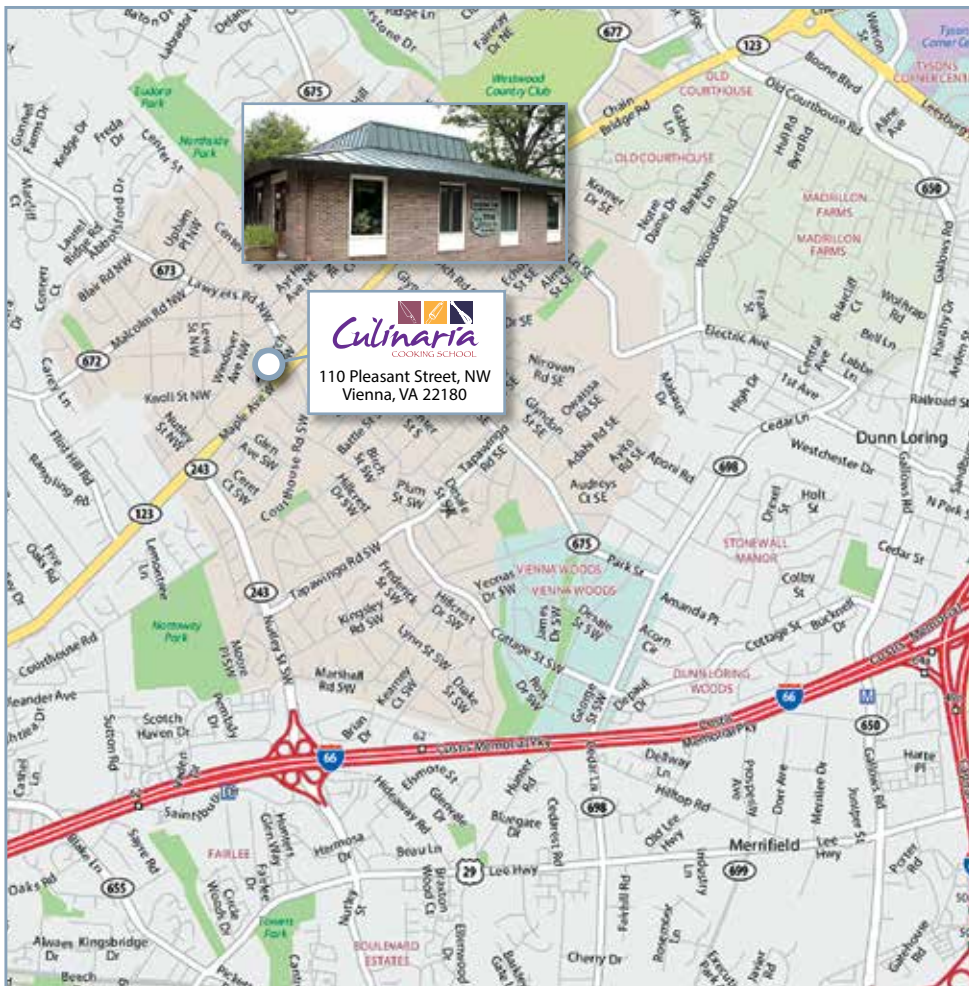
Culinaria Cooking School Photos



Culinaria Cooking School Photos



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.



Culinaria

COOKING SCHOOL

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