



culinary instruction & inspiration

Enjoy a hands-on cooking experience ~ featuring cooking techniques, knife skills, recipes, great food, and lots of fun. Come hungry!

All classes are \$85.00 per person, unless noted. Please feel free to bring a bottle of wine to class. Weeknight classes begin at 6:00pm; weekend classes begin at 1:00 pm. Classes are about 3 hours.

Tuscan Harvest Feast

Friday, Nov 1

Hearty flavors, simply done

Roasted Chicken with Capers, Olives, and Lemons
Broccoli Rabe with White Beans and Roasted Garlic
Arugula Salad with Prosciutto and Hazelnuts
Fig and Raspberry Tart with Local Honey

Souper Soups

Tuesday, Nov 5

Perfect for a crisp fall day, or as part of your holiday dinner

Butternut Squash and Apple Soup
White Bean Chili
Classic Chicken Soup

Autumn Brunch

Sunday, Nov 10

Fragrant, flavorful, and easy

Herb Quiche with Roasted Shallots & Cipollini Onions
Arugula and Fennel Salad
Chocolate Espresso Banana Muffins
Fresh Fruit Display

Autumn Comfort Foods

Wednesday, Nov 13

The flavors and colors of the season

Cider Braised Chicken with Bacon and Apples
Savory Mushroom & Gruyere Bread Pudding
Maple Pots de Crème

Thanksgiving Can be Fun!

Sunday, Nov 17

Enjoy the holiday with make-ahead dishes **\$98**

Boneless Turkey Roulade
Fig and Cranberry Stuffing
Mashed Sweet Potatoes with Crispy Shallots
Green Beans Gremolata
Cranberry Pear Chutney

New Year's Eve Dinner

Friday, Dec 20

A meal worthy of any occasion **\$98**

Beef Tenderloin with Herbed Cabernet Reduction
Haricots Vert with Caramelized Shallots
Parmesan Roasted Tomatoes
Chocolate Molten Lava Cakes

Fall and Holiday Cooking Classes

Reserve Your Spot Now!

Create Your Own Class ...

Gather your friends, choose a date and enjoy!
Book early for weekend dates

HOLIDAY ENTERTAINING SERIES

Visual Feasts

Thursday, Nov 7

Beautiful Displays of Elegant Cheese Boards, Finger Foods, Appetizers and Spreads

Holiday Cheese Boards
Charcuterie
Spreads and Breads

Easy & Elegant Entertaining **Tuesday, Dec 3**

The French Art of Appetizers
Wild Mushroom & Blue Cheese Crostini
Asian Shrimp with Snow Peas
Chicken Pesto with Sun Dried Tomatoes

Entertaining with Friends **Friday, Dec 13**

Mediterranean Dip with Veggies
Spinach and Artichoke Stuffed Portabellas
Roasted Shrimp with Lemon Aioli
Chocolate Pots de Crème

HOLIDAY BAKING SERIES

Dinner Rolls and Breads

Tuesday, Nov 19

Herbed Dinner Rolls
Hearty White Sandwich Bread
Date Nut Bread

Holiday Cheesecakes

Thursday, Nov 21

Baby Pumpkin Cheesecakes
Cappuccino Cheesecake
Classic Cheesecake

Holiday Pies

Tuesday, Nov 26

Bourbon Pumpkin Pie with Pecan Streusel
Best Apple Pie
New England Maple Pie

Holiday Cookies

Tuesday, Dec 10

Ginger Spice Cookies
Dark Chocolate Trees
Rugelach -Two Doughs, Two Fillings

--Register for any two Entertaining or Baking Series classes--
Receive 10% off the second class

