

Create Your Own Class Menus

2020 Classes

2020 Holiday Menus

Beef Wellington Dinner Broccoli-cheddar gougeres, Sautéed Brussels sprouts with pomegranate seeds and balsamic reduction, Beef Wellington, Pumpkin Swiss Roll with cream cheese frosting and toasted pecans

Stuffed Pork Loin Dinner Broccoli-pecorino tart, Mushroom stuffed pork loin with sage pan gravy, Roasted squash and arugula salad with warm cider vinaigrette, Ginger-chai pear galette with Coconut-cardamom caramel (menu can be made gf)

Seafood Stew Dinner Mushroom-gruyere tart, Blistered green beans with xo sauce, Zuppa di pesce, Olive oil-Chamomile cake with limoncello glaze

Steak Dinner Phyllo wrapped Brie with cranberry chutney, Roasted Carrots with creamy nuoc chom dressing, Seared Steak with Red Wine & Brandy Reduction Sauce, Chocolate Ganache Tart with Himalayan Sea Salt

2020 Holiday Baking Class Choices

Class one:

1. Macarons
2. Pumpkin Cake with Cream Cheese Frosting, Walnuts, and Pomegranate Seeds
3. Ginger-Chai Pear Galette

Class two:

1. Homemade Chocolates
2. Buche de Noël
3. Traditional Speculoos Cookies

Class three:

1. Baklava
2. Butternut Squash Swiss Roll
3. Chocolate Ganache Tart with Himalayan Sea Salt

Menu Choices Available for Any Class

Breads: Artisan Boule with Pre-ferment, Multigrain Loaf, Dinner Rolls

Cajun Cooking: Oysters with Mignonette, Chicken & Sausage Gumbo, Shrimp Etouffee, Beignets

Cast Iron Cooking: Canadian Poutine, Green Bean Almandine, Seared Shrimp with Miso Butter, Berry Crisp with Chantilly Cream

Desserts/Pastries: Chocolate Mousse, Peach Galette, Honey-lavender Ice Cream, Strawberry-almond Tart

Dim Sum: Char sui bao (pork buns), Pot Stickers, Mango Pudding

Farmers Favorites: *Broccoli-Pecorino Tart, Kale salad with lemon and currants, Fettuccini with Cherry tomato sauce, Peach crisp with honey-lavender ice cream*

French Country: *Crudités with Bagna Cauda, Olive Oil mashed potatoes, Coq au vin, Chocolate-almond torte with Chantilly*

French Fancy: *Mushroom-gruyere tart, Sweet Potato au Gratin, Seared Steak with Red Wine Reduction, Chocolate Soufflé with Orange Sauce*

Italian – Northern: *Polenta with wild mushrooms and fontina, Antipasto Salad, Fettuccini ala Carbonara, Chocolate-Almond Torte*

Italian – Southern: *Arugula Salad with Campari Vinaigrette, Homemade Fettucine, Bolognese Sauce, Chocolate-Hazelnut Gelato*

Indian Cooking: *Naan at Home, Butter Chicken, Coconut Rice, South Indian Style Dal, Mango Panna Cotta with Berries and Cardamom Cream*

Japanese Cooking: *Okonomiyaki with BBQ Sauce, Soba Noodle Salad, Dashi Braised Chicken with Root Vegetables, Brown sugar-Miso Ice Cream*

Ketogenic Cooking: *Grilled Baby Bok Choy with Tahini Cream Sauce & Toasted Macadamia Nuts, Tamari Marinated Blue Marlin with Avocado Mole, Zucchini Noodles, Raw Chocolate Truffles*

Knife Skills Class: *Beet Borscht, Shaved Fennel Salad, Spatchcock Chicken with Roasted Potatoes, Pineapple Rice Pudding*

Mexican – Contemporary: *Elote (Mexican Street Corn), Homemade Flour tortillas, Chili Colorado, Tres Leches Cake with Macerated Mango*

Homemade Pasta & Sauces: *Kale Salad with Currants and Parmesan, Gnocchi with Cherry Tomato Sauce, Ricotta Ravioli with Mushroom-asparagus Cream Sauce, Chocolate Sorbet*

Power Foods: *Farro Pilaf with Mushrooms and Spinach, Kale and Avocado Salad, Seared Salmon with Ginger Beurre Blanc, Blueberry- Greek Yogurt Cake with Flax Seeds*

Seafood: *Shrimp Ceviche, Masa Tortillas and Avocado Puree, Seared Bass with Tomato Beurre Blanc, Chocolate-Chili Pots de Creme*

Seared Meats & Sauces: *Seared Shrimp with Miso butter, Seared Green Beans with Bacon, Seared Steak with Red Wine Reduction Sauce, Seared Apples with Honey-lavender Ice Cream*

Sushi: *Miso Soup, Dynamite Roll, Makizushi, Brown Sugar-Miso Ice Cream*

Spanish Tapas & Sangrias: *White Sangria, Papas Bravas, Gambas al ajillo, Catalan flatbread*

Thai Cooking: *Pad Thai with Shrimp, Mango Salad with Peanut Dressing, Coconut Lime Sorbet*

Vietnamese Cooking: *Bun Chan, Mango Salad with Peanut Dressing, Coconut Cake with Mango Glaze*

Vegan Favorites: *Pinto Bean Puree, Grilled Squash with Chili Oil and Mint, Spicy Red Onion & Cabbage, Quinoa Taco Meat with Masa Tortillas, Chocolate Truffles*