

## **SATURDAY'S IN THE KITCHEN**

### **WHAT'S IN OUR STOCK POT?**

#### **THE ART OF THE APPETIZER**

**\$70/pp. + HST**

Here's a sure fire way to impress without a lot of time or expense. The party is upon us and I will show you 6 easy to make, fuss free appetizers that are to become a crowd pleaser. Figs 4 ways- with Gorgonzola and Balsamic Reduction, with Mascarpone/Almonds and Rosemary, Planked w/ Goat Cheese, Caramelized Onions and Pancetta, Broiled with Ricotta and Honey-Pepper Drizzle. Other appetizers will include Skewered Lamb with Pomegranate Cumin Glaze (a great make ahead), a little bite size Luscious Leek-Cream and Cheese filled Phyllo Pastry, Mushroom Risotto Truffles & Marinara Sauce, Specialty Cheese marinated in a warm Olive Oil and Garlic Vinaigrette and finally.....Tuxedo Strawberries.

**December 3 (10-2 pm)**

**December 10 (10-2pm)**

**December 17 (10-2pm.)**

#### **BRUNCHWORKS**

**\$70/pp. +HST**

Mornings are about to get a whole lot better (and that's not just because we're serving mimosas!). Our Brunch Bunch classes are the answer to those lazy, Sunday mornings when you don't quite feel like leaving the house. This exceptional breakfast-style menu will turn your kitchen into the next best-kept secret in town: Soy Smoothies, Cinnamon Apple stuffed French Toast with Homemade Caramel Sauce, Citrus- Riesling Salad, Homemade Yogurt & Granola w/ Local Honey and Double-Duty Bacon Eggs Benedict smothered in Fresh Herb Hollandaise & Oven Roasted Potatoes. Mornings are looking up!

**January 14 (10-2pm.)**

#### **THE ITALIN JOB**

**\$70/pp. +HST**

There are two things you need to know about Italians. They love life, and they LOVE to eat. Explore the culinary delights of Italy and take your taste buds beyond pizza and store-bought pasta into the realm of rich sauces and rustic wonders.

Take a culinary tour of Italy as you prepare a selection of Antipasti, Tuna & White Bean Bruschetta, and Goat Cheese & Arugula Ravioli in a Walnut Sage Sauce, Grilled Lamb Sirloin with Ricotta Herb Gnocchi and Chanterelle Sauce, and a Lemon Panacotta & Honey Almond Crisps for dessert. Now that's what we call living.

**January 21 (10-2pm.)**

### **'THE HELP' SOUTHERN COOKING**

**\$70/pp. +HST**

Based on one of the biggest successes to hit both the literary and film worlds is The Help—book and movie. The fictional story takes place during one of the most tumultuous eras of our cultural history, the changing times of the 1960's and the Civil Rights movement. The food, namely Southern cooking, plays a huge part in the book, and absolutely authentic in the movie. The attention to detail is mouth-watering—from the Ice Cold Lemonade made from scratch to the Deviled Eggs sprinkled with Paprika to the good Old-Fashion Fried Chicken, “Aunt Bette's” Baked Beans and Ham to the Rich and Decadent Chocolate Pie.

**January 28 (10-2pm.)**

### **WEST COAST WONDERS**

**\$70/pp. +HST**

A class inspired by the tastes and flavours of the West Coast. We will show you how to wow your guests with some simple yet elegant dishes. Starting off the class you will be shown how to make fresh Dungeness Crab Cakes and Smoked Paprika Grilled Prawns with Lemon Citrus Yogurt. This is followed by Citrus Butter Crusted Salmon with a White Balsamic Butter Sauce, and polished-off with a luscious Pear Pound cake with a Vanilla Red wine Reduction for dessert.

**February 4 (10-2pm.)**

### **FOOD OF LOVE**

**\$70/pp. +HST**

We all love that quiet table at our favourite restaurant, but for those that like to get their hands a little dirty, we've got the class for you (both of you). This class has been designed with couples in mind. Bring some sexy back into the kitchen and stay in for dinner. Our menu for this intimate class starts with a Warm Herb Goat Cheese & Fig Tart w/

Grilled Pear & Prosciutto Salad. Next for our love birds, a Roasted Whole Cornish Game Hen with Grainy Mustard Pan Jus and Truffle-Thyme Risotto finished off with a trio of desserts: Chocolate Soufflé, Grand Marnier Crème Brule and Chocolate Dipped Strawberries–perrrrrfect for sharing!

**February 11 (10–2pm)**

### **COMFORT & JOY**

**\$70/pp. +HST**

Sure, it's always sad to see summer go, but let's look at it this way: fall and winter are the seasons of comfort: cozy sweaters, warming fires, and that tasty dinner simmering on your stove. Embrace this time of year with dishes that warm your body and soul: Lobster Mac & Cheese, Cream of Tomato Soup & Grilled Cheese Sandwich, Wild Mushroom & Truffle Chicken Pot Pie, Meatloaf & Mashers and Coffee– Bailey's Sticky Toffee Pudding with Apple Cinnamon Ice Cream.

**February 18 (10–2pm.)**

### **BASIC KNIFE SKILLS**

**\$70/pp. + HST**

If the first thing that comes to mind when you hear the term 'Julienne' is your high-school crush, then our knife skills class is for you. For your own safety and to preserve the longevity of your knives, allow us to teach you the fundamental techniques of chopping, cutting, and knife sharpening. You'll also learn how to prepare an incredible meal of Grilled Corn and Clam Chowder with Double Smoked Bacon Lardons as a starter, and BBQ Duck and Fine Vegetable Crepe for your main course. Dessert will be on us!

**February 25 (10–2pm.)**

### **OOH LA LA: THE FRENCH CONNECTION**

**\$70/PP. +HST**

While it may not enjoy a favourable reputation in the low-calorie department, French food is still one of the tastiest cuisines out there. Flirty and fresh, while rustic and shamelessly flavourful, our French class promises not only to equip you with the recipes and skills to wow your dinner guests, but to also seduce their Taste buds. Learn the tricks of authentic French cooking as you prepare Crispy Seared Duck with Potato Blini and Morel Jus, Panko and Lime Crusted Tuna on a Warm "Nicoise Style" Salad, and Apple Cinnamon Tarte Tatin for dessert. Bon Appetite!

**March 3 (10–2pm,)**

