CLASS, DEMO + EVENT SCHEDULE


## CLASS, DEMO + EVENT DETAILS

## Saturday, December 16

 There is nothing more satisfying than the perfect bite. And there's noul Richards 6:30-9:00 pm $\$ 95$ct bite than with a refreshing glass (or two) of holiday cheer. Anerving them up smanell-plate style, Chef Paul presents a selection of
great bites that you can mix and match and pairs them with the perfect libations. With these addictively delicious recipes and advice on how to present food like a pro, Chef Paul ensures the next gathering you host will be a memorable one. On the menu: Brandy Alexander, Mini Squash Empanadas, Almond, Bacon \& Cheddar Crisps, Southside Irish Cocktail Rye
Pizza Breads, Lemon Butter Asparagus Rollups, Sweet \& Sour Summer Sausage Xmas Trees, Swedish Meatballs, and a Pizza Breads, Lemon Butter Asparagus Rollups, Sweet \& Sour Summer Sausage Xmas Trees, Swedish Meatb
Trio of Holiday Cookies: Almond Crescents; Pistachio Pudding Cookies; and Cream Cheese Spritz Cookies Saturday, December 2 Hands On: Knife Skills at 3 $\quad$ 3:00-4:00 pm $\quad \$ 30$
Good knives and impeccable knife ksills are critical for all cooks and chefs. Knowing how to effectively use a good chef's
knife will shorten the time you spend in the kitchen and give you confidence to tackle any recipe. Repetition and practice
are at the heart of the development of high-level knife skills and when used properly, your knife performs much more
$\qquad$ knife will shorten the time you spend in the kitchen and give you confidence to tackle any recipe. Reperition and practice
are at the heart of the development of high-level knife skills and when used properly, your knife performs much more
efficiently. Our chef will take you beyond dicing and chiffonade, exploring advanced knife techniques, the best use for efficiently. Our chef will take you beyond dicing and chiffonade, exploring advanced knife techniques, the best use for
different knives, safety, storage, and care. All cutlery and accessories will be $20 \%$ off for class participants Sunday, December 3 Hands On: Eat, Drink, and Be Merry Brunch
8.16 .23

12:00-2:30 pm $\$ 85$
The secret to a great holiday? Keep it simple and delicious, fun, and festive. Here's how we celebrate:
entertain friends and family with an elegant, yet simple brunch menu that stretches beyond breakfast basics to a special holiday gathering that brings people together: Favorite family recipes, never fail crowd pleasers, and a big, glass punch bowl, this is holiday gold. Happy Holidays from our tables to yours! on the menu: Cranberry Sparkling Cocktail with Candied Bacon with Pecan Crunch, and Zucchini Galettes with Lemon Mascarpone
 so much more than the sum of their parts. Dumplings are a marvel of world cuisine, both simple and complex, local, and
sizes, and flavors and from all corners of the globe. On the menu: Jagertee Austrian Cocktail, Ricotta Dumplings with
Green Garlic in Broth, Salad with Fried Dumplings (Semmelknödel) \& Boiled Eggs in Celeriac Dressing, Creamy Bit \& Mushroom Stew over Spätzli \& Shaved Fried Brussels, and Sweet Dumplings with Plum Compote and Vanilla Bean

Saturday, December 9 Hands On: Cookie Swap $\quad$ Rachel Cuzzone $10: 00 \mathrm{am}-1: 00 \mathrm{pm} \quad \$ 75$ If you love celebrating the holidays with a huge assortment of homemade cookies but can't face all that baking, a cookie swap is the
perfect solution for you! Let us simplify your holiday baking by cooking up a morning of mixing, shaping, baking, and decorating and beautiful box of holiday cookies. Well bake up a storm, and everyone will leave with a box of cookies and plenty of new recipes
to add uto your cookie iar! On the menu: Peanut Butter Blossom Thumbprints, Holiday Sparkle Butter Cookies, Pistachi, Cranberry \& orang e Biscotti, Spritz, Mexican Chocolate Cookies, Thin Mint Copycat, Molasses Sandwich Cookies with Cream Cheese Icing, and
Ond Eggnog Madeleines
It's the holidays and time to celebrate! As a snack or an appetizer, therer's Herring $\begin{gathered}\text { Rothing } \\ \text { 6:30-9:00 }\end{gathered}$ It's the holidays and time to celebrate! As a snack or an appetizer, there's nothing quite as light, restorative, and fun as
a sampling of Italian small bites. Beyond crostini, these hearty appetizers can double as a main dish or side dish. Mix and match, serve one or two, or a spread for a whole crowd. Invoke Italian hospitality and bring a sense of la dolce vita
to your table with a variety of scrumptious Italian pleasures, from fresh and uncomplicated to rich and complex. Un vero festival! On the menu: Shrimp and Sambuca Sugo, Tuna Carpaccio with Pickled Veggies, Steak Bites with Forest Mushrooms and Gorgonzola, Chicken and Ricotta Meatballs with White Beans \& Escarole, and Cannoli Trifle with Mascarpone Whip
Sunday, December 10 Hands On: Cookie Swap Rachel Cuzzone 12:00-3:00 pm $\$ 75$ swap is the perfect solution for youl Let us simplify your holiday baking by cooking up a morning of mixing, shaping, baking, and decorating a a tasty and beautiful box of holiday cookies. We'll bake up a storm, and everyone will leave with Holiday Sparkle Butter Cookies, Pistachio, Cranberry \& Orange Biscotti, Spritz, Mexican Chocolate Cookies, Thin Mint Copycat, Molasses Sandwich Cookies with Cream Cheese Icing, and Eggnog Madeleines Wednesday, December 13 Hands On: Family Cooking: Easy Holiday Appetizers

6:00-8:30 pm
It's family night in Marcel's kitchen! Bring cooking together as a family back: learn, create, execute, and share a meal mad dinner on the table - dividing tasks, time management, communication - all intended to make this easier to recreate at home. Families of any size are welcome with crildren aged 8 and older. Price is per person; wine and beer will be
served with the class for adults. On the menu: Bruleed Brie Crostini, Butternut Squash Soup Cups with Pancetta Toasts, served with the class for adults. On the menu: Bruleed Brie Crostini, Butternut Squash soup Cups with Pancetta Toasts,
Turkey Stuffing Meatballs with Cranberry Dipping Sauce, and Triple Chocolate Peppermint Cookies Thursday, December 14 Hands On: Champagne Wishes and Caviar Dreams $\begin{aligned} & \text { Roger Herring }\end{aligned}$
Cheers to the holidays and all the indulgences that accompany the first 25 Roger Herring
6:30-9:00 pm Cheers to the holidays and all the indulgences that accompany the first 25 days of the last month of the year. The crispy freshness of
bubbles, combined with the high iil, fat, and saltiness of caviar, is a tasty success that rarely disappoins. This is a classic that never
tires but can be approachable any day of the week. And since we believe every day is a celebration, join Chef Roger for two the the best "c"s of the holidays. On the menu: Black Tobiko Toast with Nori, Seared Sea Scallops with Crispy Yukon Golds, Black Caviar and

Holiday treats are as fun to make as they are to give With Chef Heather Ude $\quad$ 11:00 am - 12:30 pm $\quad \$ 45$ Holiday treats are as fun to make as they are to give. With Chef Heather as your guide, you will enjoy the satisfaction of holiday
baking and creating treats from the kitchen for family and friends, and you'll leave with a box of treats of your own! On the menu: Snowman Truffles, Christmas Stained Glass Cookies, and Chocolate Peppermint Donuts
$\begin{array}{lll}\text { Saturday, December } 16 & \text { Hands on: Mid Kids: Holiday Cookie Exchange } \\ \text { Heather Ude }\end{array} \begin{gathered}\text { Ages 9-11 } \\ \text { 2:00-3:30 pm }\end{gathered}$
Roll up your sleeves and bake up a storm. Holiday treats are as fun to make as they are to give. You'll leave with your own box of holiday goodies to take home and share with friends and family (or save for just yourself). On the menu: Peppermint Twists, Hot saturday, December $16 \quad$ Demonstration with Plated Dinner: Chef's Table: Cava \& Tapas

 course service. Between Thanksgiving dinner and your upcoming Christmas feast, it's time for a time out. Sit back and relax while
Chef Roger serves up a winter Spanish cocktail soirée with bubbly Cava drinks and a menu of small plate indulgences. Now that's a party! On the menu: Cava \& Cava Cocktails, Spanish Tortilla with Vegetable Pistou, Roasted Tomatoes and Baked Goat Cheese, Mussels con Chorizo, Spanish Garlic Shrimp, Patatas Bravas, and Churros y Chocolate Bread Pudding
$\begin{array}{lll}\text { Sunday, December } 17 & \text { Hands On: Big Kids: No Bake Cookies and Confections } \\ \text { Clair Smith } & \begin{array}{c}\text { Ages 12-16 } \\ \text { 1:00 }\end{array} & =3: 00 \mathrm{pm}\end{array}$ secret Santa, or you simply enjoy making holiday treats for friends and family, this holiday baking class will send you home with a
box of extraordinary treats to share or keep for yourself. On the menu: Cracker Jack Pretzel Treats, Banana Pudding Parfaits with Homemade Whipped Topping, Buckeye Peanut Butter Balls, and No Bake Salted Caramel Cups Wednesday, December 20 Hands On: Southern Style Holiday Clair Smith 6:30-9:00 pm $\$ 85$ Anything that can be celebrated, should be and who doesn't want to celebrate the holidays?! Tonight, Chef Clair is celebrating ow country, southern style, where food is more than just a meal, it's an experience. Classic Southern comfort food is woven
with bountiful harvests from farmers markets. For this soirée all you need is good friends, good food, and good old-fashioned southern hospitality. On the menu: Poinsettia Pomegranate Cocktail, Field of Greens Salad with Pears, Walnuts \& Pomegranate Vinaigrette, Pork Tenderloin with Cranberry Orange Sauce, Maple Bacon Brussels Sprouts, Lobster Mac \& Cheese, and Cranberry cinnamon Bread Pudding with Homemade Vanilla Caramel Sauce
$\begin{array}{lllll}\text { Thursday, December } 21 & \text { Hands On: Italian Holiday Dinner Party Paul Richards } & 6: 30-9: 00 \mathrm{pm} & \$ 85\end{array}$ It goes without saying that a dinner party calls for food that's a little more special than the standard weeknight fare. And if there menu is why or two. On the menu: Negroni, Mini Meatballs in Fried Sage Gravy, Eggplant \& Spinach Ricotta Rollups with Tomato Basil Sauce, Chicken Fettuccine Alfredo with Roasted Peppers \& Peas, and Cannoli "Toast"
Friday, December 22 Hands On: Home for the Holidays Kelly Sears 6:30-9:00 pm $\quad \$ 9$ The kids are home from college, the in-laws just landed, and yours sister is due to arrive any minute, everyone is home for the
holidays! Sharing food, swapping stories, and catching up on lost time in a relaxed setting is one of the best parts of the holidays It's how Chef Kelly likes to entertain, and she's created a stress-free evening of refined comfort food. There's no greater gift during the busy holiday season than creating new memories with family and friends gathered round the table. On the menu: Midwinter Night's Dream Cocktail, Roasted Butternut Squash \& Apple Salad with Orange Balsamic Vinaigrette and Spiced Pecans, Espresso Rubbed Grilled Pork Tenderloin, Creamy Parmesan Polenta with Earthy Mushroom Ragu, Roasted Carrots with Carrot
on, and House-made Hot-Cocoa Affogato with Peppermint Ice Cream
LITTLE KIDS WINTER BREAK Hands On: Winter Fun - Age
11:00 am $-12: 30$ pm
$\$ 80$ for both days
Thursday, December 28 and Friday, December 29 Heather Ude $11: 00 \mathrm{am}-12: 30 \mathrm{pm}$
The wrapping paper is recycled, the gifts put away and the guests have all gone home, time for some outdoor fun! Ice skating, The wrapping paper is recycled, the gifts put away and the guests have all gone home, time for some outdoor fun! Ice skating
snowball fights, and sledding makes no room for cabin fever! After all this cold weather outdoor time, Chef Heather has the perfect warm-up treats for this school break. On the menu:
Thursday, December 28: Mini Chicken Pot Pies, Homemade C
Thursday, December 28: Mini Chicken Pot Pies, Homemade Cinnamon Applesauce, and Chocolate Chip Snowball Cookies
MID KIDS WINTER BREAK Hands On: Say Cheese! - Ages 9-11
Wednesday, December 29 and Thursday, December 30 Clair Smith $2: 00-3: 30 \mathrm{pm}$
Cheese, glorious cheesel It's Cheese, glorious cheese! It's not magic, but once you spend two days creating all things cheesy, they're sure to disappear right
before your very eyes! Toss cheese in pasta, stuff it in toast or wraps, fry it, dunk it, bread it, dip it! There's no wrong way to eat cheese! Say yes to cheesy goodness! On the menu:
Thursday, December 28: Easy Chessy Caprese Flat Bread with Fresh Mozzarella and Basil, Homemade Tomato Soup with 3 Cheese Grilled Cheese Croutons, and Fresh Berries with Honey Lemon Mascarpone Cream Queso Fresco and Cheddar Cheese, and

