

CAMAJE COOKING CLASSES SPRING 2010

Go to camaje.com/cookingclasses to register.

Call 212 673-8184 with any questions or to order a Gift Certificate

There is a firm one-week cancellation policy for all classes. Most of our hands-on classes are limited to 6-7 students and fill quickly. Tastings are limited to 12.

Summer Half-Day Friday Series: Shop & Cook:

We meet at our favorite spots for fresh ingredients, learn how to pick the best of the best, return to CAMAJE and cook it up!

Friday, Aug 13, 1 to 6: Meet in Union Square Farmer's Market (Cook up a Seasonal Meal)

Friday, August 20, 1 to 6: Meet in Chinatown, (Our popular Fish Techniques class) learn how to buy fish, then head back to the restaurant to fillet and cook fish every which way in this comprehensive class.

\$105 or 2 for \$190

Favorite 3 Class Series:

Cooking Confidence:

Whether you're learning to cook or learning to cook really well, this 3-class series will give you all the confidence you need to really enjoy cooking. We'll sauté, roast and grill, and arm you with a host of other basics. Each week we focus on one key technique.

Tuesdays: May 18, 25, & June 1, 6:30 to 10

Mondays: August 16, 23, 30

\$350

Counter Intelligence:

The next level. Geared toward entertaining, this 3-class series will teach you to make stock, butcher ducks, filet mignon & lamb, make advanced sauces, and work with herbs, spices and seasonings. Advanced desserts include soufflé, crème brûlée and fresh fruit tart.

Tuesdays: June 8, 15 & 22, 6:30 to 10

\$400

MAY CLASSES

French Bistro Desserts • \$95 or 2 for \$175

Pear Tarte Tatin, Crêpes, Cherry-Almond Clafouti, Crème Brûlée and Chocolate Soufflé
Sunday, May 2, 5:30 to 9

Knife Skills • \$65

The most important skill before heading to the stove—it'll change your life! Learn to slice and dice and make gazpacho and fruit salad.

Tuesday, May 4, 6:30 to 9

A Menu for Mom • \$95 or 2 for \$175

Leek and Roquefort Tart, Rack of Lamb with Port Wine Sauce, Asparagus Timbales, and Molten Chocolate Cake

Wednesday, May 5, 6:30 to 10

Indian Vegetarian • \$95 or 2 for \$175

Cauliflower Pakora, Lentil Daal, Basmati Pilaf, Curried Peas, Spinach & Potato Samosas, Mango Chutney & Raita

Saturday, May 8, 10 to 2

Spanish Table • \$95 or 2 for \$175

Make a variety of Tapas, Paella à la Valenciana & Flan

Monday, May 10, 6:30 to 10

Art of Sautéing • \$95 or 2 for \$175

Master the most useful and widely used technique in cooking. We create a fabulous meal based entirely on this technique: Seared Sea Scallops with White Wine and Shallots, Pan-Seared Hanger Steak with Sautéed Potatoes, Garlic-Sautéed Spinach and Caramelized Pears. (Dietary restrictions can be accommodated if noted when registering.)

Tuesday, May 11, 6:30 to 10

Spring Menu • \$105 or 2 for \$190

Leek and Roquefort Tart, Rack of Lamb with Port Wine Sauce, Asparagus with Dijon Sauce, New Potatoes Niçoise, Pear Tarte Tatin

Wednesday, May 12, 6:30 to 10

Summer Weeknight Dinners • \$95 or 2 for \$175

Quick healthful dinners to beat the clock.

Thursday, May 13, 6:30 to 10

Chinatown Shop & Cook • \$105 or 2 for \$190

Meet in Chinatown, learn how to buy fish, then head back to the restaurant to fillet and cook fish every which way in this comprehensive class.

Saturday, May 15, 10 to 3

Dad in the Kitchen! • \$105 or 2 for \$190

Both Abby and her father, Tony, (a devoted amateur chef) majored in Botany (go figure!) though neither use it directly. The science of cooking (i.e. understanding what's happening as you whisk and saute) is key to good cooking. Both teachers and lovers of good food, Abby and her dad will lead you through this fantastic menu while incorporating key aspects of food science.

Menu: Spice Crusted Scallops with Mixed Greens, Vinaigrette, Crispy Duck Breast with Rhubarb Marmalade, Cous Cous, Grilled Asparagus, Lemon Soufflé Cake & Easy Honey Lavender Ice Cream

Sunday, May 16, 5:30 to 9

Grilling Technique • \$95 or 2 for \$175

Market Fish with Pineapple Salsa, Spice Grilled Lamb Kebobs, Spicy Soy-Sesame Tuna, Spice-Crusted Pork Tenderloin, Grilled Vegetables and Grilled Fruit for Dessert

Monday, May 17, 6:30 to 10

Tapas to Tempt • \$95 or 2 for \$175

Albondigas with Saffron Almond Sauce, Garlic Shrimp, Chorizo in Red Wine, Sherried Mushrooms, Pan-Roasted Artichokes and more...

Wednesday, May 19, 6:30 to 10

Art of Sautéing • \$95 or 2 for \$175

Master the most useful and widely used technique in cooking. We create a fabulous meal based entirely on this technique from Seared Sea Scallops with White Wine and Shallots, Pan-Seared Hanger Steak with Sautéed Potatoes, Garlic-Sautéed Spinach and Caramelized Pears. (Dietary restrictions can be accommodated if noted when registering.)

Thursday, May 20, 6:30 to 10

Early Summer Menu • \$95 or 2 for \$175

Greens with Garlicky Lemon Dressing, Poached Egg and Lardons, Bass en Papillote with Fennel, Tomato and Olives, Asparagus with Dijon Sauce, Strawberry Mascarpone Tart

Monday, May 24, 6:30 to 10

Knife Skills • \$65

The most important skill before heading to the stove —it'll change your life! Learn to slice and dice and make gazpacho and fruit salad.

Wednesday, May 26, 6:30 to 9

Italian Spring Menu • \$105 or 2 for \$190

Fennel and Orange Salad, Pork Chops with Marsala and Aromatic Vegetables, Creamy Polenta, and Panna Cotta with Raspberry Coulis

Thursday, May 27, 6:30 to 10

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JUNE CLASSES:

Vietnamese Menu • \$95 or 2 for \$175

Vegetable & Shrimp Summer Rolls, Pho (Beef Noodle Soup), Crispy Fish with Vietnamese Tomato Marmalade, Stir-Fried Vegetables, Coconut Tapioca Pudding

Tuesday, June 1, 6:30 to 10

Advanced Knife Skills • \$95 or 2 for \$175

Learn how to use boning and filleting knives on whole chicken and fish, also the basics of meat butchery, then cook the fruits of your labor for a scrumptious dinner.

Wednesday, June 2, 6:30 to 10

Tasting: Wines of the Loire Valley • \$65

Taste across the region: Muscadet, Chenin Blanc, Sauvignon Blanc, Cabernet France, Pinot Noir paired with sumptuous hors d'oeuvre and cheese.

Thursday, June 3, 6:30 to 8:30

Chinatown Shop & Cook • \$105 or 2 for \$190

Meet in Chinatown, learn how to buy fish, then head back to the restaurant to fillet and cook fish every which way in this comprehensive class.

Saturday, June 5, 10 to 3

Knife Skills • \$65

The most important skill before heading to the stove —it'll change your life! Learn to slice and dice and make gazpacho and fruit salad.

Monday, June 7, 6:30 to 9

Early Summer Menu II • \$95 or 2 for \$175

Crabcakes with Chipotle Mayo, Grilled Hanger Steak with Chimichurri Sauce, Artichoke Potato Hash and Strawberry Mousse

Wednesday, June 9, 6:30 to 10

Early Summer Menu III • \$95 or 2 for \$175

Classic Caesar Salad, Slow-Cooked Moroccan Chicken with Cous Cous and Vegetables and Crepes with Strawberries & Belgian Chocolate Sauce

Thursday, June 10, 6:30 to 10

Summer Desserts • \$95 or 2 for \$175

Blueberry Cake, Easy Honey Lavender Ice Cream, Lemon-Berry Trifle, Strawberry Rhubarb Galette, Lemon Soufflé Cake

Saturday, June 12, 10 to 2

Art of Sautéing • \$95 or 2 for \$175

Mastering the most useful and widely used technique in cooking. We create a fabulous meal based entirely on this technique from Seared Sea Scallops with White Wine and Shallots, Pan-Seared Hanger Steak with Sautéed Potatoes, Garlic-Sautéed Spinach and Caramelized Pears. (Dietary restrictions can be accommodated if noted when registering.)

Monday, June 14, 6:30 to 10

A Menu for Dad • \$95 or 2 for \$175

Garlic Shrimp with Mixed Greens, Grilled Hanger Steak with Wild Mushroom Sauce, Broccoli Rabe, Garlic Mash and Strawberry Shortcake.

Wednesday, June 16, 6:30 to 10

Summer Hors d'Oeuvre • \$95 or 2 for \$175

Arugula and Fava Bean Crostini, Mini Grilled Hanger Steak Sandwiches, Chipotle Shrimp, Chicken Satay, Mini Fish Tacos and Baby Crabcakes

Thursday, June 17, 6:30 to 10

Moroccan Menu • \$95 or 2 for \$175

Lamb Tagine with Apricots, Chicken Tagine with Olives and Preserved Lemons, Pistachio Cous Cous, Grilled Pepper Salad, Carrot Salad and more...

Saturday, June 19, 10 to 2

Summer Menu • \$95 or 2 for \$175

Garlic Shrimp with Mixed Greens, Grilled Arctic Char, Zucchini Pappardelle, and Lemon Berry Trifle

Monday, June 21, 6:30 to 10

Summer Weeknight Dinners • \$95 or 2 for \$175

Quick healthful dinners to beat the clock.

Wednesday, June 23, 6:30 to 10

Knife Skills • \$65

The most important skill before heading to the stove—it'll change your life! Learn to slice and dice and make gazpacho and fruit salad.

Thursday, June 24, 6:30 to 9

An Indian Menu • \$95 or 2 for \$175

Cauliflower Pakora, Lamb Curry, Lentil Daal, Basmati Pilaf, Curried Peas, Mango Chutney & Raita

Monday, June 28, 6:30 to 10

Grilling Technique • \$95 or 2 for \$175

Market Fish with Pineapple Salsa, Spice Grilled Lamb Kebobs, Spicy Soy-Sesame Tuna, Spice-Crusted Pork Tenderloin, Grilled Vegetables and Grilled Fruit for Dessert

Tuesday, June 29, 6:30 to 10