

CAMAJE Cooking Classes
SPRING & SUMMER 2009

Call 212 673-8184 to register.

There is a firm 1 week cancellation policy for all classes; i.e. no-shows and last minute cancellations will be charged in full. Most of our hands-on classes are limited to 6 students and fill quickly. Tastings are limited to 12.

Favorite Series:

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 14, 1 to 6: Meet in Union Square Farmer's Market (Cook up a Seasonal Meal)

Friday, August 21, 1 to 6: Meet in Chinatown (Our popular Fish Techniques class)

\$105 or 2 for \$190

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.

Tuesdays: May 19, 26, & June 2, 6:30 to 10;

Mondays: August 17, 24, 31

\$325

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 9, 16 & 23, 6:30 to 10

\$400

May Classes

Knife Skills \$65

The most important skill before heading to the stove—it'll change your life!

Tuesday, May 5, 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 6, 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 9, 10 to 2

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 Sauteed Potatoes, Garlic-Sauteed Spinach and Caramelized Pears. (Dietary restrictions can be accommodated if noted when registering.)

Tuesday, May 12, 6:30 to 10

Spring Menu \$105 or 2 for \$190

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

Wednesday, May 13, 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

Monday, May 18, 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 20, 6:30 to 10

Knife Skills \$65

The most important skill before heading to the stove—it'll change your life!

Wednesday, May 27, 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 28, 6:30 to 10

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

Pear Tarte Tatin, Crêpes, Cherry-Almond Clafouti, Crème Brûlée and Chocolate Soufflé

Saturday, May 30, 10 to 2

June Classes:

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, June 1, 6:30 to 10

Vietnamese Menu \$95 or 2 for \$175

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

Wednesday, June 3, 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 4, 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 6, 10 to 3

Knife Skills \$65

The most important skill before heading to the stove—it'll change your life!

Monday, June 8, 6:30 to 9

A Menu for Dad \$95 or 2 for \$175

Garlic Shrimp, Grilled Ribeye with Wild Mushroom Sauce, Broccoli Rabe, Garlic Mash and Strawberry Shortcake.

Wednesday, June 10, 6:30 to 10

Summer Desserts \$95 or 2 for \$175

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

Saturday, June 13, 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 Sauteed Potatoes, Garlic-Sauteed Spinach and Caramelized Pears. (Dietary restrictions can be accommodated if noted when registering.)

Monday, June 15, 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 18, 6:30 to 10

Moroccan Menu \$95 or 2 for \$175

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

Saturday, June 20, 10 to 2

Wimbledon Menu \$95 or 2 for \$175

Kick off Wimbledon with this British-inspired menu: Salmon Fishcakes with Horseradish Cream, Bangers and Mash, Minted Peas, Berry Trifle and of course a refreshing Pimm's Cup!

Monday, June 22, 6:30 to 10

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

Quick healthful dinners to beat the clock.

Wednesday, June 24, 6:30 to 10

Knife Skills \$65

The most important skill before heading to the stove—it'll change your life!

Thursday, June 25, 6:30 to 9

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

Quick healthful dinners to beat the clock.

Monday, June 29, 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 30, 6:30 to 10

July Classes:

Summer Main Course Salads \$95 or 2 for \$175

Great recipes to beat the heat and fill you up: Asian Chicken Salad, Middle Eastern Chopped Salad, Roasted Onion Salad with Tuna, Salade Nicoise

Tuesday, July 7, 6:30 to 10

A Taste of Thai \$95 or 2 for \$175

Tom Ka Gai, Chicken Satay, Chicken Green Curry, Coconut Rice, Cucumber Salad and Coconut Tapioca Pudding

Wednesday, July 8, 6:30 to 10

This Little Piggy – Summer Menu

Chipotle BBQ Baby Back Ribs, Pulled Pork Sandwiches, Divine Cole Slaw, Potato Salad, and Summer Berry-Earl Grey Jello with Whipped Cream

Thursday, July 9, 6:30 to 10

Chinatown Shop & Cook \$95 or 2 for \$175

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, July 11, 10 to 3

Bastille Day Menu \$95 or 2 for \$175

French Lentil Salad with Chèvre, Pissaladière, Bass Cooked in a Salt Crust, Pommes Anna, Vegetable Timables, and Crêpes Suzette.

Tuesday, July 14, 6:30 to 10

Do-Ahead Summer Menu \$95 or 2 for \$175

Chilled Market Vegetable Soup, Grilled Chicken with Scallions & Ginger, Cole Slaw, Broccoli with Pesto, Lavender and Honey Ice Cream, and Black and White Brownies.

Wednesday, July 15, 6:30 to 10

Tasting: Spanish Wine, Tapas and Cheese \$65

Sip 8 of our favorites paired with traditional tapas and Spanish cheese.

Wednesday, July 16, 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, July 18, 10 to 2

Knife Skills \$65

The most important skill before heading to the stove—it'll change your life!

Monday, July, 20 6:30 to 9

Midsummer Harvest Menu \$95 or 2 for \$175

Tomato-Basil Bruschetta, Grilled Pork Chops and Red Onions,
Broccoli Mash, and Vanilla Panna Cotta with Raspberry Coulis.

Tuesday, July 21, 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 Sauteed Potatoes, Garlic-Sauteed Spinach and Caramelized Pears. (Dietary restrictions can be accommodated if noted when registering.)

Wednesday, July 22, 6:30 to 10

Eat Your Fish and Veggies \$95 or 2 for \$175

Not sure what to do with all that wonderful stuff at the market?

We'll create a fabulous menu from the local bounty.

Monday, July, 27 6:30 to 9

Midsummer Mezze \$95 or 2 for \$175

Preparing food that is fresh from the market is the most satisfying because it needs so little done to it. We'll prepare a variety of hot weather food that entails little actual cooking, inspired by our Mediterranean friends.

Tuesday, July 21, 6:30 to 10

August Classes:

Knife Skills \$65

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Monday, August 3, 6:30 to 9

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

Quick healthful dinners to beat the clock.

Tuesday, August 4, 6:30 to 10

Eat Your Fish and Veggies \$95 or 2 for \$175

Not sure what to do with all that wonderful stuff at the market?

We'll create a fabulous menu from the local bounty.

Tuesday, August 11, 6:30 to 10

A Taste of Thai \$95 or 2 for \$175

Tom Ka Gai, Chicken Satay, Chicken Green Curry, Coconut Rice,
Cucumber Salad and Coconut Tapioca Pudding

Wednesday, August 12, 6:30 to 10

Knife Skills \$65

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Thursday, August 13, 6:30 to 9

Summer Half-Day Friday Series: Shop & Cook. \$105 or 2 for \$190

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 14, 1 to 6: Meet in Union Square Farmer's Market (Cook up a Seasonal Meal)

Sushi Basics \$95 or 2 for \$175

You love to eat it, now make it!

Tuesday, August 18, 6:30 to 10

Grilling Menu \$95 or 2 for \$175

When it's Hazy, Hot and Humid, grilling is the way to go. We'll grill up a fabulous menu of market foods.

Wednesday, August 19, 6:30 to 10

Summer Half-Day Friday Series: Shop & Cook. \$105 or 2 for \$190

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!

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.

Friday, August 21, 1 to 6: