

# CAMAJE Cooking Classes WINTER 2012

Go to: <http://www.camaje.com/cookingclasses.html> to register.

There is a firm one-week cancellation policy for all classes; i.e. no refunds will be issued for no-shows and last minute cancellations. Most of our hands-on classes are limited to 6 - 8 students unless otherwise noted. Wine tastings are limited to 12.

## **Cooking Confidence (3 classes) \$350**

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. Each week focuses on one basic cooking technique: sautéing, roasting and grilling. We'll make sauces, practice knife skills and arm you with lots of other basics.

Mondays: January 23 & 30, February 6, 6:30 to 10

Tuesdays: March 13, 20 & 27, 6:30 to 10

## **Counter Intelligence (3 Classes) \$400 — take them together for a discount or join us for just one or two classes for \$140 each.**

Geared toward entertaining—learn to host your own delectable dinner parties! This 3-class series will teach you to make stock; butcher ducks, filet mignon and lamb; make advanced sauces; and work with herbs, spices and seasonings. Advanced desserts include soufflé, crème brûlée and fresh fruit tart. It's a lot cheaper than going out to dinner! Wine is paired with each course.

Wednesdays: April 11, 18 and 25, 6:30 to 10

April 11 Menu Highlights: Smokey Sweet Potato Soup, Filet Mignon, Sauce Béarnaise, Glazed Root Vegetables, Chocolate Soufflé.

April 18 Menu Highlights: Garlic Shrimp, Rack of Lamb with Port Sauce, Spinach Timbales, Scalloped Potatoes, Fresh Fruit Tart.

April 25 Menu Highlights: Seared Sea Scallops with Beurre Blanc, Meat Stock, Crispy Duck Breast with Tamarind Pan Sauce, Celery Root Puree, Crème Brûlée.

## **January Classes:**

### **Knife Skills \$75**

The most important skill in the kitchen before heading to the stove—it'll change your life! Learn to slice and dice like a pro. We discuss which knives you really need, how to hold a knife, what it means to sharpen vs. hone and how to get the garlic smell (nice for a while but perhaps not the next day!) off your fingers! Menu: Gazpacho and fruit salad made from the fruits of your labor!

Wednesday, January 4, 6:30 to 9

### **Sushi Basics \$95 or 2 for \$175**

You love to eat it, now make it yourself! Learn the necessary ingredients and equipment, where to buy it and then roll, roll, roll! This class is open to 12 students.

Thursday, January 5, 6:30 to 10

### **Hearty Winter Italian \$105 or 2 for \$190**

Tuscan Bean & Sausage Soup, Osso Buco, Risotto Milanese, Garlic Sautéed Tuscan Kale, Arugula & Gorgonzola Salad, Tiramisu. This class is open to 12 participants.

Saturday, January 7, 10 to 2

### **Weeknight Dinners on Sunday—a Bargain! \$105 or 2 for \$190**

12 healthy recipes that can be cooked in less than 30 minutes. Each recipe comes with adaptations—so you end up taking home at least 24! Cooking basics and knife skills are part of the package. This class is open to 12 students.

Come hungry!

Sunday, January 8, 5:30 to 9

### **Art of Sautéing \$95 or 2 people for \$175**

Master the most widely used and arguably the most important technique in cooking. We create a fabulous meal based entirely on it: 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, January 9, 6:30 to 10

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

Learn to use the ingredients that make Thai food seem exotic. Shrimp Tom Kha Gai, Chicken Satay, Chicken Green Curry, Coconut Rice, Pad Thai, Cucumber Tomato Salad, Coconut Tapioca Pudding

Tuesday, January 10, 6:30 to 10

### **Coq au Vin, A Winter's Dinner from Burgundy \$95 or 2 for \$175**

Salade Verte, Coq au Vin over Egg Noodles, Roasted Baby Carrots, and Crepes Suzette.

Wednesday, January 11, 6:30 to 10

### **A Chilly January Evening Menu \$105 or 2 for \$190**

It's cold and grey out. Go on—spoil yourself and at the same time learn some great cooking. Oysters Mignonette, Smokey Sweet Potato Soup, Filet Mignon with Wild Mushroom Sauce, Garlic-Sautéed Swiss Chard, Pommes Dauphinoise & Chocolate Soufflé

Thursday, January 12, 6:30 to 10

### **A Glorious Repast to Brighten a Cold January Day \$105 or 2 for \$190**

In this comprehensive class, we start by learning how to bone out a Duck (a great skill to learn especially because it is the same for a chicken) and from the carcass we make a rich Brown Stock. Our menu starts with Seared Sea Scallops and moves on to Crispy Duck Breast with Wild Mushroom Sauce, Parsnip Puree, our dessert is Crème Brûlée.

Saturday, January 14, 10 to 2

### **Cupcakes and Vino \$95 or 2 for \$175**

Cupcakes are no longer a trend but rather a given! In this class, CAMAJE makes the cupcakes and you learn the basics of cupcake decorating while sipping on some fine wine. We provide the buttercream and all the tools you need. Take home 12 cupcakes, recipes and guidelines needed for making cupcakes and buttercream at home. This class is open to 12 students.

Saturday, January 14, 4 to 6

### **Winter Soups and Stock-Making \$95 or 2 for \$175**

Making stock seems daunting, but isn't hard. It's the base for making great soups, sauces and stews. We'll make vegetable, fish and meat stock—then Pumpkin Soup, Tuscan Bean & Sausage Soup, Seafood Soup with Saffron, Mom's Chicken and Vegetable Soup.

Sunday, January 15, 5:30 to 9

### **A Caribbean Menu \$95 or 2 for \$175**

OK, so you can't get away this winter (or even if you can!). We'll create a warm and sunny menu in the middle of January! Jamaican Beef Patties, Pomegranate Jerk Chicken, Curried Goat, Gratin of Christophine (Chayote), Coconut Bread, and, to whet your appetite, a Hibiscus Rum Punch.

Monday, January 16, 6:30 to 10

### **Knife Skills \$75**

The most important skill in the kitchen before heading to the stove—it'll change your life! Learn to slice and dice like a pro. We discuss which knives you really need, how to hold a knife, what it means to sharpen vs. hone and how to get the garlic smell (nice for a while but perhaps not the next day!) off your fingers! Menu: Gazpacho and fruit salad made from the fruits of your labor!

Tuesday, January 17, 6:30 to 9

### **Indian Vegetarian \$95 or 2 for \$175**

Spices can be scary! We de-mystify them and teach you all you need to know. Toast and grind your own Curry Powder. Make Cauliflower Pakora, Spinach & Potato Samosas, Red Lentil Daal, Basmati Pilaf, Curried Peas, Mango Chutney & Raita

Saturday, January 21, 10 to 2

### **Cooking Confidence (3-class series) \$350**

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. Each week focuses on one basic cooking technique: sautéing, roasting and grilling.

We'll make sauces, practice knife skills and arm you with lots of other basics.

Mondays: January 23 & 30, February 6, 6:30 to 10

**A Winter Fish Menu \$95 or 2 for \$175**

New England Fish Chowder, Arctic Char with Wild Mushrooms and Roasted Vegetables, Apple Tart Tatin.

Tuesday, January 24, 6:30 to 10

**Knife Skills \$75**

The most important skill in the kitchen before heading to the stove—it'll change your life! Learn to slice and dice like a pro. We discuss which knives you really need, how to hold a knife, what it means to sharpen vs. hone and how to get the garlic smell (nice for a while but perhaps not the next day!) off your fingers! Menu: Gazpacho and fruit salad made from the fruits of your labor!

Thursday, January 26, 6:30 to 9

**Friday Evening Elegant French Menu • \$105 or 2 for \$190**

French Onion Soup, Filet Mignon with Wild Mushroom Sauce, Cauliflower and Bacon Gratin, Garlic-Sautéed Spinach, and Molten Chocolate Cake with Raspberry Coulis. This class is open to 12 students.

Friday, January 27, 6:30 to 10

**Breakfast & Brunch \$95 or 2 for \$175**

Master Hollandaise Sauce, Poached Eggs for Benedict, Perfect Omelettes, Buttermilk Pancakes with Fruit Compote, Savory & Sweet Crêpes, and Crème Brûlée Bread Pudding!

Saturday, January 28, 10 to 2

**Weeknight Dinners on Sunday—a Bargain! \$105 or 2 for \$190**

12 healthy recipes that can be cooked in less than 30 minutes. Each recipe comes with adaptations—so you end up taking home at least 24! Cooking basics and knife skills are part of the package. This class is open to 12 students.

Come hungry!

Sunday, January 29, 5:30 to 9

**Low and Slow: A Slow-Cooked Winter Meal \$105 or 2 for \$190**

Pumpkin Soup, Braised Lamb with Shanks, Rosemary and Garlic White Beans, Roasted Tomatoes, and Lemon Pudding Cakes

Tuesday, January 31, 6:30 to 10

**February Classes:**

**Knife Skills \$75**

The most important skill in the kitchen before heading to the stove—it'll change your life! Learn to slice and dice like a pro. We discuss which knives you really need, how to hold a knife, what it means to sharpen vs. hone and how to get the garlic smell (nice for a while but perhaps not the next day!) off your fingers! Menu: Gazpacho and fruit salad made from the fruits of your labor!

Thursday, February 2, 6:30 to 9

**Sushi Basics \$95 or 2 for \$175**

You love to eat it, now make it yourself! Learn the necessary ingredients and equipment, where to buy it and then roll, roll, roll! This class is open to 12 students.

Saturday, February 4, 4 to 6:30

**Knife Skills \$75**

The most important skill in the kitchen before heading to the stove—it'll change your life! Learn to slice and dice like a pro. We discuss which knives you really need, how to hold a knife, what it means to sharpen vs. hone and how to get the garlic smell (nice for a while but perhaps not the next day!) off your fingers! Menu: Gazpacho and fruit salad made from the fruits of your labor!

Tuesday, February 7, 6:30 to 9

**Lovers' Menu for Valentine's Day (1) \$105 or 2 for \$190**

Treat your honey (or yourself). Three-Cheese Soufflé, Rack of Lamb with Port Sauce, Glazed Winter Vegetables, Pommes Dauphinoises, Coeurs à la Crème with Raspberry Coulis

Wednesday, February 8, 6:30 to 10

**Lovers' Menu for Valentine's Day (2) \$105 or 2 for \$190**

Treat your honey (or yourself). Oysters Mignonette, Filet Mignon with Wild Mushroom Sauce, Haricots Verts, Root Vegetable Mash & Chocolate Soufflé  
Thursday, February 9, 6:30 to 10

**A Moroccan Table \$105 or 2 for \$190**

Bisteeya, Chicken Tagine with Apricots, Fish Tagine with Olives and Preserved Lemons, Couscous with Pistachios and Rose, Grilled Pepper Salad, Carrot Salad and more. This class is open to 12 students.  
Saturday, February 11, 10 to 3

**Cupcakes and Vino \$45**

Cupcakes are no longer a trend but rather a given! In this class, CAMAJE makes the cupcakes and you learn the basics of cupcake decorating while sipping on some fine wine. We provide the buttercream and all the tools you need. Take home 12 cupcakes, recipes and guidelines needed for making cupcakes and buttercream at home. This class is open to 12 students.  
Saturday, February 11, 4 to 6

**Weeknight Dinners on Sunday—a Bargain! \$105 or 2 for \$190**

12 healthy recipes that can be cooked in less than 30 minutes. Each recipe comes with adaptations—so you end up taking home at least 24! Cooking basics and knife skills are part of the package. This class is open to 12 students. Come hungry!  
Sunday, February 12, 5:30 to 9

**Lovers' Menu for Valentine's Day (3) \$105 or 2 for \$190**

Treat your honey (or yourself). Oysters Mignonette, Wild Striped Bass with Lemon Beurre Blanc, Roasted Fingerling Potatoes, Creamed Spinach & Crème Brûlée  
Monday, February 13, 6:30 to 10

**Simple Fish Techniques \$95 or 2 for \$175**

Fear cooking fish no more! Learn simple, healthful fish recipes. Garlic Shrimp, Mussels Marinière, Scallops with White Wine and Shallots, Miso-Glazed Bass and Crispy Fish with Vietnamese Tomato Jam!  
Wednesday, February 15, 6:30 to 10

**A Hearty February Menu \$105 or 2 for \$190**

Beat the winter blues with this scrumptious meal. French Onion Soup, Crispy Duck Breast with Pomegranate Pan Sauce, Roasted Butternut Squash, French Lentils and Molten Chocolate Cake.  
Friday, February 17, 6:30 to 10

**Shop & Cook: Chinatown for Fish \$105 or 2 for \$190**

Too shy to buy at those amazing markets of Chinatown? No more! We meet in Chinatown to buy fish and groceries, then take our purchases back to the Camaje kitchen, where you learn to fillet, then sauté, poach, bake, and grill. We'll then sit down to the amazing meal we've made in this comprehensive class.  
Saturday, February 18, 10 to 3 BUNDLE UP!

**Sushi Basics \$95 or 2 for \$175**

You love to eat it, now make it yourself! Learn the necessary ingredients and equipment, where to buy it and then roll, roll, roll! This class is open to 12 students.  
Saturday, February 18, 4 to 6:30

**Tapas to Tempt \$95 or 2 for \$175**

Lots of delicious small plates! What better way to eat? We'll make Albondigas, Garlic Shrimp, Chorizo in Red Wine, Sherried Mushrooms & more!  
Tuesday, February 21, 6:30 to 10

**Knife Skills \$75**

The most important skill in the kitchen before heading to the stove—it'll change your life! Learn to slice and dice like a pro. We discuss which knives you really need, how to hold a knife, what it means to sharpen vs. hone and how to get the garlic smell (nice for a while but perhaps not the next day!) off your fingers! Menu: Gazpacho and fruit salad made from the fruits of your labor!

Wednesday, February 22, 6:30 to 9

**Indian Vegetarian Menu \$95 or 2 for \$175**

Spices can be scary! We de-mystify them and teach you all you need to know. Toast and grind your own Curry Powder and make Cauliflower Pakora, Spinach & Potato Samosas, Red Lentil Daal, Basmati Pilaf, Curried Peas, Mango Chutney & Raita

Saturday, February 25, 10 to 2

**Weeknight Dinners on Sunday—a Bargain! \$105 or 2 for \$190**

12 healthy recipes that can be cooked in less than 30 minutes. Each recipe comes with adaptations—so you end up taking home at least 24! Cooking basics and knife skills are part of the package. This class is open to 12 students. Come hungry!

Sunday, February 26, 5:30 to 9

**Art of Sautéing \$95 or 2 people for \$175**

Master the most widely used and arguably most important technique in cooking. We create a fabulous meal based entirely on it: 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, February 27, 6:30 to 10

**A Bistro Menu \$95 or 2 for \$175**

Cue the Edith Piaf! French Onion Soup, Salade Verte, Hanger Steak, Garlic Mashed Potatoes, Creamed Spinach and Chocolate Soufflé.

Tuesday, February 28, 6:30 to 10

**March Classes:**

**Indian Vegetarian Menu \$95 or 2 for \$175**

Spices can be scary! We de-mystify them and teach you all you need to know. Toast and grind your own Curry Powder and make Cauliflower Pakora, Spinach & Potato Samosas, Red Lentil Daal, Basmati Pilaf, Curried Peas, Mango Chutney & Raita

Saturday, March 3, 10 to 2

**Weeknight Dinners on Sunday—a Bargain! \$105 or 2 for \$190**

12 healthy recipes that can be cooked in less than 30 minutes. Each recipe comes with adaptations—so you end up taking home at least 24! Cooking basics and knife skills are part of the package. This class is open to 12 students. Come hungry!

Sunday, March 4, 5:30 to 9

**Roasting Primer \$95 or 2 for \$175**

*Anything will cook eventually with some heat...right???* Understanding the fine points transforms your meal from blah to bling! Learn to use your oven to create foods with brown, flavorful perfection. Our menu includes a variety of vegetables, Fish Mediterranean, Herb Roasted Chicken, and Molten Chocolate Cake.

Tuesday, March 6, 6:30 to 10

**Knife Skills \$75**

The most important skill in the kitchen before heading to the stove—it'll change your life! Learn to slice and dice like a pro. We discuss which knives you really need, how to hold a knife, what it means to sharpen vs. hone and how to get the garlic smell (nice for a while but perhaps not the next day!) off your fingers! Menu: Gazpacho and fruit salad made from the fruits of your labor!

Wednesday, March 7, 6:30 to 9

**Friday Evening Elegant Italian Menu \$105 or 2 for \$190**

Garlic Shrimp, Braised Lamb Shanks, Gigante Beans, Spice-Roasted Eggplant and Individual Lemon Soufflé Cakes. This class is open to 12 students.

Friday, March 9, 6:30 to 10

**Serious Chocolate \$95 or 2 for \$175**

Seriously serious but not hard, given some good knowledge. Learn how to work with chocolate and bake some of our favorites: Molten Chocolate Cake, Chocolate Soufflé, Double Chocolate Chunk Cookies, Chocolate Crème Brûlée, Truffles and more.

Saturday, March 10, 10 to 2

### **An Early Spring Menu \$105 or 2 for \$190**

It may not quite be here, but spring is in the air! Leek and Roquefort Tart, Rack of Lamb with Rosemary and Olives, Garlic-Sautéed Greens, Roasted New Potatoes, Tarte Tatin.

Monday, March 12, 6:30 to 10

### **Cooking Confidence (3-class series) \$350**

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. Each week focuses on one basic cooking technique: sautéing, roasting and grilling. We'll make sauces, practice knife skills and arm you with lots of other basics.

Tuesdays: March 13, 20 & 27, 6:30 to 10

### **Advanced Knife Skills \$95 or 2 for \$175**

Do you really need a cleaver or poultry shears? A little knowledge goes a long way and saves a lot of money. Learn how to use boning and filleting knives on whole chicken and fish, and a few advanced knife cuts. Dinner will be served.

Wednesday, March 14, 6:30 to 10

### **A Vietnamese Menu \$95 or 2 for \$175**

Learn to use the ingredients that make Vietnamese food exotic. Summer Rolls, Beef Pho, Crispy Fish with Tomato Jam, Coconut Rice, Stir-Fried Bok Choy & Coconut Tapioca Pudding

Saturday, March 17, 10 to 2

### **Weeknight Dinners on Sunday—a Bargain! \$105 or 2 for \$190**

12 healthy recipes that can be cooked in less than 30 minutes. Each recipe comes with adaptations—so you end up taking home at least 24! Cooking basics and knife skills are part of the package. This class is open to 12 students.

Come hungry!

Sunday, March 18, 5:30 to 9

### **Simple, Rustic Italian \$95 or 2 for \$175**

White Bean and Sausage Soup, Chicken Marsala, Sautéed Broccoli Rabe, Creamy Polenta with Gorgonzola & Roasted Fruit with Zabaglione.

Monday, March 19, 6:30 to 10

### **Art of Sautéing \$95 or 2 for \$175**

Master the most widely used and arguably most important technique in cooking. We create a fabulous meal based entirely on it: 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, March 22, 6:30 to 10

### **Art of the Dinner Party: Cooking to Entertain While Still Enjoying Your Party \$105 or 2 for \$190**

Duck Liver Paté, Seared Sea Scallops, Stuffed Pork Loin, Roasted Potato and Fennel, Glazed Carrots and Molten Chocolate Cake. This class is open to 12 students.

Friday, March 23, 6:30 to 10

### **Shop & Cook: Chinatown for Fish \$105 or 2 for \$190**

Too shy to buy at those amazing markets in Chinatown? No more! We meet in Chinatown to buy fish and groceries, then take our purchases back to the Camaje kitchen, where you learn to fillet, then sauté, poach, bake, and grill.

We'll then sit down to the amazing meal we've made in this comprehensive class.

Saturday, March 24, 10 to 3

### **Knife Skills \$75**

The most important skill in the kitchen before heading to the stove—it'll change your life! Learn to slice and dice like a pro. We discuss which knives you really need, how to hold a knife, what it means to sharpen vs. hone and how to get the garlic smell (nice for a while but perhaps not the next day!) off your fingers! Menu: Gazpacho and fruit salad made from the fruits of your labor!

Monday, March 26, 6:30 to 9

### **A Spring Italian Menu \$95 or 2 for \$175**

Seafood Soup with Saffron, Pancetta-Wrapped & Gorgonzola-Stuffed Chicken Breast, Asparagus, Creamy Polenta, Tiramisu.

Thursday, March 29, 6:30 to 10

### **Spring Soup Workshop \$95 or 2 for \$175**

Make stock from scratch, then Asparagus and Fennel, Classic French Onion, Mexican Tortilla, White Bean & Sausage and Soupe au Pistou.

Saturday, March 31, 10 to 2

## **April Classes:**

### **Sunday English Roast \$95 or 2 for \$175**

Relaxing, restorative, comforting, and just plain good. What more to ask for on a Sunday afternoon. Roast Beef, Perfect Rosemary Roasted Potatoes, Carrots, Leeks and Brussels Sprouts, Horseradish Sauce, Onion Gravy, Yorkshire Pudding and Rhubarb Crumble with Custard.

Sunday, April 1, 12 to 3:30

### **An Indian Menu \$95 or 2 for \$175**

Spices can be scary! We de-mystify them and teach you all you need to know. Toast and grind your own Curry Powder, then make Cauliflower Pakora, Chicken Curry, Red Lentil Daal, Basmati Pilaf, Curried Peas, Mango Chutney & Raita. This class is open to 12 students.

Sunday, April 1, 5:30 to 9

### **Spring French Menu \$105 or 2 for \$190**

Leek and Roquefort Tart, Dijon-Crusted Rack of Lamb, Asparagus Vinaigrette, Herbed New Potatoes, Apple Tarte Tatin

Monday, April 2, 6:30 to 10

### **Spring Vegetable Workshop \$95 or 2 for \$175**

Green, green, green! Finally some color is back with the appearance of our first Spring friends. Whether you want to cook locally or just learn to cook, this class will teach you how to work with vegetables to get more of them in your repertoire. Properly cooked, vegetables are a dream. Learn good technique and interesting flavor combos to set you up for Spring's bounty that is just beginning.

Tuesday, April 3, 6:30 to 10

### **Knife Skills \$75**

The most important skill in the kitchen before heading to the stove—it'll change your life! Learn to slice and dice like a pro. We discuss which knives you really need, how to hold a knife, what it means to sharpen vs. hone and how to get the garlic smell (nice for a while but perhaps not the next day!) off your fingers! Menu: Gazpacho and fruit salad made from the fruits of your labor!

Wednesday, April 4, 6:30 to 9

### **Knife Skills \$75**

The most important skill in the kitchen before heading to the stove—it'll change your life! Learn to slice and dice like a pro. We discuss which knives you really need, how to hold a knife, what it means to sharpen vs. hone and how to get the garlic smell (nice for a while but perhaps not the next day!) off your fingers! Menu: Gazpacho and fruit salad made from the fruits of your labor!

Monday, April 9, 6:30 to 9

### **A Fish Menu \$95 or 2 for \$175**

Refine your skills with this meal from the sea: Oysters Rockefeller, New England Fish Chowder, Seared Arctic Char with Lemon and Chive Beurre Blanc and, to finish, Cherry Clafoutis.

Tuesday, April 10, 6:30 to 10

### **Counter Intelligence (3 Classes) \$400 — take them together for a discount or join us for just one or two classes for \$140 each.**

Geared toward entertaining—learn to host your own delectable dinner parties! This 3-class series will teach you to make stock; butcher ducks, filet mignon and lamb; make advanced sauces; and work with herbs, spices and seasonings. Advanced desserts include soufflé, crème brûlée and fresh fruit tart. It's a lot cheaper than going out to dinner! Wine is paired with each course.

Wednesdays: April 11, 18 and 25, 6:30 to 10

April 11 Menu Highlights: Smokey Sweet Potato Soup, Filet Mignon, Sauce Béarnaise, Glazed Root Vegetables, Chocolate Soufflé.

April 18 Menu Highlights: Garlic Shrimp, Rack of Lamb with Port Sauce, Spinach Timbales, Scalloped Potatoes, Fresh Fruit Tart.

April 25 Menu Highlights: Seared Sea Scallops with Beurre Blanc, Meat Stock, Crispy Duck Breast with Tamarind Pan Sauce, Celery Root Puree, Crème Brûlée.

**Shop & Cook: Chinatown for Fish \$105 or 2 for \$190**

Too shy to buy at those amazing markets of Chinatown? No more! We meet in Chinatown to buy fish and groceries, then take our purchases back to the Camaje kitchen, where you learn to fillet, then sauté, poach, bake, and grill. We'll then sit down to the amazing meal we've made in this comprehensive class.

Saturday, April 14, 10 to 3

**Sushi Basics \$95 or 2 for \$175**

You love to eat it, now make it yourself! Learn the necessary ingredients and equipment, where to buy it and then roll, roll, roll! This class is open to 12 students.

Saturday, April 14, 4 to 6:30

**Weeknight Dinners on Sunday—a Bargain! \$105 or 2 for \$190**

12 healthy recipes that can be cooked in less than 30 minutes. Each recipe comes with adaptations—so you end up taking home at least 24! Cooking basics and knife skills are part of the package. This class is open to 12 students. Come hungry!

Sunday, April 15, 5:30 to 9

**A Taste of Cuba \$95 or 2 for \$175**

Avocado Salad, Tostones with Cilantro Mojo, Black Bean Soup, Picadillo, Rice and Beans, Flan, and, of course, Mojitos!

Monday, April 16, 6:30 to 10

**Tapas to Tempt \$95 or 2 for \$175**

Lots of delicious small plates! What better way to eat? We'll make Albondigas, Garlic Shrimp, Chorizo in Red Wine, Sherried Mushrooms & more!

Tuesday, April 17, 6:30 to 10

**Counter Intelligence — Lesson 2 (see April 11) \$140**

Menu Highlights: Garlic Shrimp, Rack of Lamb with Port Sauce, Spinach Timbales, Scalloped Potatoes, Fresh Fruit Tart.

Wednesday, April 18, 6:30 to 10

**Knife Skills \$75**

The most important skill in the kitchen before heading to the stove—it'll change your life! Learn to slice and dice like a pro. We discuss which knives you really need, how to hold a knife, what it means to sharpen vs. hone and how to get the garlic smell (nice for a while but perhaps not the next day!) off your fingers! Menu: Gazpacho and fruit salad made from the fruits of your labor!

Thursday, April 19, 6:30 to 9

**Shop & Cook: Union Square Farmers' Market \$105 or 2 for \$190**

We wend our way through NYC's most famous Greenmarket, identifying the various local vegetables and fruits, learn how to pick them, then return to CAMAJE and learn how to cook it all! The seasonal menu—to be determined on the day—is largely vegetarian; we often serve fish or meat as a main protein.

Saturday, April 21, 10 to 3

**Sunday English Roast \$95 or 2 for \$175**

Relaxing, restorative, comforting, and just plain good. What more to ask for on a Sunday afternoon. Roast Beef, Perfect Rosemary Roasted Potatoes, Carrots, Leeks and Brussels Sprouts, Horseradish Sauce, Onion Gravy, Yorkshire Pudding and Rhubarb Crumble with Custard.

Sunday, April 22, 12 to 3:30

**Earth Day: Getting More Greens in Your Life, Easy Recipes to Make You Live Forever \$95 or 2 for \$175**

Green, green, green! Finally some color is back with the appearance of our first Spring friends. Whether you want to cook locally or just learn to cook, this class will teach you how to work with vegetables to get more of them in your repertoire. Properly cooked, vegetables are a dream. Learn good technique and interesting flavor combos to set you up for Spring's bounty that is just beginning.

Sunday, April 22, 5:30 to 9

**Sushi Basics \$95 or 2 for \$175**

You love to eat it, now make it yourself! Learn the necessary ingredients and equipment, where to buy it and then roll, roll, roll! This class is open to 12 students.

Monday, April 23, 6:30 to 9

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

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

Tuesday, April 24, 6:30 to 10

**Counter Intelligence — Lesson 3 (see April 11) \$140**

Menu Highlights: Seared Sea Scallops with Beurre Blanc, Meat Stock, Crispy Duck Breast with Tamarind Pan Sauce, Celery Root Puree, Crème Brûlée.

Wednesday, April 25, 6:30 to 10

**Shop & Cook: Chinatown for Fish \$105 or 2 for \$190**

Too shy to buy at those amazing markets of Chinatown? No more! We meet in Chinatown to buy fish and groceries, then take our purchases back to the Camaje kitchen, where you learn to fillet, then sauté, poach, bake, and grill. We'll then sit down to the amazing meal we've made in this comprehensive class.

Saturday, April 28, 10 to 3

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

Saffron Risotto Cakes, Olive-Rosemary Crusted Rack of Lamb, Garlic-Sautéed Spinach, Roasted Tomatoes, Panna Cotta.

Monday, April 30, 6:30 to 10