

CAMAJE Cooking Classes WINTER 2010

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.

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.

Mondays: January 25 & February 1, 8, 6:30 to 10

Tuesdays: March 23, 30 & April 6, 6:30 to 10

\$325

January Classes:

Weeknight Dinners \$95 or 2 for \$175

Quick healthful dinners to beat the clock. Menu changes seasonally.

Monday, January 4, 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, January 6, 6:30 to 9

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

Refine your skills with this menu from the sea: Oysters Rockefeller, New England Fish Chowder, Seared Artic Char with Lemon and Chive Butter Sauce and, to finish, Cherry Clafoutis.

Saturday, January 9, 10 to 2

Winter One-Pots \$95 or 2 for \$175

Moroccan Chicken Tagine, Arroz con Pollo, Argentinean Shepherds Pie, Tuscan Bean & Sausage Soup, Roasted Cauliflower Soup

Monday, January 11, 6:30 to 10

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, January 12, 6:30 to 10

Braising and Stewing \$95 or 2 people for \$175

Hunker down and get ready for winter cooking. We'll make Coq au Vin, Lamb Tagine, Braised Pork Chops, and a selection of braised vegetables.

Saturday, January 16, 10 to 2

Weeknight Dinners \$95 or 2 for \$175

Our Sunday night weeknight dinners are geared to preparing speedy, healthy meals that can be made in advance for the busy week ahead. Menu changes seasonally.

Sunday, January 17, 5:30 to 9

Martin Luther King Jr./Inauguration Menu \$95 or 2 for \$175

Fried Chicken, Collard Greens, Black Eyed Peas, Shrimp & Grits & Pecan Pie

Monday, January 18, 6:30 to 10

Tasting: Spanish Wine, Tapas and Cheese \$65

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

Wednesday, January 20, 6:30 to 8:30

Indian Vegetarian \$95 or 2 for \$175

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

Saturday, January 23, 10 to 2

Cooking Confidence (3 classes) \$325

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:

September 15, 22 and 29, 6:30 to 10

Mondays: January 25 & February 1, 8, 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.

Tuesday, January 26, 6:30 to 9

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

Master the most widely used technique in cooking. We create a fabulous meal based entirely on sautéing: 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, January 28, 6:30 to 9

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

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

Saturday, January 30, 10 to 2

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.

Sunday, January 31, 5:30 to 8

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.

February Classes:

Weeknight Dinners \$95 or 2 for \$175

Quick healthful dinners to beat the clock. Menu changes seasonally.

Tuesday, February 2, 6:30 to 10

A Menu for Valentine's Day 1 \$105 or 2 for \$190

Three-Cheese Soufflé, Rack of Lamb with Port Sauce, Vegetable Timbales, Rosemary Potatoes & Coeurs à la Crème

Wednesday, February 3, 6:30 to 10

A Menu for Valentine's Day 2 \$105 or 2 for \$190

Oysters Mignonette, Filet Mignon with Wild Mushroom Cognac Sauce, Haricots Verts, Pommes Anna & Chocolate Soufflé

Thursday, February 4, 6:30 to 10

Comfort Desserts \$95 or 2 for \$175

Boston Cream Pie, Peanut Butter Pie, Homemade Chocolate Pudding, Lemon Meringue Pie, Rice Pudding and Coconut Cream Pie.

Sunday, February 7, 5 to 9

A Menu for Valentine's Day 2 \$105 or 2 for \$190

Oysters Mignonette, Filet Mignon with Wild Mushroom Cognac Sauce, Haricots Verts, Pommes Anna & Chocolate Soufflé

Tuesday, February 9, 6:30 to 10

A Menu for Valentine's Day 3 \$105 or 2 for \$190

Oysters Mignonette, Black Sea Bass en Papillote with Aromatics, Braised Leeks, Raclette Potatoes & Crème Brûlée

Wednesday, February 10, 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, February 11, 6:30 to 9

Tasting Menu: Aphrodisiacs \$105 or 2 for \$190

Champagne with Oysters & Caviar, Figs with Prosciutto & Gorgonzola, Truffled Fettuccine, Filet Mignon with Foie Gras, Port with Chocolate-Espresso Pots de Crème. Each course will have an accompanying wine. This is not a hands-on cooking class. Dietary requests will be accommodated.

Friday, February 12, 6:30 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, February 16, 6:30 to 9

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

Learn simple, healthful fish recipes and fear cooking fish no more! Mussels Marinière, Scallops with White Wine and Shallots, Mustard-Crusted Salmon, Miso-Glazed Cod and more!

Wednesday, February 17, 6:30 to 10

Tasting: Spanish Wine, Tapas and Cheese \$65

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

Thursday, February 18, 6:30 to 8:30

Sushi Basics \$95 or 2 for \$175

You love to eat it, now make it yourself!

Saturday, February 20, 10 to 12:30

Weeknight Dinners \$95 or 2 for \$175

Our Sunday night weeknight dinners are geared to preparing speedy, healthy meals that can be made in advance for the busy week ahead. Menu changes seasonally.

Sunday, February 21, 5:30 to 9

A Winter Game Menu \$95 or 2 for \$175

Spice-Crusted Quail with Mixed Greens, Seared Duck Breast with Tamarind Sauce, Balsamic Glazed Shallots, French Lentils and Molten Chocolate Cake.

Tuesday, February 23, 6:30 to 10

Tasting: Winter Wine Warmers \$65

Thursday, February 25, 6:30 to 8:30

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

Create spice blends, then make Cauliflower Pakora, Lentil Daal, Basmati Pilaf, Curried Peas, Mango Chutney and more!

Saturday, February 27, 10 to 2

A Mexican Table \$95 or 2 for \$175

Salsa & Guacamole, Fish Tacos, Tortilla Soup, Chicken Mole, Chipotle Beans & Rice and Tres Leches Cake

Sunday, February 28, 5:30 to 9

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.

March Classes:

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

Albondigas, Garlic Shrimp, Chorizo, Sherried Mushrooms & more...

Monday, March 1, 6:30 to 10

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

French Onion Soup, Salade Verte, Hanger Steak, Roasted Potatoes, Creamed Spinach and Chocolate Soufflé

Wednesday, March 3, 6:30 to 10

Tasting: Inexpensive Italian Reds \$65

Taste 8 favorites from lesser known areas that are great bangs for the buck! Paired with hors d'oeuvre.

Thursday, March 4, 6:30 to 8:30

A Spring Menu \$105 or 2 for \$190

Leek and Roquefort Tart, Dijon-Crusted Rack of Lamb, Roasted Asparagus, New Potatoes Niçoise, Tarte Tatin

Tuesday, March 9, 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, March 10, 6:30 to 9

Serious Chocolate \$95 or 2 for \$175

Molten Chocolate Cake, Chocolate Soufflé, Chocolate Crème Brûlée, Truffles and more.

Saturday, March 13, 10 to 2

Weeknight Dinners \$95 or 2 for \$175

Our Sunday night weeknight dinners are geared to preparing speedy, healthy meals that can be made in advance for the busy week ahead. Menu changes seasonally.

Sunday, March 14, 5:30 to 9

Vegetarian Thai Menu \$95 or 2 for \$175

Tom Ka Gai, Tofu & Veggie Satay, Tempeh Green Curry, Coconut Rice, Cucumber & Tomato Salad, Coconut Tapioca Pudding

Monday, March 15, 6:30 to 10

Tasting: Pinot Noir from Around the World \$65

Taste your way through 8 and discover why so many wine lovers covet this grape. Paired with hors d'oeuvre.

Thursday, March 18, 6:30 to 8:30

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

Meet in Chinatown, buy fish, learn to fillet & shell, steam and grill, and more in this comprehensive class.

Saturday, March 20, 10 to 3

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.

Monday, March 22, 6:30 to 10

Cooking Confidence (3 classes) \$325

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: March 23, 30 & April 6, 6:30 to 10

Quick Elegant Italian \$95 or 2 for \$175

Polenta with Wild Mushrooms & Sausage, Chicken Marsala, Roasted Broccoli Rabe, and Roasted Fruit with Mascarpone

Wednesday, March 24, 6:30 to 10

Bistro Desserts \$95 or 2 for \$175

Molten Chocolate Cake, Crème Brûlée, Tarte Tatin, Tiramisu and Crêpes!

Saturday, March 27, 10 to 2

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, March 29, 6:30 to 9

April Classes:

Spring Italian Menu \$95 or 2 for \$175

Seafood Soup with Saffron, Goat Cheese & Herb Stuffed Chicken Breast, Roasted Potatoes, Balsamic Glazed Onions, Roasted Asparagus and Tiramisu

Thursday, April 1, 6:30 to 10

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

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

Saturday, April 3, 10 to 2

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

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

Monday, April 5, 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, April 7, 6:30 to 9

Serious Chocolate \$95 or 2 for \$175

Molten Chocolate Cake, Chocolate Soufflé, Chocolate Crème Brûlée, Truffles and more.

Saturday, April 10, 10 to 2

Weeknight Dinners \$95 or 2 for \$175

Our Sunday night weeknight dinners are geared to preparing speedy, healthy meals that can be made in advance for the busy week ahead. Menu changes seasonally.

Sunday, April 11, 5:30 to 9

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

Quick healthful dinners to beat the clock. Menu changes seasonally.

Monday, April 12, 6:30 to 10

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

Refine your skills with this menu from the sea: Oysters Rockefeller, New England Fish Chowder, Seared Artic Char with Lemon and Chive Butter Sauce and, to finish, Cherry Clafoutis.

Tuesday, April 13, 6:30 to 10

Tasting: Italian Wine, Mezze and Cheese \$65

Sip some of our favorites paired with mezze and Italian cheese.

Thursday, April 15, 6:30 to 8:30

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

Meet in Chinatown, buy fish, learn to fillet & shell, steam and grill, and more in this comprehensive class.

Saturday, April 17, 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, April 19, 6:30 to 9

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

Green Market Menu: Green Goddess Soup, Pork Chops in Green Sauce, Sautéed Spring Greens, Baby Green Salad and Key Lime Pie

Tuesday, April 20, 6:30 to 10

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

Saturday, April 24, 10 to 2

Weeknight Dinners \$95 or 2 for \$175

Our Sunday night weeknight dinners are geared to preparing speedy, healthy meals that can be made in advance for the busy week ahead. Menu changes seasonally.

Sunday, April 25, 5:30 to 9

Sushi Basics \$95 or 2 for \$175

You love to eat it, now make it yourself!

Monday, April 26, 6:30 to 9

Tasting: Shiraz/Syrah \$65

Eight greats from around the world, from the Rhône Valley to the US to Australia, taste how this fine grape changes. Wines are paired with appetizers and cheese.

Thursday, April 29, 6:30 to 8:30

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