

# CAMAJE COOKING CLASSES SPRING & SUMMER 2011

Go to [www.camaje.com/cookingclasses.html](http://www.camaje.com/cookingclasses.html) to register.

There is a firm *one-week* cancellation policy for all classes; feel free to email us and we will try to find a replacement from the waitlist, or send a friend. Most of our hands-on classes are limited to no more than 8 students and fill quickly. Tastings are limited to 12.

## 3 – CLASS SERIES

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.

Tuesdays: May 24, 31 & June 7, 6:30 to 10

Mondays: July 11, 18 & 25 6:30 to 10

## **APRIL CLASSES**

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 3, 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 4, 6:30 to 10

Knife Skills \$65

The most important skill in the kitchen before you head to the stove—it'll change your life! Learn to slice and dice like a pro. Gazpacho and fruit salad made from the fruits of your labor!

Tuesday, April 5, 6:30 to 9

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, April 9, 10 to 2

Weeknight Dinners on Sunday—*a Bargain!* \$95 or 2 for \$175

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 10, 5:30 to 10

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 12, 6:30 to 10

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

Too shy to buy fish 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, sauté, poach, roast and grill. We'll then sit down to the fantastic meal we've made in this comprehensive class.

Saturday, April 16, 10 to 3

Weeknight Dinners on Sunday—a *Bargain!* \$95 or 2 for \$175

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 17, 5:30 to 10

Knife Skills \$65

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. Gazpacho and fruit salad made from the fruits of your labor!

Monday, April 18, 6:30 to 9

Knife Skills \$65

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. Gazpacho and fruit salad made from the fruits of your labor!

Wednesday, April 20, 6:30 to 9

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

Too shy to buy fish 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, sauté, poach, roast and grill. We'll then sit down to the fantastic meal we've made in this comprehensive class.

Saturday, April 23, 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.

Monday, April 25, 6:30 to 9

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

Southeast Asian spices and ingredients can be daunting – lemongrass, Kaffir lime leaves, galangal, palm sugar, fish sauce, curry paste and more. We'll teach you all you need to know to prepare authentic Thai food: Tom Ka Gai, Chicken Satay, Chicken Green Curry, Coconut Rice, Pad Thai, Cucumber Salad and Coconut Tapioca Pudding

Tuesday, April 26, 6:30 to 10

Knife Skills \$65

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. Gazpacho and fruit salad made from the fruits of your labor!

Wednesday, April 27, 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, then make Cauliflower Pakora, Lentil Daal, Basmati Pilaf, Curried Peas, Spinach & Potato Samosas, Mango Chutney & Raita  
Saturday, April 30, 10 to 2

## MAY CLASSES

Weeknight Dinners on Sunday—a *Bargain!* \$95 or 2 for \$175

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, May 1, 5:30 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 Red Wine Sauce, Sautéed Potatoes, Garlic-Sautéed Spinach and Caramelized Pears. (Dietary restrictions can be accommodated if noted when registering.)

Monday May 2, 6:30 to 10

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

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

Tuesday, May 3, 6:30 to 10

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

Salsa & Guacamole, Home-Fried Tortilla Chips, Fish Tacos, Tortilla Soup, Chicken Mole, Chipotle Beans, Mexican Rice and Tres Leches Cake

Saturday, May 7, 10 to 2

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

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

Monday, May 9, 6:30 to 10

Knife Skills \$65

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. Gazpacho and fruit salad made from the fruits of your labor!

Tuesday, May 10, 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, May 14, 10 to 3

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, May 15, 5:30 to 9

Vietnamese Menu \$95 or 2 for \$175

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

Tuesday, May 23, 6:30 to 10

Cooking Confidence \$350 for 3 classes

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: May 24, 31 & June 7, 6:30 to 10

Knife Skills \$65

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. Gazpacho and fruit salad made from the fruits of your labor!

Wednesday, May 25, 6:30 to 9

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

Too shy to buy fish 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, sauté, poach, roast and grill. We'll then sit down to the fantastic meal we've made in this comprehensive class.

Saturday, May 28, 2 to 7

## **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

Wednesday, June 1, 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 Red Wine Sauce, Sautéed Potatoes, Garlic-Sautéed Spinach and Caramelized Pears. (Dietary restrictions can be accommodated if noted when registering.)

Thursday, June 2, 6:30 to 10

Knife Skills \$65

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. Gazpacho and fruit salad made from the fruits of your labor!

Monday, June 6, 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.

Wednesday, June 8, 6:30 to 9

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

Quick healthful dinners to beat the clock.

Thursday, June 9, 6:30 to 10

Shop & Cook: Chinatown \$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, sauté, poach, roast and grill. We'll then sit down to the fantastic meal we've made in this comprehensive class.

Saturday, June 11, 2 to 7

Best of Brunch \$95 or 2 for \$175

Master Hollandaise Sauce, Poached Eggs for Benedict, the Secret to Making a Perfect Omelette, Buttermilk Pancakes with Fruit Compote, Crème Brûlée Bread Pudding, and Sweet and Savory Crêpes!

Sunday, June 12, 10 to 2

Weeknight Dinners on Sunday—a *Bargain!* \$95 or 2 for \$175

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, June 12, 5:30 to 10

Spanish Table \$95 or 2 for \$175

Our favorite way to eat, lots of small bites packed with flavor. We make our favorite tapas (garlic shrimp, albondigas, roasted chickpeas, sherry mushrooms) but we don't stop there. We round out our menu with Paella à la Valenciana and of course flan for dessert.

Monday, June 13, 6:30 to 10

Grilling Technique \$95 or 2 for \$175

Get ready for summer and outdoor cooking! Learning the fine points of this technique make all the difference in successful grilling. We make Thai Chicken Satay, Chipotle-Grilled Shrimp, Spicy Soy-Sesame Tuna, Miso-Grilled Hanger Steak, Grilled Vegetables and Grilled Fruit for Dessert.

Tuesday, June 14, 6:30 to 10

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

Celebrate Dad with this hearty menu. Bring him along or consider it a dry run for when you cook for him on Father's Day: Garlic Shrimp with Mixed Greens, Grilled Hanger Steak with Wild Mushroom Sauce, Broccoli Rabe, Garlic Mash and Strawberry Shortcake.

Wednesday, June 15, 6:30 to 10

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

It's hard to go wrong with these flavors but let us show you the fine point of good technique as we make Garlic Shrimp with Mixed Greens, Grilled Arctic Char (think salmon), Zucchini Pappardelle, Tomatoes Stuffed with Farro and for dessert, Lemon Berry Trifle

Thursday, June 16, 6:30 to 10

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, June 18, 10 to 3

Moroccan Menu \$95 or 2 for \$175

*Celebrate Father's Day with us and master Moroccan Cuisine: 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.*

Sunday, June 19, 5:30 to 9

A Gluten Free Menu \$95 or 2 for \$175

Seared Sea Scallops with White Wine and Shallots served with Mixed Greens Vinaigrette, Quick Stock, Hanger Steak au Poivre, Garlic-Sautéed Spinach, Warm French Lentils, Lemon Mousse with Berries  
*Eating gluten-free needn't leave you feeling deprived. Eating food you've cooked from scratch is more healthy and satisfying, and gives you ultimate control. This class, open not only to gluten-free eaters, will discuss basic techniques for cooking well for yourself. In addition to our fabulous menu, we will make Quick Chicken Stock, that all-important ingredient that adds flavor and body without the horrible additives found in prepared broths and stocks. Clean cooking that you control is what good food is all about.*

Tuesday, June 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: Seared Sea Scallops with White Wine and Shallots, Pan-Seared Hanger Steak with Red Wine Sauce, Sautéed Potatoes, Garlic-Sautéed Spinach and Caramelized Pears. (Dietary restrictions can be accommodated if noted when registering.)

Wednesday, June 22, 6:30 to 10

Tasting: Sauvignon Blancs from Around the World \$65

Sip some of our favorite Sauvignon Blancs from around the world paired with sumptuous hors d'oeuvre and cheese.

Thursday, June 23, 6:30 to 8:30

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

Sunday, June 26, 5:30 to 9

Cooking with Fresh Herbs \$95 or 2 for \$175

Parsley, sage, rosemary and thyme. . . So the song goes, but that's just the beginning! Does it really matter if you use fresh herbs instead of dried? One word: ABSOLUTELY. Join us as we sniff and taste all the major herbs (we use 12 day-to-day in our kitchens), talk about how to store them and how not to waste the leftovers. We'll show you what to do with that big bunch of basil after you've used the 10 leaves for that one recipe you needed them for. We head to the kitchen to prepare a meal that shows how important these flavor-packed powerhouses are in the kitchen.

Monday, June 27, 6:30 to 10

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

Our favorite way to eat, lots of small bites packed with flavor. Albondigas with Saffron Almond Sauce, Garlic Shrimp, Chorizo in Red Wine, Sherried Mushrooms, Pan-Roasted Artichokes and more.

Tuesday, June 28, 6:30 to 10

Knife Skills \$65

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. Gazpacho and fruit salad made from the fruits of your labor!

Wednesday, June 29, 6:30 to 9

## **JULY CLASSES**

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

Southeast Asian spices and ingredients can be daunting – lemongrass, Kaffir lime leaves, galangal, palm sugar, fish sauce, curry paste and more. We'll teach you all you need to know to prepare authentic Thai food: Tom Ka Gai, Chicken Satay, Chicken Green Curry, Coconut Rice, Pad Thai, Cucumber Salad and Coconut Tapioca Pudding

Wednesday, July 6, 6:30 to 10

Summer Picnic Menu \$95 or 2 for \$175

Celebrate summer with this delicious menu: Middle-Eastern Chopped Salad, Marinated Flank Steak, Chipotle Corn on the Cob, Perfect Picnic Potato Salad, Not Run-of-the-Mill Coleslaw, and Longmeadow Blueberry Cake

Thursday, July 7, 6.30 to 10

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

Too shy to buy fish 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, sauté, poach, roast and grill. We'll then sit down to the fantastic meal we've made in this comprehensive class.

Saturday, July 9, 10 to 3

Weeknight Dinners on Sunday—a *Bargain!* \$95 or 2 for \$175

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, July 10, 5:30 to 10

Cooking Confidence \$350 for 3 classes

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: July 11, 18 & 25 6:30 to 10

A Gluten Free Menu \$95 or 2 for \$175

Seared Sea Scallops with White Wine and Shallots served with Mixed Greens Vinaigrette, Quick Stock, Hanger Steak au Poivre, Garlic-Sautéed Spinach, Warm French Lentils, Lemon Mousse with Berries

*Eating gluten-free needn't leave you feeling deprived. Eating food you've cooked from scratch is more healthy and satisfying, and gives you ultimate control. This class, open not only to gluten-free eaters, will discuss basic techniques for cooking well for yourself. In addition to our fabulous menu, we will make Quick Chicken Stock, that all-important ingredient that adds flavor and body without the horrible additives found in prepared broths and stocks. Clean cooking that you control is what good food is all about.*

Tuesday, July 12, 6:30 to 10

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

French Lentil Salad with Chèvre, Pissaladière (Provençale pizza), Bass Cooked in a Salt Crust, Pommes Anna, Vegetable Timbales, and Crêpes Suzette

Thursday, July 14, 6:30 to 10

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, July 16, 10 to 3

Good Grub \$95 or 2 for \$175

Seasonal, local food from the greenmarket and what to do with it. The menu is determined shortly before the class. Feel free to email with any dietary concerns. The menu will be largely vegetable-based.

Tuesday, July 19, 6:30 to 10

Knife Skills \$65

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. Gazpacho and fruit salad made from the fruits of your labor!

Wednesday, July 20, 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, July 21, 6:30 to 9

Summer Tapas Menu \$95 or 2 for \$175

Albondigas, Garlic Shrimp, Chorizo, Sherried Mushrooms, Scallops in Green Sauce, assorted cheeses and more...

Tuesday, July 26, 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 Red Wine Sauce, Sautéed Potatoes, Garlic-Sautéed Spinach and Caramelized Pears. (Dietary restrictions can be accommodated if noted when registering.)

Wednesday, July 27, 6:30 to 10

## **AUGUST CLASSES**

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

Quick healthful dinners to beat the clock.

Tuesday, August 2, 6:30 to 10

Knife Skills \$65

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. Gazpacho and fruit salad made from the fruits of your labor!

Wednesday, August 3, 6:30 to 9

### Good Grub \$95 or 2 for \$175

Seasonal, local food from the greenmarket and what to do with it. The menu is determined shortly before the class. Feel free to email with any dietary concerns. The menu will be largely vegetable-based.

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

### Knife Skills \$65

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. Gazpacho and fruit salad made from the fruits of your labor!

Thursday, August 11, 6:30 to 9

### Shop & Cook Summer Half-Day Fridays: 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.

Friday, August 12, 1 to 6

### Cooking with Fresh Herbs \$95 or 2 for \$175

Parsley, sage, rosemary and thyme. . . So the song goes, but that's just the beginning! Does it really matter if you use fresh herbs instead of dried? One word: ABSOLUTELY. Join us as we sniff and taste all the major herbs (we use 12 day-to-day in our kitchens), talk about how to store them and how not to waste the leftovers. We'll show you what to do with that big bunch of basil after you've used the 10 leaves for that one recipe you needed them for. We head to the kitchen to prepare a meal that shows how important these flavor-packed powerhouses are in the kitchen.

Monday, August 15, 6:30 to 10

### 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!

Tuesday, August 16, 6:30 to 9

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

Quick healthful dinners to beat the clock.

Wednesday, August 17, 6:30 to 10

### Shop & Cook Summer Half-Day Fridays: Chinatown \$105 or 2 for \$190

Too shy to buy fish 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, sauté, poach, roast and grill. We'll then sit down to the fantastic meal we've made in this comprehensive class.

Friday, August 19, 1 to 6

### A Gluten Free Menu \$95 or 2 for \$175

Seared Sea Scallops with White Wine and Shallots served with Mixed Greens Vinaigrette, Quick Stock, Hanger Steak au Poivre, Garlic-Sautéed Spinach, Warm French Lentils, Lemon Mousse with Berries  
*Eating gluten-free needn't leave you feeling deprived. Eating food you've cooked from scratch is more healthy and satisfying, and gives you ultimate control. This class, open not only to gluten-free eaters, will discuss basic techniques for cooking well for yourself. In addition to our fabulous menu, we will make*

*Quick Chicken Stock, that all-important ingredient that adds flavor and body without the horrible additives found in prepared broths and stocks. Clean cooking that you control is what good food is all about.*

Monday, August 22, 6:30 to 10

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

Seasonal, local food from the greenmarket cooked with Italian technique. The menu is determined shortly before the class. Feel free to email with any dietary concerns. The menu will be largely vegetable-based.

Wednesday, August 24, 6:30 to 10