

## DECEMBER 2010 COOKING CLASSES

### INTERNATIONAL HOLIDAY HORS'DOUEVER PARTY



Wednesday, December 1<sup>st</sup>  
6 PM

Recipes include: *Caribbean Coconut Shrimp with Pina Colada Rum Sauce; Mediterranean Fresh Spinach, Sun Dried Tomato and Feta Cheese Phyllo Pastry Purses; French Gruyere Swiss Cheese, Caramelized Onion and Bacon Palmier Pinwheel Pastries; Greek Baklava Triangle Strudel Bites.*  
\$65 per person

### TRIO OF CHEESEY ITALIAN DISHES

Thursday, December 2<sup>nd</sup>  
6 PM

Recipes include: *Classic Italian Fettuccini Alfredo with Homemade Fettuccini Pasta – homemade fresh fettuccini pasta topped with a creamy alfredo cheese sauce; Italian Fontina Cheese Fritters – fontina cheese lightly breaded in seasoned panko breadcrumbs, deep fried and served with Chianti wine onion marmalade; Italian Molten ‘Mac and Cheese’ al Forno – oven baked Italian macaroni and cheese with parmesan, gorgonzola, fontina and asiago cheese.*  
\$65 per person



### CHEF'S TABLE DECEMBER

Friday, December 3<sup>rd</sup>  
6 PM

Recipes Include: *Char Grilled Filet Mignon Steak with Ginger-Soy Reduction Sauce; Chinese Teriyaki Egg Noodles with Shitake Mushrooms and Bok Choy; Cucumber Wrapped Spicy Ahi Tuna Tartare with Enoki Mushrooms and Soy Sauce Drizzle; Chocolate Swiss Roll Cake with Peanut Butter Mousse and Chocolate-Vanilla Crunch Glaze.*  
\$75 per person

## GINGERBREAD HOUSE WORKSHOP



**Christmas is just around the corner, it's time to get in the kitchen, fire up the oven and get creative! What better way to let loose your inner baker and artist than by creating and decorating a gingerbread house! We'll spend the morning making gingerbread dough, cutting out our house pieces and baking them. While they are cooling we'll enjoy lunch. Directly after lunch we will let our inner artist's loose and assemble our gingerbread house masterpieces!**

Saturday, December 4<sup>th</sup>  
10 AM – 3 PM

Class includes:

- ~ make gingerbread dough
- ~ cut-out gingerbread house pieces
- ~ bake gingerbread house pieces
- ~ assemble and decorate gingerbread houses
  - ~ make royal icing
  - ~ learn how to create:
    - ~ window shutters
    - ~ icicles
  - ~ snow covered thatched roof
  - ~ cobblestone paths
  - ~ a candy skating pond
  - ~ strings of holiday lights
- ~ ice cream cone Christmas trees and more!

Extra: Melting Snowman Gingerbread Cookies  
– we'll create these cute holiday cookies with the extra gingerbread dough!

\$95 per person

## GOURMET PARIS

Wednesday, December 8<sup>th</sup>

6 PM

Recipes include: *Char Grilled Filet Mignon Steak au Poivre – char grilled beef tenderloin steak with French green peppercorn brandy sauce; Parisian Mashed Potatoes; Hot Crab and French Brie Dip with Lemon-Pepper Toast Points; Chocolate Swiss Roll Cake with Mocha Latte Crème and Vanilla-Chocolate Crunch Glaze.*

\$75 per person

## ELEGANT HOLIDAY ENTERTAINING – Beef Wellington

Thursday, December 9<sup>th</sup>

6 PM

**The holidays are the perfect time of year to spoil your guests with place settings of fine china, silver, crystal and heirloom serving pieces. This delicious make ahead menu filled with classical French cuisine will add the dining elegance for creating an entertaining extravaganza.**

Recipes include: *Individual Filet Mignon Beef Wellington with Merlot Wine Reduction Sauce; Wild Mushroom Ragu; Duchess Potatoes; French Three Onion Soup with Gruyere Swiss Cheese Croutons; Classic Crème Brulee with Caramelized Sugar Crust.*

\$75 per person

## AN EVENING IN TUSCANY

Friday, December 10<sup>th</sup>

6 PM

Recipes include: *Oven Roasted Tuscan Roasted Pork – herb encrusted pork tenderloin baked in baguette bread; Roasted Sage Potatoes in Extra Virgin Olive Oil; Artichoke Heart and Fontina Cheese Fondue with Char Grilled Italian Bread; Italian Cherry Walnut Cake with Amaretto Crunch Glaze.*

\$75 per person

## GIFT CERTIFICATES

More than a gift...a culinary adventure!

Perfect answer for any occasion... holidays, birthdays, bridal showers, weddings, anniversaries, employee thank you, house warming or 'just because'.

Use towards cooking classes or purchases from our gourmet cookware shop!

## HOLIDAY BAKING WITH YOUR KIDZ



**Hey Mom's, Dad's, Aunts, Uncles, Grandparents...this class is for you!  
You've asked for a cooking class that you can enjoy with your kids and get  
creative together in the kitchen so here it is...a real treat...holiday baking!**

Saturday, December 11<sup>th</sup>  
10 AM – 2:00 PM

Recipes include:

- ~ Chocolate Whoopie Pie Cookies with Peppermint-Vanilla Crème Filling
  - ~ Homemade Sugar Cookie Dough
- ~ Decorated Santa Sugar Cookies using a pastry decorating bag with star tip
  - ~ Vanilla Buttercream Frosting
  - ~ Star Sugar Cookies with Colored Decorating Sugar
  - ~ Melting Snowmen Sugar Cookies
    - ~ Royal Icing
- ~ Homemade Hot Chocolate with Peppermint Swizzle Sticks

\$110 per couple (one adult and one child), \$50 per each additional child

## CHRISTMAS IN NEW ENGLAND

Saturday, December 11<sup>th</sup>

6 PM

Recipes include: *Char Grilled Filet Mignon Steak with Classic Béarnaise Hollandaise Sauce; Butter Poached Lobster Mashed Potatoes; Wild Rice, Mushroom and Fresh Herb Soup with Toasted Walnut Oil Drizzle; Christmas Caramelized Fresh Cranberry-Pear Tarte Tatin.*

\$75 per person



## WINE COUNTRY FRANCE – French Riesling

Wednesday, December 15<sup>th</sup>

6 PM

Recipes include: *Oven Roasted Whole Turkey Breast with Artisan Herb Bread Stuffing and Riesling White Wine Gravy; Creamy Yukon Gold Mashed Potatoes; Oven Bake Brie Wheel with Wood Smoked Grapes and Char Grilled French Baguette Toasts; Twenty Layer Gingerbread Crepe Cake with Lemon-Riesling Mousse Crème Filling.*

\$75 per person

## DICKENS CHRISTMAS FARE – Prime Rib and Yorkshire Puddings

Thursday, December 16<sup>th</sup>

6 PM

**For an elegant and traditional Christmas dinner, this holiday menu offers both delicious fare and dramatic presentation. To complete the setting, don't forget the English Christmas Crackers for your holiday festivities!**

Recipes include: *Roasted Herb Encrusted Prime Rib Roast; Yorkshire Puddings with Caramelized Onion Gravy; Medley of Roasted Thyme Scented Winter Root Vegetables; Gingerbread Swiss Roll Cake with Lemon Crème Filling and Vanilla Crunch Glaze.*

\$75 per person

## ITALIAN CHRISTMAS

Friday, December 17<sup>th</sup>

6 PM

**It's Christmas in Italy, the crisp air is filled with the sound of bagpipes, ancient nativity scenes dot the towns, Christmas markets are alive with merriment and laughter, food stalls overflow with culinary delights – Buon Natale!**

Recipes include: *Roasted Pork Loin Roulade stuffed with Crimini Mushrooms and Pancetta with Marsala Sauce; Creamy Mashed Potatoes; Italian Butternut Squash Soup with Hazelnut Oil Drizzle; Italian Tiramisu – layers of moist café soaked ladyfinger cakes, orangecello mascarpone cream and cocoa.*

\$75 per person

## CHRISTMAS COOKIE ART WORKSHOP



**Join Chef Vincent this holiday season in the kitchen to create delicious holiday cookies in a variety of shapes, sizes and designs for a real WOW and festive holiday cookie showcase! A great Le Chat Gourmet class to gather with friends and family for this year's holiday cookie exchange!**

Saturday, December 18<sup>th</sup>  
10 AM – 3 PM

Techniques taught:

- ~ working with multi-colored royal icing ~ using a pastry decorating bag and tips
- ~ piping artistic designs with wet-on-wet and multidimensional techniques
- ~ decorating with edible glitter, colored decorator's sugars, jimmies, metallic dragees, nonpareils and more!

Recipes include:

- ~ Chocolate Mint Checkerboard Butter Cookies
  - ~ Chocolate Whoopie Pie Cookies with Vanilla-Mint Crème and Peppermint Snow Crunch
  - ~ Red and White Candy Cane Twist Butter Cookies
  - ~ Assorted Holiday Christmas Sugar Cookies (Santa's, reindeer, Christmas trees, candy canes, snowflakes)
    - ~ Royal Icing
- \$95 per person