

## SEPTEMBER 2010 COOKING CLASSES

BRITISH GASTROPUB – The Cotswold's

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

6 PM

**This menu is based on a fabulous meal I had at the 2005 National Pub of Year, The Howard Arms. Upon entering the pub, you are immediately met with a chalkboard hand written where all the ingredients have been "locally" sourced – brilliant! Outstanding food, service and the gorgeous English Cotswold's countryside for scenery, what more can one chef ask for – and they pull a pretty good pint of ale too!**

*Recipes include: Oven Roasted Chicken Breast with Lemon Thyme Herb Stuffing and Vine Ripened Tomato Bacon Sauce; Posh 'British Breakfast' Stacked Salad - layers of grilled portabella mushroom, goat cheese and Canadian style bacon with baby salad greens, cucumber slices tomato wedge and balsamic reduction vinaigrette; Warm Dark Chocolate Cake Wedge with Bailey's Crème Anglaise.*

\$65 per person

ITALIAN AUTUMN TABLE

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

6 PM

*Recipes include: Char Grilled Rib Eye Steak; Homemade Potato Gnocchi Pasta with a Light Gorgonzola Herb Sauce; Alder Wood Smoked Late Summer Tomato Tartare with Parmesan Crisp, Balsamic Reduction and Fresh Basil Oil Drizzle; Italian Chocolate Mocha Cake with Mascarpone Frosting and Fresh Berries.*

\$75 per person

CHEF'S TABLE SEPTEMBER



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

6 PM

*Recipes Include: Fried Crab Ravioli with Late Summer Sweet Corn Sauce and Fire Roasted Red Pepper Coulis – ravioli pasta filled with sweet crabmeat, mascarpone and herbs with late summer sweet corn sauce and fire roasted red pepper coulis; Late Summer Sweet Corn Soup with Butter Poached Lobster; Lemon Crème Brulee with Caramelized Sugar Crust.*

\$75 per person

## CANNING, FREEZING AND PICKLING WORKSHOP



### PRESERVING THE HARVEST

Here in the Midwest, our produce is amazing but fleeting; enjoy the flavors of summer all year long through canning, freezing and pickling. We'll introduce Ball canning equipment and hands-on techniques to create simple hot water bath canned goods and explain the details of home canning, freezing and pickling. Price includes all ingredients and jars for students to take home samples of each recipe made.

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

Class includes:

~ Canning Jars with your take home samples



Recipes include:

- ~ Blackberry Freezer Jam, freezing
- ~ Dill Pickle Spears, pickling and canning
- ~ Fresh Tomato Sauce, canning (great for winter chili, pasta sauce, etc.!)
- ~ Red Pepper Jelly, canning (great condiment with meats and cheeses)

\$95 per person

**"If we do not permit the earth to produce beauty and joy, it will in the end not produce food either." ~ Joseph Wood Krutch, naturalist (1893-1970)**

## CHICKEN IN EVERY POT!



Wednesday, September 22<sup>nd</sup>  
6 PM

Recipes include: *Old Fashioned Chicken and Dumplings; Taste of Trinidad - Trinidad Chicken Curry – fall of the bone tender chicken slow cooked with Trinidad spices, onions, tomatoes, garlic, fresh herbs and chiles; Spanish Chicken Basquaise – tender chicken slow cooked with tomatoes, red bell peppers, fresh herbs, garlic, onions and smoky paprika; All Served with The Ultimate Comfort Food – Creamy Mashed Potatoes.*

\$65 per person



## SPANISH TAPAS

Thursday, September 23<sup>rd</sup>  
6 PM

Recipes include: *Char Grilled Chile-Lime Marinated Chicken and Chorizo Skewers with Garlic Aioli; Sautéed Garlic Shrimp with Fresh Lime Crema Dipping Sauce; Spanish Manchego Cheese and Potato Croquettes with Pimentón Sour Cream Drizzle; Prosciutto Wrapped Blue Cheese Stuffed Figs with Balsamic-Honey Drizzle.*

\$65 per person

## LATE SUMMER TUSCAN DINNER

Friday, September 24<sup>th</sup>  
6 PM

Recipes include: *Prosciutto Wrapped Pork Tenderloin Medallions with a Light Tuscan Pecorino Romano Sauce and Autumn Pear Bruinoise; Italian Pinot Grigio Onion Soup with Garlic Rubbed Croutons; Italian Limoncello Cake with Vanilla-Crunch Glaze and Fresh Raspberries.*

\$75 per person

**JUNIOR CHEFS ARE YOU READY FOR SOME FOOTBALL! – kids ages 8 -16**



Saturday, September 25<sup>th</sup>

10 AM – 1 PM

Recipes include: *Game Day 'Hotdog' Sugar Cookies – looks like a hotdog but it's really a cookie!; Chocolate 'football' Cupcakes with Chocolate Buttercream Frosting; Cracker Jack-Style Caramel Popcorn.*

\$50 per person

**WINE COUNTRY NAPA VALLEY – Napa Valley, California Chardonnay**

Saturday, September 25<sup>th</sup>

6 PM

Recipes include: *Char Grilled Rib Eye Steak with Creamy Blue Cheese Chardonnay Sauce; Oak Wood Smoked Mashed Potatoes; Late Summer Sweet Corn and Sundried Tomato Chowder with Goat Cheese Fresh Herb Toast; Lemon-Chardonnay Sorbet in a Fresh Lemon Cup.*

\$75 per person



**CLASSIC DISHES OF NORTHERN INDIA**

Wednesday, September 29<sup>th</sup>

6 PM

**Join Le Chat Gourmet on a culinary adventure of Northern India! We'll use a traditional pestle and mortar to create an amazing array of fresh ground spices, cook over an open fire to give our eggplant dish spectacular flavor and texture and finish our meal with a refreshing cool mango lassi...producing delicious, perfectly balanced northern India dishes of spice, texture and flavor.**

Recipes include: *Chicken Tikka Masala – grilled cubes of yogurt and Indian spice marinated chicken breast with a cumin-scented tomato sauce; Pyramid of Basmati Rice; Char Grilled Pita Flatbread with Fire Roasted Eggplant, Tomato, Red Onion, Chile and Fresh Herb Purée; Fresh Mango Lassi Yogurt Ice Cream.*

\$65 per person

## CHEF'S AUTUMN TABLE



Thursday, September 30<sup>th</sup>  
6 PM

Recipes include: *Roasted Maple Leaf Farms Duck Breast stuffed with Fall Apples and Chestnuts; French Calvados Brandy Sauce; Oak Wood Smoked Mash Potatoes; Autumn Roasted Butternut Squash Soup with Gingered Crème Drizzle; Chocolate Café Mocha Crème Brulee with Caramelized Brown Sugar Crust.*  
\$75 per person

### LET US HOST YOUR NEXT PARTY!

Le Chat Gourmet is available for private holiday cooking parties.  
Great for office parties or family gathering!  
Call us at 517.663.7322 for details and dates.

### 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!