

What's Cooking



April Calendar

Lunch 'n Learn Demonstrations

These noon-hour weekday classes include a light lunch, a demonstration lesson on how to make the dishes you are served, and the featured recipe sheets.

Sustainable Seafood

Our chef instructor will demonstrate how to prepare seafood caught with sustainable practices that won't break the bank. Some of the items you'll be sampling will include: albacore tuna crudo, mussels in a pistou broth, and pickerel with lemon herb compound butter.

Thursday, April 6 or Friday, April 7; 12 – 1 p.m. \$25

Easter Brunch

For our Easter menu we will be serving fresh and flavourful dishes using classic ingredients like asparagus and eggs, perfect for a midday feast. Learn how to make traditional braided bread with freshly churned butter.

Thursday, April 13; 12 – 1 p.m. \$25

Vietnamese Street Food

Explore the rich, flavourful food from the streets of Vietnam; our chef instructor will walk you through how to make Bánh Xèo – savoury Vietnamese crêpes, Bún bò Huế, and Vietnamese spicy lemongrass noodle soup.

Thursday, April 20 or Friday, April 21; 12 – 1 p.m. \$25

Mid-Week Feast



From sides to dessert, our chef instructor will show you how you can turn a roasted chicken dinner into a mid-week feast for the family. Learn how to perfectly roast a chicken and how to prepare a fresh and light salad to balance roasted potatoes. Last, but not least, a dessert that is a snap to whip up!

Friday, April 28; 12 – 1 p.m. \$25

April Calendar

Evening and Weekend Classes

Depending on the class selected, the class will either be a demonstration only or a combination of demonstration and hands-on. Food & beverages are served at each class. Copies of the featured recipes will be distributed.

*  demonstration class  hands-on class

Hands-On: Southern Italian

Learn to create authentic Italian dishes with the finest flavours of the southern region of Italy. We'll be making margarita pizza and culurgiones—ravioli stuffed with potato, mint and pecorino—a traditional recipe from Sardinia.

Saturday, April 1; 10 a.m. – 12 p.m. \$75

Chef's Table: Asian-Inspired Seafood

Explore the diverse flavours of Asian cuisine with fresh seafood dishes. On the menu: oysters with pickled ginger mignonette, tuna tataki, seared scallops and a main course of salmon with cucumber, avocado and a soy vinaigrette.

Saturday, April 1; 6:30 – 9 p.m. \$95

Hands-On: Easter Brunch

Practice braiding techniques for traditional Easter breads before learning how to make beautiful baked eggs and a maitaise sauce to accompany asparagus. Everything you will need to make a traditional Easter feast!

Thursday, April 6; 6 – 8 p.m. \$75

Hands-On: Thai

Discover the sweet and salty flavours of Thai cuisine as you prepare a chicken and cashew stir-fry. Learn tricks to prevent overcooking your chicken and develop your knife skills while creating a crunchy papaya salad.

Saturday, April 8; 3 – 5 p.m. \$75

Hands-On: Southwestern

Known for using a mix of different spices and kicking things up a bit, our chef instructors will show how to add southwestern flavours to your meals. Join us as we make a smoky corn and black bean soup with fresh cheese biscuits for dipping. Top off your soup with the perfect condiment—salsa verde!

Thursday, April 20; 6 – 8 p.m. \$75

Chef's Table: Spring into Tuscany

Inspired by the simple and fresh principles of Tuscan cuisine, we will be creating dishes that exemplify one of Italy's richest culinary regions. To start our multi-course dinner, zucchini, orange and pecorino salad and truffle white asparagus. Our main course will feature pasta fagioli with fresh fennel and sausage.

Saturday, April 22; 6:30 – 9 p.m. \$95

Hands-On: Chocolate Lovers

A fun class for all the chocoholics out there to indulge your sweet tooth! Learn how to make brown butter chocolate chip blondies, hand-rolled chocolate truffles with an assortment of different toppings and a simple chocolate bark.

Saturday, April 29; 10 a.m. – 12 p.m. \$75

Hands-On: Quick Easy Breads

Who doesn't love freshly baked goods? Learn how quick and easy it can be to make scrumptious home-baked goods. Our chef instructors will show you how to make monkey bread. Learn how to roll sticky cinnamon buns with a delicious frosting.

Saturday, April 29; 3 – 5 p.m. \$75

CORPORATE TEAM BUILDING / PRIVATE GROUP BOOKINGS / KIDS BIRTHDAY PARTIES

Contact us at (403) 245-7630 or visit our website for additional details.