

What's Cooking



June 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.

Cuban Street Food

Try our take on a Cobbana Salad with mixed greens, avocado, chickpeas, grilled pineapple, black beans, tomatoes and manchego cheese. Then dive into guava pulled pork taquitos over a bed of mango and cabbage coleslaw. On the side will be Havana corn on the cob dusted with cheese and Cuban spices. For dessert we'll be serving a rum caramel soaked cake.

Thursday, June 1 or Friday, June 2; 12 – 1 p.m. \$25

Spring Soups

Spring has sprung and with it a fresh crop of fresh flavours! We'll be serving a variety of soups that each highlight the vibrant vegetables popping out of the ground. Come taste our velvety asparagus soup, our creamy spring pea and leek soup with mint croutons and a hearty bean and kale soup for those chillier spring days.

Thursday, June 8 or Friday, June 9; 12 – 1 p.m. \$25

Father's Day Favourites

Thank your father for all he has done by preparing his favourite treats! We'll show you how make perfect pretzel bites with a house-made mustard for dipping and how to make fall-off-the-bone ribs. To indulge his sweet tooth we'll other have caramel cinnamon buns.

Thursday, June 15 or Friday, June 16; 12 – 1 p.m. \$25

Ultimate BBQ Feast

We'll be firing up the grill for an epic barbecue feast. To get started, we have a grilled corn and vegetable salad next chow down on our main course of braised brisket sandwiches. For dessert, there'll be a grilled apple dessert served with a bourbon caramel sauce and vanilla bean ice cream.

Thursday, June 22 or Friday, June 23; 12 – 1 p.m. \$25

Happy Birthday Canada!

Canada is turning 150 this year, so we've prepared an epic menu featuring Canadian classics while also highlighting the amazing produce of Alberta. Enjoy a summer squash salad, a smoked meat sandwich and a heavenly peach cobbler.

Thursday, June 29; 12 – 1 p.m. \$25

SPECIAL EVENT – Father's Day Grilling Class

Our annual Father's Day grilling class is always a hit. Treat dad to a hands-on barbecue extravaganza.

Friday, June 16; 5:30 – 8:00 p.m. or

Saturday, June 17; 12:00 – 2:30 p.m. or 4:00 – 6:30 p.m. \$75

Location: Crowfoot Operations Centre - 500 Crowfoot Crescent NW

June 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

SPECIAL EVENT: Seafood & Bubbles with Eric Giesbrecht

We are thrilled to host Eric Giesbrecht, Calgary's "oyster man," from Meta4 Foods to show us how to shuck nature's jewel of the ocean: oysters! We will have plenty of fresh seafood and a selection of oysters to pair with celebratory bubble because, why not!

Friday, June 2; 5 – 7:30 p.m. \$75

Hands-On: Spanish Tapas

Small plates, big flavour! Learn how to create authentic Spanish tapas! Get hands-on experience assembling various tapas as our chef instructors take you through making prosciutto-wrapped plums, cheese croquettes and marinated fried calamari.

Thursday, June 8; 6 – 8:00 p.m. \$75

Chef's Table: A Tribute to Anne-Sophie Pic

This 3-Michelin starred chef is an inspiration to females all over the world. She is a 3rd generation chef/restaurateur and has quite a story to tell! Her plates have a simplicity and femininity to them that makes them not only unique but incredibly beautiful. This menu is based on her classics and we are excited to share them with you!

Saturday, June 10; 6:30 – 9 p.m. \$95

Hands-On: Get Ready to Grill

With summer just around the corner, it's time to get ready to grill, but before you turn on your BBQ you need to get a few items ready! Join us as we prepare bacon and chorizo-wrapped pork tenderloin, a chunky chimichurri sauce, and strawberry buttermilk tarts—all to take home.

Thursday, June 22; 6 – 8:00 p.m. \$75

Hands-On: A Better Breakfast

Come and learn some easy make-ahead ways to improve your breakfast for your family. We will be making pancake mix, flavoured syrup, fruit compote and we'll show you the best way to cook bacon at home for a crowd.

Saturday, June 24; 10 a.m. – 12 p.m. \$75

Hands-On: Hand Pies

Have you ever noticed how universal hand pies are? Almost every cuisine has their take on them, so we've narrowed down a few of our favourite to show you how to make the best pies from around the world. Learn how to make British pastries, Jamaican patties and empanadas!

Saturday, June 24; 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.