

What's Cooking



May 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.

Little Italy

Step into our kitchen to explore how Italian cuisine has been influenced by American ingredients and kitchens. When we think of Italian dishes, we think of Chicken Parmesan and Italian Wedding Soup, but these are actually Italian-American recipes. Learn how to make these dishes and other classics from this hybrid cuisine.

Thursday, May 4; 12 – 1 p.m. \$25

Street Food of Route 66

From Oklahoma through New Mexico to California, American street food is changing American cuisine. Without moving from your seat, you'll get to try popcorn shrimp Po' Boys, Mexican street corn and even waffles on a stick—because everything tastes better on a stick!

Thursday, May 11; 12 – 1 p.m. \$25

Middle Eastern

Taste your way through the rich and vibrant spices that have come to influence Middle eastern cuisine. Learn how to make mezze-style dishes including baba ghanoush, falafels, tabbouleh and chicken kabobs. For dessert we have delicious lokma, a sweet fried dough.

Thursday, May 18; 12 – 1 p.m. \$25

Burgers

You better bring a bib! We'll be grilling up juicy burgers while demonstrating how to make patties with the perfect fat ratio. A true burger connoisseur knows that a great burger is only as good as it's accompanying ingredients so we'll show you how to make homemade red pepper relish, marinated cucumbers, and chickpea fries.

Thursday, May 25 or Friday, May 26; 12 – 1 p.m. \$25

SCHOOL HOLIDAYS - KIDS CAMPS FOR AGES 9 to 12

BAKING – IT'S A SCIENCE

Never suffer from another baking fail again! Being exact in your baking is key to your success, but why? We'll show you why measuring is so important as we make a medley of delicious homemade breads, cookies and even peach pop pies.

Friday, May 19; 9 a.m. – 4 p.m. \$70

May 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: Modern Brunch

Learn how to create a unique brunch menu by diving right in with the chef instructor to create your next holiday brunch menu. Highlights will include a stuffed French toast, a chorizo and mushroom frittata with a homemade salsa and then a citrus herb and honey crema drizzle.

Saturday, May 6; 10 a.m. – 12 p.m. \$75

Chef's Table: Classic French

Come savour the foods of France! From delectable soft and hard cheeses, meats and seafood. Our chef instructor will be using a classic French specialty, consommé, to add rich flavour to the menu. Save room for dessert as a there will be a variety of options including fluffy French pastries.

Saturday, May 6; 6:30 – 9 p.m. \$95

Hands-On: Vietnamese

Learn how to prep, cut, slice and dice like a professional chef as you assemble fresh salad rolls. We'll show you the trick to building the perfect roll – without tearing your rice wrapper. Next we'll be making mouth-watering pork dumplings that you'll be able to take home!

Saturday, May 27; 10 a.m. – 12 p.m. \$75

Chef's Table: European Bistro

Innovative, flavourful cuisine inspired by the best bistros throughout Europe. Highlights from the menu include comté ravioli with sweet potato, white grapes and walnuts, and a main course of seared duck breast with roasted apples, purple potatoes, bacon, and black trumpet mushroom.

Saturday, May 27; 6:30 – 9 p.m. \$95

SPECIAL EVENT: Mother's Day Luncheon

To show our appreciation for moms, we are hosting an elegant lunch menu that will feature lighter dishes handcrafted by our culinary team to highlight the flavours of spring.

Thai Carrot & Ginger Velouté

Puréed carrot and ginger, chili, lime, coconut cream and red chili oil

Mimosa Salad

Butter lettuce, grilled pepper, cucumbers, red onions, egg white, and goat cheese, roasted tomato and herb vinaigrette

Roasted Sable Fish

Carrots, shitake mushrooms, steamed baby bok choy and miso broth

Poached Pears & Raspberry Sorbet

Candied walnuts, cantaloupe, melon and fresh fruit cocktail, and ginger yogurt dressing

Saturday, May 13; 10:30 a.m. – 12:00 p.m. OR 2:30 – 4:00 p.m. \$50

CORPORATE TEAM BUILDING / PRIVATE GROUP BOOKINGS / KIDS BIRTHDAY PARTIES

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