

WHAT'S *cooking*

March Calendar

LUNCH N' LEARN DEMONSTRATIONS

Everyday Grains

Learn how to spruce up your soup and side dishes with versatile grains.

Friday, March 2

12 – 1 pm \$20

Pizza Particulars

See how pizza goes so much further than your basic take-out or frozen "pie". Sure to satisfy any pizza connoisseur.

Thursday, March 8 & Friday, March 9

12 – 1 pm \$20

Irish Inspiration

These recipes will have you toasting the luck o' the Irish.

Thursday, March 15

12 – 1 pm \$20

Experience Vietnam

Take a one-hour tour of Vietnam and learn to turn your kitchen into your favourite Vietnamese restaurant.

Thursday, March 22 & Friday, March 23

12 – 1 pm \$20

A Fresh Look at Easter

This seasonal sensation will present some new meal ideas to bring to your table.

Thursday, March 29 and Friday, March 30

12 – 1 pm \$20

Tapas Night

Get your evening started with tantalizing small bites with creative flair, let us entertain you as you sip, eat and learn to create a spread of your own!

Saturday, March 24

6:00 – 7:30 pm \$65

March Calendar

HANDS-ON COOKING CLASSES

Learning To Cook – In the Bakeshop

This class features delectable baked goods which go beyond just sweets.

Saturday, March 3

3 – 5 pm \$65

Thai Knife Skills

Master the art of knife skills and apply it to a flavourful delight – a Thai menu.

Saturday, March 10

6:30 – 9 pm \$85

Chef's Table: French Twist

Succulent modern cuisine with a twist from Provence.

Saturday, March 17

6:30 – 9 pm \$85

Beyond the Basics – Pasta & Gnocchi

This class will have you experiencing pasta making from scratch.

Saturday, March 31

6:30 – 9pm \$85

CORPORATE TEAM BUILDING / PRIVATE GROUP BOOKINGS

Available: Wednesdays & Thursdays, 3 pm – 9 pm

We'd be happy to customize an event to your needs!

WHAT'S *cooking*

April Calendar

LUNCH N' LEARN DEMONSTRATIONS

Mexican

Watch and learn to create a Mexican staple from scratch; the tortilla. A variety of chef inspired fillings for Tacos plus authentic salsas, special spices and seasonal ingredients.

Thursday, April 5
12 – 1 pm \$20

From The Grill

Some of the season's best and easiest recipes come sizzling off your grill. You'll learn to prepare a host of possibilities from salads with colourful grilled summer vegetables to robust entrées and even dessert from the grill.

Thursday, April 12 & Friday, April 13
12 – 1 pm \$20

Thai

Authentic Thai cooking from fresh salads to rich curries. Expand your knowledge of exotic ingredients and flavours of Thailand.

Thursday, April 19 & Friday, April 20
12 – 1 pm \$20

Spring Salads

This class combines classic flavours with seasonal ingredients in a mouthwatering celebration of fresh and flavourful salads.

Thursday, April 26 & Friday, April 27
12 – 1 pm \$20

April Calendar

HANDS-ON COOKING CLASSES

Chef's Table - Authentic Italian

Sit back, relax and enjoy an Italian dining adventure. You'll enjoy a mouth watering array of Trattoria fare - salads, hand-made pasta, seafood and of course a traditional Italian dessert.

Saturday, April 14
6:30 – 9 pm \$85

Learning to Cook – Fresh Catch

Learn about the fresh bounty of the sea. This class will cover where to source the best fish, teach a variety of cooking techniques and provide you with classic flavour combinations that celebrate fresh catch.

Saturday, April 21
3 – 5 pm \$65

CORPORATE TEAM BUILDING / PRIVATE GROUP BOOKINGS

Available: Wednesdays & Thursdays, 3 pm – 9 pm
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