

Class Descriptions:

February 7th 6:00-8:30 Soup, Glorious Soup! \$40.00

Learn 3 different styles of soups including broth based, cream based and learn how to make a bisque. Keep your family warm and nourished on cold winter nights.

March 7th 6:00-8:30pm Hors d'oeuvres and Wine \$65.00

Learn to make 5 different appetizers and pair each one with an appropriate wine. This hands on class will help you gain confidence to throw your own parties at home.

March 14th 6:00-8:30PM Thai Food \$60.00

Discuss the finer points of curry. Make Tom Yum Goong, (Spicy Shrimp Soup) Pad Thai, Lahb Gai (Spicy Chicken Salad) and Panang Curry with Beef. Enjoy Thai beverages

Want to make food

**preparation more fun,
and safer?**

**Ask about
a knife skills class!**

CLASS SCHEDULE-FEBRUARY 2009

Sun	Mon	Tue	Wed	Thu	Fri	Sat
1	2	3	4	5	6	7 SOUP, GLORIOUS SOUP!
8	9	10	11	12	13	14 Valentine's Day
15 Chef Is catering wedding	16	17	18	19	20	21
22	23	24	25	26	27	28 Chef is catering wedding
1	2	3	4	5	6	7 HORS D'OEUVRES & WINE
8	9	10	11	12	13	14 THAI FOOD

Special dates and classes are *always* an option!



*"Bringing excellence...
To Your Kitchen!"*