

## On-Site Class Menus

(Classes in **\*BOLD** are the MOST POPULAR choices)

### Special Event Menus

*Stuffed Pork Lion Dinner Broccoli-pecorino tart, Mushroom stuffed pork loin with sage pan gravy, Fennel-Citrus Salad, Lemon Pudding Cake*

*Seafood Stew Dinner Focaccia, Blistered green beans with xo sauce, Zuppa di pesce, Olive oil- Chamomile cake with limoncello glaze*

*Steak Dinner Phyllo wrapped Brie with roasted balsamic grapes, Roasted Carrots with creamy nuoc chom dressing, Seared Steak with Red Wine & Brandy Reduction Sauce, Chocolate Ganache Tart with Himalayan Sea Salt*

### Baking Class Choices

#### Class one:

1. Macarons
2. Pumpkin Cake with Cream Cheese Frosting, Walnuts, and Pomegranate Seeds
3. Ginger-Chai Pear Galette

#### Class two:

1. Baklava
2. Butternut Squash Swiss Roll
3. Chocolate Ganache Tart with Himalayan Sea Salt

#### Breads:

Artisan Boule with Pre-ferment  
Multigrain Loaf  
Dinner Rolls

### Menu Choices Available for Any Class

Cajun Cooking: Blackened Catfish with Creole Sauce and Greens, Chicken and Sausage Gumbo, Old Fashioned Cajun Cake

Cast Iron Cooking: Mac and Cheese with Onion Soubise, Charred Broccolini, Seared Steak with Red Wine Reduction, Berry Galette with Chantilly Cream

Farmers Favorites: Broccoli-Pecorino Tart, Kale salad with lemon and currants, Fettuccini with Cherry tomato sauce, Peach crisp with honey-lavender ice cream

**\*Southern French:** *Salade Aveyronnaise, Gruyere-Chive Gougeres, Chicken Provençal, Strawberry Almond Tart*

Classic French: *Salad Niçoise, Sweet Potato Aligot, Julia Child's Chicken with Mushroom Cream Sauce, Tart Tatin with Chantilly Cream*

**\*Fancy French:** *Pear and Frisée salad with Brie and raspberry vinaigrette, Potatoes Dauphinois, Seared Steak with Red Wine Reduction, Pear Tart Tatin with Chantilly Cream*

**\*Italian Cooking:** *Homemade Spinach Fettuccini with Cherry Tomato Sauce, Orange and Fennel Salad, Pistachio Gelato*

**\*Southern Italian Cooking:** *Arugula and Citrus Salad with Candied Pistachios and Campari Vinaigrette, Mussels with White Wine-Butter Sauce, Basil-Garlic Fettuccini with Bolognese Sauce, Chocolate-Hazelnut Gelato*

Indian Cooking: *Naan at Home, Butter Chicken, Coconut Rice, South Indian Style Dal, Mango Panna Cotta with Berries and Cardamom Cream*

Japanese Cooking: *Okonomiyaki Soba Noodle Salad, Dashi Braised Chicken with Root Vegetables, Brown Sugar-Miso Ice Cream with Togaroshi Tuille*

Korean Cooking: *Kimchi, Beef Bimbimbap, Fried Tofu with Pajeon Sauce, Hotteok (Korean Sweet Pancakes)*

Mexican – Contemporary: *Chili Colorado with Flour Tortillas, Mussels with Chorizo, Churro Cake with Spiced Chocolate Sauce*

Middle Eastern Cooking: *Muhammara with Homemade Naan Bread, Ras el Hanout, Yogurt, and Lime Grilled Chicken, Roasted Vegetables with Tahini Sauce and Feta, Baklava*

**\*Homemade Pasta & Sauces:** *Kale Salad with Currants and Parmesan, Gnocchi with Cherry Tomato Sauce, Ricotta Ravioli with Mushroom-asparagus Cream Sauce, Chocolate Sorbet*

Power Foods: *Farro Pilaf with Mushrooms and Spinach, Kale and Avocado Salad, Seared Salmon with Ginger Beurre Blanc, Blueberry-Greek Yogurt Cake with Flax seeds*

Seafood: *Shrimp Ceviche, Masa Tortillas and Avocado Puree, Seared Bass with Tomato Beurre Blanc, Chocolate-Chili Pots de Creme*

**\*Seared Meats & Sauces:** *Seared Shrimp with Miso Butter and Snap Peas, Root Vegetable au Gratin, Seared Steak with Red Wine Reduction, Roasted Berries with Honey-Lavender Ice Cream and Toasted Almond Crumble*

**\*Sushi:** *Miso Soup, Inside Out California Roll, Philly Roll (smoked salmon and cream cheese), Brown Sugar Ice Cream with Togaroshi Tuille*

Spanish Tapas: *Phyllo Wrapped Manchego with Roasted Balsamic Grapes, Gambas al Ajillo (Spanish Garlic Shrimp), Catalan Coca (Spanish Pizza), Tarta de Santiago (almond cake)*

**\*Thai Cooking:** *Mussels with Carrot Tom Kha, Spicy Thai Mangoes, Thai Beef-Noodle Salad, Coconut-Lime Sorbet*

Vietnamese Cooking: *Bun Chan, Mango Salad with Peanut Dressing, Coconut Cake with Mango Glaze*

Vegan Favorites: *Beet Carpaccio, Masala Dosas, Roasted Cauliflower with Zaatar and Tahini Sauce, Pecan-Date Truffles with Saffron Salt*