

# THE Cooking Studio FORT COLLINS

## Class Menus

### **Special Occasion Menus**

**Menu #1:** Broccoli-pecorino tart, Mushroom stuffed pork loin with sage pan gravy, Roasted squash and arugula salad with warm cider vinaigrette, pear galette with chai caramel sauce

**Menu #2:** Mushroom-gruyere tart, Blistered green beans with xo sauce, Zuppa di pesce, Olive oil- Chamomile cake with limoncello glaze

**Menu #3:** Phyllo wrapped Brie with cranberry chutney, Roasted Carrots with creamy nuoc chom dressing, Seared Steak with Red Wine Reduction, Chocolate Ganache Tart with Himalayan Sea Salt

### **Menus for Every Occasion**

**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

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

**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:** Green Beans and Chickpea Poriyal, Classic Butter Chicken (vegetarian option: substitute chickpeas), Simply Spiced Basmati Rice, Mango Panna Cotta

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

**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

**Seared Meats & Sauces:** Shrimp Cakes with Remoulade Sauce, Steak Au Poivre, Acorn Squash with Apple Cider Glaze, Bananas Foster Upside Down Cake

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

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

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