




















	SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
<b>July 2009</b>				1 Western American Cuisine	2 Private Function	3 Closed Holiday Weekend 	4 Closed 4th of July 
	5 Closed Holiday Weekend 	6 Office Hours	7 Introductory To Sushi	8 Adult Camp	9 Breads 101	10 Chefs Original American Dinner 	11 Private Function
	12 Death by Chocolate	13 Office Hours	14 Kid's Culinary Camp Ages 7-9	15 Kid's Culinary Camp Ages 7-9 Adult Camp	16 Kid's Culinary Camp Ages 7-9	17 Kid's Culinary Camp Ages 7-9	18 Backyard BBQ's
	19 Summer Citrus Special Cakes	20 Office Hours	21 Youth Culinary Camp Ages 10-13	22 Youth Culinary Camp Ages 10-13 Adult Camp	23 Youth Culinary Camp Ages 10-13	24 Youth Culinary Camp Ages 10-13	25 Private Function
	26 Elegance Made Easy	27 Office Hours	28 Southern Country Cooking	29 Adult Camp	30 Roman Cuisine	31 Tour of Brazil 	

## July 2009 | CLASS DETAILS

 - Denotes Hands On Class    - Denotes Demo Class    - Denotes Seated Service

7/01	<b>West Coast American Cuisine</b>  We continue celebrating this week with West Coast American Cuisine, which includes: San Diego Fish Tacos, Napa Valley Cabernet Burgers, and Vermouth Pear Bread Pudding. <b>6-8pm   \$30</b>	7/18	<b>Backyard BBQ</b>  Once again it's time for Grilling! We teach you the basics of rubs and marinades, how to grill meats and vegetables, and even a grilled dessert. <b>1-3pm   \$30</b>
7/07	<b>Introductory to Sushi</b>  Learn the basics to rolling your own sushi. Mix and match your favorite fillings to create Japanese masterpieces. <b>6-8pm   \$30</b>	7/19	<b>Summer Citrus Special Cakes</b>  Let us show you a new twist on using citrus fruit for dessert. Learn to make a decadent Orange Creamsicle Cake with Ermine Icing and a Creamsicle Ganache Layer, as well as A Luscious Lemon Cake laced with a Lemon Curd Layer; both elegant enough to be served For a wedding, or any family meal. Getting your Vitamin C never tasted so good. <b>1-3pm   \$25</b>
7/08, 15 22, 29	<b>Adult Culinary Camp</b>  This is a once in a lifetime chance to learn advanced cooking techniques from four different chef perspectives. Work towards the design of a menu to prepare for your family on the final night of class and earn your certificate of completion as well as your own personalized chef coat. Chefs Instructors will be Chef Chris Bugher, Chef Bill Dodson C.C.C., Chef Mike Bowe C.C.C., and Chef Isabel Cross. <b>6-8pm Wednesdays   \$150 (Ages 18 and up please!)</b>	7/21-24	<b>Kid's Camp 10-13 year olds</b>  Join Chef Bill Dodson CCC for our 2nd Annual Kid's Camp. This hands on camp will cover technical cooking, from making bread and appetizers, to entrees and desserts. We finish on Friday with a graduation lunch for the parents made by the kids and a graduation ceremony. Students receive Camp Diploma and embroidered Chef Jackets. <b>9-11am Tuesday-Thursday 9am-1pm Friday   \$150</b>
7/09	<b>Breads 101</b>  Learn our signature bread recipe and it's multiple uses. With this one recipe you will learn to make Focaccia Baguettes, Pizza Dough, and Bread Pudding <b>6-8pm   \$25</b>	7/26	<b>Elegance Made Easy</b>  Learn to set an elegant table-scape from napkin folds to stemware settings. Create multiple napkin folds and learn about global place settings. <b>1-3pm   \$15</b>
7/10	<b>Original American Cuisine</b>  We finish off the week with a four course seated service original meal created by our chefs. We start with a Applewood Bacon New England Rock Lobster Chowder served in individual bread cups. We have an appetizer trio of San Francisco BBQ Spare Rib Tips, Chesapeake Bay Crab Stuffed Gulf Shrimp, and Espresso Rub Iowa Ribeye with California Cilantro Lime Oil. Our entrée consist of New Mexican Chipotle Chicken with Mango Salsa, Garlic Idaho Russet Mashed Potatoes, and Louisiana Black Bean Marbled Corn Bread Squares. We finish with a Star Spangled Dessert consisting of Vanilla Panacotta, Strawberry Granita, and Blueberry Crumble. <b>6-8pm   \$35</b>	7/28	<b>Southern Country Cuisine</b>  Celebrate all week long with American cuisines. Starting with Southern American style cuisine we will discover the secrets of Crawfish Cornbread, Fried Green Tomatoes, and Muffaletta Sandwiches. <b>6-8pm   \$30</b>
7/12	<b>Death by Chocolate</b>  Chocolate.... Did someone say chocolate? If you love chocolate as much as we do then this is the class for you. Learn to make a silky Chocolate Ricotta Pie, Chocolate Peanut Butter Biscotti, and the most amazing Triple Chocolate Brownies that will satisfy even the most ravenous choc-o-holic. <b>1-3pm   \$30</b>	7/30	<b>Roman Cuisine</b>  Come learn the traditional dishes of the Lazio-Rome district of Italy. We will make Carciofi Fritti (Artichoke Fritters), Zucchini Ripiene di Carne (Stuffed Zucchini), and Peperoni al Guanciale (Sweet Peppers with Bacon). <b>6-8pm   \$25</b>
7/14-17	<b>Kid's Camp 7-9 year olds</b>  Join Chef Chris Bugher for our 2nd Annual Kid's Camp. This hands on camp will cover cooking basics, from making bread and appetizers, to entrees and desserts. We finish on Friday with a graduation lunch for the parents made by the kids and a graduation ceremony. Students receive Camp Diploma and embroidered Chef Jackets. <b>9-11am Tuesday-Thursday 9am-1pm Friday   \$150</b>	7/31	<b>Tour of Brazil</b>  Join us for a decadent four course seated service meal which will include, Pasteis Fritos (Empanadas, Sopa de Palmito (Creamy Hearts of Palm Soup), Frango ao Vinho, (Red Wine Glazed Chicken), and Quejadinhas (Coconut Cheese Snacks). <b>6-8pm   \$30 (Adults Only Please!)</b>