




	SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
<b>June 2009</b>		1 Office Hours	2 Private Function	3 Cooking Artistry	4 Cocktail Foods	5 Private Function	6 Private Function
	7 Diabetic Brunch	8 Office Hours	9 Private Function	10 Creole Cooking	11 Private Function	12 Tour of China 	13 East Coast Cuisine
	14 Summer Fruit Cookies	15 Office Hours	16 Kid's Camp 7-9 year olds	17 Kid's Camp 7-9 year olds	18 Kid's Camp 7-9 year olds	19 Kid's Camp 7-9 year olds	20 Tapas
	21 Closed Fathers Day	22 Office Hours	23 Kid's Camp 10-13 year olds	24 Kid's Camp 10-13 year olds	25 Kid's Camp 10-13 year olds	26 Kid's Camp 10-13 year olds	27 San Francisco Cuisine
	28 Death by Chocolate	29 Office Hours	30 Marinades & Rubs				

## June 2009 | CLASS DETAILS

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

<p>6/03 <b>Cooking Artistry</b>  Take your cooking one step further with this advanced cooking class. This class is for those of you who know the basics, but wish to learn how to make your dishes artistic and beautiful. We will work with purees, sauces, and garnishes, to make your simple dish a work of art. 6-8pm   \$25</p>	<p>6/16-19 <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. 9-11am Tuesday-Thursday 9am-1pm Friday   \$150</p>
<p>6/04 <b>Cocktail Foods</b>  Everyone loves to impress their guest at dinner parties. With these recipes your sure to throw a great cocktail party. Dishes include Roasted Red Pepper Herbed Cheese Tarts, Crab Stuffed Mushrooms, and Roasted Turkey Pinwheels. 6-8pm   \$25</p>	<p>6/20 <b>Tapas</b>  Learn the history of Tapas and how to create your very own. Working with traditional Spanish ingredients such as Shrimp, Aubergines, Artichokes, and other fresh ingredients we will create multiple Tapas. 1-3pm   \$25</p>
<p>6/07 <b>Diabetic Brunch</b>  Who knew that eating healthy could taste this good? Learn how to make Chicken and Cashew Crepes, Spicy Couscous Filled Tomatoes, and Blueberry Popovers. Nutritional Information and diabetic exchanges will be provided for each recipe in this class. 1-3pm   \$25</p>	<p>6/23-26 <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. 9-11am Tuesday-Thursday 9am-1pm Friday   \$150</p>
<p>6/10 <b>Creole Cooking</b>  Enjoy the best of Creole Cooking from Louisiana. We start with Crawfish Cakes, Pine Nut Crusted Poblano Chicken for an entrée, and Banana Cream Caramel Pie for dessert. 6-8pm   \$30</p>	<p>6/27 <b>San Francisco Cuisine</b>  Experience the innovative culinary trends of San Francisco with recipes such as Creamy Artichoke Rigatoni, Sumatran Cornish Hens, and Lemon Polenta Pound Cake. 1-3pm   \$30</p>
<p>6/12 <b>Tour of China</b>  A Journey on the Orient Express with a four course decadent meal including Crab and Mango Rangoon, Hot &amp; Sour Soup, Chefs Special Chicken in Brown Sauce, and Caramel Toffee Apples. 6-8pm   \$30 (Adults Only Please!)</p>	<p>6/28 <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. 1-3pm   \$30</p>
<p>6/13 <b>East Coast Cuisine</b>  This class will cover different regions of America and their most popular dishes. We start with New England Clam Chowder served in a homemade Bread Bowl, next we travel down the coast to make Chesapeake Bay Crab Cakes, we continue to the Florida Keys to make Key Lime Pie. 1-3pm   \$30</p>	<p>6/30 <b>Rubs &amp; Marinades</b>  Prepare the grill, get ready for Summer with these versatile rubs and marinades. Rubs include Jamaican Jerk Rub, Chili Espresso Rub, and Garlic and Horseradish Rub. Marinades include Key Lime Marinade, Caribbean-Style Marinade, and Mojito Marinades. 6-8pm   \$30</p>
<p>6/14 <b>Summer Fruit Cookies</b>  Fresh fruit always makes summer a great time to get creative in the kitchen. Come and let us show you how to use fruit to make sinful desserts a little more guilt free, with offerings like Banana Walnut Chocolate Chunk Cookies, Fresh Peach Cookies, and Individual Chocolate Coconut Cherry Blondies. 1-3pm   \$25</p>	