

Class Catalog

March & April 2018



Hands On Classes

In hands-on classes, you participate in each step of the cooking so you can re-create the experience at home. Our professional chef-instructor will discuss the ins and outs of each recipe, give you valuable tips, and coach you as you work in groups to prepare the dishes. You'll sit down at the end of class to feast upon the fruits of your labor.



Demonstration Classes

Demonstration classes are an intimate, interactive look at cooking. Each class features an entertaining and informative lesson by our professional chef-instructor plus generous tastings of every dish prepared in class.



Grilling Classes

Celebrate grilling season with us! Grilling classes are held outside on our patio in Lincoln Square from May to October. We'll show you how to cook with gas and charcoal grills, including the Big Green Egg. Grilling classes are hands on unless noted otherwise. As these classes take place outdoors, they are subject to weather cancellation. In the event of a cancellation, all participants will be contacted by phone and email no later than 10am (for midday classes) or 2pm (for evening classes) on the day of class.



Wine Classes

The Chopping Block's fun and interactive wine classes are led by two Sommeliers Mary Ross and Christophe Bakunas. Both teach wine to professionals and nonprofessionals, making topics such as grape varieties, wine styles, food pairings, and tasting wine easy to understand.



Classes for Kids

The Chopping Block wants to teach your kids to cook! Note that teens may attend adult classes when accompanied by an adult. Families are invited to come cook together at Family Night classes at Lincoln Square.

Please call ahead if you have dietary restrictions. We will do our best to accommodate you.

- V** = Vegetarian classes. Recipes will not include meat or meat products. May include dairy and eggs, unless the class is indicated as vegan.
- G** = Gluten-free classes. Recipes will not include wheat, wheat by-products, or other grains that contain gluten. If you have a severe allergy or celiac disease, please note that our kitchens are not 100% gluten free, as we do use gluten in other classes.
- +21** = You must be 21 or over to attend this class.

- Prices are per person, 1-week notice required to cancel enrollment in any class. All classes subject to cancellation or rescheduling.
- If you would like to schedule a class for a group of six or more, please contact our Events Department at parties@thechoppingblock.com.

View more details and sign up at thechoppingblock.com

DEMONSTRATION CLASSES

Beer Dinner — \$95

+21



Today is national beer day, so we created a special dinner featuring a delicious feast paired with beers to match! The Chopping Block believes all people should have easy access to good beer and great food, so join us for a special class where we will unite the two! One of our talented Chopping Block chef instructors will prepare a mouth-watering, beer-friendly meal that's paired with four different and exciting beers. For beer and food lovers alike! *This demonstration class includes a full meal and a generous tasting pour of each beer, so come hungry!*

Menu:

- Fried Cheese Curds Paired with Krombacher Pilsener
- Butter Lettuce and Roasted Beet Salad with Orange Vinaigrette Paired with Two Brothers Ebel's Weiss
- BBQ Chicken with Skillet Mac-n-Cheese Paired with Lagunitas IPA
- Carrot Cake Whoopie Pies with Cream Cheese Frosting Paired with Begyle Flannel Pajamas Oatmeal Stout

Bloody Mary Brunch — \$70

+21



Learn how to make the perfect brunch to accompany this classic beverage. This lesson includes a full meal, so come hungry! One *Bloody Mary per person is included in the price of class with additional for purchase.*

Menu:

- Bloody Marys
- Fried Chicken and Waffles with Tabasco Honey Butter
- Spinach Salad with Apples, Bacon and a Poached Egg
- Bananas Foster with Vanilla Bean Ice Cream

Cast Iron and Crock Pot Cookery — \$65



Relax as we teach you how to prepare slow-simmered recipes that will fill your home with amazing aromas.

Menu:

- Spicy Soy-Glazed Short Ribs
- Tuscan Chicken with Beans and Greens
- Cumin-Spiced Turkey Chili
- BBQ Pulled Pork Sliders

Cold-Weather Soups and Stews — \$60



Take the chill out of the air with these hearty, soul-satisfying recipes featuring comforting recipes from around the world. *During class students will sample all the dishes prepared by the chef.*

Menu:

- Crab and Potato Chowder
- Ribolitta (Tuscan Stew with Beans and Vegetables)
- Quick Beef Noodle Pho (Vietnamese Noodle Soup)
- Moroccan Chicken Stew with Olives and Ginger

Cooking Lab: Flavor Dynamics — \$50



Our Cooking Lab classes teach the basic science and techniques all cooks need to know. You will learn to understand the causes and effects of your actions in the kitchen. We examine various cooking methods and ingredients to discover parallels that will amaze you.

Learn the secrets of successful flavor combinations! Learn to make sense of your sense of taste. With stronger olfactory awareness, you can become a creative cook inspired by your own palate instead of following recipes to the letter. We'll teach you the art of tweaking the five basic tastes - Salty, Sweet, Bitter, Sour and Umami - and how to use herbs, spices, oils, vinegars and aromatic ingredients to create a rich tapestry of cuisine limited only by your imagination.

Cooking Lab: The Art of Fermentation — \$75



Our Cooking Lab classes teach the basic science and techniques all cooks need to know. You will learn to understand the causes and effects of your actions in the kitchen. We examine various cooking methods and ingredients to discover parallels that will amaze you.

In this class we will explore the science behind the chemical changes that occur in food due to the presence of good bacteria and the delicious flavors that result. We'll also discuss the health benefits of naturally fermented foods including the creation of beneficial enzymes and probiotics. Did you know that eating and drinking fermented foods can aid in digestion and weight loss, and even decrease brain fog?! *Samples of the fermented foods will be served with accompaniments during class.*

Menu:

- Kombucha
- Lacto-Fermented Mustard
- Kefir
- Sourdough Pancakes with Cultured Butter
- Naturally Fermented Apple-Ginger Soda Featuring House Made Ginger Bug

Food and Wine of Italy — \$90

+21



Learn how to prepare a mouth-watering, Italian feast paired with regional wines. *You will receive a complimentary glass of bubbly, and a tasting pour of each wine pairing while enjoying the meal prepared by the chef.*

Menu:

- White Bean, Fennel and Arugula Salad with Lemon-Anchovy Vinaigrette
- Beef Braciola Braised in Tomato Sauce with Parmesan Polenta
- Oven-Roasted Broccolini with Red Chili Flakes
- Ricotta Fritters with Powdered Sugar

Featured Wines:

- Bozen, Pinot Grigio, Alto Adige, Italy, 2016
- La Maialina, Chianti Classico, Tuscany, Italy, 2011

Food and Wine of the Southern Hemisphere — \$90

+21



Learn how to prepare a mouth-watering, Aussie-inspired feast paired with wines from down under. *You will receive a complimentary glass of bubbly, and a tasting pour of each wine pairing while enjoying the meal prepared by the chef.*

Menu:

- Shrimp Fritters with Sun-Dried Tomato and Bacon Relish
- Grilled Lamb Chops with Macadamia Nut Pesto
- Farro Salad with Sweet Potatoes and Spinach
- Mixed Berry Pavlova

Featured Wines:

- Babich Sauvignon Blanc, 2015, Marlborough, New Zealand
- RedHeads Studio Yard Dog Red, 2014, McLaren Vale, South Australia

Pinot and Pizza! — \$65

+21



Join us for a fun night full of Italian food and wine! You'll enjoy a variety of antipasti, including pizza, all while sipping on a complimentary glass of Pinot. Additional adult beverages will be available for purchase.

Menu:

- Quattro Formaggi White Pizza
- Antipasto Salad with Salami, Provolone and Chickpeas
- Meatballs with Pancetta Tomato Sauce
- Spinach and Ricotta-Stuffed Mushrooms

HANDS ON CLASSES

Bagel Brunch — \$75

+21



Homemade bagels, cream cheese and smoked salmon? We can't think of a better way to start the day! Learn, hands-on, how to make these crowd-pleasers, and enjoy a fun and delicious brunch.

Menu:

- Strawberry-Basil Spritzer (Sparkling Rosé Aperitif)
- Hot-Smoked Salmon with Homemade Bagels and Herb Cream Cheese
- Cucumber-Dill Salad
- Cheese Blintzes with Blueberry Sauce

The Big Easy — \$95



Don't miss the street car, Stella! Climb on board with these Crescent City classics.

Menu:

- Fried Oysters with Remoulade
- Muffuletta Salad with Olives, Pepper, Salami and Provolone
- Crawfish and Andouille Sausage Etouffee with Steamed Rice
- Bananas Foster Bread Pudding with Vanilla Bean Ice Cream

Bonjour Brunch — \$85



Aaahhhh...Start your day off right with luxurious French favorites.

Menu:

- Asparagus-Leek Bisque with Crème Fraîche
- Salad Lyonnaise (Frisée Salad with Bacon and Poached Eggs)
- Croque Monsieur (Ham and Gruyere Cheese Griddled Sandwich)
- Strawberry Clafoutis

Brazilian Carnival — \$90



Aahh... Learn about the cuisine of Brazil, and be transported to the beaches of Rio!

Menu:

- Brazilian Cheese Bread (Pão De Queijo)
- Hearts of Palm, Crab and Avocado Salad with Cilantro Vinaigrette
- Feijoada (Brazil's National Dish: Pork, Beef and Black Bean Stew)
- Brazilian Rice
- Lime Cupcakes with Dulce de Leche Frosting

Butchery Boot Camp — \$325



Are you ready to take your knife skills to the next level? We'll teach you essential butchery techniques so you can tackle meat preparation like the pros. You'll then use your handiwork to prepare four delicious dishes.

Menu:

- Pan-Roasted Chicken with Honey and Almonds
- Baked Fish en Papillote
- Grilled Lamb Chops with Garlic and Herbs
- Beef Braciola Braised in Tomato Sauce
- Pork Schnitzel with Mushroom Cream Sauce

Techniques:

- Breaking Down and Deboning Chicken
- Boning and Filleting a Whole Fish
- Frenching Rack of Lamb
- Cleaning, Butterflying, Stuffing and Tying Flank Steak
- Trimming, Cutting, Pounding and Breading Pork Tenderloin

Chicago Deep Dish Pizza and Calzones — \$80



From crust to core, learn the secrets of preparing your favorite pizza specialties.

Menu:

- Caesar Salad with Homemade Croutons
- Mushroom and Sausage Deep Dish Pizza
- Individual Spinach, Goat Cheese and Sun-Dried Tomato Calzones

Chicken 101 — \$85



New ideas for cooking this versatile bird! We'll show you three delicious techniques for cooking chicken perfectly.

Menu:

- Chicken Cordon Bleu (Roulade with Prosciutto and Gruyere Cheese) with Dijon Cream Sauce
- Coconut Chicken Curry with Ginger, Sweet Potatoes and Cashews
- Roasted Spatchcock Chicken with Sage-Garlic Butter and Smashed Potatoes

Culinary Adventure



A Trip to Morocco — \$85

Create traditional Moroccan food, and rock the Casbah!

Menu:

- Marrakesh Pizza with Harissa, Chickpeas and Feta Cheese
- Moroccan-Braised Chicken with Apricots
- Date, Saffron and Mint Couscous Salad
- Baklava Pastries

Trip to the Greek Islands — \$85

Not even the Spartan army could resist the food of the gods you will prepare in this class.

Menu:

- Shrimp Santorini
- Grilled Lemony Greek Chicken;
- Orzo, Feta and Sun-Dried Tomato Salad
- Baklava Pastries

Dim Sum and Then Some — \$80



Have fun preparing and enjoying traditional dim sum favorites.

Menu:

- Shrimp Toast with Sweet Chili Dipping Sauce
- Chicken Bao (Chicken-Filled Buns)
- Vegetable Pot Stickers with Soy Dipping Sauce
- Chinese Meatballs with Fermented Black Bean Sauce

Dumplings Around the World — \$80



Food in small packages is a worldwide phenomenon. Have fun preparing and devouring these comforting tidbits of all shapes, sizes and ethnicities.

Menu:

- Shrimp Pot Stickers with Soy Dipping Sauce
- Bacon, Mushroom and Cabbage Pierogi with Chive Sour Cream
- Chicken and Olive Empanadas with Chimichurri Sauce

French Crêperie— \$80



Enjoy sweet and savory crêpe recipes while becoming a master at flipping the crêpe in the pan!

Menu:

- Chicken Cordon Bleu (Chicken, Ham and Gruyere Cheese) Crêpes with Dijon-Crème Fraîche
- Swiss Chard, Mushroom and Butternut Squash Buckwheat Crêpes with Hollandaise
- Crêpes Suzette

French Sauce Workshop — \$90



Join us for the evening and master the time-honored techniques of classic French sauce-making.

Menu:

- Bordelaise (A Luscious, Rich Red-Wine Sauce) with Roasted Filet Mignon
- Sautéed Pork with Charcutiere Sauce (White Wine, Mustard and Cornichon Sauce - a Staple in Paris Bistros)
- Chicken Chasseur (Wine, Shallot and Mushroom “Hunter’s Sauce”)

Friday Night Fish Fry — \$80



The catch of the day is an updated menu featuring this Midwest favorite.

Menu:

- Beer Cheddar Soup with Rye Croutons
- Beer Battered White Fish with Lemony Tartar Sauce
- Malt Vinegar Roasted Potatoes
- Cabbage, Celery and Apple Slaw
- Brownies a la Mode

Gluten-Free Pasta Workshop — \$85



Pasta alternatives are within reach with these fun, tasty, and--yes!--gluten-free dishes. You'll learn how to make and roll out your own gluten-free pasta dough from scratch and create noodles of all shapes and sizes!

Menu:

- Pappardelle with Walnut Pesto
- Squid Ink Fettuccine with Clams, White Wine and Herbs
- Baked Goat Cheese-Filled Ravioli with Tomato-Basil Sauce

Go Green! — \$75



Celebrate Earth Day with us as we embrace seasonal ingredients inspired by the bounty of Spring.

Menu:

- Creamy Sorrel Soup with Leeks and Peas
- Sautéed Swiss Chard and Ricotta Crostini
- Roasted Asparagus, Spring Onions and Mushrooms with Orecchiette

Hawaiian Luau — \$95



Aloha! Grab your lei, and take an exotic journey to the tropical land of swaying palms and flowing lava. Come be the big kahuna tonight!

Menu:

- Bacon-Wrapped Pineapple with Sweet Chili Dipping Sauce
- Ahi Poke with Cucumbers, Avocado and Spicy Tobiko Mayo
- Grilled Huli Huli (Pineapple and Soy) Chicken with Spam Fried Rice
- Guava-Lemon Bars

Homemade Soft Pretzels — \$45



April is national soft pretzel month, so let's celebrate and learn how to make these delicious snacks from scratch! Our chef will demonstrate how to prepare yeast dough while you get to roll, shape, proof, boil and bake homemade pretzels to perfection. You'll also use the extra dough to wrap sausages in dough to make homemade pigs in a blanket! While they are baking our chef will prepare a batch of homemade cheese sauce, because nothing beats dipping warm pretzels in cheese!

Intro to Cheesemaking — \$45



Yes, you can make fresh cheese! In this introductory class, our chef will explain the science behind cheesemaking techniques, so you can successfully and confidently make it at home. You'll learn to make Homemade Queso Fresco in this partial hands-on class that will then be used to prepare a delicious, seasonal salad you'll enjoy in class.

Japanese Homestyle Cooking — \$85



Learn how to whip up a savory supper of Japanese classics for whenever the craving strikes.

Menu:

- Okonomiyaki (Savory Pancakes with Pork Belly and Cabbage)
- Japanese Eggplant with Sesame and Miso
- Soba Noodles with Dashi Dipping Sauce
- Pork Katsu with Quick-Pickled Carrot and Cucumbers

Knife Skills — \$50



Our most popular class! A hands-on chopping session that'll have you mincing, slicing, and dicing vegetables and herbs like a pro. Knife care, sharpening and honing, and selection are covered.

Knife Skills PLUS — \$75



Take your knife skills to the next level! In this technique-focused class, you'll learn how to successfully clean and properly cut challenging fruits and vegetables that you might otherwise shy away from, including. When your knife work is through, we'll cook and devour these dishes using your handiwork. *Vegetarian menu!*

Menu:

- Pineapple, Mango and Tomato Salsa with Tortilla Chips
- Arugula, Avocado and Orange Salad with Pistachio Vinaigrette
- Fregola Pasta with Caramelized Butternut Squash, Apples and Walnuts

Know Your Gnocchi — \$80



Learn the secrets of Italy's little dumpling. *Vegetarian menu!*

Menu:

- Potato Gnocchi with Bacon, Peas and Mint in White Wine Cream Sauce
- Herb Ricotta Gnocchi with Artichoke Pesto
- Sautéed Parisian Gnocchi with Leeks, Lemon and Goat Cheese

Luck o' the Irish — \$85



Paint the town green with these delicious Irish classics.

Menu:

- Guinness Battered Onion Rings
- Shepherd's Pie (Beef, Vegetable and Mashed Potato Casserole)
- Irish Soda Bread
- Irish Whiskey Chocolate Mousse

Mary Ate a Little Lamb — \$95



Spring lamb is here, and there is no better time to indulge in the other red meat.

Menu:

- Mediterranean Roasted Leg of Lamb with Tapenade, Arugula and Lemon
- Homemade Gyros with Tzatziki Sauce and Pita Bread
- Tandoori Rack of Lamb with Cilantro-Mint Pesto

Meat 101 — \$95



Satisfy your favorite meat-lover with a new twist on the classic Chicago-style steak. Join our Chefs as they guide you through Meat 101 basics, then take off on an international journey of classic meat preparations from around the world.

March Menu:

- Roasted Beef Tenderloin with Herb-Dijon Crust and Rosemary-Port Sauce
- Cuban-Style Braised Pork Shoulder with Chorizo and New Potatoes
- Spice Grilled Lamb Chops with Apricot and Pistachio Couscous and Harissa-Yogurt Sauce

April Menu:

- Sautéed Strip Steaks with Miso Butter and Sesame-Roasted Asparagus
- Grilled Pork Tenderloin Kebabs with Grilled Scallions and Romesco Sauce
- Braised Lamb and Spring Vegetable Tagine with Steamed Couscous

Meatless Monday — \$75



Join the Monday movement! The goal of this chef-driven campaign is to reduce meat consumption in order to improve personal health and the health of our planet.

Menu:

- Cream of Brussels Sprout Soup with Sweet Potato Biscuits
- Warm Roasted Delicata Squash and Pear Salad with Apple Cider Vinaigrette and Toasted Hazelnuts
- Quinoa and Black Bean Burgers with Kale-Walnut Pesto and Pepper Jack Cheese

Midnight in Paris — \$90



This rustic and homey French repast will transport you to a crisp evening in the City of Light.

Menu:

- Roasted Beet and Frisée Salad with Warm Bacon Vinaigrette
- Coq au Vin (Red Wine-Braised Chicken)
- Truffle Mashed Potatoes
- Vanilla Crème Brûlée

Neapolitan Pizzeria — \$85



Mamma Mia! Master the art of creating authentic Neapolitan pizzas in your own home.

Menu:

- Grilled Caesar Salad
- Mushroom, Spinach and Italian Sausage Pizza
- Quattro Formaggi White Pizza
- Sun-Dried Tomato, Smoked Mozzarella and Arugula Pizza

A Night in Spain — \$100



There's good reason why Spain is such a culinary hot spot. Come experience the bold and zesty flavors of this country, and discover what the buzz is all about. ¡Ole!

Menu:

- Arugula Salad with Oranges, Chorizo "Croutons" and Shaved Manchego Cheese
- Sautéed Strip Steaks with Romesco Compound Butter
- Seafood Paella with Shrimp and Mussels
- Flan (Caramel Custard)

Pasta Boot Camp — \$175



We're going to delve deep into regional Italian pastas, making several types of dough from scratch. You'll learn how to use a pasta roller, as well as how to create rustic shapes by hand, and we'll dress up our pastas with divine homemade sauces.

Menu:

- Egg Dough: Cavatelli alla Matriciana; Black and White Striped Farfalle Salad with Shrimp and Zucchini
- Semolina Dough: Hand-Formed Pastas (Orecchiette, Busiati and Pici) with Broccoli Rabe and Sausage
- Ligurian White Wine Dough: Pansotti (Ligurian Ravioli Filled with Ricotta and Bitter Greens) in Walnut Sauce

Pasta Workshop — \$95



Learn how to make fresh pasta dough from scratch and create noodles of all shapes and sizes. You'll also discover how to prepare simple, seasonal sauces to accompany your pasta.

March Menu — \$90:

- Ricotta and Spinach-Filled Manicotti with Tomato Sauce
- Spinach Pappardelle with Italian Sausage and Broccolini
- Herb Fettucine Alfredo

April Menu — \$95:

- Crab-Stuffed Ravioli with Tarragon Cream Sauce, Toasted Breadcrumbs and Crispy Pancetta
- Fettuccine Primavera with Arugula Pesto
- Spinach Pappardelle with Mushrooms, Leeks and Fresh Mozzarella

Prost! Celebrating German Cuisine — \$90



Keep the German culture of Lincoln Square alive! Celebrate the history of this neighborhood as you learn how to prepare authentic recipes using traditional German cooking techniques.

Menu:

- Frisée Salad with Bacon Vinaigrette and Toasted Pecans
- German Rouladen (Rolled Flank Steak)
- Braised Red Cabbage
- Schupfnudeln (Potato Noodles)
- Bratäpfel (Baked Apples with Cinnamon and Sugar a la Mode)

Ramen Workshop — \$75



No crunchy noodles and flavor packets here! Learn the art of making ramen noodles from scratch, and how to prepare delicious recipes featuring Japan's most ubiquitous noodle

Menu:

- Homemade Ramen Noodles
- Ramen Noodles in Miso-Soy Broth with Carrots, Bok Choy and Egg
- Beef, Broccoli and Ramen Noodle Stir Fry

Roman Holiday — \$85



When in Rome, eat as the Romans do! Enjoy fresh and delicious spins on classic dishes from Italy's capital.

Menu:

- White Bean and Escarole Soup
- Spaghetti alla Carbonara with Homemade Pasta
- Roasted Broccoli with Garlic and Extra Virgin Olive Oil
- Ricotta Cheesecake with Roasted Pears

Sauce Boot Camp — \$275



Have you ever wanted to learn how to make stock? How about mastering the art of making roux and reductions? We'll teach you how to conquer all things sauce-related, from classic to contemporary techniques, in our most comprehensive, hands-on sauce class.

Menu:

- Homemade Poultry Stock
- Bordelaise (Red Wine and Veal Demi-Glace Reduction) and Béarnaise (Champagne Vinegar, Tarragon and Butter Emulsion) with Sautéed Strip Steaks
- Mustard Vinaigrette with Poached Leeks
- Macaroni and Cheese with Homemade Béchamel
- Sauce Bigarade (Orange Gastrique) with Sautéed Duck Breast
- Romesco (Roasted Pepper, Tomato, Garlic and Olive Oil) with Roasted Spring Onions
- Sauce Cardinale (Shellfish Stock and Cream) with Lobster
- Uni Butter with Steamed Mussels
- Homemade Mayonnaise

Seafood 101



What's your fear of fish? Can't find affordable options? Don't have confidence to cook seafood dishes? Hate that "fishy" smell? Our Chefs will help you conquer your fears with professional techniques and recipes that reap the health benefits and international flavors of seafood, flown fresh daily to Chicago from the oceans and seas of the world.

March Menu — \$95:

- Seafood Chowder with Shrimp, Mussels and Cod
- Crispy Sautéed Bass with Potato, Spanish Chorizo and Olive Hash with Romesco Sauce
- Miso-Glazed Salmon with Honey-Soy Roasted Green Beans

April Menu — \$95:

- Grilled Shrimp with Fregola, Peas and Chili Gremolata
- Spanish Braised Cod with Chorizo, Carrots and Fingerling Potatoes
- Sautéed Salmon with Sesame Asparagus and Saffron Hollandaise

Simple French Food — \$85



Preparing French food does not need to be complicated! Join us as we teach you how to make beautiful and elegant food, keeping "less is more" in mind.

Menu:

- Frisée, Hazelnut and Goat Cheese Salad with Dijon Vinaigrette
- Sea Bass en Papillote with Leeks and Herbed Compound Butter
- Warm French Lentil Salad with Lardons and Fresh Spinach
- Profiteroles with Ice Cream and Chocolate Sauce

Singles in Spring — \$50



The birds and the bees are buzzing...don't be left behind! Grab some single friends, and spend an evening in our kitchen chatting with other guests while cooking up some tempting hors d'oeuvres. This class is designed to be a bit more social - like a cocktail party, so not every guest will make every item on the menu.

Menu:

- Mini Crab Cakes with Tarragon Aioli
- Black Bean and Cheddar Empanadas
- Thai Meatballs with Sweet and Sour Sauce
- Smoked Salmon Canapés with Dill Crème Fraîche

Spanish Tapas — \$85



Have fun cooking an assortment of authentic, Spanish small-plate snacks inspired by our very own Chopping Block chef, Guillermo.

Menu:

- Tortilla de Patatas (Spanish Omelet) with Aioli
- Crostini with Chorizo, Goat Cheese and Honey
- Sautéed Clams with White Beans and Salsa Verde
- Ground Beef Stuffed Piquillo Peppers with Béchamel-Cheese Sauce.

Spring Break



Trip to the Keys — \$90

Enjoying a staycation this spring break? No worries; let your palate lead you to the sunny Florida Keys.

Menu:

- Hearts of Palm, Fresh Crab and Avocado Salad with Cilantro-Lime Vinaigrette
- Grilled Mahi Mahi with Black Bean, Mango and Corn Salsa
- Arroz Verde (Herb Rice)
- Key Lime Pie with Whipped Cream

A Trip to Mexico — \$90

Enjoying a staycation this spring break? No worries; let the vibrant and bold flavors of Mexico lead you on an adventure.

Menu:

- Mushroom and Chorizo Queso Fundido
- Achiote-Rubbed Snapper in Banana Leaves with Pineapple Salsa
- Cilantro Rice;
- Tres Leches Cake

Spring Chicken — \$95



Chicken is America's favorite poultry, but too often, it's dry and bland. Learn to transform chicken into a world of flavors and textures, and your everyday dinner staple into a delicious dining experience.

Menu:

- Beer-Braised Chicken with Leeks, Artichokes and Coriander
- Crispy Sautéed Chicken Breasts with Pea Shoot-Radish Salad and Lemon Dressing
- Whole Roasted Lemon Chicken with Greek Olive Butter and Cucumber-Yogurt Sauce

Spring Forward: Let's Brunch! — \$80



After a long Chicago winter, we eagerly await the return of spring. Let's celebrate the arrival of longer, sunnier days with an inspiring and delicious spring brunch.

Menu:

- Watercress and Radish Salad with Green Goddess Dressing
- Eggs Florentine Benedict with Hollandaise Sauce
- Turkey Breakfast Sausage;
- Roasted Sweet Potato Hash
- Coffee Coffee Cake

Southern Comfort — \$85



We're not just whistlin' Dixie! Join us for a delicious down-home dinner.

Menu:

- Fried Chicken with Honey-Tabasco Sauce
- Skillet Mac-n-Cheese
- Roasted Green Beans with Pecans
- Apple Pandowdy with Whiskey-Spiked Whipped Cream

Steakhouse D.I.Y. — \$90



Why go out when you can learn how to prepare these steakhouse classics at home? *This menu just happens to be gluten free!*

Menu:

- Shrimp Cocktail
- Roasted Asparagus
- Strip Steaks with Béarnaise Sauce
- Chocolate Pudding with Whipped Cream
- Chopped Salad
- Twice-Baked Potatoes

Street Food — \$85



Have you ever wanted to eat your way around the world like Anthony Bourdain? Here's your chance! Get on board and we'll take you for a wild culinary ride.

Menu:

- Cuban Sandwiches
- Lumpia (Crispy Pork-Filled Egg Rolls)
- Beer-Battered Fish Tacos with Chipotle Mayonnaise
- Beef Kofta Kababs (Grilled Ground Beef Skewers) with Dill Yogurt Sauce

Sunday Roast — \$95



Sunday is a time for friends and families to enjoy each other's company while surrounded by delicious food.

Menu:

- Endive and Watercress Salad with Apples and Blue Cheese
- Crispy Duck Fat Potatoes
- Honey Roasted Parsnips and Carrots
- Roast Beef with Shallot-Mushroom Gravy
- Popovers
- Figgy Pudding

Sushi Workshop — \$90



Be your own sushi master! With a little practice and our chef's helpful hints, you will learn how easy it really is to make sushi in your own kitchen.

Menu:

- Maki Rolls
- Inside-Out Rolls
- Spicy Tuna Rolls
- Shrimp Tempura
- Salmon and Eel Nigiri

Sushi Workshop 2: Roll On — \$100



Take your sushi skills to the next level and discover new techniques, ingredients and preparations. In today's class you'll be trained on how to select and properly cut Tuna, Salmon, Yellowtail (Hamachi) and Eel (Unagi) for creating intricate maki rolls, hand rolls and nigiri.

Menu:

- Rainbow Roll with Salmon, Tuna and Hamachi
- Caterpillar Roll with Eel and Avocado
- Assorted Nigiri
- Spicy Tuna Hand Roll

Taste of India — \$80



Come join us as we introduce you to the flavors and ingredients that go hand in hand with this country's rich traditions and history. *Vegetarian-friendly menu!*

Menu:

- Mango Lassi
- Vegetable Pakoras with Coconut Cilantro Chutney
- Tomato Dal Soup
- Aloo Gobi (Curried Potatoes and Cauliflower)
- Vegetable Biryani Rice

Touch of Seoul — \$90



We'll teach you to incorporate Korean-inspired ingredients into your recipes, so you can experience their amazingly explosive flavors.

Menu:

- Bulgogi Egg Rolls with Spicy Mayo Dipping Sauce
- Korean Pork Belly Tacos with Kimchee
- Honey-Sriracha Chicken Wings with Sesame Rice
- Sweet and Spicy Cucumber-Kohlrabi Salad

Tuscan Villa — \$85



Create a soul-satisfying meal inspired by the flavors of Tuscany. Buon Appetito!

Menu:

- Grilled Fennel and Artichoke Pizza with Pecorino
- Pan-Seared Bass with Salsa Verde
- Warm Farro, Tomato, Olive and Basil Salad
- Zeppole (Deep Fried Italian Fritters)

Vegan Pasta and Gnocchi — \$90



Learn how to make fresh pasta and gnocchi from scratch that's also vegan! Paired with simple, seasonal sauces and vegan alternatives, these plant-based crowd pleasers will satisfy vegans and omnivores alike.

Menu:

- Cashew "Cheese" and Herb Ravioli with Burst Cherry Tomatoes and Basil
- Potato Gnocchi with Peas, Roasted Mushrooms and Truffle "Cream" Sauce
- Spinach Fettuccine with Herb-Lemon Pesto

Vegan Voyage: Italian Trattoria — \$90



Get immersed in making a delicious hearty Italian feast, which also happens to be vegan! With an exciting array of dairy, egg, and even gelatin substitutes, you'll be guaranteed to leave with a full belly, and you won't even miss the cheese! Buon Appetito!

Menu:

- Arugula Salad with Pine Nuts and Blood Orange-Balsamic Vinaigrette
- Eggplant Involtini (Breaded Eggplant Roll-Ups, Stuffed with Herbs and Almond "Ricotta")
- Orecchiette with Rapini and Roasted Garlic Cream Sauce
- Chocolate Panna Cotta with Macerated Berries

Vegetarian Boot Camp — \$200



Broaden your palette of cooking techniques in this one-day immersion into vegetarian cooking. Join us to explore flavors and ingredients from many cuisines as well as vegetarian proteins. We'll teach you how to create plate after plate of meatless deliciousness!

Menu:

- Celery Root Bisque with Thyme Croutons
- Amaranth-Spinach Fritters with Cashew-Tahini Sauce
- Eggplant and Portobello Mushroom Moussaka
- Thai Peanut Noodles with Crispy Tofu, Carrots and Broccoli
- Huevos Rancheros with Black Beans, Avocado-Tomatillo Sauce and Queso Fresco

Wine and Dine — \$100



Enjoy the first flavors of Spring – along with a glass of handcraft wine or beer - as you learn to cook this delicious, seasonal menu while sipping your favorite beverage, and discovering fresh new ways to make dinner fun!

March Menu:

- Spinach Salad with Dried Cranberries and Candied Pecans
- Sautéed Beef Tenderloin with Crumbled Blue Cheese and Red Wine Reduction
- Smashed Potatoes
- Chocolate Crème Brûlée

April Menu:

- Watercress Salad with Radishes, Goat Cheese and Yogurt Dressing
- Herb Crumb-Crusted Rack of Lamb with Parsley-Mint Pesto
- Roasted Fingerling Potatoes with Sherry-Mustard Vinaigrette
- Strawberry-Almond Cake with Whipped Cream

Couples Cooking

Couples Cooking — \$90



A Night in Havana

Spend a tropical night in our kitchen as we cook up some muy delicioso Cuban cuisine.

Menu:

- Cuban Plantain Nachos with Shrimp, Avocados, Black Beans and Mangos
- Spice Rubbed and Roasted Pork Tenderloin with Cumin-Orange Mojo Sauce
- Roasted Poblano-Cilantro Rice
- Pudín de Pan (Spiced Pineapple Bread Pudding)

Date Night — \$95/Class



Fireside Feast

Bring a date and warm up with these cozy recipes.

Menu:

- Herb and Panko-Crusted Scallops with Arugula, Fennel and Orange Vinaigrette
- Maple and Mustard-Glazed Salmon with Celery Root-Potato Puree
- Brussels Sprout and Bacon Hash
- Chocolate Fondue with Strawberries and Marshmallows

Spring Dinner Party

Along with our Chef, you'll learn to select the best of the season's harvest, and how to infuse your dishes with the vibrant and delicious flavors of Spring.

Menu:

- Endive-Arugula Salad with Shaved Fennel and Goat Cheese
- Almond and Herb-Crusted Halibut with Sautéed Mushrooms and Leeks
- Sweet Pea Risotto with Parmesan
- Lemon and Whipped Cream Tartlets

Kids / Family

Family Nights



Bring the whole gang and join us for family classes at Lincoln Square! Everyone cooks and eats together. Children ages 6 and older are invited to help their families prepare a fabulous feast.

Pasta Party — \$50

- Caesar Salad
- Homemade Fettuccine with Chicken Alfredo Sauce
- Oven-Roasted Broccoli
- Individual Chocolate Lava Cakes

Family Night: Trip to NOLA — \$55

- Cajun Shrimp with Remoulade
- Andouille Sausage and Chicken Jambalaya
- Cornbread Muffins with Honey Butter
- Virgin Bananas Foster with Vanilla Ice Cream

Teens' Cooking — \$40



Young teen's ages 12 to 16 get to experiment with simple yet sophisticated menus that they'll enjoy re-creating at home. They'll learn the basics of knife skills, cooking and baking techniques, and organizing prep work. *Parents and guardians, please check in your kids promptly for class and return to pick them up after the session.*

Sushi!:

- Miso Soup
- California Rolls
- Maki Rolls

Kids' Cooking — \$35



Budding chefs 7 to 11 years old learn fundamental kitchen skills while following recipes geared for their age group. *Parents and guardians, please check in your kids promptly for class and return to pick them up after the session.*

French Pastries:

- Profiteroles with Ice Cream and Chocolate Sauce
- Crêpes with Sautéed Apples and Chantilly Cream

Baking & Pastry Classes

Artisanal Breads Boot Camp — \$185

Spend a day in our kitchen exploring the techniques behind baking artisan breads.

Menu:

- Braided Challah
- French Oven-Baked Sourdough Boule
- Roasted Garlic and Herb Naan
- Oat and Seeded Pan d'Epi (French baguette)
- Everything Bagels
- Pumpernickel Loaf

Donut Boot Camp — \$120

Who doesn't love fried dough? We'll make both cake-style and raised-style doughs, and show you how to fry, glaze, dip and fill them to perfection. You'll go home with a boxful of your very own fresh creations! Lunch will be served, and fresh coffee will be flowing.

March Menu:

- Mini Pumpkin Donut Holes with Cinnamon Sugar
- Maple and Bacon-Glazed Long Johns
- Chocolate Cake Donuts with Dulce de Leche Glaze and Coconut Flakes
- Bavarian Donuts (Custard-Filled Yeast-Raised with Chocolate Glaze)

April Menu:

- Beignets
- Apple Fritters
- Berry Bombs (Jam-Filled Raised Donuts with Strawberry Glaze)
- Sour Cream Cake Donuts with Vanilla Bean Icing and Pecan Streusel

Fabulous French Pastries — \$90

Learn how to whip up these awe-inspiring pastries in your own kitchen in no time! Don't let the fancy French descriptions fool you... these really are approachable desserts for the home cook.

Menu:

- Apple-Bourbon Crème Brûlée with Caramelized Apples
- Raspberry and Hazelnut Mille Feuille (Puff Pastry Layered with Pastry Cream, Hazelnut Royal Icing and Raspberry Jam)
- Chocolate Macarons with Chocolate Ganache
- Almond Paris-Brest (Pâte à Choux Ring) with Cointreau-Infused Diplomat (Pastry Cream with Whipped Cream)

Gluten-Free Breads Boot Camp — \$120

There's no reason why freshly baked breads can't be a part of your life. Learn everything you need to know about the wide world of gluten-free grains, as we teach you how to make a wide array of delicious and satisfying breads and baked goods.

Menu:

- Multigrain Bread with Oats and Fennel Seeds
- No-Roll Quiche Crust with Kale Pesto, Sausage and Smoked Mozzarella Filling
- Parmesan and Rosemary Bread Sticks with Roasted Garlic Oil
- Kolaczki Cookies with Raspberry and Fig Jam
- Warm Spiced Carrot Bread

How to Bake Bread — \$85

Learn the basics of working with yeast doughs and the art of properly shaping and baking them to perfection!

Menu:

- Potato Rosemary Focaccia
- Cinnamon Rolls with Cream Cheese Frosting
- Mini Whole Wheat Baguettes

Macaron Workshop — \$85

French macarons take a bit of finesse to get that...*je ne sais quoi*. Our expert pastry chef will guide you through every step of the technique as you learn and practice how to make three delicious varieties. You will go home with a box of your beautiful masterpieces! *Gluten free menu!*

Menu:

- Chocolate Macarons with Raspberry Jam and Coffee Buttercream
- Toasted Coconut Crunch Macarons with Salted Caramel Filling
- Lemon Macarons with White Chocolate Lemon Ganache

Pastry Boot Camp — \$250

Roll up your sleeves and immerse yourself in the art of making extraordinary pastries. Using classic, French techniques we'll teach you the art and science behind creating these elegant sweet treats making them approachable for any home cook. Don't leave these desserts to professional pastry chefs; with a pro working by your side, you'll learn how to master these delicacies in no time!

Menu:

- Mille-Feuille (Homemade Puff Pastry) with Apricot and Almond Filling
- Coconut Dacquoise with Chocolate Bavarian Mousse
- Jelly Roll Cake with Passion Fruit Curd and White Chocolate Ganache
- Homemade Fig Newtons
- Garam Masala and Lime Shortbread

Pie and Tart Boot Camp — \$120

Making pies isn't as hard as you might think! Get tips from a pro on how to make tender, flaky crusts, wrap them around sweet and savory fillings, and bake them to golden perfection.

Menu:

- Perfect Pie Dough
- Banana Cream Pie
- Apple Ginger Galette
- Chicken Pot Pie
- Mini Chocolate-Pecan Pies

Piece of Cake — \$85



Who doesn't love fried dough? We'll make both cake-style and Lose your fear of baking, and get expert tips and advice on basic cake-making techniques. We'll create three different cakes that are sure to get raves. You can't get this from a box!

Menu:

- Chocolate Layer Cake with Old-Fashioned Chocolate Frosting
- Jelly Roll Cake with Strawberries and Whipped Cream
- Orange Pound Cake with Orange Blossom Glaze

Vegan Desserts — \$85



Vegans love desserts just as much as everyone else! With a little know how and an arsenal of dairy and egg substitutes, you can indulge in easy, yet decadent vegan sweet treats any time, and can even trick your non-vegan friends!

Menu:

- Key Lime Meringue Tart with Homemade Vegan Pie Dough and Swiss "Meringue"
- Chocolate Whoopie Pies with Irish Cream Frosting
- PB&J Donuts

Alia Dalal Classes

Clean Eating with Alia Dalal \$60



Omega-3 Fish

In this class, we'll use easy-to-find fresh fish like lake trout and salmon as well as nutrient-rich, low toxin, and affordable canned varieties of fish like sardines and herring. We'll make canned fish not taste gross!

You'll learn how to select fish that's not just high in Omega-3s, but also sustainable and low in mercury. Chef Alia will also share resources for shopping locally and researching as the seasons change to help you avoid pollutants, overfishing, and unfair labor practices. Like with all other Clean Eating classes, we'll steer clear of refined carbs and let whole plant foods shine. *Class is gluten-free, dairy-free, and free of meats other than fish!*

Menu:

- Chili-Lime Salmon Tacos with Avocado, Lettuce and Cilantro
- Tandoori-Crusted Lake Trout with Cumin-roasted Broccoli
- Miso Soup with Sardines and Greens
- Italian Tomato, White Bean and Fish Stew

Plant-Powered Protein



Health and Wellness Chef Alia Dalal kicks off her clean-eating class with a class dedicated to picking and preparing quality plant-based protein sources. *Gluten free menu!*

Menu:

- Black Bean, Tempeh and Collard Hash
- Curried Quinoa Salad with Carrots and Currants
- Butternut and Apple Soup with Popped Lentils and Peas
- Horchata Hemp Shake

Clean Eating Boot Camp with Alia Dalal — \$350



Learn to cook healthy, nourishing meals in this fun, hands-on boot camp! Wellness Chef Alia Dalal will show you how to make tasty, filling and delicious meals quickly from whole food ingredients. Focusing on simple preparations, this class will get you up to speed on the latest nutritional best practices and get you inspired to make clean eating a consistent pattern in your life. Class is suitable for vegans, vegetarians, gluten-free folks and omnivores. Class will feature an optional 30-minute animal foods preparation segment.

Menu:

- Turmeric Spice Latte
- Green Smoothie Jars
- Spiced Lentil Soup
- Roasted Carrot Kale Salad with Crispy Chickpeas
- Chocolate Almond Energy Bites
- Macro Bowls with Greens, Roasted Vegetables, Beans and Grains
- Chocolate Avocado Pudding with Berries

Clean Eating with Alia Dalal \$60



Filling Fats

In this class, Health and Wellness Chef Alia Dalal explains that good quality fats are essential for optimal body and cognitive function, as well as key to feeling full, fighting cravings and sticking to a mostly unprocessed clean eating diet.

Giving an overview of fats to avoid and fats to seek out, Chef Alia will demonstrate how to incorporate good quality fats like Omega 3 fatty acids and Monounsaturated Fatty Acids into your everyday meals. She'll also share a nutrition secret that'll make you feel better about your daily chocolate habit (assuming it's dark chocolate, of course)! *This class is vegan!*

Menu:

- Avocado and Lentil Sprouted Grain Toast
- Pesto Pasta Salad with Broccoli and Walnuts
- Socca (chickpea crepes) with Roasted Mushrooms, Asparagus and Olives
- Dark Chocolate Seed Clusters

Very Vegetable

Health and Wellness Chef Alia Dalal will show how delicious and easy it is to eat more vegetables! These everyday recipes demonstrate how to eat 2 servings of vegetables at each meal and how to turn kale into a crunchy, craveable snack.

Learn about different families of vegetables and why you'll want to increase your consumption of vegetables particularly in the cruciferous family. We'll cover special phytonutrients and tips for getting nutrients on days when you can't get your recommended veggie intake. *This class is vegan!*

Menu:

- Three Greens Smoothie
- Brussels Sprout Salad with Caramelized Leeks and Almonds
- Eggplant Mac and "Cheese" with Burst Tomatoes and Chard
- Alia's Favorite Kale Chips

Global Healing Kitchens with Alia Dalal — \$60



In the global healing kitchens series, wellness chef Alia Dalal explores authentic, home cuisine from cultures with strong food-as-medicine traditions.

India

In this class, we'll explore spice-laden and vegetable-rich Indian cuisine. Having worked at an Ayurvedic spa in India and growing up in a South Asian home, Chef Alia will share healing dishes and techniques that you won't find at your local Indian restaurant. *Class is vegetarian and vegan with the exception of an optional dairy (ghee) in one dish.*

Menu:

- Basmati and Mung Dal Kichari
- Sarson ka Saag (Mustard Greens)
- South Indian Green Bean Pooriyal
- Cardamom and Fennel Tea

The Chopping Block's Culinary Boot Camp 1 - \$1950



Have you always wondered what it would be like to go to culinary school? The Chopping Block's Culinary Boot Camp 1 gives you a taste of a professional culinary program without the lengthy time commitment or heavy financial burden. After just five sessions, you'll go home with a foundation of fine-tuned cooking skills.

Skills:

- Day One: Knife Skills, Fish Butchery, Stocks, Emulsions
- Day Two: Chicken & Beef Butchery, Braising, Sautéing, Roasting
- Day Three: Soup Making, Classic "Mother Sauces," Vinaigrettes
- Day Four: Eggs, Vegetables, Beans, Grains, Potatoes
- Day Five: Taste bud Tutorial, Plating Skills, Honing Your Techniques

Dates:

- January 29
- February 4
- March 26
- April 30
- June 25
- July 29
- July 30
- September 24
- October 22

Cooking with Kefir — \$75



Kefir is one of the most popular superfoods on the market! Learn how to cook with this tart, tangy cultured milk that is low in sugar, lactose free, and an excellent source of protein, calcium, and B vitamins. Lifeway Foods, the local company that brought Kefir to the United States, has introduced a first-of-its-kind cookbook featuring more than 100 inventive, globally inspired recipes to cook and bake with this popular probiotic and nutritious superfood.

Originating from a grain that dates back 2000 years to the Caucasus Mountains of Europe, it is also one of the most healthful natural foods available—scientifically shown to help boost immunity, improve gut health, build bone density, fight allergies, and aid the body's natural detoxification. It's no wonder kefir is quickly becoming a staple of daily diets!

Julie Smolyansky, the daughter of the immigrant couple who founded Lifeway and first introduced kefir to America, is now the president and CEO of the company. Julie will show kefir lovers and those new to this exotic superfood how to incorporate it into every meal with The Kefir Cookbook. Bringing together treasured family stories of their early days in America and traditional recipes from behind the Iron Curtain with new family favorites, The Kefir Cookbook helps you add a dose of healthy goodness to everything you eat, from soups and dips to marinated meats and baked desserts.

Join Julie for a cooking demonstration as she teaches you how to prepare dishes from the book including Brussels Sprouts and Apple Salad; Sayulita Fish Tacos with Cabbage Slaw; Apricot-Coconut White Chocolate Pudding.

Tasting portions of the dishes will be served, and the "The Kefir Cookbook: An Ancient Healing Superfood for Modern Life, Recipes from My Family Table and Around the World" is included in the price of the class. Additional copies will be available for purchase.

Crescent City Rum Dinner Party — \$120

+21



Revel in the wonderful flavors of New Orleans during a Creole New Orleans-style dinner party paired with Puerto Rican rums! Whether you are a connoisseur or a newbie to the exotic spirit, you'll leave this event with a love of rum! The City of Chicago is hosting its 4th annual Chicago Rum Festival, where rum experts, aficionados and distributors come together to taste 40 different boutique rums, and we want you to be a part of the adventure.

Rum expert, John Meisler, is an acclaimed chef, worldwide speaker, educator and tasting facilitator who has done extensive work on food pairings with wines, spirits and cocktails. He is also a leader in using the complex flavors of Puerto Rican rum as a base ingredient in his recipes that are inspired by his old family New Orleans Creole traditions with a Caribbean flair. John was raised in the sights, sounds and smells of the culinary world in New Orleans, and is part of an old New Orleans family deeply rooted in the world of authentic Creole Cuisine, with names like Zatarain's and Delmonico's Restaurant in the family tree.

Join us for a special evening where John will bring his expertise to The Chopping Block for a fun night full of rum education, rum tastings and a rum-infused menu. John will be preparing Mardi Gras Mojo Mojito Shrimp; Spicy Piña Chicken Tacos; Seared Sea Scallops with Caramelized Onions, Fennel and Thyme with Rum Beurre Blanc Sauce; Bananas à la Don Q. A bartender will be on hand mixing up mouthwatering cocktails including Coconut Mojitos; Hurricanes; Spiced Rum Daquiries and Gran Añejo Old Fashioned. Laissez les bon temp rouler-Let the good times roll!

This demonstration class includes a full meal and a generous tasting pour of each cocktail, so come hungry and thirsty!

You must be 21 or over to attend. Please present valid ID at the time of check-in.

How to Bluff Your Way Through Wine — \$60



Why is one wine lemony and refreshing, while another is chewy and meaty? Why does one wine complement shrimp and another a juicy T-bone? These answers lie in four simple variables that determine all wine flavors. Learn these variables to understand how all wine is the same and each wine unique. This class is a must for entry-level wine drinkers and a fun refresher for aficionados.

Tasting includes 5 international wines.

How to Pair Food & Wine — \$100



Enjoying wine with food is one of our favorite pastimes, but understanding how to unite the two can be a challenge. We're going to take all the guesswork out of the process during this special demonstration class, so you can wow your guests at your next fall fête. Join us as we test the "rules" of wine and food, and come up with rules of your own in this mix-and-match tasting.

Menu:

- Welcome wine: M. Lawrence, "green"
- Vignerons de Buxy, Bourgogne Chardonnay with Caramelized Onion and Mushroom Tart;
- Babich, Sauvignon Blanc with Kale and Shaved Brussels Sprouts Salad with Toasted Hazelnuts;
- Moroccan-Spiced Meatballs
- JaM Cellars, Cabernet Sauvignon with Roasted Pork Tenderloin with Dried Fruit-Red Wine Reduction
- Albino Rocca, Moscato d'Asti DOCG with Apple Fritters.

Italian Renaissance of Wine — \$60



In quality, quantity and pure enjoyment, Italy is the world's greatest wine-grower. But until the 1950's, most Italian wine was sold in bulk, with no reference to grape, region or vintage. How did this nation known for straw-wrapped bottles of plonk transform into America's favorite import?

We'll taste 5 favorite Italian wines paired with stuzzichini (Italian noshes), practice Italian wine terms and reveal how Chicago became the heart of Italy's wine Renaissance.

Noble Grapes from Around the World — \$80



Noble grapes are international variety of grapes that are most recognizable for the top quality wine they produce. These are the grapes that have been produced for hundreds of years and have spread around to nearly every continent. We will taste and discuss the merits of Chardonnay, Sauvignon Blanc, Riesling, Pinot Noir, Merlot and Cabernet Sauvignon.

Six wines, including some bottles not on our wine list, will be sampled.

The Science Behind Tasting Wine — \$80



This is the nerdiest of all the classes for those who really want to dive into the analytics of professional wine tasting! This class will teach you how to properly taste and analyze wine, but also explore much of the science behind what's happening when you taste wine and why. You'll also go home with tasting charts, color analysis charts as well as a science glossary of terms.

Five different wines, including some special bottles that are not on our wine list, will be sampled in class today.

Spirits of Mexico — \$90



Mezcal, a Mexican spirit made from agave, is the most illuminating experience of terroir, culture and 500 years of history all captured in a bottle. This indigenous spirit of Mexico is just now being explored in the US. Come explore the beauty and complexity of mezcal, unlock its secrets and see firsthand what mezcal and its traditions hold.

You'll start the class with a mezcal-based welcome cocktail followed by a tasting of 6 unique mezcals and tequilas from different regions in Mexico.

Unlock the Secrets of Wine — \$60



Learn the tasting techniques that wine pros use to get the most enjoyment from every sip. We'll taste 5 international wines, revealing the wine's face, nose, palate and finish as we go. Learn wine vocabulary that you, your sommelier and wine merchant can understand and discuss wine and food pairing. Seminar also includes wine-friendly noshes.

Tasting includes 5 international wines.

War and Wine: Grand Cru of Wine Classes — \$90



During World War II the Germans took control of France and began to systematically plunder the cellars of France's most revered wine regions; Champagne, Burgundy and Bordeaux. We will take a walk through history while drinking wines from these regions as we unfold the story of French resistance as the German wine Weinführers attempted to pillage the cellars of hundreds of wineries.

We'll discuss the history of World War II through the lens of vigneron, the battles that raged inside the country and the power of the French resistance in the world of wine. You will have a new understanding of a unique struggle that occurred in WWII as well as an introduction to three of the most prominent appellations of France.

Six different wines, including a reserve Champagne and some special bottles that are not on our wine list, will be sampled in class today.

The Vineyards of France— \$60



For centuries, the vineyards of France triumphed over plague, piracy and ground war to produce the world's most desired wines. Today - despite sagging sales - the wines, wine law and wine growing philosophy of France remain standards to which all other countries compare. Join us to taste five prominent styles and explore French wine growing culture, still the basis for fine wines around the world.

Tasting includes 5 international wines.

Grilling Classes *

The Argentine Grill — \$90



Let the vibrant and bold flavors of Argentina speak for themselves. *This menu just happens to be gluten free!*

Menu:

- Hearts of Palm, Grilled Corn and Roasted Red Pepper Salad with Cilantro and Lime
- Grilled Strip Steaks with Chimichurri
- Grilled Cumin-Spiced Sweet Potatoes
- Dulce de Leche Banana Splits

New Orleans Brunch on the Grill — \$85



Ease into the weekend, Big-Easy style. *One French 75 is included in the price of the class. Additional will be available for purchase.*

Menu:

- French 75 (Gin and Prosecco Cocktail)
- Cajun Grilled Shrimp Skewers with Remoulade
- Grilled Andouille and Scrambled Egg Po' Boys
- Spinach and Grapefruit Salad with Honey-Mint Dressing and Toasted Pecans
- Grilled Seasonal Fruit a la Mode with Bourbon-Butter Sauce

Beef on the Grill — \$95



Get some great tips on marinating, grilling and saucing meats to perfection. You'll be grilling alongside our chef in this HANDS-ON class!

Menu:

- Grilled Strip Steaks with Bacon-Chive Butter and Grilled Corn and Green Bean Succotash
- Greek Burgers with Cucumber-Yogurt Sauce, Feta and Pita
- Ginger and Cumin-Spiced Beef and Pineapple Kebabs with Cilantro-Mint Chutney

Pizza on the Grill — \$85



Who says you can't cook pizza on the grill? Get that delicious, wood-fired flavor in your own backyard.

Menu:

- White Bean, Fennel and Arugula Salad with Lemon-Anchovy Vinaigrette
- Whole Wheat Pizza with Grilled Onions, Grapes and Gorgonzola
- Herb-Crusted Pizza with Grilled Eggplant, Goat Cheese and Basil
- Deep Dish Pizza with Mushrooms and Sausage

Chicken on the Grill — \$90



Join us to learn how to produce tender, juicy chicken dishes on your grill. You'll be grilling alongside our chef in this HANDS-ON class!

Menu:

- Brined Chipotle-Lime Chicken Breasts with Grilled Avocado Salsa
- BBQ Spatchcocked Chicken with Carolina Mustard Sauce
- Thai Coconut Grilled Chicken Thighs with Rice Noodle Salad

Rendezvous Under the Stars — \$90



Enjoy a romantic evening outdoors and let the starlight guide your hands while preparing a HANDS-ON sumptuous feast.

Menu:

- Grilled Prosciutto-Wrapped Asparagus with Toasted Breadcrumbs
- Grilled Strip Steaks with Bacon Blue Cheese Butter
- Smoky Fingerling Potato and Green Bean Salad with Rosemary Vinaigrette
- Grilled Banana Splits

* Grilling classes take place outdoors on our patio, so please dress accordingly. Because they are outdoors, the classes are therefore subject to weather cancellation. In the event of a cancellation, all participants will be contacted by phone and email no later than 10am (for lunch-time classes) and 2pm (for evening classes) on the day of class.