

# Class Catalog

November & December 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 varietals, 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](mailto:parties@thechoppingblock.com).

View more details and sign up at [thechoppingblock.com](http://thechoppingblock.com)

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## DEMONSTRATION CLASSES

### Autumn Soups and Stews — \$65



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:

- Braised Chicken, Green Chile and Hominy Stew
- Cream of Brussels Sprout Soup
- Red Lentil Dal with Yogurt
- Udon Noodle Soup with Shrimp, Mushrooms and Sweet Chili-Lime Broth

### 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 — \$75



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

#### Menu:

- Beef Bourguignon
- Braised Chicken Tinga Tacos (Tomatillo, Chipotle and Tomato-Braised Chicken)
- White Bean and Smoked Ham Hock Soup/Pulled Pork Sliders with Carolina BBQ Sauce

### Food and Wine of France — \$95

+21



This refined yet hearty French repast, enjoyed while sipping wine, will transport you to a magical evening in the French countryside. *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:

- Salade Lyonnaise (Poached Egg and Bacon Salad)
- Red Wine-Braised Lamb with Root Vegetables
- Pomme de Terre Puree (Potato Puree)
- Profiteroles with Ice Cream and Chocolate Sauce

#### Featured Wines:

- Triennes, Rosé, Provence, France, 2016
- Chateau La Grolet, Bordeaux, France, 2016

### Food and Wine of Spain — \$95

+21



More exciting than running with the bulls, come enjoy these Spanish classics paired with regional wines. Olé! *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:

- Gambas al Ajillo (Sautéed Shrimp with Garlic and Saffron)
- Rioja-Braised Lamb with Chorizo, Pimenton and White Beans
- Smoked Paprika Roasted Potatoes
- Crème Caramel (Baked Custard with Caramel Sauce)

#### Featured Wines:

- Vincola de Sarra, "Libertat" Cava Brut NV, Catalonia, Spain
- Bodegas, Obalo, Rioja Crianza, Rioja, Spain, 2015

### Raw Bar and Bubbles — \$55

+21



Oysters and sparkling wine? Yes, please! What better way to unwind after a hard day's work! Pull up a stool at our bar and enjoy a seafood tasting of our featured recipes. *One glass of sparkling wine is included in the class. This demonstration class will be held in our semi-private kitchen on the retail floor.*

#### Menu:

- Raw Oysters on the Half Shell with Mignonette Sauce
- Shrimp Cocktail
- Mussels with White Wine and Fresh Herbs

### Warming Winter Dinner Party — \$85



Take the chill out of the air with these wintry delights. This class includes a full meal, so come hungry!

#### Menu:

- Caramelized Parsnip Bisque
- Apple Cider-Glazed Pork Chops
- Sautéed Brussels Sprouts with Maple Mustard Glaze
- Horseradish Whipped Potatoes
- Sticky Toffee Pudding

### Winter Cocktails and Appetizers — \$80

+21



Our chefs take a turn at mixology and share samples of these wintry cocktails, paired with easy-to-prepare, party-perfect snacks.

#### Menu:

- Blood Orange and Rum Punch, Orange-Chipotle Glazed Shrimp
- Pear and Cava Bellini, Blue Cheese Mousse-Filled Endive Spears with Caramelized Pears and Toasted Pecans
- Allagash Saison, Potato and Rosemary Focaccia
- White Russians, Chocolate-Pistachio Biscotti

## HANDS ON CLASSES

### Autumn in New England — \$85

Enjoy an evening out, cooking and feasting upon these autumnal delicacies of the Northeast.

#### Menu:

- Pear and Dried Cherry Salad with Maple Dressing
- Crispy Pan-Fried Pork Medallions
- Risotto with Chives and Aged Vermont Cheddar
- Apple-Cranberry Fruit Crisp

### Baby, It's Cold Outside — \$90

The weather outside may be frightful, but these recipes are certainly delightful.

#### Menu:

- Kale and Shaved Brussels Sprouts Salad with Apples and Hazelnuts
- Smothered Bone-In Pork Chops with Caramelized Onion and Dried Cherry Relish
- Scalloped Potatoes
- Gingerbread-Pear Upside-Down Cake

### Bagel Brunch — \$75

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:

- Hot-Smoked Salmon with Homemade Bagels and Herb Cream Cheese
- Cucumber-Dill Salad
- Cheese Blintzes with Blueberry Sauce

### Braising Boot Camp— \$225

Braising is the perfect cold-weather cooking technique, focused on low-and-slow simmering to create über-tender meats and vegetables. Join us for this global journey while we create ultimate one-pot meals.

#### Menu:

- Osso Buco with Toasted Pine Nut Gremolata and Polenta
- Spicy Soy-Glazed Short Ribs with Jasmine Rice
- Cassoulet (Classic French Dish of Sausage, Pork Shoulder, Duck Confit and Beans)
- Curried Vegetable Stew with Naan Bread

### Caribbean Cruise — \$90

Need to get away from the demanding and tiring holiday season? Join us for an evening of revitalizing fare.

#### 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)

### Culinary Adventure: A Trip to Brazil — \$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

### Culinary Adventure: A Trip to Mexico — \$90

Join us as we travel south-of-the-border to create a feast that's bold, vibrant, and full of rich and complex flavor combinations.

#### Menu:

- Watercress Salad with Hearts of Palm, Avocados and Pumpkin Seeds
- Chorizo and Mushroom Queso Fundido with Tortilla Chips
- Chicken with Ancho Spiced Mole Sauce and Steamed Rice
- Lime-Coconut Cupcakes with Dulce de Leche Frosting

### Dim Sum and Then Some — \$85

Have fun preparing and enjoying some traditional dim sum favorites.

#### Menu:

- Shrimp Toast with Sweet Chili Dipping Sauce
- Chicken Bao (Chicken-Filled Buns)
- Vegetable Potstickers 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:

- Indian Samosas with Cilantro Chutney
- Chicken Bao (Chicken-Filled Buns) with Hoisin Sauce
- Black Bean and Chorizo Empanadas with Avocado Crema

### Eat, Drink and Be Merry — \$105

Enjoy the flavors of fall as you learn how to cook this delicious, seasonal menu while discovering fresh new ways to make dinner fun! One glass of wine or one beer per student is included in the price of the class- our wine list will also be available if additional beverages would like to be purchased during class. *One glass of wine or one beer per student is included in the price of the class.*

#### Menu:

- Roasted Beet and Butternut Squash Salad with Apple Cider Vinaigrette
- Roasted Beef Tenderloin with Crumbled Blue Cheese and Red Wine Reduction
- Wild Rice with Dried Apricots, Cranberries and Hazelnuts
- Pear-Frangipane Tart (Almond Custard Tart)

## An Evening in New Orleans — \$110



Learn how to prepare a truly authentic French-Creole feast that's reflective of the melting pot of cultures found in Louisiana. Gather around our table, and learn how to prepare these classic recipes you're sure to recreate in your own kitchen for years to come.

### Menu:

- Oysters Rockefeller Crostini
- Snapper with Crawfish Nantua (Classic Crawfish Tail Cream Sauce)
- Dirty Rice with Andouille Sausage
- Banana Foster Bread Pudding

## Fall Dinner Party — \$120



Learn how to prepare a mouth-watering, elegant feast featuring upscale ingredients that's in tune with the season.

### Menu:

- Sautéed Scallops with Pancetta, Brussels Sprouts and Pumpkin Seed Pesto
- Roasted Venison with Dried Fruit and Port Reduction
- Potato-Turnip Gratin
- Autumn Apple-Walnut Cake

## Feast of the Seven Fishes — \$130



Have you wanted to partake in the famed, seafood-laden Italian-American tradition that is the "Feast of the Seven Fishes" but been leery time and effort (and not to mention smells) that it may create at home? Join us for this offering that's all about gathering friends and family to enjoy the time-old, indulgence of the holiday season. With old favorites and new spins classic dishes, this class will get everyone in the mood to celebrate, Italian style!

### Menu:

- Grilled Shrimp and Bay Scallop Salad with Lemon-Anchovy Vinaigrette
- Steamed Mussels with Spicy Italian Sausage, Herbs and Tomatoes
- Crispy-Fried Calamari with Lemon Aioli
- Fettuccine and Clams with White Wine, Fresh Herbs and Cream
- Whole Roasted Branzino with Capers and Rosemary

## Gastropub Gastronomy — \$90



Bridging the gap between pubs and gastronomy, come prepare this sophisticated, upscale pub fare.

### Menu:

- Frisée Salad with Warm Bacon Vinaigrette and Poached Egg
- Belgian Ale-Steamers Mussels
- Grilled Steak Sandwich with Béarnaise, Caramelized Onions and Arugula
- Truffle Roasted Potatoes

## The Great Pumpkin — \$85



The Great Pumpkin isn't just a figment of Linus' imagination. It's making an appearance along with other fall-friendly squash, and they are sweet, savory and absolutely delicious.

### Menu:

- Curried Acorn Squash Fritters with Yogurt Dipping Sauce
- Butternut Squash Bisque with Shaved Brussels Sprouts, Toasted Pecans and Pecorino
- Roasted Delicata Squash Salad with Farro, Baby Kale and Maple-Cider Vinaigrette
- Spaghetti Squash "Pasta" with Italian Sausage, Sautéed Fennel and Mozzarella Cheese

## Irresistible Hors d'Oeuvres — \$85



Jazz up your holiday parties with these fabulous finger foods while learning all about presentation techniques so your food looks as good as it tastes!

### Menu:

- Bacon-Wrapped Dates with Balsamic Glaze
- Shrimp Fritters with Tarragon Aioli
- Spanakopita (Spinach and Feta-Filled Phyllo Pastries)
- Cocktail Meatballs with Spiced Cranberry Sauce
- Parmesan Cheese Gougères

## Holiday Hootenanny — \$85



Kick off the holiday season by learning some delicious appetizers for festive entertaining.

### Menu:

- Mini Pork Tenderloin Sandwiches with Arugula and Horseradish Cream
- Fennel-Spiced Candied Nuts
- Warm Crab and Artichoke Dip
- Curried Chicken Skewers with Peanut Dipping Sauce
- Chorizo-Potato Phyllo Cigars

## Knife Skills — \$55



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.

## Know Your Gnocchi — \$85



Gnocchi may pre-date pasta, but these little knuckle-shaped dumplings still receive pride of place in Italian cuisine, from Nona's table to the finest ristorante. Learn to prepare a variety of gnocchi paired with seasonal accompaniments for a perfect match of flavors. Your Chef can recommend an Italian wine from our cellar to make your meal molto delizioso!

### Menu:

- Potato Gnocchi with Walnut Pesto Cream Sauce
- Herbed Ricotta Gnocchi with Butternut Squash, Sage Brown Butter Sauce and Pecorino Romano
- Roasted Carrot Gnocchi with Caraway, Bacon and Brussels Sprouts

## La Vida Loca! — \$90



Let's have a fun and crazy night savoring the bright and bold flavors of Mexico! *This menu just happens to be gluten free! One margarita is included in the price of the class.*

### Menu:

- Lime Margaritas
- Shrimp, Jicama and Avocado Salad with Cilantro-Lime Vinaigrette
- Grilled Chicken and Roasted Poblano Enchiladas Verdes
- Mexican Rice and Black Beans
- Kahlua-Flambéed Bananas with Ice Cream and Toasted Coconut

## Neapolitan Pizzeria — \$85



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

### Menu:

- Grilled Radicchio and White Bean Salad with Balsamic Vinaigrette
- Potato-Rosemary Pizza with Prosciutto and Parmesan Cheese
- Pistachio Pesto, Italian Sausage and Fontina Cheese Pizza
- Margherita (Tomato Sauce, Fresh Mozzarella and Basil) 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)

## Old School Italian — \$80



Italian food just like Mamma used to make. Mangia!

### Menu:

- Meatballs with Classic Marinara
- Homemade Fettuccine with Alfredo Sauce
- Garlic Bread
- Tiramisu

## Parisian Pleasures — \$90



Ooh la la! These Parisian recipes bring a whole new meaning to the City of Light.

### Menu:

- Endive, Watercress and Apple Salad with Champagne Vinaigrette
- Coq au Vin with Pommes Purée (Red Wine-Braised Chicken with Potato Purée)
- Roasted Haricots Verts (French Green Beans) with Shallots
- Profiteroles with Ice Cream and Chocolate Sauce

## Pasta Boot Camp — \$175



Basta pasta! 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



What's your favorite pasta? After working with our Chefs, you'll be able to make your own fresh pasta dough, creating noodles of all shapes and sizes as well as seasonal sauces suited to each pasta!

### Menu:

- Lasagna with Spicy Fennel, Italian Sausage and Tomato Sauce
- Roasted Squash and Goat Cheese-Filled Ravioli with Brown Butter Sauce
- Spinach Fettuccine with Mushroom Cream Sauce and Toasted Hazelnuts

## Ramen Workshop — \$80



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

## Sauce Boot Camp — \$325



We all know there's no better accompaniment to a dish than a well-made sauce. We'll take you on a journey teaching you how time-honored and modern sauce-making techniques are actually very approachable and will inspire confidence in your very own culinary skills. We'll teach you how to conquer all things sauce-related in this comprehensive, hands-on sauce class. *Tasting-size portions of meat, vegetables and starch will accompany the sauces.*

### 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 Fresh Lobster
- Uni Butter with Steamed Mussels
- Homemade Mayonnaise

## 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, Brie and Honey
- Sautéed Clams with White Beans and Salsa Verde
- Ground Beef Stuffed Piquillo Peppers with Béchamel-Cheese Sauce

## Steakhouse DIY — \$90



Sizzling, thick and juicy, Chicago steak is famed the world over. But who needs the crowds of dining out when you can prepare an iconic steakhouse dinner at home? Learn how to prepare these steakhouse classics at home!

- Wedge Salad with Bacon and Blue Cheese Dressing
- Sautéed Ribeye Steaks with Herb Compound Butter
- Creamed Spinach
- Twice-Baked Potatoes
- Apple Crisp

## Surf and Turf — \$110



Everyone's favorite classic! Enjoy a lavish meal uniting the very best of land and sea.

### Menu:

- Lobster Thermidor
- Sautéed Beef Tenderloin Steaks with Garlic-Herb Butter
- Oven-Roasted Brussels Sprouts with Almonds
- Dark Chocolate Mousse.

## Street Food — \$85



Have you ever wanted to eat your way around the world? 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

## 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

## Tamale Workshop — \$100



Delicious tamales are a celebrated tradition of the holiday season in Latin culture. Learn how to prepare fun and festive bundles of goodness, so you can make them for your next dinner party!

### Menu:

- Green Chile Chicken Tamales with Quick-Pickled Onions
- Winter Squash, Bean and Cheese Tamales with Salsa Roja
- Pineapple Salsa with Chips
- Mexican Rice with Chorizo

## Tiki Time — \$90



Cool island breezes and fruity cocktails are calling your name. All you need is Polynesian fare for an evening in paradise. *One Mai Tai per student is included in the price of the class.*

### Menu:

- Mai Tais
- Ahi Poke with Cucumbers, Avocado and Spicy Tobiko Mayo
- Chinese BBQ Pork Tenderloin Lettuce Wraps with Daikon-Carrot Slaw
- Pineapple Fried Rice
- Guava-Lemon Bars

## 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 Harvest — \$90



It's harvest time in Tuscany, so let's celebrate this special time of year by cooking the ultimate Italian feast. Buon Appetito!

### Menu:

- Ribollita (Bean and Vegetable Soup)
- Bistecca Toscana (Red Wine Marinated Ribeye Steaks with Herb Sauce)
- Rosemary Potatoes
- Torta Caprese (Dark Chocolate Flourless Cake with Almonds) with Amaretto Whipped Cream

## Under the Influence — \$95



Come feel the buzz of these boozy recipes! *One glass of sparkling rosé is included in the price of the class.*

### Menu:

- Gruyere Cheese Fondue
- White Wine and Herb Steamed Mussels
- Fettuccine with Vodka Cream Sauce
- Crêpes Suzette

## Wine and Dine — \$90



Enjoy the flavors of fall as you learn how to cook this delicious, seasonal menu while discovering fresh new ways to make dinner fun! One glass of wine or one beer per student is included in the price of the class—our wine list will also be available if additional beverages would like to be purchased during class. *This menu just happens to be gluten free! One glass of wine or one beer per student is included in the price of the class.*

### Menu:

- Warm Green Bean Salad with Apples, Hazelnuts and Mustard Vinaigrette
- Whole Roasted Chicken with Rosemary-Garlic Butter
- Scalloped Potatoes
- Butterscotch Pudding with Whipped Cream



## Couples Cooking

### Date Night



#### Wine Harvest Dinner — \$95

Celebrate this year's harvest by incorporating wine in your recipes to create a delicious meal that's perfect for a special night out.

**Menu:**

- Watercress Salad with Pears, Goat Cheese and Port Wine Vinaigrette
- Sautéed Pork Chops with Mushrooms, Pearl Onions and White Wine-Mustard Reduction
- Butternut Squash and Sage Stuffing
- Flourless Chocolate Cake with Red Wine Caramel Sauce

### Date Night



#### Fireside Feast — \$95

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 Assorted Fresh Fruit and Marshmallows

### Couples Cooking — \$110



#### Surf and Turf

Everyone's favorite classic! Enjoy a lavish meal uniting the very best of land and sea.

**Menu:**

- Lobster Thermidor
- Sautéed Beef Tenderloin Steaks with Garlic-Herb Butter
- Oven-Roasted Brussels Sprouts with Almonds
- Dark Chocolate Mousse

### Couples Cooking — \$100



#### Italian Night Out

Spend an evening preparing a scrumptious Italian feast based on fresh produce, fresh seasonings, fine meats and seafood. To make your meal complete, your Chef is happy to recommend an Italian white, red or sparkling wine from The Chopping Block's cellar. That's amore!

**Menu:**

- Shrimp Diavolo (Sautéed Shrimp in Spicy Tomato Sauce) with Garlic Bread
- Bistecca Toscana (Red Wine Marinated Ribeye Steaks) with Fresh Herb Sauce
- Rosemary Potatoes
- Roasted Broccolini with Lemon-Parsley Gremolata
- Fresh Ricotta and Chocolate-Filled Cannoli

## Alia Dalal Classes

### Clean Eating with Alia Dalal



This Holistic Nutrition cooking class with Health and Wellness Chef, Alia Dalal, focuses on cooking techniques, ingredients and nutrition to help build a vibrant, whole foods-based diet from a holistic perspective. *Each class will include realistic recipes for busy weekdays: 1 breakfast, 1 lunch, 1 dinner, 1 snack and—new this season!—one kitchen pharmacy home remedy.*

#### Omega-3 Fish — \$70

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

#### Slim Down, Radiate Out — \$60

With Flow, Go and Glow, we'll be focusing on how to get healthy digestion, naturally-derived energy, and a leaner, glowing body. One of the perks of eating clean? You'll not only feel great but start to look your best as well. In this class, Alia shares tricks to building filling and slimming meals. She'll also highlight key ingredients to keep your skin supple and clear, and hair and nails strong. Healthy eating never looked so good. Students will learn how to build decadent, highly flavored meals based on plant superfoods instead of flour, sugar, dairy, processed ingredients, and low-quality meat. You'll leave prepared with a breakfast, lunch, dinner and snacks that give you a power boost to look and feel radiant.

**Menu:**

- Cornmeal-Crusted Tofu over Sauteed Greens
- Herb Salad with Asparagus, Cashews and Shallot Vinaigrette
- Pan-Fried Zucchini Cakes with Spicy Marinara
- Mushroom Lentil Dip and Crudité Double Chocolate Black Bean Brownies

## Kids / Family

### Family Nights — \$55

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:**

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

#### **Italian Night Out:**

- Margherita Pizza
- Chicken Saltimbocca
- Sautéed Green Beans
- Rosemary Roasted Potatoes
- Ricotta-Lemon Cookies with Powdered Sugar Glaze

### Family Southern Brunch — \$50

Have fun this holiday season cooking and feasting with your family! Children ages 6 and older are invited to help their families prepare a fabulous brunch. These classes are designed for adults and kids to cook and eat together.

#### **Menu:**

- Minty Melon Fruit Salad
- Buttermilk Biscuits with Sausage Gravy
- Sautéed Pepper and Cheddar Cheese Frittata
- Roasted Sweet Potato Hash
- Bananas Foster Bread Pudding with Ice Cream

### Kids' Cooking Class: Holiday Cookies — \$35

Budding chefs 7 to 11 years old learn fundamental kitchen skills, focusing on measuring, mixing, working cleanly and safely in the kitchen, and exploring new foods, while following recipes geared for their age group.

#### **Menu:**

- Jam-Filled Thumbprints
- Chewy Chocolate-Peppermint Cookies
- Chocolate Truffles Rolled in Powdered Sugar

### Kids' Three-Day Mini Camp — \$170

Have fun in the kitchen over winter break! Budding chefs 7 to 11 years old learn fundamental kitchen skills, focusing on measuring, mixing, working cleanly and safely in the kitchen, and exploring new foods, while following recipes geared for their age group.

**DAY 1 Americana:** Fried Chicken Thighs with Cheddar Mashed Potatoes; Roasted Green Beans with Bacon; Chocolate Whoopie Pies with Marshmallow Filling

**DAY 2 Italian Holiday:** Meatballs with Marinara; Homemade Fettuccine with Olive Oil and Parmesan Cheese; Vanilla Cupcakes with Mascarpone Frosting

**DAY 3 Mexican Fiesta:** Guacamole and Chips; Tostadas with Potatoes, Chorizo and Refried Beans; Mexican Rice; "Fried" Ice Cream with Chocolate Sauce

### Teens' Three-Day Mini Camp — \$200

Have fun in the kitchen over winter break! Young teens 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.

**DAY 1 Americana:** Roasted Chicken with Cranberry Glaze; Sage Stuffing; Crepes with Sautéed Apples and Vanilla Whipped Cream

**DAY 2 Italian Holiday:** Fried Calamari with Lemon-Herb Aioli; Shrimp Arrabbiata with Homemade Capellini; Macerated Fruit with Zabaglione

**DAY 3 Mexican Fiesta:** Roasted Pork Tenderloin with Ancho-Spiced Mole; Lime-Cilantro Rice; Winter Squash and Hominy Hash; Churros y Chocolate

## 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



## Baking & Pastry Classes

### 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.

#### 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)

### Gluten-Free Baking for the Holidays — \$85

Don't miss out on the pleasure of home-baked treats for the holidays. Our expert chef will teach you all about gluten-free flours, so you'll have the knowledge and confidence to bake up delicious goodies for friends and family (or yourself!) this holiday season.

#### Menu:

- Flourless Chocolate-Cranberry Yule Log with Chocolate Ganache Glaze
- Gingersnaps
- Cinnamon-Raisin 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:

- Carrot-Rosemary Braided Whole Wheat Loaf
- Pecan Sticky Buns
- Spinach, Goat Cheese and Sun-Dried Tomato Calzones

### 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

### New Fall Baking Classics — \$95

We're putting a twist on these fall desserts, and taking your seasonal favorites to the next level. These treats are sure to warm up the chilly days!

#### Menu:

- Maple Pot de Crème with Bourbon Whipped Cream
- Pumpkin Bread with Orange-Cream Cheese Frosting
- Cranberry-Almond Crostata
- Apple Fritters with Cider Glaze

### 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

### Vegan Holiday Baking — \$90

Vegans love desserts just as much as everyone else! With a little know how and an arsenal of dairy and egg substitutes (including one you may have never heard of but probably already have in your kitchen), you can indulge in easy, yet decadent vegan holiday treats this season.

#### Menu:

- Gingerbread Apple Cake with Swiss Meringue Brûlée
- Chocolate-Candy Cane Whoopie Pies
- Mini Sweet Potato Tartlets with Pecans
- Salty and Spicy Mixed Nut Brittle

## Holiday Classes

### Christmas in the Swiss Alps — \$90

Cozy up in your own private chalet with these Swiss-inspired recipes.

#### Menu:

- Gruyere Cheese Fondue
- Wiener Schnitzel with Braised Apples and Red Cabbage
- Potato Rösti
- Chocolate Soufflé

### Deck the Halls: Holiday Entertaining — \$100

Create an incredible feast with lots of make-ahead shortcuts! With a little advance prep you'll be able to create an impressive spread, and have plenty of time to enjoy your guests.

#### Menu:

- Apple and Dried Cherry Salad with Maple Dressing and Fennel-Spiced Nuts
- Horseradish-Crusted Beef Tenderloin with Red Wine Reduction
- Potatoes Au Gratin
- Chocolate Jelly Roll Cake with Coffee Liquor-Infused Whipped Cream

### Friendsgiving — \$75

Few things beat a table full of great food surrounded by your closest friends. Friendsgiving is a potluck where the host typically provides the turkey and gravy, while the other guests bring their favorite Thanksgiving side dishes. We will provide the turkey for sampling, and demonstrate some of our favorites from appetizer to dessert, so you'll be ready to partake in this fun tradition. *During class students will sample all the dishes prepared by the chef.*

#### Menu:

- Nut-Crusted Baked Brie with Seasonal Preserves
- Twice-Baked Sweet Potatoes
- Cornbread-Sausage Stuffing
- Cranberry-Apple Relish
- Cheddar Biscuits with Chives
- Pumpkin Cheesecake Squares with Salted Caramel Sauce

### Fun 'n' Fancy Holiday Cookies — \$85

Nothing says "happy holidays" more than an array of festive sweets. Bring home your fanciful cookies and bars to share with family and friends.

#### Menu:

- Brown Butter Pecan Cookies with Caramel Drizzle
- PB&J Thumbprint Cookies
- Red and Green Holiday Elephant Ears
- Peppermint Snowballs
- Gingerbread Bars with Cream Cheese Frosting and Festive Sprinkles

### Holiday Brunch — \$90

Bring your friends and family, and prepare a delicious brunch perfect for the holiday season.

#### Menu:

- Bellini (Peach and Prosecco Cocktail)
- Arugula, Avocado and Grapefruit Salad with Toasted Pistachios
- Quiche with Sautéed Mushrooms, Leeks and Goat Cheese
- Brussels Sprouts, Pancetta and Fingerling Potato Hash
- Cinnamon Roll Coffee Cake

### Holiday Cookie Exchange — \$95

Leave the planning to us as we arrange an epic cookie exchange! Enjoy complimentary homemade Chopping Block Hot Cocoa as you mix, bake, decorate, and fill four different cookies and one no-bake confection. The best part is, you'll leave with plenty to share with friends and family as you depart with over 2 dozen confections that include 12 types of cookies and 3 no-bake treats! *Due to the layout of our kitchens and in consideration of your classmates, students will work in groups of 3 to 5 people. Each classroom is limited to 16 people. Children 12 and older are welcome to register along with a paying adult. Price is per person.*

#### Choose which batch you'd like to bake!

- Option 1: Ginger Snaps, Cranberry-Pistachio Bars, Spritz, Thumbprints and Chocolate Truffles
- Option 2: White Chocolate Ginger Blondies, Egg Nog Shortbread, Chocolate Peppermint Whoopie Pies, Chocolate Toffee Cookies, and Peanut Butter Fudge
- Option 3: Holiday Palmiers, Snowballs, Molasses Spice Cookies, Red Velvet Crinkles, and Buckeyes

### Holiday Treats Exchange — \$95

New this year! We have arranged an epic holiday treats exchange including all of our favorite confections and candies! Enjoy complimentary homemade Chopping Block Hot Cocoa as you have fun learning the art of making an impressive array of holiday candies and confections that are sure to impress. The best part is, you'll leave with plenty to share with friends and family as you depart with over 2 dozen confections that include 15 types of holiday treats!

*Each classroom is limited to 16 people. Children 12 and older are welcome to register along with a paying adult. Price is per person.*

#### Choose which batch you'd like to bake!

- Option 1: Cranberry-Orange Fudge, Peppermint Marshmallows, Turtles, Mexican "Hot" Chocolate Truffles, and Peanut Brittle
- Option 2: Macadamia Nut Fudge, Coffee Marshmallows, Peppermint Patties, Milk Chocolate-Gingerbread Truffles, and Almond Toffee
- Option 3: Peanut Butter Fudge, Vanilla Bean Marshmallows, Buttermints, Egg Nog-White Chocolate Truffles, and Rum Balls

### International Holiday Cookie Exchange — \$95

We're putting a different spin on the traditional cookie exchange this year! Join us for a tour around the world featuring globally diverse recipes your friends and family will love. Enjoy complimentary homemade Chopping Block Hot Cocoa as you mix, bake, decorate and fill cookies that are sure to become staples in your recipe repertoire. The best part is, you'll leave with plenty to share with friends and family as you depart with over 2 dozen confections that include 12 types of cookies!

*Due to the layout of our kitchens and in consideration of your classmates, students will work in groups of 3 to 5 people. Each classroom is limited to 16 people. Children 12 and older are welcome to register along with a paying adult. Price is per person.*

#### Choose which batch you'd like to bake!

- Option 1: Pignoli from Italy, Orange-Saffron Cookies from Sweden, Mexican Wedding Cakes from Mexico, Engelsaugen (Jam Thumbprints) from Austria and Chinese Almond Cookies from China
- Option 2: Rogaliki (Almond Crescents) from Poland, Chocolate Pepper Cookies from South Africa, Alemandrados from Spain, Palmiers from France and Melomakarona from Greece
- Option 3: Nanaimo Bars from Canada, Pfeffernusse from Germany, Biscoitos from Portugal, Shortbread from Scotland and Anzac Biscuits from Australia

## New Year's Eve Demonstration Feast — \$140

+21



Ring in 2019 with a luxurious, multicourse meal complete with cooking demonstration. *A glass of bubbly will be included in the price of the class. Additional adult beverages will be available for purchase.*

### Menu:

- Frisée Salad with Blood Oranges, Roasted Beets, Goat Cheese and Champagne Vinaigrette
- Seared Scallops with Shaved Brussels Sprouts, Dijon Cream and Toasted Breadcrumbs
- Roasted Prime Rib with Horseradish Crust and Au Jus
- Potato and Celery Root Gratin with Gruyere Cheese
- Sautéed Green Beans with Caramelized Pearl Onions and Candied Walnuts
- Sticky Toffee Pudding

## New Year's Eve Hands-On French Steakhouse — \$140

+21



Have fun this New Year's Eve preparing a scrumptious feast in this hands-on class! *A glass of bubbly will be included in the price of the class. Additional adult beverages will be available for purchase.*

### Menu:

- Bistro Salad with Homemade Croutons and Warm Bacon-Thyme Vinaigrette
- Escargots with Parsley and Roasted Garlic Cream
- Beef Wellington with Red Wine-Truffle Sauce
- Pommes Farcie (Gruyere Cheese-Stuffed Baked Potatoes)
- Haricot Verts Almondine; Dark Chocolate-Frangélico Mousse

## New Year's Eve Hands-On Festa Italiana — \$140

+21



Have fun this New Year's Eve preparing a scrumptious feast in this hands-on class! *A glass of bubbly will be included in the price of the class. Additional adult beverages will be available for purchase.*

### Menu:

- Arugula Salad with Crispy Prosciutto, Pears, Pine Nuts and Balsamic
- Herbed Flatbread with Grapes and Gorgonzola
- Crispy Sautéed Duck Breast with Red Wine-Currant Glaze
- Roasted Broccolini with Toasted Pine Nut Gremolata
- Rosemary Lentils with Wilted Leeks and Crispy Pancetta
- Torta Caprese (Dark Chocolate Flourless Cake with Almonds) with Amaretto Whipped Cream

## New Year's Eve Retro Appetizer Party — \$115

+21



Kick off the holiday preparing sumptuous and substantial appetizers in this hands-on class! We will send you off in style to ring in 2019. *A French 75 is included in the price of the class. Additional adult beverages will be available for purchase.*

### Menu:

- Jumbo Shrimp with Bloody Mary Cocktail Sauce
- Almond-Stuffed Bacon-Wrapped Dates
- Mini Crab Cakes with Tarragon Aioli
- Cocktail Meatballs with Spiced Cranberry Sauce
- Oysters Rockefeller
- Gruyere Cheese Fondue with Apples and French Bread

## Noon Year's Eve — \$60



Enjoy the opportunity to celebrate New Year's Eve with the whole family! Have fun preparing and eating a French feast while. *A sparkling juice toast for the kids and a Prosecco toast for the adults will be enjoyed by all. Children ages 6 and older are invited to help their families prepare a fabulous feast.*

### Menu:

- French Onion Soup with Gruyere Crouton
- Chicken Cordon Bleu (Chicken, Ham and Swiss Cheese)
- Potato Puree
- Sautéed Green Beans with Toasted Almonds
- Nutella and Banana-Stuffed Crêpes

## Southern Holiday Cheer — \$85



Enjoy a down-home meal featuring classic Southern recipes for your next holiday dinner.

### Menu:

- Deviled Eggs
- Mac-n-Cheese
- Sweet Potato Pie
- Cajun Holiday Ham with Biscuits
- Sautéed Green Beans with Pecans

## Thanksgiving Crash Course — \$100



Our most popular and comprehensive Thanksgiving class! We will teach you the timing, tricks, and classic recipes to ensure your success from your first time cooking Thanksgiving to your fiftieth. You will leave this demonstration class with well-tested recipes, shopping lists, and a clear timeline to get all that cooking done!

### Menu:

- Roast Turkey with Sage Stuffing
- Thanksgiving Dinner Salad
- Mashed Potatoes and Gravy
- Homemade Buttery Dinner Rolls
- Brussels Sprouts with Maple-Mustard Glaze
- Cranberry Sauce
- Glazed Root Vegetables
- Apple Pie
- Pumpkin Pie

## Thanksgiving Workshop — \$125



Get ready for the big day and create the feast, hands on, in real time! Each group will not only be preparing their own turkey, but all of the sides as well.

### Menu:

- Brown Butter Mashed Potatoes
- Glaze and Toasted Pecans
- Ginger-Orange Cranberry Sauce
- Roasted Brussels Sprouts and Carrots with Maple-Mustard
- Herbed Roasted Turkey with Homemade Gravy
- Corn and Bacon Pudding
- Pumpkin Pie

## Vegan Holiday Dinner — \$95



We know the holiday season is exciting for vegans because of the wonderful, flavorful and colorful produce in season, which can be transformed into beautifully festive dishes. However, the holiday season can also be challenging for many vegans, as it historically focuses on meat-centric menus. This vegan meal will feature fresh, seasonal, holiday ingredients, as well as highlight both classic and modern cooking techniques and staples every vegan should have in their kitchen arsenal. Whether you are vegan or not, you'll enjoy this festive feast!

### Menu:

- Rosemary and Hazelnut-Crusted Seitan Chops with Red Wine-Shallot Gravy
- Potato and Celery Root Puree
- Sautéed Green Beans with Cranberries and Pine Nuts
- Oyster Mushroom and Leek Stuffing
- Pumpkin Cheesecake Bars with Gingersnap Cookie Crust

## A Celebration of Champagne and Bubbles — \$95



It's time to celebrate and toast with a glass of bubbly! Enjoy a convivial and elegant evening celebrating all that sparkles with Mary Ross, Advanced Sommelier. Mary's seminar will cover "the night they invented Champagne" and the world's other prominent bubbly all while enjoying scrumptious food pairings.

*Tasting includes 4 sparkling wines (including Champagne), along with a classic Bellini, an Aperol Spritz and a Kir Royale. Food pairings include tastings of Caramelized Onion Tart, Cocktail Meatballs with Spiced Cranberry Sauce and Sticky Toffee Pudding.*

## Coqs and Corks: Fried Chicken and Wine Pairing — \$75



Everyone loves fried chicken, and why not? It's crunchy, salty, juicy, utterly satisfying and, believe it or not, pairs beautifully with wine! Come taste for yourself as we pair everyone's favorite chicken dish with wines from around the world beginning with Champagne, the instant modern classic. We will explore both white and red wine pairings, searching for the ultimate gastronomic marriage of flavor, texture and satisfaction. Dive into five unique pairings and forget about everything else in your life for the next hour and a half!

## Culinary Heaven: Wine and Cheese Pairing — \$75



The marriage of wine and cheese is one of our most exciting taste sensations, from easy appetizers to an elegant cheese board, even Mac 'n Cheese. Learn the secrets of successful wine and cheese pairing in this tasting of 6 prominent cheese styles mixed-&-matched with 6 wines. This seminar is fun and delicious for all wine and food lovers!

*\*Semi-Firm Cow's Milk Cheese, Triple Cream Cow's Milk Cheese, Goat's Cheese and Sheep's Milk Cheese*

## 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 summer soiree. 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 of 5 wines with tastings of 5 food items.

### Menu:

- Babich, Sauvignon Blanc: Grilled Asparagus with Sauce Gribiche (Garlic, Hard-Boiled Egg and Caper Vinaigrette)
- Cave de Buxy, Chardonnay: Nut-Crusted Baked Camembert Cheese
- Valle dell'Acate, Nero d'Avola: Assorted Cured Meats with Classic Accompaniments
- La Posta, Cocina Tinto: Roasted Beef Tenderloin with Chimichurri Sauce
- Albino Rocca, Moscato d'Asti: Grilled Seasonal Fruit with Gelato and Balsamic Glaze

## How to Bluff Your Way Through Wine — \$65



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 and tasting noshes.*

## 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.*

## Unlock the Secrets of Wine — \$65



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.

*Tasting includes 5 international wines. Seminar also includes wine-friendly noshes.*

## 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 — \$65



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.*