

Class Catalog

OCTOBER & NOVEMBER 2017



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

Merchandise Mart: 222 Merchandise Mart Plaza, Suite 107, Chicago, IL 60654 | **Telephone:** (312) 644-6360

Lincoln Square: 4747 N. Lincoln, Chicago, IL 60625 | **Telephone:** (773) 472-6700

info@thechoppingblock.com    

DEMONSTRATION CLASSES

Autumn 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:

- Minestrone with Farro, Chickpeas and Kale
- Cassoulet (White Bean, Turkey Sausage and Chicken Stew)
- Pozole Verde (Pork Braised with Tomatillos and Hominy)
- Tom Kha Gai (Spicy Shrimp, Coconut Milk and Lemongrass Soup)

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

Cooking Lab: Flavor Dynamics — \$50 V +21

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.

DIY Charcuterie Board — \$45 +21

Charcuterie is one of the best and most delicious appetizers for a crowd because you don't have to cook anything, but making a charcuterie board is easier said than done because it's an art form that involves balance, creativity and variety. Come learn how to impress your guests with charcuterie board-building guidelines and presentation techniques using an assortment of store-bought salamis, pâtés and cured hams. We'll cover all of the elements from selecting a well-balanced assortment of meats and choosing proper garnishes before you get to enjoy the finished product.

Because charcuterie shouldn't be enjoyed without a glass of wine, one glass of our Provençale French red will be included in the price of the class.

This demonstration class will be held in our semi-private kitchen on the retail floor.

Farmers Market Tour and Cooking Class — \$60

A unique and cool experience! Accompany our chef on a tour through the Lincoln Square farmers market, where we will select and purchase the best produce of the day. Then we'll return to our kitchen, where the chef will use those über-fresh ingredients to improvise a delicious meal including an appetizer, an entrée and dessert. Meet our chef at the Lincoln Square store where you can check in, and then we'll walk over to the market together.

Fondue! — \$25

Who doesn't love fondue? We'll show you how to make cheese and chocolate fondue perfect for casual holiday entertaining! *This demonstration class will be held in our semi-private kitchen on the retail floor.*

Food and Wine of Spain — \$85 +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
- Churros y Chocolate

Featured Wines:

- Celler Xavier Clua, "Illusio Terra Alta", Catalonia, Spain, 2016
- Bodegas, Obalo, Rioja Crianza, Rioja, Spain, 2012
- Complimentary glass of bubbly

Lunch Break: The Perfect Pair — \$20

Treat yourself to a deliciously prepared lunch and informative cooking lesson! Sit back and relax as our chef creates the perfect lunch pairing while teaching you savvy culinary tips. We will start promptly at noon so you can get back to the office, so please arrive a few minutes before class starts.

This demonstration class will be held in our semi-private kitchen on the retail floor.

Menus:

- October 26 Tortilla Soup; Cheese and Roasted Poblano Quesadillas
- November 9 Reuben Sandwich; Warm German Potato Salad
- November 30 Homemade Gyros with Tzatziki and Chopped Greek Salad

Mac-n-Cheese Mania! — \$50

Our love for mac-n-cheese runs deep, which is why we have developed a class dedicated to the marriage of delicious melty cheese and pasta. Come learn creative variations of this all-time favorite!

Menu:

- Skillet Mac-n-Cheese
- Cajun Mac-n-Cheese with Peppers and Andouille Sausage
- Spinach-Artichoke Mac-n-Cheese with Bacon and Parmesan

Raw Bar and Bubbles — \$55



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

Taco Tuesday — \$20



Stop by on your lunch break, and enjoy some muy sabroso Mexican cuisine. Menu changes weekly. *We will start promptly at noon, so please arrive a few minutes before class starts. This demonstration class will be held in our semi-private kitchen on the retail floor.*

Menu:

- October 17 Roasted Salmon Tacos
- October 24 Butternut Squash and Pinto Bean Tacos
- October 31 Make-Your-Own Taco Bowl Salad
- November 7 Green Chili Chicken Tacos
- November 14 Mahi Mahi Tacos with Pineapple Salsa
- November 28 Queso Fundido and Roasted Poblano Tacos

Tailgating Treats — \$50



Your next football party is an opportunity to play your best menu moves. Whether you're entertaining for a big group of fans or a small team, you'll want your snacks to score so come learn how to make some winning football fare! *This demonstration class will be held in our semi-private kitchen on the retail floor.*

Menu:

- Beef Tenderloin Sliders
- Vidalia Onion Dip
- Pimento Cheese and Bacon Crostini
- Crab and Celery Deviled Eggs

Whole Hog Butchery — \$60



Tenderloin, sirloin, ribs, chops, ham...where do different cuts of meat come from? Which ones should you choose for different kinds of recipes, and why?? Join us as Chef Mario Scordato butchers a whole pig, showing you where the most important cuts are located, and explains the best ways to cook them. After Mario's demonstration, you'll sit down and enjoy a pork-filled lunch!

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 Cheddar
- Apple-Cranberry Fruit Crisp

Awesome Appetizers — \$85



Have fun preparing mouth-watering, tasty morsels of goodness.

Menu:

- Queso Fundido with Mushrooms and Roasted Poblano Peppers
- Mini Open-Face Sandwiches with Beef Tenderloin, Creamy Horseradish Dressing and Watercress
- Butternut Squash and Rosemary Flatbread with Goat Cheese
- Thai Shrimp Lettuce Wraps with Peanut Sauce

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:

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

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



Rock the Casbah! Create a Moroccan feast full of ancient traditions inspired by the spice route and the diversity of its neighboring countries.

Menu:

- Roasted Cauliflower Salad with Harissa, Toasted Hazelnuts and Pomegranate Seeds
- Braised Lamb with Apricots and Currants
- Saffron Rice with Pistachios and Fresh Herbs
- Clementine-Almond Cake

Culinary Adventure: A Trip to Argentina — \$85



These Argentine favorites will sweep you off your feet.

Menu:

- South American Empanadas with Chicken, Olives and Raisins
- Grilled Strip Steaks with Chimichurri Sauce
- Cumin-Roasted Potatoes
- Flan con Dulce de Leche

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

Dinner Party Classics — \$90



Make 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. Everyone loves this menu so much that we have been teaching it for over 15 years!

Menu:

- Roast Prime Rib au Jus
- Buttery Dinner Rolls
- Horseradish Sauce
- Apple and Pear Crisp
- Twice Baked Potatoes

Eat, Drink and Be Merry — \$90



Learn to cook this delicious, seasonal menu while sipping your favorite beverage and 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.*

Menu:

- Cheddar and Bacon Gougères
- Pan-Roasted Chicken Thighs with Sage
- Butternut Squash Risotto
- Honey-Roasted Pears with Gelato and Toasted Hazelnuts

Fall Dinner Party— \$95



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

Fall Vegetable Harvest — \$80



Learn how to make delicious vegetarian fare while cooking seasonally with the ingredients of autumn. This is a *vegetarian-friendly menu!*

Menu:

- Celery Root and Apple Bisque with Thyme Croutons
- Caramelized Butternut Squash, Kale and Gruyere Cheese Bread Pudding
- Moroccan-Spiced Brussels Sprout and Lentil Salad with Yogurt and Cilantro Dressing

French Bistro — \$85



Tres Magnifique! Embrace the change of season while traveling vicariously to La Belle France.

Menu:

- Gougères au Fromage (Cheese Puffs)
- Beef Bourguignon
- Celery Root Puree
- Tarte Normande Aux Pommes (Apple Custard Tart)

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-Steamed Mussels
- Grilled Steak Sandwich with Béarnaise, Caramelized Onions and Arugula
- Truffle Roasted Potatoes

Gifts From the Kitchen — \$90



Homemade fruit butters, conserves and jams are a delicious way of preserving the fall harvest. Unlock the flavor potential of these ingredients and pair them with quick seasonal breads for autumn treats everyone will love. You'll take home a small jar of each fruit spread along with an assortment of quick breads. Perfect for holiday or host(ess) gifts!

Menu:

- Apple-Pear Butter with Ginger-Currant Scones
- Cranberry-Orange Conserve with Pumpkin Bread
- Fig and Red Onion Jam with Blue Cheese-Thyme Biscuits

The Great Pumpkin — \$80



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. *Vegetarian-friendly menu!*

Menu:

- Acorn Squash Fritters
- Warm Roasted Delicata Squash and Pear Salad with Blue Cheese
- Butternut Squash Risotto with Sage
- Pumpkin Cheesecake

Irresistible Indian Cuisine — \$80



The fortunes of the spice merchants can't hold a candle to the wealth of Indian recipes you will cook in this class.

Menu:

- Vegetable Pakoras with Coconut Cilantro Chutney
- Aloo Paratha (Potato-Stuffed Griddle Bread)
- Chicken Tikka Masala
- Spiced Rice with Currants and Cashews

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: pineapple, butternut squash, tomatoes, leeks, mangoes, oranges and avocados. Because the lecture in this class is very condensed, we'll get right down to business. 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 Sautéed Mushrooms and Kale-Walnut Pesto
- Spinach Gnocchi with Gorgonzola Cream
- Cauliflower Gnocchi with Roasted Butternut Squash and Sage Brown Butter Sauce

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

Meat 101 — \$95



Fear not - you can master cooking meat to perfection. We'll teach you how to select meat and handle it properly for delicious results.

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

Neapolitan Pizzeria — \$80



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

Oktoberfest — \$85



Grab your lederhosen and come celebrate the delicious food of Deutschland.

Menu:

- Pretzel-Wrapped Sausages
- Wiener Schnitzel and Herbed Spätzle
- Roasted Cabbage with Mustard Vinaigrette
- Black Forest Whoopie Pies with Marshmallow-Kirsch Filling

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

Paella Party! — \$90



Eat your way through sunny Spain as you celebrate this colorful, flavor-packed cuisine. ¡Olé!

Menu:

- Sangria
- Grilled Bread with Manchego Cheese and Serrano Ham
- Arugula, Avocado and Orange Salad with Lemon Vinaigrette
- Chicken, Chorizo and Shrimp Paella

Pasta Workshop — \$90



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.

Menu:

- Lasagna with Spicy Fennel and Italian Sausage Bolognese
- Roasted Squash and Goat Cheese-Filled Ravioli with Brown Butter Sauce and Wilted Brussels Sprouts Leaves
- Spinach Fettuccine with Mushroom Cream Sauce and Toasted Hazelnuts

The Perfect Pair:

Soup and Bread Workshop — \$75



The Dynamic Duo strikes again! Soup and bread is everyone's favorite fall and winter meal. Come learn how to satisfy your comfort food craving with some soul-warming soups and delicious bread accompaniments.

Menu:

- Broccoli Cheddar Soup in Homemade Bread Bowls
- Shrimp and Andouille Sausage Gumbo with Cheddar and Scallion Cornbread

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

Seafood 101 — \$90



We'll teach you the tricks of the trade when purchasing seafood and how to handle it once you get it home for perfectly prepared fish every time.

Menu:

- 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

Steakhouse DIY — \$90



Why go out when you can learn how to prepare these steakhouse classics at home?

Menu:

- Shrimp Cocktail
- Chopped Salad
- Roasted Asparagus
- Twice-Baked Potatoes
- Strip Steaks with Béarnaise Sauce
- Apple-Cranberry Crisp with Vanilla Ice Cream

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

Surf and Turf — \$95



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 Green Beans with Almonds
- Lemon and Whipped Cream Tartlets

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
- Shrimp Tempura
- Inside-Out Rolls
- Salmon and Eel Nigiri

Sushi Workshop: 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

Tamale Workshop — \$90



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

Tapas Party! — \$85



Have fun while cooking an assortment of authentic Spanish small-plate snacks.

Menu:

- Grilled Beef and Grape Brochetas with Blue Cheese Aioli
- White Wine-Steamed Mussels with Chorizo and Sauce Verte
- Patatas Bravas (Spicy Roasted Potatoes) with Roasted Garlic Crema
- Baked Goat Cheese in Tomato Sauce

Tiki Time — \$90

+21



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

A Touch of Seoul — \$80



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 alla Fiorentina (Red Wine Marinated Ribeye Steaks with Herb Sauce)
- Rosemary Potatoes
- Chocolate and Pistachio Biscotti

Vegetarian Thai — \$80

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Hold the fish sauce, please. By the way, these dishes are vegan, too!

Menu:

- Mango and Cucumber Spring Rolls with Sweet Chili Dipping Sauce
- Tom Kha Gai (Mushroom and Coconut Milk Soup)
- Vegetarian Pad Thai
- Sweet Potato and Eggplant Yellow Coconut Curry with Steamed Jasmine Rice

Wine and Dine — \$90

+21



Learn to cook this delicious, seasonal menu while sipping your favorite beverage and discovering fresh ways to make dinner fun!

Menu:

- Roasted Fig, Arugula and Goat Cheese Salad
- Roasted Pork Loin with Bacon-Blueberry Compote
- Corn and Chive Pudding
- Apple-Pear Crisp
- One glass or wine or one beer per student is included in the price of this class.

Kids / Family

Decorate a Haunted Cookie House! — \$30

Calling all witches, ghosts and goblins between the ages of 5 to 12! Kick off the Halloween season and come decorate your very own haunted house. Each ghoul will receive a pre-assembled chocolate cookie house that's ready-to-go, so they can get straight to decorating. Each kit also includes two types of candies, orange fondant, ready-to-use black and purple icing and two decorating bags complete with piping tips. This D.I.Y. decorating session wouldn't be complete without warm apple cider and popcorn!

Family Night: Pasta Party! — \$50

Bring the whole gang and join us for family classes at Lincoln Square! These classes are designed for adults and kids to cook and eat together... Mangia! Children ages 6 and older are invited to help their families prepare a fabulous feast

Menu:

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

Family Night: A Trip to NOLA — \$50

Bring the whole gang and join us for family classes at Lincoln Square! Everyone will cook and enjoy a feast celebrating the delicious food from New Orleans. Don't worry... we'll tone down the heat in these recipes. Children ages 6 and older are welcome.

Menu:

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

Kids' Cooking Class: Sushi! — \$30

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:

- Sushi Rice
- California Rolls
- and More!

Tater Tots: Pumpkin Palooza! — \$20

Kids 3 to 7 get to help cook snacks, learn about ingredients, and have fun in the kitchen. *Parents and guardians, please stay with your tot throughout the session to help them complete the recipes.*

Menu:

- Homemade Pumpkin Ravioli with Sage Cream Sauce
- Pumpkin-Raisin Squares with Cream Cheese Frosting

Special Diets

Gluten-Free Gourmet: Southern Comfort — \$85

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

Menu:

- Fried Chicken with Shallot and Herb Gravy
- Roasted Green Beans with Pecans
- Cheddar Cheese and Scallion Cornbread
- Apple-Cranberry Cobbler

Vegan Voyage: Bayou Blast — \$85

Laissez les bon temps rouler! (Let the good times roll!) We'll show you how easy it is to recreate the big bold flavors of New Orleans cuisine without the andouille and crawfish!

Menu:

- Hurricane
- "Oyster" Mushroom Po' Boys with Roasted Garlic Remoulade
- Seitan and Red Bean Gumbo with Steamed Rice
- Beignets with Chocolate-Bourbon Sauce

Vegan Voyage: Italian Trattoria — \$85

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

Couples Cooking

Couples Cooking: Parisian Pleasures — \$85



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 Pomme Purée (Red Wine-Braised Chicken with Potato Purée)
- Roasted Haricots Verts (French Green Beans) with Shallots
- Pear Clafoutis (Rustic Custard-Based Cake)

Date Night: Wine Harvest Dinner - \$90



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 Wine-Poached 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

Health and Wellness Classes

Clean Eating with Alia Dalal — \$60



This Holistic Nutrition cooking series, with Health and Wellness Chef Alia Dalal, focuses on cooking techniques, ingredients, and nutrition to help build a vibrant, whole foods-based diet holistically. In these classes, you'll learn to build flavorful everyday meals with nutrient-filled ingredients.

Slim Down, Radiate Out

In this class, Alia shares tricks to building filling and slimming meals. 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.

Menu:

- Cornmeal-Crusted Tofu over Sautéed 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

Improving Energy!

In this class, students will learn which "healthy" foods might be slowing them down and how to construct a meal or snack so that it provides sustaining energy. No food comas here!

Menu:

- Blueberry Maca Morning Smoothie
- Kale Salad with Roasted Squash and Maple Pepitas
- Pad Thai with Zucchini Noodles
- Chocolate Chip Cookie Dough Energy Bars
- Dandelion Root Latte

Clean Eating Boot Camp with Alia Dalal — \$350



Wellness Chef Alia Dalal will show you how to make tasty, filling and delicious meals quickly from whole food ingredients in this fun, hands-on bootcamp!. 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 our life.

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

Global Healing Kitchens with Alia Dalal: The Mediterranean — \$60



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

In this class, we'll explore the Mediterranean diet, famed for health and longevity. You'll be encouraged to have a glass of (high quality!) red wine, while we explore Mediterranean staples like extra virgin olive oil, legumes, whole grains, dark leafy greens and herbs.

Menu:

- Marinated Mixed Olives
- Mushroom Farro Risotto
- Baked Gigante Beans with Honey and Dill
- Horta (Dandelion Greens)
- Herbal Mountain Tea

Healthy at the Holidays with Alia Dalal — \$60



Treat your family this holiday season with dishes that are both delicious and good for them. Using abundant fall produce like squash, kale and cranberries as inspiration, Health-supportive Chef Alia Dalal will showcase a holiday spread full of flavorful healthy dishes, ranging from a crunchy kale salad that stands up to hearty fall flavors to a knockout plant-based entree.

Whether you are scrambling to come up with a dish that will satisfy your gluten-free niece or just want to bring along something fresh and contemporary to a traditional gathering, you find plenty of dishes here that are simple enough to repeat on weeknights throughout the season. All dishes are make-ahead and take-along friendly as well. *Class is Vegetarian, Vegan and Gluten-free friendly!*

Menu:

- Kale Salad with Pears and Toasted Pine Nuts
- Roasted Sweet Potato Casserole with Maple-Cayenne Pecans
- Quinoa, Cranberry and Squash Bake with Pepita Topping
- Marinated Green Beans with Kalamatas and Rice Wine Vinaigrette
- Apple Cranberry Crumble with Granola Streusel Topping

Special Events

Chef's Dinner — \$90 / \$130 with Beverage Pairings

+21



Mumbai to Marrakesh: The Spice House

October 23 at The Merchandise Mart

Take an exciting trip with our Stephanie Cascio and Chef Melissa Novak as they show you how to transform simple ingredients into complex and bold flavor combinations. Jump on the Marrakesh express and join Stephanie and Melissa on a culinary journey!

Menu:

- Salmon Tartar with Harissa Vinaigrette and Cucumber Slices
- Curried Broccoli-Cheese Soup with Nutritional Yeast and Feta
- Bhaingan Bharta (Eggplant and Tomato Curry) with Endive Leaves
- Ras El Hanout Lamb Rack with Cauliflower Rice, Roasted Spiced Vegetables and Apricot-Date Chutney
- Coconut-Lemongrass Flan with Blueberry, Lychee and Mint Salsa
- Spiced Almond Flour Cookies and Masala Chai Tea

Chef's Dinner: A Very Vegan Holiday **V**

November 29 at Merchandise Mart

Join us for a holiday-themed Chef's Dinner with our Ida Dolce and Chopping Block chef Pete Fernandez as they show you that plant-based cuisine can be exciting, stimulating and even indulgent.

Menu:

- Delicata Squash and Chestnut Stuffing with Shaved Brussels Sprouts Salata
- Caramelized Fennel and Cashew "Cheese" Filled Mezzelune Pasta with Saffron Beurre Blanc and Fried Shallots
- Rosemary and Hazelnut-Crusted Seitan Chops with Red Wine-Cranberry Reduction, Garlicy Mashed Potatoes and Charred Broccolini
- Cake Trio Including: Gingerbread Cake with Swiss Meringue Brûlée, Purple Sweet Potato Cheesecake with Salt Block Pecan Brittle, Dark Chocolate Whoopie Pies with Irish Buttercream

The Joys of Jewish Preserving with Emily Paster — \$40



Learn about the distinctive and rich tradition of home food preservation in Jewish cuisine with local food blogger Emily Paster, author of the new book *The Joys of Jewish Preserving*. Emily's book, rich in heritage and culture, includes modern recipes with traditional roots including fruit jams and preserves, pickles and savory preserves, and a chapter dedicated to using your preserves that highlights ways to utilize them for holiday preparations.

The class will include information on the basics of water-bath canning, a safe and accessible method of home food preservation. Students will receive a tasting of the prepared recipes, and a copy of *The Joys of Jewish Preserving*, a celebration of some of the best foods Jewish cooks have ever created!

Emily will demonstrate how to make three recipes from her book: Cranberry Applesauce, a stunning and easy preserve, Quick Pickled Eggplant, and Sweet Potato Pancakes, a contemporary version of the classic Hanukkah latke.



Whiskey Dinner with Journeyman Distillery — \$120

+21

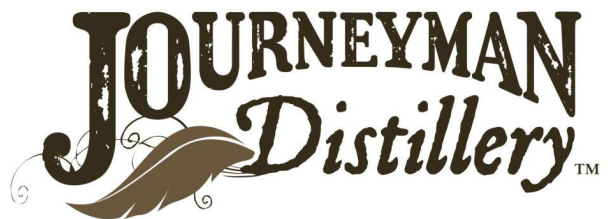


The Chopping Block and Journeyman Distillery are teaming up to bring you an evening full of mouth-watering seasonal food, artisanal whiskey & cocktails!

As one of the few certified organic & kosher distilleries in the United States, Journeyman is dedicated to producing the highest quality spirits from grains sourced throughout the Midwest. Rob Krass from Journeyman Distillery, a 17 year veteran in the spirits business, will be hosting to share his knowledge and expertise of craft spirits while one of our talented Chopping Block chef instructors prepares a delicious, whiskey-friendly meal.

Courses:

- 1st Course: Caramelized Onion and Blue Cheese Tart
Paired with Journeyman Silver Cross Four Grain Whiskey: Whiskey Sour Riff
- 2nd Course: Roasted Beet & Butternut Squash Salad with OCG Vinaigrette
Paired with Journeyman Buggy Whip Wheat Whiskey: Whiskey Highball/Buck
- 3rd Course: Strip Steaks with Bourbon-Green Peppercorn Pan Sauce & Celery Root Puree
Paired with Journeyman Featherbone Bourbon: Classically Inspired by the Manhattan
- 4th Course: Pumpkin Bread Pudding with Last Feather Rye Whiskey-Caramel Sauce
Paired with Journeyman Last Feather Rye Whiskey: Custom Stirred Whiskey Cocktail



Each student will go home with a bottle of Journeyman O.C.G. (Old Country Goodness) Apple Cider Liqueur.

Holiday

Friendsgiving — \$70

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'll demonstrate some of our favorites from appetizer to dessert, so you'll be ready to partake in this fun tradition.

Menu:

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

Thanksgiving Crash Course — \$95

Our most popular and comprehensive Thanksgiving class, and our instructors' favorite class to teach! 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
- Cranberry Sauce
- Glazed Root Vegetables
- Brussels Sprouts with Maple-Mustard Glaze
- Homemade Buttery Dinner Rolls
- 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:

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

Thanksgiving Headquarters — \$30

Whether you're cooking the whole feast or just part of it, we are your most valuable resource when it comes to Thanksgiving tips, tricks and techniques. Our expert chefs will share their knowledge and wisdom with you, so you can head into the holiday with ease and confidence. *This demonstration class will be held in our semi-private kitchen on the retail floor.*

Apple Pie *November 18 at Merchandise Mart*

Come learn how to make The Chopping Block's famous apple pie! Baked to perfection in a deep-dish skillet bursting with apples enveloped in homemade, flaky pie dough, it's no wonder why it's considered the best! We'll also show you how to make the most important part... the pie dough!

Cranberries *November 4 at Lincoln Square*

Skip the canned cranberry sauce this year! We'll teach you how to make homemade Cranberry Sauce and Cranberry Salsa that are not only delicious on the big day, but fantastic throughout the fall and winter months.

Homemade Dinner Rolls *November 10 at Merchandise Mart*

Our fluffy and light homemade dinner rolls are hard to beat! They are a must for your holiday table, so join us for class today so we can share this all-time favorite recipe with you. We'll also make a delicious compound butter to accompany the freshly baked rolls.

How to Carve Turkey and Make Homemade Gravy

November 12 at Lincoln Square

Carving the turkey and making gravy can be an intimidating task on the big day. We'll show you just how easy it is to neatly and beautifully carve your turkey, and teach you how to prepare the perfect gravy to accompany your centerpiece.

Potatoes *November 17 at Merchandise Mart*

Potatoes are an absolute must on the Thanksgiving table! Learn different variations on this classic side dish to spruce up your holiday meal such as Brown Butter-Sage Mashed Sweet Potatoes; Potato Gratin with Roasted Garlic and Gruyere.

Stuffing *November 5 at Lincoln Square*

Stuffing is a quintessential part of the feast! Come learn how to prepare two very different varieties for your table including Sage-Butternut Squash Stuffing and Cornbread-Oyster Stuffing.

Vegetarian Thanksgiving — \$80

These vegetarian delights will be the star of the show at your Thanksgiving.

Menu:

- Roasted Beet and Butternut Squash Salad with Pistachios and Blood Oranges
- Caramelized Onion and Fennel Crostata
- Cremini Mushroom and Barley Risotto
- Green Bean Gratin
- Cranberry-Walnut Cake with Whipped Cream

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 – sometimes each bottle – unique. We'll also explore wine history, wine chemistry, food pairings and practice professional tasting techniques. 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 of 5 wines with tastings of 5 food items. This is a fun and delicious seminar for all lovers of good wine and food!

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;
- Domaine de la Solitude, Cotes du Rhone Rose with Spicy Cocktail Meatballs;
- JaM Cellars, Cabernet Sauvignon with Roasted Pork Tenderloin with Dried Fruit-Red Wine Reduction
- Albino Rocca, Moscato d'Asti DOCG with Apple Fritters.

The 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.

Seasonal Spirits — \$65



The holidays are almost here! With the in-laws knocking at the door, you may need a cocktail. Despite your best efforts at a signature cocktail for entertaining at home, you always ask yourself: Do I shake or stir? This is way too sweet? Whoa, this is strong... what did I do wrong? We've all been there! But this holiday season will be different with the help of your personal spirit guide, Mixologist Revae Schneider. In this 1.5 hour class, she'll go over all of the basics so you can create your own seasonal cocktails at home. Each student will prepare a Spiced Apple Old Fashioned, a Gingerbread Daiquiri, and a Rosemary Collins that are not only delicious but will impress your friends, family and even your mother-in-law! Cheers!

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.

Toast to Champagne and Sparkling Wine — \$80



It's time to celebrate! Right after New Year's Eve, Thanksgiving is America's favorite occasion to toast with bubbly! Champagne is the most prestigious drink on earth; the symbol of festivity and fortune. But all that sparkles isn't Champagne!

In this seminar, we'll discuss "the night they invented Champagne", the world's other prominent bubbly, delicious food complements and fun bubbly cocktails.

Tasting includes 6 sparkling wines, along with complementary noshes.

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.

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

Boot Camps

Artisanal Breads Boot Camp — \$185

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

Menu:

- Whole Wheat Pita Bread
- Braided Challah
- Multigrain Bread
- Sourdough English Muffins
- Marble Rye
- Rosemary Breadsticks

Chocolate Boot Camp - \$225

Chocolate is one of the most complex and popular ingredients in the world. We will uncover its secrets and teach you the ins and outs of how to expertly work with this exotic ingredient.

Menu:

- Tempered Chocolate
- Truffles; Pot de Crème
- Ganache, Two Ways
- Molten Lava Cakes with Truffle Centers
- Triple Chocolate Cupcakes with Whipped Ganache Filling and Chocolate Frosting
- Chocolate Ganache Tart

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

Gluten-Free Breads Boot Camp — \$120

There's no reason why freshly baked bread 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.

Menu:

- Rolled Pie Dough: Apple-Pear Crostata
- Pizza Dough: White Pizza
- Buttery Dinner Rolls
- Zucchini Bread with Chocolate Chips
- Sticky Pecan Buns

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

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

Sauce Boot Camp — \$225

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 Chicken Stock
- Velouté
- Apple Cider Gastrique
- Mushroom Cognac Pan Sauce
- Bordelaise; Béchamel
- Hollandaise
- Truffle Cream Sauce

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:

- Warm Roasted Delicata Squash and Pear Salad with Blue Cheese
- 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

Baking & Pastry Classes

All-Natural Sugar Swaps — \$85



Join us to learn how to make a variety of yummy baked goods using natural, non-processed sugar alternatives. Natural sugar swaps provide a healthier option than cane sugar and artificial sweeteners and often allow the home cook to reduce the amount of sugar overall - a worthy goal for us all!

Menu:

- Glazed Maple Walnut Cupcakes
- Honey Lavender Lemon Bars
- Crispy Coconut Shortbread
- Dark Chocolate Pudding with Vanilla Bean Whipped Cream

Cupcake Boot Camp — \$120



Have your cake and eat it, too! Make several varieties of delicious cupcakes, and bring them home to impress your friends and family. We will teach you fun, easy ways to decorate them, too.

Menu:

- Apple Cinnamon Cupcakes with Caramel Frosting
- Sweet Potato Cupcakes with Toasted Marshmallow Frosting
- Cranberry Cupcakes with White Chocolate Ganache and Candied Orange Zest
- Gluten-Free Chocolate Bourbon Cupcakes with Milk Chocolate Frosting

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:

- 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!

Menu:

- Chocolate Soufflé
- Palmiers
- Custard-Filled Éclairs with Chocolate Glaze
- Apple Tarte Tatin with Chantilly Cream

Fall Ice Cream Treats — \$20



We think ice cream should be enjoyed all year round, so come learn how to make delicious seasonal flavors perfect for fall. We promise... It's easier than you think! *This demonstration class will be held in our semi-private kitchen on the retail floor.*

Menu:

- Pumpkin Ice Cream
- Apple Cider Ice Cream
- Pomegranate-Orange Sorbet

Holiday Pies and Tarts — \$85



Making pies isn't as hard as you might think! With the techniques you'll learn in this class, you will gain the confidence needed to create stunning pies and tarts.

Menu:

- Perfect Pie Dough
- Chocolate Meringue Tart
- Apple-Cranberry Crostata
- Mini Sweet Potato Pies with Praline

How to Bake Bread — \$80



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 — \$80



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. *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

Grilling

All American BBQ: The Real Deal — \$90



What comes to mind when you think Barbecue? Is it the famous ribs of Kansas City, a pulled pork sandwich from North Carolina, or a spicy brisket from deep in the heart of Texas?

In this class we'll cover it all, but as you know barbecue takes time and certainly should not be rushed. So, we will get a jump start on the pork and brisket, but you'll tackle the ribs from beginning to end and put the finishing touches on the beef and pork. You'll also prepare three different bbq sauces (one to represent each region), and some delicious sides to accompany the smoky goodness.

Learn all about rubs and mops, so you can become your neighborhood's barbecue expert!

Beer Garden Grill — \$90



You'll learn how to make a backyard barbecue feast while sipping on some cold ones! *Two beers per student are included in class.*

Menu:

- Lemony Grilled Shrimp Cocktail with Spicy Cocktail Sauce
- Pepper-Crusted Bacon Burgers with Grilled Onions & Garlic Aioli
- Red Potato Salad with Dill and Mustard
- Grilled Peach Sundaes with Fresh Mint

Campfire Cooking — \$85



Whether you are in the woods or your own backyard, these recipes are delicious and sure to please.

Menu:

- Cowboy Steaks (Coffee-Spiced, Grilled Ribeye Steaks)
- Molasses Baked Beans
- Grilled Corn and Green Bean Succotash
- Cast Iron Baked Brownies

Fireside Feast — \$85



Keep warm and toasty by the light of the grill. Prepare and indulge in a marvelous meal under the Milky Way tonight.

Menu:

- Pear and Blue Cheese Grilled Flatbread
- Smoked Pork Loin with Apple Onion Chutney
- Grilled Sweet Potatoes with Molasses Glaze
- Grilled Banana S'mores

Italian Surf & Turf — \$100



Everyone's favorite - Surf and Turf - and all'italiana this time! Enjoy the delicious beef and seafood combination in this grilled Italian version.

Menu:

- Grilled Baby Octopus with Frisée, Radicchio and Charred Lemons
- Bistecca (Grilled Strip Steaks) with Lemon, Roasted Garlic and Oregano Butter
- Panzanella with Artichokes, Tomatoes, Chickpeas and Grilled Green Beans
- Grilled Oranges with Whipped Mascarpone and Honey-Mint Syrup

Rendezvous Under the Stars — \$85



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

Menu:

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