

APRIL / MAY COOKING CLASS SCHEDULE

Format: Prepare 3 dishes - an easy-entertaining appetizer; a go-to weeknight main course; a perfectly cooked veggie - and then sit down for lunch!

of Participants: Max 5 (must have a minimum of 4)

Cost: \$60 per person - \$20 nonrefundable deposit required upon booking

Time: 11:30 AM - 2 PM

Friday, April 20th Menu – Vegetarian class! - 2 SPOTS REMAINING

- Asparagus Croquettes simmered in tomato sauce (from my mom's hometown in Sicily)
- Farro Salad with Seasonal Veggies
- Cauliflower alla Parmigiana

Friday, April 27th Menu – 2 SPOTS REMAINING

- Truffled sausage and stracchino cheese crostini
- Crispy-skinned stuffed chicken thighs
- Tossed salad with everyone's favorite lemon-honey-thyme dressing

Friday, May 4th Menu

- Cannellini bean dip
- Anellini al Forno – baked Sicilian-style ring pasta with ground beef, peas and a blend of cheeses
- Sautéed zucchini with garlic and mint

Thursday May 10th Menu – Vegan class!

- Melanzane al fungo – Creamy sautéed eggplant cooked in the style of mushrooms over bruschetta
- Farro e ceci – farro and chick peas in lemon and saffron broth
- Sautéed Swiss chard with lemon, garlic & chili

Thurs, May 17th Menu

- Prosciutto-wrapped grilled asparagus
- Pollo alla senese – boneless, skinless chicken thighs with a bright and buttery lemon sauce
- Ciambotta – Italian-style ratatouille