

## **CURRIES FROM AROUND THE WORLD**

**\$59**

Phillis Carey

Tuesday, Feb.3 at 6 PM

Curry is a loose term used to signify a tasty combination of flavors made up of both dry spices and fresh ingredients. If India is the mother of curry dishes there are many children to be found in Thai, Chinese and Burmese cuisines as well.

*Chicken Tiki Masala (Chunks of Chicken in a creamy curry tomato sauce with Garam Masala); Burmese-Style Fresh Ginger Pork Curry (Slow simmered curried pork with strips of fresh ginger); Thai Fresh Green Curry Shrimp with Snow Peas (Coconut milk based curry made with fresh chilies); Singapore Curry Noodles with Shrimp, Chicken and Pork (Chinese rice noodle dish with the flavors); Rogan Josh (Kashmiri Lamb simmered in Yogurt Tomato Sauce); Mango Fool.*

## **30 MINUTES ENTREES**

**\$59**

Nadia Frigeri

Thursday, February 4 at 11AM or 6PM

Blurb

*Sautéed Shrimp with Spicy Wine Sauce on Risotto Timbale; Baked Chicken Valdostana with Fontina Cheese, fresh Tomatoes and Herbs; Herbed Roasted Pork Tenderloin with Marsala Reduction and Rosemary Roasted Potatoes ; Sbrisolona (Almond and Corn Meal Tart) with Chocolate Ice Cream.*

## **FOUR HOLIDAYS – ONE BIG CELEBRATION!**

**\$59**

Arlyn Hackett

Friday, February 5 at 6 PM

This February Lunar New Year, Valentines' Day, Presidents' Day and Mardi Gras all fall in a 3-day period. So which one are you going to celebrate? Chef Arlyn celebrates all 4 holidays with a wildly eclectic menu of sensory surprises. Drawing on authentic ethnic recipes, he enriches the class with colorful stories of the history behind each festival dish. A selection of international wines will be served with the menu.

*New Orleans Jambalaya with Rice, Andouille Sausage, Chicken and Shrimp; Brazilian Greens with Fresh Ginger; Chinese Chicken Soup with Long-Life Noodles; Vietnamese New Year Caramelized Pork; San Valentino Apricot and Amaretto Chocolate Truffles; Thomas Jefferson Gingerbread with Vanilla Ice Cream.*

## **AN EVENING WITH FIREFLY GRILL AND WINEBAR**

**\$59**

Jim Barrasso

Monday, February 8 at 6PM

Come join Jim as he wows us with his amazing repertoire again and again.

*Tuscan White Bean Soup; Garlic Rubbed Grilled Skirt Steak; Twice Baked Potato; Roasted Butternut Squash; Tiramisu.*

## **VALENTINE'S DAY DINNER FOR TWO OR MORE**

**\$59**

Phillis Carey

Tuesday, Feb. 9 at 6 PM or

Wednesday, Feb. 10 at 11 AM

This is a perfect menu for two or more. Start with a champagne toast and finish with a fairly light yet decadent dessert.

*Seafood Canapés on Dark Bread topped with Fried Capers; Butter Lettuce Salad with Bacon, Dried Cherries and Roquefort Vinaigrette; Filet Mignon with Roasted Shallots and Red Wine Sauce; Yukon Gold Potato Gratin with Fresh Herbs and Gruyere Cheese; Roasted Asparagus with Horseradish Butter; Mini Chocolate Cherry Tortes with Cherry Mascarpone.*

## **DELICIOUS GLUTEN FREE DINNERS**

**\$59**

Karem Smith

Friday, February 12 at 6PM

Do you or someone you cook for have Celiac Disease? More and more people are being diagnosed with Celiac or an allergy to gluten. Let Karem give you some delicious and simple gluten free meal ideas that will satisfy anyone's appetite.

*Grilled Ginger-Soy Steak with Stir-Fried Rice Noodles; Corn and Shrimp Tortilla Soup with Jalapenos and Lime; Parchment Baked Halibut in Sake, Soy and Ginger with Brown Fried Rice; Spice Braised Chicken Thighs with Mushrooms and Onions over Quinoa; Amazing Gluten Free Chocolate Chip Cookies.*

## **VALENTINE'S DAY DELIGHTS (KIDS ONLY)**

**\$34**

Karen Anderson

Saturday, February 13 at 11AM

Wear your re and come cook up some Valentine's treats.

*Edible Valentines; Chocolate Kiss Bars; Heart Shaped Pizzas; Filled with Love Ravioli; Cupid's Favorite Punch.*

## **CASSEROLES—THE ART OF ONE DISH MEALS**

Phillis Carey

Tuesday, Feb. 16 at 6 PM

These dishes are ideal for make-ahead entertaining. Combine everything and pop it in the oven. Voila, it's dinner.

Mexican Chicken Lasagna with Chili Cheese Filling; Cheesy Beef Stroganoff Casserole with Bacon, Mushrooms and Egg Noodles; Three Cheese Italian Sausage and Penne Bake with Vodka Sauce; Spinach, Mushroom and Artichoke Bake with Shrimp and Feta Cheese; Blueberry French Toast Cobbler.

### **ASIAN FAVORITES**

**\$59**

blurb

Dee Biller

Wednesday, February 17 at 6PM

Lemongrass Martinis; Thai Curried Chicken Spring Rolls with Glass Noodles, Chiles and Dipping Sauce; Vietnamese Stir-Fry Shrimp with Vegetables and Almonds; Chinese Steamed Fish with Vegetables, Ginger and Oyster Sauce; Indonesian Grilled Chicken with Spicy Dipping Sauce; Thai Grilled Eggplant with Peanut Sauce.

### **MARGARITA FESTIVAL**

**\$59**

Phillis Carey

Thursday, Feb. 18 at 6 Pm

It's time to mix it up with these fun-flavored international margaritas and food to match—very daring!

Ginger Lime Margarita with Tandoori Fish Tacos with Mango and Avocado Salsa and Ginger Lime Crema; Pineapple Jalapeno Margarita with Chicken Chili Corn Enchiladas with Shredded Lettuce, Sour Cream and Tomato; Peachy Margarita with Teriyaki Peach Pork Tenderloin with Spicy Peach Salsa and Asian Confetti Slaw; Kahlua Mexican Chocolate Bread Pudding with Whipped Cream.

### **FABULOUS FRIDAY DINING—PACIFIC RIM FLAVORS**

**\$59**

Phillis Carey

Friday, Feb. 19 at 6 PM

Enjoy several courses filled with Asian influences and a gourmet touch.

Rice Noodle Salad Rolls with Thai Dipping Sauce; Cilantro Pesto Coated Salmon in Ginger Coconut Broth; Roasted Asian BBQ 5-Spice Pork Tenderloin with Hoisin; Coconut Jasmine Rice; Bok Choy and Broccoli with Ginger and Lemon; Ginger Caramel Macadamia Tart with Dark Chocolate Sauce and Whipped Cream.

### **10 SOUPS! (HANDS-ON)**

**\$69**

Arlyn Hackett

Saturday, February 20 at 11 AM

Is there any dish more comforting than a bowl of hot soup? Master the art of soup making in this special hands-on, 3-hour workshop that teaches you the principles of making soups from chicken and beef stocks, tomato and vegetable broths, cream and milk bases, and wine and herb broths. The class also offers a global tour of soup from around the world.

Chicken Soup with 5 Variations (Old-Fashioned Chicken Noodle, Mexican Tortilla, Southeast Asian Lemon Grass and Ginger, Caribbean Curry and Rice, Classic Consommé with Fresh Vegetables); Polish Beef, Barley and Mushroom Soup; Provençal Fish and Vegetable Soup with Tomato-Saffron Broth; Pacific Northwest Corn and Salmon Chowder; Mediterranean Lentil Soup; Spring Vegetable Soup with White Beans and Fresh Herb Pesto.

### **A MAGIC TOUCH OF BALSAMIC**

**\$59**

Nadia Frigeri

Tuesday, February 23 at 11AM

Blurb

Balsamic Martini ; Macadamia Crusted Warm Goat Cheese with Balsamic Caramel Sauce and Fresh Tropical Fruit Chutney; Lamb Chops with Almond-Mint Pesto, Aceto Balsamico Glaze; Braised Red Onion Balsamic Marmalade; Grilled Marinated Shrimp on White Beans Tuscan Style and Balsamic; Panna Cotta with Berry-Balsamic Sauce.

### **HEARTY COOL WEATHER SOUPS**

**\$59**

Phillis Carey

Tuesday, Feb. 23 at 6 PM

This is the perfect time of year for warm comforting soups—hearty and filling!

Chicken, Portobello and Wild Rice Soup with Buttermilk Cheddar Biscuits; Italian Wedding Soups with Tiny Chicken Meatballs, Pasta Stars and Spinach; Southwestern Corn and Potato Soup topped with Shrimp, Salsa and Lime; Manhattan Clam Chowder with Tomatoes and Potatoes; Pear Spice Cake with Lemon Honey Cream Cheese Frosting.

### **SEAFOOD DINNER PARTY**

**\$59**

Dee Biller

Wednesday, February 24 at 6PM

Blurb

Champagne with Chambord; Crab Napoleons with Ginger Wasabi Cream; Scallop Cakes with Beurre Blanc Sauce; Tilapia with Macadamia Nut Crust and Mango Drizzle; Asparagus Hollandaise; Wild and Brown Rice Pilaf with Toasted Almonds; Champagne Sabayon over Fresh Berries (Champagne custard sauce).

**CHEAP AND ELEGANT (DON'T TELL ANYONE YOU TOOK THIS CLASS!) \$59**

Arlyn Hackett

Thursday, February 25 at 6 PM

Look and sound expensive but these elegant dishes are actually low cost items. Chef Arlyn clearly demonstrates that a gourmet dinner can be easily prepared without stretching the pocket book and without sacrificing flavor or elegance.

*Crostini with Eggplant Caviar; Seafood Risotto with Lobster, Scallops, and Shrimp and served with Fricassee of Asparagus and Spring Vegetables; Herb Laced Crepes filled with Filet Mignon, Cremini Mushrooms and Brandy Cream Sauce with a Timbale of Mashed Potatoes and Golden Vegetables; Tiramisu Rustico with Chocolate Rum Sauce.*

**LEARN-A-LUNCH—CALIFORNIA CUISINE \$34**

Phillis Carey

Friday, Feb. 26 at Noon

This quick 1 hour class shows just what can be done in a flash with great ingredients and a bit of planning.

*Chicken Breasts Stuffed with Fontina Cheese, Artichokes and Sun-Dried Tomatoes; Roasted Broccoli with Dried Cranberry Vinaigrette; Rice Pilaf with Pine Nuts; Cherry Fudge Torte Squares with Chocolate Sauce.*

**ENTERTAINING ENTREES WITH EASE**

Phillis Carey

Tuesday, March 2 at 6 PM or

Wednesday, March 3 at 11 AM

A bit fancy but very easy to prepare and very delicious—these entrees are perfect for your next dinner party!

*Seared Scallops with Roasted Red Pepper Beurre Blanc and Asparagus; Chicken Breasts Topped with Crab and Artichoke Soufflé; Pan-Roasted Filet Mignon with Red Wine Balsamic Mushroom Sauce with Sour Cream and Chive Mashed Potatoes; Spinach and Ricotta Stuffed Rolled Pork Tenderloin with Tomato Basil Sauce; Cherry Walnut Torte.*

**A TRIP THROUGH WINE COUNTRY \$59**

Nadia Frigeri

Thursday, March 4 at 11AM or 6PM

BLURB

*Marinated Goat Cheese with Herbs, Pine Nuts and Olive Oil with Mixed Greens on Olive Rolls; Risotto with Squash, Mushrooms and Hazelnuts; Roasted Pork Tenderloin with Caramelized Pears and Pear Brandy Cream Sauce; Baked Stuffed Tomatoes and Spinach Au Gratin; Apple and Custard Tart with Blueberries and Rum Caramel Sauce.*

**SPRING HARVEST AND WINE FESTIVAL \$59**

Arlyn Hackett

Friday, March 5 at 6 PM

Spring comes early in California, bringing a bounty of fresh produce and warm weather that inspiring firing up the barbecue. These spring favorites will be paired with California wines perfect for the smoky flavors from the grill.

*Grilled Artichokes with Herb and Tangerine Accented Aioli; Grilled Asparagus with Roasted Red Onion with Pine Nut Salsa; Brochette of Moroccan Spice Rubbed Lamb and Yellow Potatoes with Fresh Mint Chutney; Salmon Filets Smoked over Fresh Herbs with Roasted Pear Compote; Fresh Strawberries with Almond Shortcake and Whipped Cream.*

**CLASSIC STEAKHOUSE CUISINE \$59**

Phillis Carey

Wednesday, March 10 at 6 PM

Steakhouses are all the rage these days, but why go out when you can create great meals right in your own kitchen.

*Bacon Wrapped Scallops with Apricot Sauce; Artichoke-Prosciutto Gratin with Gorgonzola and Pine Nuts with Baguette Slices; BBQ Rubbed Rib Eye Steaks served with Potatoes, Bacon and Leeks with a Warm Mustard, Sherry Vinaigrette; Pan-Roasted Filet Mignon with Tequila-Poblano Sauce; Chipotle and Roasted Garlic Mashed Potatoes; Almond Joy Cheesecake with a Coconut Almond Crust and Chocolate Glaze.*

**MARGARITA FESTIVAL \$59**

Phillis Carey

Thursday, March 11 at 6 PM

It's time to mix it up with these fun-flavored international margaritas and food to match—very daring!

*Ginger Lime Margarita with Tandoori Fish Tacos with Mango and Avocado Salsa and Ginger Lime Crema; Pineapple Jalapeno Margarita with Chicken Chili Corn Enchiladas with Shredded Lettuce, Sour Cream and Tomato; Peachy Margarita with Teriyaki Peach Pork Tenderloin with Spicy Peach Salsa and Asian Confetti Slaw; Kahlua Mexican Chocolate Bread Pudding with Whipped Cream.*

**SPRING DINNER PARTY \$59**

Dee Biller

Friday, March 12 at 6PM

Blurb

*Pina Coladas; Mini Broccoli Quiche Bites; Cream of Asparagus Soup with Sharp Cheddar Cheese Assorted Greens with Dried Cranberries, French Feta, Carmelized Pecans and Maple Syrup Dressing; Stuffed Chicken Breasts with Spinach, Roasted Peppers, Gruyere Cheese and Toasted Pine Nuts; Roasted Baby Vegetables with Garlic Balsamic Glaze; Carmelized Upside Down Pear Tart with Vanilla Bean Ice Cream.*

**THE SECRET IS IN THE SAUCE (HANDS-ON)**

**\$69**

Arlyn Hackett

Saturday, March 13 at 11 AM

In this amazing 3-hour, hands-on workshop you will learn that you make just about anything delicious with the right sauce. Chicken, pasta, fish and a variety of vegetables turn from plain to extraordinary with an assortment of traditional and contemporary sauces. Students will begin by preparing 5 basic sauces – a puree, reduction, white sauce, butter sauce and egg-based sauce. You will then explore a wide range of flavor variations, including herbs, spices, wines, cream, vinegars, chilies and vegetables. Students may follow a printed guide or use their own creativity to flavor their sauces.

**MEAT AND POTATO MEALS**

**\$59**

Phillis Carey

Tuesday, March 16 at 6 PM

When we think meat we usually think potatoes as a side dish. Here are three perfectly matched pairs that will satisfy any appetite.

*Beer Marinated Steaks with Peppercorn Cream Sauce served with Bacon-Cheddar-Chive Mashed Potatoes; Butterflied Leg of Lamb with Cherry-Merlot Marinade and Dried Cherry Pecan Relish served with Garlic and Rosemary Roasted Yam Slices; Roast Pork Tenderloin with Mustard-Herb Coating served with Yukon Gold and Wild Mushroom Gratin with Blue Cheese.*

**JAPANESE NOODLE HOUSE**

**\$69**

Mineko Moreno

Thursday, March 18 at 6PM

Enjoy one of the most famous comfort food in Japan!

*Soba noodle soup with crunchy Shrimp Tempura -Tempura Soba; Thick Noodle Soup Cooked with Chicken, Shiitake Mushrooms and Spinach - Nikomi Udon; Cold Sesame oil scented Chinese style noodles salad with Slivered Ham. Egg Crepes, Cucumber and pickled ginger - Hiyashi Chuka; Stir Fried Udon Noodle with Chicken and Assorted Asian Vegetables- Yaki Udon.*

**FABULOUS FRIDAY DINING—SPRING ITALIAN DINNER**

**\$59**

Phillis Carey

Friday, March 19 at 6 PM

Join us for an entire Italian inspired meal this Friday night just before Spring breaks. The sauce on the chicken is my favorite part of the meal!!

*Roasted Garlic and Potato Soup with Arugula served with Basil Crostini; Chicken Breasts simmered in Rosemary, Garlic and Tomato Wine Sauce; Linguine with Fresh Basil and Pine Nuts; Asparagus with Crispy Prosciutto; Italian Cream Cake with Coconut and Pecans and Cream Cheese Frosting.*

**50'S DINER (KIDS ONLY)**

**\$34**

Karen Anderson

Saturday, March 20 at 11AM

Do the hop over to the Witch for some 50's favorites Daddy-O!

*Peanut Butter Buckeyes; Jell-O Parfaits; Parmesan Potato fries; Mini Sliders; Chocolate Malts.*

**MAKE IT SPECIAL!**

**\$59**

Nadia Frigeri

Tuesday, March 23 at 11AM

blurb

*Mini Three Meat Meatballs with Blue Cheese Sauce ; Three Squash Soup with Fried Sage and Blue Cheese Crostini; Braised Beef Filet Mignon with Pinot Noir Sauce Baked Herbed Potatoes and Carrots with Herbs and Cheese; Chocolate-Hazelnut Biscotti with Dolce de Leche-Chocolate Ice Cream.*

**COOKING IN FRANCE**

**\$59**

Phillis Carey

Tuesday, March 23 at 6 PM

We've all been inspired by Julia Child to cook en Francais so here are more wonderfully delicious recipes to add to your French Collection.

*White Wine and Shallot Baked Fillet of Sole of Sauce Aurore (Tomato Bechamel); Leek and Ham Flamiche (Puff Pastry Tart); Pork Tenderloin with Sauce Moutarde (Mustard); Chicken Breasts Grand-Mere with Bacon, Potatoes and Mushrooms in a Red Wine Sauce; Chocolate Pear Tart Brulee.*

**SPRING TEA TIME**

**\$59**

Phillis Carey

### Wednesday, March 24 at 6 PM

Tea parties are fun for all ages whether you are celebrating Easter, a wedding or baby shower or just getting together for a fun afternoon. *Cheddar and Scallion Cornmeal Buttermilk Biscuits filled with Bacon, Cream Cheese and Spicy Tomato Chutney; Prosciutto and Brie Sandwiches on Ciabatta with Rosemary Fig Confit; Smoked Salmon, Mascarpone Cheese and Wasabi Tea Sandwiches; Lemon and Dried Cherry Scones with Creme Fraiche; Snickerdoodle Muffins Rolled in Cinnamon-Sugar with Orange Marmalade Butter; Mini-Red Velvet Cupcakes with Milk Chocolate Icing.*

### WHAT PAN FOR WHAT (HANDS-ON)

**\$69**

Arlyn Hackett

### Thursday, March 25 at 6 PM

The recipe calls for using a cast iron pan but you don't have one. What do you do? This class explores what pots and pans are best suited for various recipes. When is it best to use a non-stick pan? Stainless steel clad pot? Cast iron skillet? Pressure cooker? Clay pot? If you don't have a certain pot, what can you substitute? This special hand-on, 3-hour class explores the virtues and limitations of a wide variety of pots and pans. *Pan Seared Scallops with Fresh Herb and Riesling Glaze; Braised Chicken with Red Wine, Mushrooms and Shallots; Artichoke and Asparagus Risotto with Manchego Cheese; Pan Roasted Potatoes with Garlic and Herbs; Pork Tenderloin Picatta with Lemon and Capers; Coronado Warm Trifle with Spiced Apples, Almond and Sherry Custard Sauce.*

### LEARN-A-LUNCH—EASTER BRUNCH

**\$34**

Phillis Carey

### Friday, March 26 at Noon

This quick 1 hour class shows just what can be done in a flash with great ingredients and a bit of planning. *Sourdough Prosciutto and Pesto Savory Bread Pudding topped with Tomatoes; Spinach and; Roasted Red Pepper Salad with Gorgonzola Vinaigrette; Strawberry Tart with Mascarpone Cream Filling and Sweet Pastry Crust.*

### HAWAIIAN LUAU

**\$59**

Dee Biller

### Friday, March 26 at 6PM

Blurb  
*Mai Tais; Macadamia Hummus with Homemade Pita Chips; Ahi Poke; Ginger, Basil, Mango and Honey Marinated Grilled Shrimp; Hawaiian Braised Pork Tacos with Mango Salsa; Hawaiian Fried Rice; Bananas Foster over Vanilla Bean Ice Cream with Macadamia Nuts and Rum.*

### KNIFE SKILLS

**\$49**

Karem Smith

### Saturday, March 27 at 11AM

Come and learn how to use your knives at home to dice, chop, mince and julienne. Please bring your favorite chef's knife and a paring knife to class.

*Mixed Green Salad with Supreme cut Orange Slices, Cranberries, Gorgonzola and Pecans; Noodle Salad with Julienned Vegetables and Peanut Sesame Dressing; Sweet and Spicy Sausage Stew with Diced Vegetables and Three Cheeses; Double Chocolate Mocha Brownies.*

### ENTERTAINING AT HOME WITH FRIENDS

**\$59**

Phillis Carey

### Tuesday, March 30 at 6 PM

Enjoy more time spent with friends while entertaining at home with these easy delicious entrees as the base for a tasty meal. *Baked Country-Style Ribs with Maple BBQ Sauce Home-Style Macaroni Salad; Three Cheese; Lasagna with Pepperoni and Sweet and Spicy Italian Sauce; Chicken Chili with Red Peppers, Corn and White Beans; Mahi Mahi Fish Tacos with Shredded Cabbage, Mango Salsa and Chipotle Cream; One-Bowl Chocolate Layer Cake with Ice Cream.*

### PORK POSSIBILITIES

**\$59**

Phillis Carey

### Wednesday, March 31 at 6 PM

The "other white meat" can often come out dry and/or tough. This class teaches you how to cook the perfect, juicy and tender pork every time. *Caribbean Mojo Roasted Pork Tenderloin with Salsa Verde Crème with Mashed Sweet Potatoes; Cajun Smothered Pork Chops with Potatoes and Smoked Sausage; Italian Pork Stew with Tomatoes, Ham, Herbs and White Beans; Spanish Manchego and Olive Stuffed Pork Tenderloin Roulade with Romesco Sauce; Blueberry Pudding Cake with Ice Cream.*

### SPICE UP YOUR KITCHEN ASIAN STYLE

**\$59**

Karem Smith

Friday, April 2 at 6PM

Add Asian flavors to your everyday meals with Karem's Asian fusion cuisine.

*Green Curry and Basil Chicken Breasts; Spicy Asian Flavored Turkey Burgers; Spicy Hoisin Chicken Thighs with Three Pea Stir Fry; Sweet, Sour and Spicy Halibut Steak; Spiced Candied Ginger Cake.*

### **THAI DINNER PARTY**

Dee Biller

Tuesday, April 6 at 6PM

Blurb

*Pineapple Rum Crush; Steamed Shrimp Balls Rolled in Rice; Green Curry Paste From Scratch; Green Curry Chicken with Japanese Eggplant, Potatoes, Oyster Mushrooms and Bok Choy; Spicy Ground Pork and Mushrooms with Thai Basil in Lettuce Cups; Spicy Thai Broccoli; Coconut Orange Butter Cookies.*

### **FAST AND FABULOUS CHICKEN BREASTS**

**\$59**

Phillis Carey

Wednesday, April 7 at 11 AM or 6 PM

Here are several fun new recipes to wake up your repertoire. As you sample these dishes you'll learn the basics of cooking boneless chicken breasts so they are tender enough to cut with a fork every time.

*Bacon and Basil Cream Cheese Stuffed Chicken Bundles with Fresh Breadcrumbs Crust; Chicken Sauté with Marsala, Crimini Mushrooms and Gorgonzola; Chicken Florentine Risotto with Saffron and Parmesan Cheese; Baked Pecan-Crusted Chicken Breasts with Mustard Aioli; Soy Ginger Chicken Breasts with Spicy Peanut Sauce; Strawberry Cream Chiffon Pie.*

### **FROM CINQUE TERRE TO AMALFI AND.....**

Nadia Frigeri

Tuesday, April 8 at 11AM

Blurb

*Capri (Lemoncello, Orange and Mint Cocktail) ; Sun Dried Tomato, Basil and Homemade Ricotta Torte with Garlic Crostini; Tuscan Pici Pasta with Wild Mushroom Sauce and Parmesan Cheese Flakes ; Ham and Artichoke Stuffed Chicken Breast Rolls with Tomato-Vegetable Sauce on Polenta; Pastiera (Neapolitan Ricotta, Orange Candied Fruits, Orange Blossom Water Cake).*

### **PUCKER UP--COOKING WITH CITRUS**

**\$59**

Phillis Carey

Thursday, April 8 at 6 PM

Lemons, limes and oranges are the topic for today—both savory and sweet!

*Florentine Chicken Bundles with Lemon Basil Beurre Blanc; Roasted Lemon Pepper Salmon with Dill, Shallots and Capers; Apricot-Orange Glazed Pork Tenderloin with Citrus Habanero Mojo Sauce; Chocolate Brownies with Orange Cream Cheese Frosting and Pistachio Nuts; Double Lemon Curd Cheesecake Pie with Sugared Blueberries.*

### **BETTER HOMEMADE! – A CLASS FOR GRADES 6-9 (HANDS-ON)**

**\$49**

Arlyn Hackett

Saturday, April 10, at 11 AM

This special hands-on class for student in grades 6 through 9 is about learning how some of their favorite dishes are actually made! Students will learn fundamental knife skills, kitchen safety, basic culinary terms and basic meal planning.

*Homemade Hot Wings; Crispy Homemade Chicken Strips; Homemade Ranch Dressing with Vegetable Dippers; Caesar Salad with Homemade Dressing and Croutons; Asian Shrimp Noodle Soup with Homemade Noodles; Homemade Chocolate Brownie Ice Cream Cake.*

### **AN EVENING WITH FIREFLY GRILL AND WINEBAR**

**\$59**

Jim Barrasso

Monday, April 12 at 6PM

Come join Jim as he wows us with his amazing repertoire again and again.

*Grilled Shrimp; Celery Root Apple Slaw with Lime Yogurt Dressing; Roasted Chicken Risotto; Green Asparagus, Cippolini Onions; White Chocolate Crème Brulee.*

### **MARGARITA FESTIVAL**

**\$59**

Phillis Carey

Tuesday, April 13 at 6 PM

It's time to mix it up with these fun-flavored international margaritas and food to match—very daring!

Ginger Lime Margarita with Tandoori Fish Tacos with Mango and Avocado Salsa and Ginger Lime Crema; Pineapple Jalapeno Margarita with Chicken Chili Corn Enchiladas with Shredded Lettuce, Sour Cream and Tomato; Peachy Margarita with Teriyaki Peach Pork Tenderloin with Spicy Peach Salsa and Asian Confetti Slaw; Kahlua Mexican Chocolate Bread Pudding with Whipped Cream.

### **SPECIAL DINNER PARTY**

**\$59**

Dee Biller

Wednesday, April 14 at 6PM

Blurb

Lemon Drop Martini; Roasted Beet, Haricot Vert, Orange and Goat Cheese Salad; Roasted Sea Bass with Lemongrass Beurre Blanc; Chive and Manchego Mashed Potatoes; Brown Sugar Glazed Sugar Snap Peas; Orange Grand Marnier Trifle.

### **FRESH FISH**

**\$59**

Arlyn Hackett

Thursday, April 15 at 6 PM

Fish is the quickest meat to prepare, perfect for people with a busy schedule. The best fish is the freshest fish, which makes it difficult to plan a menu because you don't know what is the freshest until you get to the market. In this special workshop you will learn preparations for 5 different varieties of fish. The selected fish will depend on availability the morning of the class. Choices will also consider sustainability, general availability and nutrient value.

Poached Fish with Creamy Red Pepper Pesto; Baked Fish Stuffed with Curried Vegetables; Grilled Fish Wrapped in Corn Husks with Fresh Herbs; Grilled Fish with Orange Balsamic Glaze; Sautéed Fish with Olive Oil, Garlic, Fennel and Fresh Tomatoes, Strawberry Margarita Sorbet.

### **FABULOUS FRIDAY DINING—CARIBBEAN FLAVORS**

**\$59**

Phillis Carey

Friday, April 16 at 6 PM

Enjoy this meal full of the spice and tang of the Caribbean as you sway to the beat of the Rum Punch!

Sparkling Pineapple Rum Punch; Mojo Tomato and Avocado Shrimp Cocktail with Plantain Chips (Tostones); Pan-Roasted Pork Tenderloin with Sticky Mango Sauce; Spicy Red Beans and Coconut Rice; Green Bean and Yellow Pepper Sauté with Fresh Chilies and Lime; Coconut Cake Roll with Raspberry Jam Filling and Lemon Curd Cream Icing.

### **LUSCIOUS LEMONS (KIDS ONLY)**

**\$34**

Karen Anderson

Saturday, April 17 at 11AM

Pink Lemonade Dip with Fruit Dippers; Cream Puffs with Lemon Filling; Lemony Hummus with Homemade Pita Chips; Lemon Pepper Chicken Nuggets; Sunshine Slushy.

### **COOKING WITH TRADER JOE'S**

**\$59**

Phillis Carey

Tuesday, April 20 at 6 PM

We all know Trader Joes carries lots of great products but now it's time to learn how to combine some of their better products into meals you can make at home.

### **THE SPICE OF THAI**

**\$59**

Phillis Carey

Wednesday, April 21 at 6 PM

Learn the ins-and-outs of Thai flavors and where to purchase your supplies. It's an easy and fun cuisine to prepare at home.

Pork Satay with Peanut Sauce and cucumber Salad; Chicken Coconut Soup with Lime Leaves, Mushrooms and Chilies; Fresh Green Curry Paste; Green Curry Shrimp with Tomatoes with Jasmine Rice; Warm Coconut Pearl Tapioca Pudding with Spicy Mango.

### **DINING AND WINE TASTING IN ITALY**

**\$59**

Nadia Frigeri

Thursday, April 22 at 11AM

blurb

Orecchiette Pasta Carbonara with Pancetta and Asparagus; Baked Chicken Breast with Blue Cheese and Artichokes; Chicken Cacciatore with Mushrooms on Polenta; Cannoli (Homemade Ricotta, Chocolate, Candied Orange and Orange Blossom Water stuffed Cannoli).

### **LEARN-A-LUNCH—WINE COUNTRY FLAVORS**

**\$34**

Phillis Carey

Friday, April 23 at Noon

This quick 1 hour class shows just what can be done in a flash with great ingredients and a bit of planning.

Pork Tenderloin with Green Peppercorn-Dried Cranberry Riesling Sauce; Mustard Roasted New Potatoes; Roasted Asparagus Spears with Buttery Pine Nuts; Pistachio Orange Cake with Grand Mariner Sweet Cream.

### **SALMON AND SHRIMP SENSATIONS**

**\$59**

Phillis Carey

Tuesday, April 27 at 6 PM

Here are some fun seafood recipes, some perfect for every night cooking and others fancy enough for entertaining.

*Southwestern Fresh Salmon Cakes with Chipotle Crema; Salmon and Wasabi Ponzu Sauce with Pickled Ginger; Salmon and Caramelized Leeks and Red Onions wrapped in Puff pastry with Tarragon Mustard Crème Fraiche; Shrimp with Penne and Herbed Creamy Tomato Sauce; Sake-Soy shrimp with Ginger Aioli and Sow Pea and Baby Pea Toss.*

### **MARGARITAVILLE**

**\$59**

Phillis Carey

Wednesday, April 28 at 6 PM

If you haven't had a chance to take this class yet, don't miss out, or you can always take it again for a second or third time. This very popular class offers up ideas for the best margaritas in town as well as a collection of fantastic South of the Border inspired recipes.

*Margaritas: Frozen Mango Margaritas; Blended Margarita with Homemade Sweet-Sour Mix; Hand-Shaken Citrus Gold Margarita.; Smoky Black Bean Dip with Bacon; Shrimp Soft Tacos with Chipotle-Cilantro Crema; Rio Grande Grilled Chicken Breasts topped with Creamy Rajas (Chili Strips); Southwestern Spiced Rice with Black Beans and Corn; Mexican Chocolate Torte with Brown Sugar Glaze and Cinnamon Ice Cream.*

### **TONKATSU**

**\$69**

Mineko Moreno

Thursday, April 29 at 6PM

Mineko will invite you to taste her family's favorite dishes.

*Crunchy Panko Crusted Pork Tenderloin and Chicken Breast Cutlet Served with Lettuce, Celery and Cabbage Garnish with Tangy Tonkatsu Sauce; Famous Tonkatsu Sandwich (Katsusando); Enoki Mushroom and Scallion Miso Soup; Tofu Salad with Ginger-Rice Vinegar Dressing; Rice with Green Peas.*

### **FOOD AND WINE ON THE KING'S HIGHWAY**

**\$59**

Arlyn Hackett

Friday, April 30 at 6 PM

El Camino Real is the highway that connected the California Missions which would forever establish the pattern of California commerce. This evening salutes regional dishes and wines along the route that goes from San Diego to Sonoma.

*Gazpacho Blanco with Almonds, Green Grapes and Honeydew Melon; Toast Points with Goat Cheese and Mission Fig Butter Rancho Style Beef Brisket with Ancho Chiles; Roasted Burbank Potato Spears; Field Greens with Tangerine Vinaigrette; Pastel de Tres Leches with Fresh Berry Filling.*

### **CINCO DE MAYO**

**\$59**

Dee Biller

Tuesday, May 4 at 6PM

Blurb

*Homemade Margaritas; Cream Cheese, Crabmeat and Chile Dip with Chips; Cheese and Roasted Chile Tamales; Five Cheese Quesadillas with Roasted Salsa; Sour Cream and Pork Enchiladas; Mexican Wedding Cake Cookies; Mexican Hot Chocolate.*

### **CINCO DE MAYO FIESTA**

**\$59**

Phillis Carey

Wednesday, May 5 at 6 PM

*Traditional Margarita with Lime-Salt-Sugar Rim; Queso Fundido (Melted Cheese) with Sausage, Mushrooms and Chilies; Spinach, Corn and roasted Pepper Salad with Chipotle Lime Dressing; Baked Seafood Chimichangas with Shrimp, Scallops, Crab, Zucchini and Creamy Ancho Chili Sauce; Black Beans with Marinated Red Onions; Kahula Flan with Chocolate Shavings.*

### **FAST FISH ENTREES**

**\$59**

Phillis Carey

Thursday, May 6 at 6 PM

Trying to eat more fish, but just don't know how to prepare it? Try these quick and easy recipes on your family and friends.

*Pan-Fried Tilapia with Lemon Vinaigrette; CA-Style Broiled Halibut with Avocado, Jack Cheese and Black Olives; Crispy Oven-Fried Snapper with Cornmeal Herb Crust and Tasty Tartar Sauce; Stove-Top Salmon Fillets with Spinach and Tomatoes; Lemon Bread Pudding with Berries and Lemon Cream.*

### **CALIFORNIA TAPAS, CALIFORNIA WINES**

**\$59**

Arlyn Hackett

Friday, May 7 at 6 PM

Playful, elegant, flavorful and very satisfying are a few of the ways one could describe these tapas (small plates) that are perfect for casual California dining. The tapas, of course, will be paired with California wines.

*Grilled Blue Cheese Stuffed Apricots Wrapped in Ribbons of Cabernet Glazed Beef Tenderloin; Petite Tacos of Aviator Salad and Grilled Tuna; Grilled Polenta with Avocado Crème and Texas Caviar; Scallops with Roasted Fennel and Gran Marnier Crème; Gazpacho with Saffron and Roasted Corn; Chipotle Chocolate Cake with Vanilla Ice Cream, Toasted Almonds and Berry Coulis.*

### **MOTHER'S DAY CHAMPAGNE BRUNCH**

**\$59**

Arlyn Hackett

Saturday, May 8 at 11 AM

Looking for an extra-special Mother's Day gift? Bring Mom to this delightful brunch and cooking class!

*Blood Orange Mimosas; Crostini with Goat Cheese Toasted Pistachios and Pinenuts; Thai Grilled Shrimp, Papaya and Hearts of Palm Salad; Jeweled Chicken Medallions over Couscous Accented with 5-Spices and a Drizzle of Fresh Herbs; Peach Melba Upside Cake with Vanilla Ice Cream and Raspberry Sauce.*

### **AN EVENING WITH FIREFLY GRILL AND WINEBAR**

**\$59**

Jim Barrasso

Monday, May 10 at 6PM

Come join Jim as he wows us with his amazing repertoire again and again.

*Jumbo Lump Crab Cake; Mango Salad; Basil Crusted Swordfish Steak; Wilted Arugula; Caramelized Onion Potato Gratin; White Wine Buerre Blanc; Classic Chocolate Mousse.*

### **TECHNIQUES AND TOOLS OF QUICK COOKING (HANDS-ON)**

**\$69**

Arlyn Hackett

Thursday, May 13, 6 PM

Would you like to be able to prepare dinner in half the time it now takes you? This special class focuses on techniques and tools that can radically change the time it takes to prepare dishes. Improved knife skills, quicker measuring methods, use of thermometers, using a pressure cooker, careful menu planning, multiple uses of steamer racks and integrated microwave usage are among the methods you will learn during this amazing hands-on workshop.

*Oven Roast Chicken with Garlic and Lemon and served with Orzo Pilaf; Kansas City Barbecue Pork Ribs with Red Potato Salad; Crispy Honey Glazed Chicken Breasts with Country Style Pilaf; Fresh Fish Cacciatore with Garden Vegetables; Fettuccine in Mushroom Broth with 3 Cheeses; Ice Cream with Warm Blueberry Sauce.*

### **OUTDOOR BBQ**

**\$59**

Dee Biller

Friday, May 14 at 6PM

Blurb

*Rum Jumbies; Grilled Fillet Mignon Skewers with Peppercorn Sauce; Lamb Burgers with Four Herbs, Cheese, Arugula and Red Peppers Sauce; Roasted Pepper and Corn Salad with Balsamic and Feta; Red Potato Salad with Raspberry Dill Vinaigrette; Mint Cookie Truffles.*

### **MOMMY AND ME TEA**

**\$34**

Karen Anderson

Saturday, May 15 at 11AM

Nothing's better than cooking with your mom! YES mom's and children are welcome in this class. We are going to make a beautiful plate of goodies, then sit back relax and enjoy afternoon tea.

*Madeline Cookies with Chocolate Drizzle; Lemon Whip Tartlets; Caesar Salad Crouton Cups; Chicken Salad Delights; Iced Cranberry Mint Tea.*

### **ENTERTAINING ENTREES WITH FUN SAUCES**

**\$59**

Phillis Carey

Tuesday, May 18 at 6 PM

Match a special entrée with a great sauce and simple sides and you are ready to take on any occasion. Finish with this dessert and they'll never believe you didn't buy it!

*Salmon Phyllo Strudels with Wild and White Rice Spinach Filling and Dill Beurre Blanc; Filet Mignon with Caramelized Shallots and Meritage Wine Sauce ; Pork Tenderloin with Dried Cherry and Port Sauce; Butterflied Cornish Game Hens with Blackberry Cognac Sauce; Almond Pear Frangipane Tart with Apricot Glaze.*

### **SANGRIA AND PAELLA PARTY**

**\$59**

Phillis Carey

Wednesday, May 19 at 11 AM & 6 PM

This is the perfect party food—beautiful and tasty! We're changing it up a bit by adding the flavors of grilled chicken and shrimp to a basically traditional paella.

*Berry Pomegranate Sangria; Mushroom Tapas in Puff Pastry with Blue Cheese; Mediterranean Caesar Salad with Olives and Sun-Dried Tomatoes; Paella with Grilled Chicken Shrimp, Sausages, Artichokes, Red Peppers and Peas; Orange Catalonian Cream with Fresh Berries.*

**QUICK & EASY JAPANESE, SIMPLY FABULOUS!****\$69**

Mineko Moreno

Thursday, May 20 at 6PM

This class will show you how to use ready-made items to create wonderful meals in a flash!

*Yakisoba – pan fried noodles with pork and assorted vegetables with yakisoba sauce; Chicken Curry – chicken, potato, and carrots cooked in rich Japanese curry sauce served over freshly cooked hot rice; Gyoza Salad - Deep fried crunchy Japanese pot-stickers served over mixed green salad with spicy rice wine vinegar dressing; Miso soup with Tomato and Parsley; Mochi Ice Cream.*

**FABULOUS FRIDAY DINING—FRENCH INSPIRED****\$59**

Phillis Carey

Friday, May 21 at 6 PM

Prosciutto Wrapped Asparagus with Blue Cheese and Balsamic Vinaigrette served with Cheese Wafers; Chicken Orloff—Baked Boneless Chicken Breasts topped with Duxelles (finely chopped mushrooms) and a Mornay (Cheese) Sauce; Soubise Rice Pilaf with Toasted Pine Nuts French Peas with Lettuce; Coffee Ice Cream filled Profiteroles (Cream Puffs) with Creamy Chocolate Sauce.

**MARGARITA FESTIVAL****\$59**

Phillis Carey

Tuesday, May 25 at 6 PM

It's time to mix it up with these fun-flavored international margaritas and food to match—very daring!

*Ginger Lime Margarita with Tandoori Fish Tacos with Mango and Avocado Salsa and Ginger Lime Crema; Pineapple Jalapeno Margarita with Chicken Chili Corn Enchiladas with Shredded Lettuce, Sour Cream and Tomato; Peachy Margarita with Teriyaki Peach Pork Tenderloin with Spicy Peach Salsa and Asian Confetti Slaw; Kahlua Mexican Chocolate Bread Pudding with Whipped Cream.*

**CASUAL ENTERTAINING—THE ART OF THE SANDWICH****\$59**

Phillis Carey

Wednesday May 26 at 6 PM

Don't think of these as your typical PB&J sandwich, although the dessert will remind you of one. These are in a category all their own and perfect for a quick dinner or Sunday lunch or special enough to invite in the neighbors.

*Italian Sausage Sandwich with Ricotta Herb Spread and Balsamic Red Pepper Strips; Turkey Focaccia Sandwich with Tomato Jam and Gouda Cheese; Grilled Steak and Onion Sandwich with Blue Cheese Sauce; Eggplant and Fontina Panini with Artichoke Caper Aioli; P B & J Ice Cream Sandwiches.*

**LEARN-A-LUNCH—MEMORIAL DAY GRILLING****\$34**

Phillis Carey

Friday, May 28 at Noon

This quick 1 hour class shows just what can be done in a flash with great ingredients and a bit of planning.

*Cold Cucumber Avocado Basil Soup; Grilled Red-Wine Marinated Flank Steak on Fresh Corn Buttermilk Cakes with Cherry Tomato Salsa; Amaretto Orange Glazed Shortbread with Fresh Fruit Compote.*

**COOKING WITH HERBS AND SPICES 101****\$59**

Karem Smith

Friday, May 28 at 6PM

Learn how to cook basic dishes from around the world by using their herbs and spices. Karem will instruct you on what to keep in your kitchen to create simple ethnic dishes for your family and friends.

*Thai Coconut Chicken Soup with Mushrooms and Chiles; Indian Tomato Chicken Thighs with Cashews and Coconut; Grilled Fish Tacos with Jalapenos and Fresh Salsa; Chicken Parmesan with Mushrooms, Garlic and Rotelli; Sesame Tofu Stir-Fry with Shitakes and Asparagus.*

**EASY ELEGANT ENTREES****\$59**

Phillis Carey

Tuesday, June 1 at 6 PM

Get ready for summer with these tasty entertaining entrees that are sure to please both family and friends.

*Curry Spice Rubbed-Citrus Marinated Pork Tenderloin with Roasted Red Grapes and Minted Basmati Rice with Pine Nuts; Crispy Potato Crusted Fish Filets with Gingered Green Beans; Balsamic-Mushroom Beef Burgers with Caramelized Red Wine Onions; Summer Vegetable Risotto with Yellow Squash and Zucchini and Fresh Corn topped with Grilled Tarragon Shrimp; Starry Shortcake with Blueberries, Strawberries and Cream.*

**MARGARITA FESTIVAL****\$59**

Phillis Carey

Wednesday, June 2 at 6 PM

It's time to mix it up with these fun-flavored international margaritas and food to match—very daring!

Ginger Lime Margarita with Tandoori Fish Tacos with Mango and Avocado Salsa and Ginger Lime Crema; Pineapple Jalapeno Margarita with Chicken Chili Corn Enchiladas with Shredded Lettuce, Sour Cream and Tomato; Peachy Margarita with Teriyaki Peach Pork Tenderloin with Spicy Peach Salsa and Asian Confetti Slaw; Kahlua Mexican Chocolate Bread Pudding with Whipped Cream.

### **HOT AND COLD CHICKEN**

**\$59**

Arlyn Hackett

Thursday, June 3 at 6 PM

Chef Arlyn has assembled an array of chicken breast recipes that are terrific served hot and equally delicious served cold. It's a great way to reduce time in the kitchen and enjoy the pleasure of being with family and friends.

*Chicken Breasts Stuffed with Roasted Garlic and Walnuts; Maple Glazed Chicken Breasts with Creole Sweet Potato Salad; Chicken Breast Roulades Stuffed with Homemade Chicken Chorizo and Topped with Ancho and Roasted Nut Molé; Curried Chicken Breast with Fresh Mango Salsa; Free Form Trifle with Whipped Cream, Fresh Berries and Apricots.*

### **VEGETARIAN DINNER**

**\$59**

Dee Biller

Friday, June 4 at 6PM

Blurb

*Gorgonzola Cheese Puffs; Carmelized Onion and Thyme Tart; Asparagus and Three Cheese Souffle; Wilted Spinach with Toasted Pine Nuts, Garlic and Cheese; Spanish Potato Pie; Coconut Shortbread.*

### **LIGHT AND HEALTHY ENTREES WITH FLAVOR**

**\$59**

Phillis Carey

Thursday, June 10 at 6 PM

As summer approaches it's nice to have several recipes that are tasty and full of flavor but light and low on fat. Try these simple lean dishes for your every night cooking.

*Spicy Halibut Lettuce Wraps with Tomato, Onion, Olive Relish and Fresh Mint Tzatziki; Spanish Gazpacho with Grilled Garlic Shrimp; Mediterranean Chicken en Papillote with Spinach, Sun-Dried Tomatoes, Fresh Herbs, and Feta Cheese; Fennel Crusted Pork Tenderloin with Tuscan White Beans and Basil; Watermelon and Blueberry Compote with Strawberry Sauce.*

### **SONOMA COUNTY WINE FEST**

**\$59**

Arlyn Hackett

Friday, June 11 at 6 PM

Sonoma County is famous for its' many food and wine festivals. This class celebrates Sonoma County wine and some of its most unique and popular products. All dishes will of course be paired with Sonoma County Wines.

*Lamb Saté with Roasted Onion Relish and Red Wine Sauce; Organic Greens with Farmers' Market Vegetables in White Wine Vinaigrette; Mustard Crusted Salmon with Chardonnay Cream Sauce; California Spoonbread with Goat Cheese and Sweet Corn; Lavender Scented Custard Ice Cream with Warm Fresh Cherry Compote.*

### **MONKEY BUSINESS (KIDS ONLY)**

**\$34**

Karen Anderson

Saturday, June 12 at 11AM

We'll be up to a lot of monkey business in this class dedicated to our furry friend.

*Banana Split Bars; Crunchy Monkey Salad; Garlic Monkey Bread; Monkey Brains (stuffed pasta shells); Grape Ape Drink.*

### **AN EVENING WITH FIREFLY GRILL AND WINEBAR**

**\$59**

Jim Barrasso

Monday, June 14 at 6PM

Come join Jim as he wows us with his amazing repertoire again and again.

*Broccoli and Roasted Garlic Fussilli with Prosciutto and Black Olives; Sautéed Chicken Saltimbocca, Wild Mushrooms, Buttered Egg Noodles; Key Lime Pie with Raspberry Coulis.*

### **WINE COUNTRY COOKING**

**\$59**

Phillis Carey

Wednesday, June 16 at 6 PM

Wine country cuisine calls in fresh natural flavors brought together in special ways that are sure to make you sit up and take notice.

*Onion, Shallot and Leek Soup with Scallion Roquefort Croustades; Cantaloupe and Shrimp Salad with Basil Mint Dressing, Avocados and Toasted Pecans; Almond Pesto Stuffed Salmon with Cherry Tomato and Fresh Corn Salad; Prosciutto Wrapped Chicken Florentine with Sun-Dried Tomato and Mascarpone Polenta; Fresh Berry Lemon Bars with a Shortbread Crust.*

### **TERIYAKI CHICKEN WITH 4 DIFFERENT SAUCES**

**\$69**

Mineko Moreno

Thursday, June 17 at 6PM

After you have learned traditional teriyaki sauce, it is time to prepare something new and exciting

*Spicy Teriyaki Chicken served over Crispy Green Salad; Miso Flavored Teriyaki Chicken served over Hot Udon Noodles; Ginger-Sesame Flavored Teriyaki Chicken Tender served over Hot Japanese Rice; Balsamic Vinegar Teriyaki Chicken served over Steamed Asparagus.*

**FABULOUS FRIDAY DINING—HAWAIIAN LUAU**

**\$59**

Phillis Carey

Friday, June 18 at 6 PM

This flavor-filled class reminds you of warm nights in the islands—of course you would have to be dining in a 5-star restaurant for this meal!

*Bacon, Brie and Macadamia Won Tons with Mango Chutney Dip; Mango Radicchio Caprese Salad with Fresh Mozzarella and Basil Vinaigrette; Grilled Wasabi Salmon with Honey Wasabi Sauce; Shiitake Buttered Orzo; Asparagus Toss with Black Sesame Seeds; Hawaiian Chocolate Cream Pie with Toasted Coconut.*

**FATHERS' DAY BRUNCH**

**\$59**

Arlyn Hackett

Saturday, June 19 at 11 AM

Looking for an extra-special Father's Day gift? Bring Dad to this terrific brunch and cooking class!

*Mushrooms Stuffed with Roasted Shallots, Rosemary and Homemade Lamb Sausage; Green Bean and Artichoke Salad with Balsamic Vinaigrette; Tuscan Grilled Steak served with Roasted Peppers and Warm Italian White Bean Salad; Strawberry Rhubarb Pie with Vanilla Ice Cream.*

**PHILLIS' FAVORITE SUMMER APPETIZERS**

**\$59**

Phillis Carey

Tuesday, June 22 at 6 PM

Here are several of my all time favorite appetizers. Hope you enjoy them too!

*Salmon Pate with Sour Cream Frosting and Cucumber Scales; Gougere Puffs with Prosciutto and Parmesan; Curried Honey Baked Chicken Drumettes; Croustades (Toast Cups) with Shrimp Salad Filling; Hot Artichoke Havarti Dill Dip with Baguette Slices; Lavash Rolls with Goat Cheese, Prosciutto, Arugula and Peach Chutney.*

**SUMMER SALAD SUPPERS**

**\$59**

Phillis Carey

Wednesday, June 23 at 6 PM

*Cajun Chopped Salad with Andouille Sausage, Shrimp, Red Beans, Three Peppers, Toasted Pecans and Creole Mustard Dressing; Grilled Steak Caesar Salad with Creamy Parmesan Dressing, Tiny Tomatoes and Spicy Croutons; Asian Chicken Salad with Cabbage, Red Peppers, Jicama, Cucumbers and Ginger-Soy Dressing; Salmon Dill Salad on Baby Romaine with Ciabatta Herb Toasts; Strawberry Kiwi Fruit Salad with Cannoli Cream.*

**LEARN-A-LUNCH—SUMMERTIME DINING**

**\$34**

Phillis Carey

Friday June 25 at Noon

This quick 1hour class shows just what can be done in a flash with great ingredients and a bit of planning.

*Watermelon Pepper Gazpacho Topped with Crème Fraiche; Summer Seared Top Sirloin with Basil, Corn and Tomato Succotash; Scallion Orzo Risotto; Fresh Blueberry Clafouti (Custard-like Cake) with Sweetened Cream.*

**SAUTEING, ROASTING, BRAISING AND GRILLING**

**\$59**

Karem Smith

Friday, June 25 at 6PM

Learn four basic cooking techniques while creating deliciously flavorful and healthy meals in a flash.

*Wild Mushroom and Chicken Stir-Fry; Herb Roasted Pork Tenderloin with Roasted Baby Potatoes; Beer and Onion Braised Chicken Thighs with Dijon; Thai Basil and Mint Grilled Chicken Breasts with Ginger and Chili; Mint Chocolate Chip Cakes.*

**EASY SUMMER GRILLING**

**\$59**

Phillis Carey

Tuesday, June 29 at 6 PM

Indoor or out these grilled dishes are full of flavor and perfect for family or entertaining. We will also be using a panini grill in this class.

*Bacon Wrapped Cajun Scallops with Cajun Spice Creole Mustard Aioli; Asiago Turkey Burgers with Pickles and Tomatoes on Multigrain Buns; Mexican-Spice Rubbed Top Sirloin with Salsa Rice Toss with Grilled Corn and Black Beans; Spicy Singapore Chicken Breasts with Sesame Orange Noodles; Panini Grilled Black Forest Pound Cake with Chocolate, Cherries and Whipped Cream.*

**FAST, FRESH, EVERYDAY COOKING**

**\$59**

Phillis Carey

**Wednesday, June 30 at 6PM**

Try these quick everyday dishes filled flavor made fresh from easily available ingredients—perfect for our San Diego lifestyle.

*Cold Roasted Tomato and Red Pepper Soup with Fresh Basil ; Grilled 4-Cheese (Mozzarella, Goat, Ricotta and Parmesan) White Pizza with Basil and Tiny Tomatoes; Warm Grilled Salmon Salad with Chickpeas, Olives, Capers and Tomatoes; Jerk Spiced Grilled Chicken Breasts and Sweet Potato Salad with Pecan Orange Maple Dressing; Roasted Shrimp with Orzo, Cucumbers, Dill and Feta Cheese; Strawberries in Orange Caramel Sauce with Crème Chantilly.*