

THAI TEMPTATIONS

\$59

Dee Biller

Thursday, October 1 at 6pm

Come experience the cuisine of Thailand with its unique blend of flavors.

Lemongrass Martinis; Hot and Sour Prawn Soup; Larp (spicy ground pork salad); Panang Curry with Chicken, Pineapple and Thai Basil over Jasmine Rice; Mee Krob (crispy noodles with shrimp, chicken and egg); Thai Fish Cakes with Nuoc Cham Dipping Sauce; Thai Iced Tea with Bobas.

FABULOUS FRIDAY ~ SAN DIEGO SUPPER CLUB

\$59

Phillis Carey

Friday, October 2 at 6pm

A Supper Club is traditionally a place to spend the entire evening. Begin with a fabulous meal and rearrange the room for dancing! We'll cook but the only dancing will be around the stove tonight.

Brie Sauté with Baguette Slices; Filet Mignon with Creamy Green Peppercorn Mustard Sauce; Potato Madeleines; Mustard Glazed Baby Carrots; Roasted Baby Broccoli with Lemon Butter; Mocha Roulade with Almond Roca Crunch Filling.

MARTINIS AND HORS D'OEUVRES

\$59

Phillis Carey

Wednesday, October 7 at 6 pm

From the traditional to the fanciful, Martinis are all the rage! Enjoy several to keep up your spirits as you sample a wide array of tasty appetizers and a delightful dessert.

Martinis: Blackberry Citron Martini; Sidecar Martini; Sunshine Apricot Tangerine Rumtini; Toasted Artichoke, Sun-Dried Tomato and Caper Crostini; Chipotle Shrimp, Corn and Red Pepper Cream Cheese in Tortilla Cups; Brie-Topped Toasts with Red Grape Balsamic Salsa; Blue Cheese Shortbreads topped with Chutney Cream Cheese and Candied Walnuts; Monte Cristo Feuillette (Ham, Turkey, Gruyere layered in Puff Pastry); Chocolate Pecan Brownie Tart with Chocolate Crust and Ice Cream.

LOVING BLUE CHEESE

\$59

Nadia Frigeri

Thursday, October 8 at 6pm

Attention Blue Cheese lovers! This class is for you!

Grilled Romaine Lettuce stuffed with Gorgonzola, Breadcrumbs and Pine Nuts with Balsamic Glaze; Green Fettuccine with Creamy Blue Cheese, Asparagus and Walnuts; Baked Maytag Blue Cheese Stuffed Chicken Breast with Three Mushrooms Sauce; Roasted Tomatoes with Stilton and Breadcrumbs; Chestnut Ice Cream with Chocolate Sauce.

PORK, PLUM, PUMPKIN, PEAR, POMEGRANATE, AND PECANS

\$59

Arlyn Hackett

Friday, October 9 at 6pm

Chef Arlyn never intended to create a menu of ingredients that began with the letter P – it just happened that way. This elegant feast is really a salute to classic flavors of autumn!

Grilled Shrimp with Pomegranate Glaze served over Roasted Autumn Vegetable and Pear Compote with Pomegranate Dressing; California Roasted Onion Soup with Turkey Consommé and Cheddar Toast Triangles; Roast Pork Tenderloin with Savory Plum Relish and Pinot Noir; Barley Risotto with Toasted Pecans, Winter Squash and Wild Mushrooms; Pumpkin Pie with Roasted Fresh Pumpkin Puree in a Ginger Snap Crust.

EVERY POT IN THE KITCHEN

\$69

Arlyn Hackett

Saturday, October 10 at 11am

Just in time to plan your Christmas shopping, 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? Ten types of cookware will be demonstrated at this special 3-hour class that explores the virtues and limitations of a wide variety of pots and pans.

Seared Tuna with Mango Glaze; Stir-Fried Zucchini and Eggplant with Lemon-Garlic Sauce; Country Style Chicken Strips with Herb Gravy; Pasta with Mushroom and Arrabiatta Sauce; Belgian Style Beef Braised in Beer; Crepes with Spiced Apple Caramel.

FALL DINNER PARTY

\$59

Dee Biller

Tuesday, October 13 at 6 pm

The wonderful and comforting flavors of autumn are sure to please your guests.

Fresh Berry Martinis; Roasted Butternut Squash Soup with Pecans and Parmesan Reggiano; Apple Watercress Salad with Honey Mustard Vinaigrette; Rack of Lamb with Rosemary Garlic Crumb Crust; Garlic and Herb Roasted Potatoes with Roasted Peppers and Onions; Grandma's Famous Apple Cake with Sweetened Whipped Cream.

SUSHI BAR FAVORITES (HANDS-ON)

\$69

Mineko Moreno

Thursday, October 15 at 6pm

The co-author of Sushi for Dummies will show you how to prepare your favorite sushi bar dishes at home. Come and join us for an informative and fun evening.

Shrimp Tempura Inside-Out Roll (Crunchy Shrimp Tempura, cucumber, avocado, radish sprouts and seven flavored Japanese chili powder inside-out roll); Caterpillar Roll with Sansho Scented Eel Glazing Sauce (Grilled eel and cucumber roll topped with thin slices of avocado drizzled with freshly made Japanese pepper scented eel glazing sauce); Spicy Tuna Hand Roll; Green Tea Ice Cream.

LEARN-A-LUNCH—ITALIAN STYLE

\$59

Phillis Carey

Friday, October 16 at 12pm

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

Pan-Roasted Panko-Crusted Halibut with Pesto Butter and Tiny Tomatoes; Creamy Risotto Alfredo; Green Beans with Toasty Pine Nuts; Espresso Chocolate Pudding Cakes.

AN EVENING WITH FIREFLY

Aaron Daily

Monday, October 19 at 6pm

Come and experience this elegant French inspired cuisine of Louisiana with Chef Aaron Daily of Firefly fame!

Blue Point Oysters Rockefeller with Bacon, Spinach and Hollandaise Gratin; Chicken, Andouille & Okra Gumbo; Seafood Jambalaya (seasonal shellfish simmered in spicy tomato broth and rice); and New Orleans Bread Pudding with Cinnamon ice cream and Wild Turkey bourbon Carmel Sauce.

GREAT AMERICAN FALL COMFORT FOODS

\$59

Phillis Carey

Tuesday, October 20 at 6pm

When you want comfort, look around the country for these great regional dishes.

Perfect Spicy Southern Fried Chicken with Mashed Potatoes with Sage and White Cheddar, Shrimp and Grits with Mushrooms and Bacon; Tex-Mex Chicken Tortilla Soup Topped with Cheddar, Olives and Sour Cream; Smothered Pork Chops with Bacon, Onions and Mushrooms in Creamy Paprika Sauce with Buttered Egg Noodles; Apricot Almond Shortbread Triangles.

OCTOBER FEAST!

\$59

Karem Smith

Wednesday, October 21 at 6 pm

Karem lightens up these heavy German favorites with her healthy take on cooking.

Crunchy Chicken-Apple Salad with Raisins; Braised Red Cabbage with Sausage and Apples; Riesling-Poached Salmon with Leek and Thyme; Warm Potato Salad with Beer, Sautéed Onions and Mustard Dressing; German Apple Pancakes.

HALLOWEEN FOR ADULTS

\$59

Arlyn Hackett

Thursday, October 22 at 6pm

Are you ready to graduate from cutesy Halloween treats to more sophisticated fare? At Halloween you expect the unexpected. No candy or caramel apple on this menu. This elegant, but playful menu offers a burst of color apropos to the season.

Crostini with Black Olive Tapenade, Crème Fraiche and Orange Caviar; Argentine Beef and Pumpkin Soup with Roasted Apple Relish; Pan Seared Scallops with Balsamic Molasses Drizzle and Carrot Broth; Chicken and Mushroom Pinwheels with Chinese Black Bean Sauce and Roasted Pepper Garnish; Dark Dark Chocolate Cake with Orange Crème.

FRIGHTFULLY FUN FOODS

\$34

Karen Anderson

Saturday, October 24 at 11am

It's Halloween!!! Slither by the Witch for some freaky treats.

Flying Ghosts; Tombstone Brownies; Bug Bites; Spider Web Dip; Dripping Blood Punch.

COOKING IN PARIS

\$59

Phillis Carey

Tuesday, October 27 at 6pm

There's nothing like the food in Paris! (Just ask Julia!!) This class will bring Paris into your kitchen with fabulous flavors you'll want to share.

Individual Spinach Soufflés Surrounded with Lemony Garlic Prawns and topped with Hollandaise Sauce; Roast Chicken with Mustard Thyme Sauce with Garlic and Olive Oil Smashed Gold Potatoes and Green Salad with Fennel and Olives; Pan-Roasted Filet Mignon with Boursin Cheese and Red Wine Sauce with Creamed Spinach; Chocolate Mousse with Whipped Cream and Chocolate Covered Espresso Beans.

HARVEST SOUPS AND BREADS

\$59

Phillis Carey

Wednesday, October 28 at 11 am or 6 pm

It's time to start thinking of cool nights and savory soups. Paired with some fun breads these soups will be sure to get you in the mood for cooler weather.

Turkey Soup with Orzo and White Beans served with Zucchini-Basil Buttermilk Muffins ;Roasted Fresh Creamy Tomato Soup with Parmesan Wafers served with Prosciutto, Fontina and Rosemary Portobello Panini Wedges; Yukon Gold Potato-Leek Soup served with Caramelized Onion, Swiss and Bacon Mini Calzones.

A NIGHT IN MARRAKESH

\$59

Nadia Frigeri

Thursday, October 29 at 6pm

Experience the magical cuisine of Morocco without leaving home.

HARIRA (Moroccan Soup with Garbanzo Beans, Spices and Lentils topped with Spicy Yogurt; Moroccan Chicken Tajine with Preserved Lemons and Green Olives; Spicy Meatballs with Tomato and Onions on Spicy Couscous; Moroccan Mixed Vegetable Tajine ; Mint Ice Cream; Moroccan Semolina Cookies.

AN EVENING WITH PACIFICA DEL MAR

\$59

Brad Luckinbill, Chef de Cuisine

Monday, November 2 at 6pm

Pacifica Classics.

Japanese Clam Chowder; Field Greens Salad w/ Mustard Vinaigrette, Walnuts, Cranberries and Maytag Blue Cheese; Honey Soy Glazed Seabass w/ Coconut Curry and Baby Bok Choy; Seared Ahi w/ Ginger Sake Butter, Shiitake Mushroom and Baby Carrots; Pacificas Burnt Crème.

PACIFIC RIM FAVORITES

\$59

Phillis Carey

Tuesday, November 3 at 6pm

What is Pacific Rim Cuisine? This class will discuss what makes up this eclectic cooking style while you enjoy several dishes that blend Asian flavors from all around the Pacific Rim.

Blue Hawaii Cocktail; Edamame Feta Spread with Garlic Pita Wedges; Hoisin and Black Bean Marinated Pork Tenderloin with Cilantro Pesto Mashed Potatoes; Sesame Crusted Salmon with Orange, Ginger and Lemongrass Sauce with Jasmine Rice; Pan-Seared Steaks with Thai Curry Seasoned Butter; Caramelized Pineapple Tiramisu with Dark Rum Syrup topped with Toasted Coconut.

THE ESSENTIALS OF ROASTING

\$59

Phillis Carey

Wednesday, November 4 at 6pm

Warm up the house with both heat and aroma as you practice the basics of what you learn about roasting in this class.

Standing Rib Roast with Green Peppercorn Port Sauce; Brined Turkey Breast with Cranberry Jus; Butterflied and Rolled Pork Tenderloin with Balsamic BBQ Glaze; Roasted Sweet and Russet Potatoes with Hazelnuts; Roasted Apple and Cider Sauce Compote with Vanilla Cream.

FALL FLAVORS WITH MUSHROOMS

\$59

Nadia Frigeri

Thursday, November 5 at 6pm

The fabulous flavors of mushrooms with Nadia.

Roasted Butternut Squash Medallions with Porcini Mushrooms and Fontina Cheese; Homemade Fresh Fettuccine with Three Wild Mushroom Sauce; Filet Mignon with Blue cheese and Porcini Mushrooms Sauce; Baked Portobellini Mushrooms Stuffed with Gorgonzola, Herbs and Breadcrumbs on herbed Corn-Polenta; Zaletti (Venetian Cookies with Cornmeal and Raisins).

FABULOUS FRIDAY--FALL DINING AT ITS BEST!

\$59

Phillis Carey

Friday, November 6 at 6pm

As the weather begins to cool, we think of fires and comfy cooking and eating. This menu is the perfect fall meal.

Apple Cheddar Salad with Creamy Chive Vinaigrette; Buttermilk Cheddar Biscuits; Garlic Roasted Chicken Breasts with Bacon, Parsley and Fingerling Potatoes; Green Beans with Sage and Pancetta; Cinnamon Apple Pie with Walnut Streusel.

HOLIDAY PIE SHOP (HANDS-ON)

\$69

Arlyn Hackett

Saturday, November 7 at 11am

This special 3-hour hands-on class will survey the fundamentals of pie making. You will be introduced to a variety of versatile crusts that can be used with an endless array of fillings for making pies that serve as appetizers, entrees and desserts.

Old-Fashioned Apple Pie with Streusel Topping; Georgia Sweet Potato Pie; Cranberry and Cream Cheese Pie with Almond Cookie Crust; New Mexican Turkey-Chile Pot Pie with Cornbread Crust; Black Forest Cherry-Cheese Tart with Chocolate Crust; Artichoke and Roasted Pepper Quiche.

FALL ENTREES

\$59

Nadia Frigeri

Tuesday, November 10 at 11am

Fabulous entrees for every occasion to take you from fall through winter.

Cheese Stuffed Chicken Breast with Pancetta, Cilantro Pesto and Yellow Bell Pepper Sauce; Roasted Herbed Pork Tenderloin with Roasted Garlic Sauce and Braised Apples; Shrimp with Roasted Garlic and Cream Sauce on Baked Spicy Polenta; Lamb Chops with Red Wine Reduction and Sweet Onions; Flourless Dark Chocolate and Walnut Cake with Rum Caramel Sauce.

MARTINIS AND HORS D'OEUVRES

\$59

Phillis Carey

Tuesday, November 10 at 6pm

From the traditional to the fanciful, Martinis are all the rage! Enjoy several to keep up your spirits as you sample a wide array of tasty appetizers and a delightful dessert.

Martinis: Blackberry Citron Martini; Sidecar Martini; Sunshine Apricot Tangerine Rumtini; Toasted Artichoke, Sun-Dried Tomato and Caper Crostini; Chipotle Shrimp, Corn and Red Pepper Cream Cheese in Tortilla Cups; Brie-Topped Toasts with Red Grape Balsamic Salsa; Blue Cheese Shortbreads topped with Chutney Cream Cheese and Candied Walnuts; Monte Cristo Feuillette (Ham, Turkey, Gruyere layered in Puff Pastry); Chocolate Pecan Brownie Tart with Chocolate Crust and Ice Cream.

AN ITALIAN INSPIRED THANKSGIVING

\$59

Phillis Carey

Wednesday, November 11 at 11am or 6 pm

This Turkey Day try something a bit different with an Italian Flair—no one will complain!

Artichoke Romano Bruschetta; Arugula Salad with Lemon-Parmesan Dressing; Pancetta, Sage and Rosemary Turkey and Gravy; Make-Ahead Mashed Potatoes with Mascarpone Cheese and Sage Butter; Italian Sausage Bread Dressing with Mushrooms, Leeks and Fresh Herbs; Shredded Brussels Sprouts with Caramelized Shallots; Pumpkin Mascarpone Pie with Mascarpone Vanilla Cream Topping.

SUSHI FOR CELEBRATIONS

\$69

Mineko Moreno

Thursday, November 12 at 6pm

Are you looking for something new and exciting for this year's holiday season? How about serving a beautiful grilled eel and shrimp scattered sushi to surprise your guests! It is a perfect do-ahead sushi for holiday parties.

Tuna Tartar in Cucumber Cups; Grilled Eel, Cooked Shrimp and Seasoned Assorted Vegetable Scattered Sushi (chirashi-zushi) Sansho scented grilled eel, sake flavored cooked shrimp and sweetly simmered assorted colorful vegetables are mixed with sushi rice and topped with beautiful thin egg crepe chiffonade. Decorated with flower shaped carrots and jicama.; Kabocha Ice Cream with Black Russian Chocolate Sauce.

LEARN-A-LUNCH—FALL DINING

\$34

Phillis Carey

Friday, November 13 at Noon

This 1 hour lesson and luncheon features comfy foods that bring to mind cool weather and holiday aromas!

Apple, Cheddar and Pecan Salad with Cran-Raspberry Vinaigrette; Butterflied Roasted Chicken with Artichoke Parmesan Stuffing; Green Beans with Lemon and Garlic; Pumpkin Pecan Torta with Maple Whipped Cream.

WINTER HOLIDAY BARBEQUE

\$59

Arlyn Hackett

Friday, November 13 at 6pm

In California, barbecue is for any time of year. This holiday celebration mixes traditional holiday flavors with the smoky taste of barbecue.

Roasted Squash Topped with Grilled Shrimp and Pear Relish; Smoked Turkey and Wild Mushroom Soup served with Savory Pumpkin Bread Toast; Grilled Chicken Breast with Chipotle-Cranberry Barbecue Sauce; Cranberry-Apple Chutney; Mèlange of Roasted Potatoes with Fresh Herbs de Provence and Chestnuts; Pumpkin Ice Cream Pie.

KNIFE SKILLS

\$49

Karem Smith

Saturday, November 14 at 11am

Bring your knives and become wise to the way of knife skills.

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.

AN EVENING WITH FIREFLY

\$59

Aaron Daily

Monday, November 16 at 6 pm

The best of the Falls' flavors!

Roasted Acorn Squash Souffle with Hydroponics Lambs Lettuce, Toasted Walnuts and Sage Vinaigrette; Brown Sugar Glazed Butternut Squash Soup with a Chocolate Chestnut Puree; Bacon Wrapped Pork Tenderloin Stuffed with Drunken Fruit, Roasted Pumpkin Risotto and Honey Balsamic Vinaigrette; Butternut Squash and Orange Brulee with Lemon Gelato.

HOLIDAY DINNER PARTY

\$59

Dee Biller

Tuesday, November 17 at 6pm

Light up the holidays with this festive menu, from drink to dessert it's all here!

Cranberry Margaritas; Shrimp, Lemon and Mushroom Skewers; Grilled Filet Mignon with Bordelaise Sauce; Brown Rice Bake with Cheese, Sour Cream, Onion and Mustard Topped with Breadcrumbs; Steamed Cauliflower with Watercress and Sweet Pea Puree; Cranberry Salad with Oranges and Orange Poppyseed Dressing; Praline Cheesecake with Pecans and Maple Syrup.

LAVISH SIPS AND BITES

\$59

Karem Smith

Wednesday, November 18 at 6 pm

'Tis the season to enjoy cheerful cocktails and decadent bites. Come eat, drink and be merry!

Raspberry Lime Sparkler; Amaretto-Cranberrytini; Pecan and Goat Cheese Mini Balls; Skewered Scallops with Spicy Orange-Sesame Dipping Sauce; Cheddar and Walnut Stuffed Mushrooms; Turkey Sausage and Potato Tortilla Espanol; Individual Chocolate Chunk Bread Puddings.

HOLIDAY APPETIZERS

\$59

Phillis Carey

Thursday, November 19 at 6pm

Cocktail parties are all the rage and you'll shine as host of the best of all celebrations with these super appetizers.

Mini Spanish Crab Cakes with Manchego Cheese and Roasted Red Pepper Aioli; Creamy Mushroom and Ham-Stuffed Roasted New Potatoes; Smoked Salmon on Ricotta Lemon Artichoke Pesto Pizzettes; Gorgonzola Topped Red Pepper-Cherry Chutney Toasts; Sherried Swiss and Shrimp Fondue Baked in a Bread Loaf; Brie en Croute with Caramel and Walnuts.

A COZY COMFY MEAL

\$34

Karen Anderson

Saturday, November 21 at 11am

What's cozier than a nice meal of comfort foods?

Cinnamon Apple Chips; Warm Peanut Caramel Dip; Parmesan Potato Fries; Meatloaf Muffins with Barbecue sauce; Apple Punch.

MARTINIS AND HORS D'OEUVRES

\$59

Phillis Carey

Tuesday, December 1 at 6pm

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Martinis: Blackberry Citron Martini; Sidecar Martini; Sunshine Apricot Tangerine Rumtini; Toasted Artichoke, Sun-Dried Tomato and Caper Crostini; Chipotle Shrimp, Corn and Red Pepper Cream Cheese in Tortilla Cups; Brie-Topped Toasts with Red Grape Balsamic Salsa; Blue Cheese Shortbreads topped with Chutney Cream

Cheese and Candied Walnuts; Monte Cristo Feuillette (Ham, Turkey, Gruyere layered in Puff Pastry); Chocolate Pecan Brownie Tart with Chocolate Crust and Ice Cream.

APPETIZERS FROM AROUND THE WORLD

\$59

Nadia Frigeri

Wednesday, December 2 at 6pm

Just in time for your holiday entertaining.

Stuffed Baked Mushrooms with Ham, Cheese and Herbs; Spanish Meatballs with Almond Sauce; Garlic Bread Crostoni with Romesco Sauce and Grilled Shrimp; Spicy Indian Samosas with Potatoes, Peas, Cumin and Coriander; Grilled Skewers of Mushrooms and Baby Tomatoes with Gorgonzola Sauce ; Dark Chocolate, Fig and Walnuts Truffles.

MAKE-AHEAD PARTY DISHES

\$59

Phillis Carey

Thursday, December 3 at 6pm

Invite friends and family for a great meal and feel rested and relaxed with these make-ahead dishes.

Puff Pastry Turnovers filled with Shrimp, Scallops and Spinach in a Creamy Mushroom Shallot Sauce; Herb Stuffed Chicken Roll-Ups with Cranberry Green Peppercorn Sauce; Mexican Abondigas Soup for a Crowd with Rice, Cilantro, Queso Fresco and Tortilla Chips; Turkey and Artichoke Stuffed Shells with Pancetta Arrabbiata Sauce; Raspberry Glazed Chunky Brownie Cheesecake.

LEARN-A-LUNCH—HOLIDAY ENTERTAINING

\$34

Phillis Carey

Friday, December 4 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 Red Grape, Rosemary Wine Sauce; Baby Red and White Mustard Roasted Potatoes; Green Beans with Bacon and Fresh Sage; Chocolate Fudge Cake with Chocolate Ganache Sauce and Dried Cherry Compote.

SIMPLE AND ELEGANT HOLIDAY ENTERTAINING

\$59

Arlyn Hackett

Friday, December 4 at 6pm

With California wines and a California ambiance, this simple menu is both festive and elegant.

Warm Savory Cheese Pie with Pistachios, Fresh Herbs and Pomegranate; Spinach Salad with Warm Orange Vinaigrette and Smoked Trout; Winter Squash au Gratin; Leg of Lamb with Zinfandel Wine Sauce and Savory Pear Compote; Roasted Cauliflower with Pepita and Fresh Rosemary; Festive Lime Pound Cake with Raspberry Sauce.

TAMALES LOCOS! (HANDS-ON)

\$69

Arlyn Hackett

Saturday, December 5 at 11am

This hands-on, 3-hour workshop starts with a traditional tamal and then goes crazy with an assortment innovative tamales that will make diners wild for more!

Traditional Chicken Tamal with Green Chile Salsa; Lobster and Crab Tamal with Sweet Corn; Pork and Dried Strawberry Tamal with Chipotle Cream Sauce; Vegetable Tamal with Green Chile, Nopales, Green Onions and Mexican Cheese; Tamal Dulce with Dried Fruit, Almonds and Sweet Spices.

AN EVENING WITH PACIFICA DEL MAR

\$59

Brad Luckinbill, Chef de Cuisine

Monday, December 7 at 6pm

Come join Brad as he tantalizes the taste buds with fare from Pacifica.

Baby Beet Salad w/ Goat Cheese, Wild Arugula and Sherry Vinaigrette; Baked Oysters w/ Spinach, Leeks, and Parmesan Gratinee; Sweet-Toasty Garlic Shrimp Risotto 'Rellenos'; Roasted Salmon w/ Cauliflower Puree, Kale and Red Wine Sauce; Chocolate Molten Lava Cake w/ Orange Cream Cheese Filling.

CHAMPAGNE COCKTAILS AND BRUNCH DISHES

\$59

Phillis Carey

Tuesday, December 8 at 6pm

It's fun to entertain on a Weekend morning when it's more relaxing and casual. Here are several fun recipes to prepare and a couple of cocktails to insure a festive occasion.

Cocktails: Cranberry Poinsettia Champagne Cocktail; Raspberry Truffle Champagne Cocktail, Chicken Salad Veronique in a Cream Puff Shell; Lemon Ricotta Pancakes with Raspberry Butter and Warm Maple Syrup; Sausage with Apricot Mustard Glaze; Pear Lemon Cream Mousse Topped with Cranberry Whipped Cream; Cranberry Pistachio Biscotti Dipped in White Chocolate.

ELEGANT ENTERTAINING

\$59

Dee Biller

Wednesday, December 9 at 11am

For the holidays or after, this simple, elegant menu is a sure fire crowd pleaser.

Mint Lime Frosties with Vodka; Grilled Shrimp with Capers, Tomatoes and Olive Oil; Cream of Asparagus Soup with Sharp Cheddar Cheese; Mushroom, Fontina and Parmesan Polenta Casserole; Seared Salmon with Lime, Orange and Grapefruit Beurre Blanc Over Wilted Spinach; Cranberry Tart.

HOLIDAY ENTERTAINING WITH GREAT SAUCES

\$59

Phillis Carey

Wednesday, December 9 at 6pm

We all know that sauces are the key to great dishes. These sauces are sure to please, and can be paired with different meats as well.

Pan-Roasted Filet Mignon with Shallot Bacon Beurre Blanc; Oven-Fried Tarragon Chicken Breasts with Roasted Red Pepper Béarnaise Sauce; Pork Tenderloin and Mushrooms Wrapped in Puff Pastry with Triple Mustard Brandy Sauce; Garlic and Rosemary Rack of Lamb with Red Grape Port Sauce; Peppermint Ice Cream filled Cream Puffs with Creamy Chocolate Sauce.

HOSTING A HOLIDAY SUSHI PARTY (HANDS-ON)

\$69

Mineko Moreno

Thursday, December 10 at 6pm

This class will show you how to prepare an easy and stress free sushi party at home for your holiday entertaining. You will learn to serve sashimi safely and prepare hand-rolled sushi for do it yourself sushi party.

Sushi Buffet includes: Sushi rice, Tri color wrappings and a variety of fillings and condiments so you and your guests can make your own hand rolls. Fillings include tuna sashimi, grilled shrimp, smoked salmon, masago (smelt roe), grilled salmon, cooked crabmeat, roast beef, goat cheese, and assortment of fresh and pickled vegetables; Wasabi Ice Cream with Dark chocolate and Shiso garnish for dessert, Served with Umesu Champagne Cocktail.

FABULOUS FRIDAY--HOLIDAY ENTERTAINING WITH A TWIST

\$59

Phillis Carey

Friday, December 11 at 6pm

Serve this meal for company or for any family gathering. It encompasses holiday flavors and spirit but with a twist!

Belgian Endive and Watercress Salad with Pears, Walnuts and Blue Cheese; Cream Chive Drop Biscuits; Maple-Plum Glazed Roasted Pork Tenderloin; Vanilla Sweet Potato Mash; Browned Butter Green Beans with Hazelnuts and Lemon; Pumpkin-Orange Crème Brûlée.

JOLLY HOLIDAY TREATS

\$34

Karen Anderson

Saturday, December 12 at 11am

Let's bake and decorate up a storm, you won't want to miss this one!?

Decorated Gingerbread Kids; Snowmen Cupcakes; Candy Wreaths; Cracker Toffee; Cinnamon Cocoa.

EASY AND ELEGANT ENTERTAINING

\$59

Karem Smith

Monday, December 14 at 6pm

Karem will show you how to prepare these easy yet elegant recipes that are on the lighter side for your holiday entertaining.

Roasted Red Pepper and Cannellini Bean Dip with Garlic Parmesan Crostini; Romaine Salad with Pears, Cranberries and Blue Cheese; Potato and Herb Crusted Halibut with Roasted Yellow Pepper Salsa; Sweet and Savory Garlic Green Beans and Mushrooms; Strawberry Angel Cake with Orange Liqueur.

CHRISTMAS DINNER PARTY

\$59

Dee Biller

Tuesday, December 15 at 11am

A sophisticated approach to Christmas dining.

Cosmopolitan Martinis; Crab and Herb Stuffed Mushrooms; Mixed Greens with Candied Pecans, Goat Cheese, Dried Cherries and Balsamic Vinaigrette; Filet Mignon with Cabernet Reduction Sauce with Wild Mushroom, Cream and Butter; Roasted Garlic Dill Potatoes; Roasted Asparagus with Shallot Butter; Coffee Toffee Trifle Bowl with Kahlua.

ITALIAN HOLIDAYS

\$59

Nadia Frigeri

Tuesday, December 15 at 6pm

Wonderful holiday inspiration from Nadia to you.

Balsamic Martini with Green Olives; Puff Pastry Mini Pizzas with Mushrooms and Blue Cheese; Three Meat Tortelloni with Cream Sauce and Truffle Oil; Roasted Boneless Turkey Breast Stuffed with Pancetta, Braised Spinach and Cheese; Rosemary Roasted Potatoes and Carrot; Tiramisu with Raspberry Sauce and Fresh Berries.

FANCY SEAFOOD

\$59

Phillis Carey

Wednesday, December 16 at 6pm

Holiday Entertaining calls for rich and delicious with beautiful presentation—paired with simple side dishes these seafood entrees will be the hit of the season!

Shrimp and Crab Cannelloni with Creamy Tomato Herb Sauce; Feta and Spinach Stacked Salmon Fillet Napoleons; Coquilles St. Jacques (Scallops in a Creamy Mushroom Cheese Sauce); Baked Crab Stuffed Fillet of Sole with Meunière Sauce (Buttery Garlic Sauce); White Chocolate Mascarpone and Ginger-Spiced Pear Tiramisu.

FONDUE FUN (HANDS ON)

\$69

Phillis Carey

Thursday, December 17 at 6pm

The popularity of Fondue as a simple entertaining idea is still very much alive. It's become a tradition for many families to celebrate Christmas Eve around the fondue pot, but any occasion will do. BE SURE TO BRING AN APRON TO THIS CLASS BECAUSE YOU WILL BE DOING ALL THE COOKING.

Shrimp, Cheddar and Swiss Fondue with French Bread and Red Pepper Dippers; Mushroom and Three Cheese Fondue with Sourdough, Italian Sausage and Broccoli Dippers; Spanish Three Cheese Fundido with Roasted Garlic and Spicy Sausage with Flour Tortilla Chips; Teriyaki Broth Fondue with Marinated Chicken Strips, Vegetables and Rice with Soy Wasabi Dipping Sauce; Chocolate Caramel Fondue with Frangelico and Cake, Fruit and Marshmallow Dippers.

LIGHT AND FLAVORFUL ENTREES UNDER 300 CALORIES

\$59

Phillis Carey

Tuesday, January 5 at 6 pm

Here are several tasty low calorie dishes to help you eat wisely this New Year.

Garden Minestrone with White Beans, Pasta and Spinach; Crabmeat Ravioli (made with wonton skins) with Tomato Clam Sauce; Thai Beef Salad with Spicy Lime Dressing; Spice-Rubbed Chicken on Curried Orange Couscous with Dried Cranberries and Fresh Herbs; Korean Style Pork Tenderloin with Ginger Sesame Sauce; Instant Kahlua Tiramisu with Ricotta Filling.

COMFY WINTER SOUPS

\$59

Phillis Carey

Wednesday, January 6 at 6 pm

Try these hearty, tasty soups that will warm up your house as they warm up your belly!

Baked Potato Soup with Bacon and Cheddar Cheese; Roasted Red Pepper Bisque with Shrimp, Romano Cheese and Fresh Basil; Roasted Poblano Chicken and Corn Chowder with Tortilla Strips; Cheese Tortellini Soup with Cannellini Beans, Sausage and Kale; Chocolate Brownie Layer Cake with Chocolate Cream Cheese Frosting.

LIGHT AND EASY WINTER DINING

\$59

Arlyn Hackett

Thursday, January 7 at 6pm

Are you looking for satisfying light fare to recover from holiday indulgences? These quick and easy recipes are a perfect choice!

Green and Gold Minestrone Soup; Mustard Glazed Chicken Breast with Whole Wheat Couscous; Spicy Red Cabbage Slaw with Grilled Shrimp; Rapid Fire Beef Tacos with Fresh Citrus Salsa; Whole Grain Pasta with Mushroom and Myzithera Cheese; Strawberry Peach Sorbet.

MARTINIS AND HORS D'OEUVRES

\$59

Phillis Carey

Tuesday, January 12 at 6 pm

From the traditional to the fanciful, Martinis are all the rage! Enjoy several to keep up your spirits as you sample a wide array of tasty appetizers and a delightful dessert.

Martinis: Blackberry Citron Martini; Sidecar Martini; Sunshine Apricot Tangerine Rumtini; Toasted Artichoke, Sun-Dried Tomato and Caper Crostini; Chipotle Shrimp, Corn and Red Pepper Cream Cheese in Tortilla Cups; Brie-Topped Toasts with Red Grape Balsamic Salsa; Blue Cheese Shortbreads topped with Chutney Cream Cheese and Candied Walnuts; Monte Cristo Feuillette (Ham, Turkey, Gruyere layered in Puff Pastry); Chocolate Pecan Brownie Tart with Chocolate Crust and Ice Cream.

FIRESIDE DINNER PARTY

\$59

Dee Biller

Wednesday, January 13 at 6 pm

A great meal after a day on the slopes or just for a cozy night at home.

Chocolate Mint Martini; Basil and Garlic Shrimp Skewers; Assorted Greens with Carmelized Balsamic Onions, Shaved Manchego Cheese and Toasted Pine Nuts; Rosemary and Mustard Rack of Lamb; Lacey Potato Pancakes with Creme Fraiche; Roasted Winter Vegetables with Sage Butter; Chocolate Chip, Coconut and Almond Squares.

CREPES FOR EVERY SEASON

\$59

Nadia Frigeri

Thursday, January 14 at 6pm

Wrap it all up in a pretty, tasty package for any occasion.

Grilled Crepes with Ham, Cheese and Mushrooms ; Lemon Crepes with Crab Meat and Herbed Cream Sauce; Artichoke and Ricotta Crepes with Red Bell Pepper Sauce; Crepes with Chicken and Vegetable Julienne with Roasted Tomato and Poblano Chili Sauces; Orange Crepes with Homemade Ricotta, Dark Chocolate, Toasted Hazelnuts and Chocolate Sauce.

FABULOUS FRIDAY--ENTERTAINING IN STYLE

\$59

Phillis Carey

Friday, January 15 at 6pm

Here's the perfect entertaining menu when you want to show off your skills but then again you don't want to work too hard! It's all here from "soup to nuts"! You might also think ahead to Valentine's Day.

Creamy Cauliflower Soup with Seared Sea Scallops and Truffle Oil; Watercress and Belgian Endive Salad with Black Olive Vinaigrette; Herb and Garlic Rubbed Beef Tenderloin with Roasted Pancetta and Mushrooms in a Brandy Sauce; Roasted Garlic and Chive Mashed Potatoes; Thyme Roasted Carrots; Chocolate Amaretti Torte

AN EVENING WITH PACIFICA DEL MAR

\$59

Brad Luckinbill, Chef de Cuisine

Monday, January 18 at 6pm

Come join Brad as he tantalizes the taste buds with fare from Pacifica.

Ahi Tartare Stack w/ Mango, Avocado, Cucumber and Wasabi Crème; Pacifica's Casuar w/ Parmesan and Focaccia Croutons; Portabella-Brie Soup w/ Dungeness Crab; Carlsbad Mussels w/ Chorizo, Sweet Onions, Garlic; Sugar Spiced Salmon w/ Garlic Mashed Potato.

CHINESE NEW YEAR PARTY

\$59

Dee Biller

Tuesday, January 19 at 6 pm

Celebrate the year of the Tiger and treat friends and family to these tasty dishes.

Spicy Chicken with Lemon; Potstickers with Spinach and Ginger in Oyster Sauce; Mongolian Beef over Rice Sticks; Chinese Noodles with Hoisin Chicken and Vegetables; Velvet Shrimp with Stir-Fried Vegetables; Vanilla Bean Ice Cream over Chocolate Sauce.

FAST AND FABULOUS ENTREES

\$59

Phillis Carey

Wednesday, January 20 at 11 am or 6 pm

Try these cool weather, quick and tasty dishes as you work on that New Year's resolution to cook at home every night.

.Tuscan Chicken with Sautéed Spinach and Lemon Aioli; Asian Pork Tenderloin with Wild Mushrooms, Ginger and Scallions; Southwestern Tortilla-Crusted Chipotle Chicken Breasts with Avocado Sauce and Polenta with Green Chilies and Cheese; Shrimp in Coconut Lime Sauce with Jasmine Rice; Ginger Pear Crisp with Dried Cranberries and Vanilla Ice Cream.

SUSHI FOR BEGINNERS

\$69

Mineko Moreno

Thursday, January 21 at 6pm

This class will teach you the basic knowledge and techniques of sushi making. Class will include an explanation of basic ingredients and equipment for sushi making, how to cook and season perfect sushi rice, rolling and cutting methods of sushi rolls, plus the history of sushi, tips for dining out at sushi bars and etiquette.

Edamame; Sushi Rice including Vinegar Dressing; Inside-Out California Roll; Spicy Tuna Roll; Cucumber Roll.

BIG RED – A FEAST OF DISHES FLAVORED WITH RED WINE **\$59**

Arlyn Hackett

Friday, January 22 at 6pm

The health benefits of red wine are also present when the wine is used in cooking. This special celebrates the pleasures of red wine as a beverage and a recipe ingredient.

Crostini with Wine Braised Shrimp and Manchego Cheese; Mexican Style Drunken Chicken Soup with Red Wine; Burgundy Rolled Beef with Mushroom Stuffing and Red Wine Gravy; Roasted Vegetable Salad with Red Wine Vinaigrette; Pears Poached in Red Wine and Stuffed with Chocolate Ganache.

BRIGHT BEGINNINGS

\$34

Karen Anderson

Saturday, January 23 at 11am

Here's to starting off the New Year and your day on a great note.

Cinnamon Breakfast Cake; Cheesy Scrambled Eggs; Breakfast Banana Split; Homemade Granola; Tangy Orange Fizz.

RESTAURANT STYLE MAIN DISHES MADE EASY

\$59

Phillis Carey

Tuesday, January 26 at 6 pm

These recipes are worthy of any restaurant menu but they are created for you to prepare easily in your own home kitchen.

.Smoked Salmon Crostini with Wilted Spinach and Mascarpone and Goat Cheese Cream; Blue Cheese, Mushroom, Apricot and Pecan Stuffed Pork Tenderloin with Blue Cheese Sauce; Salmon Wellingtons in Puff Pastry with Dill/Basil Pesto Butter; Pistachio Crusted Chicken Breasts with Fresh Herbs and Mustard Cream Sauce; Chocolate Caramel Macadamia Tart with Cocoa Crust.

SUPERBOWL CELEBRATION

\$59

Phillis Carey

Wednesday, January 27 at 6pm

Gather your friends around the TV and enjoy a food and football day with this Southwestern-inspired feast.

.Chipotle Lime Marinated Baked Chicken Fingers with Panko, Almond and Sesame Crust; Cheese Fries with Bacon and Cheddar and Taco Ranch Dip; Vegetable Taco Salad with Roasted Poblano Buttermilk Dressing; Baked Chimichangas with Shredded Pork and Caramelized Onion Filling topped with Corn and Goat Cheese Queso; Mexican Chocolate Carrot Cake with Cream Cheese Frosting.

PACIFIC RIM

\$59

Karem Smith

Thursday, January 28 at 6pm

Karem's exotic fusion cuisine will be a taste sensation you won't want to miss.

Soba Noodle Salad with Seared Tofu and Orange-Soy Dressing; Panko and Sesame Crusted Halibut with Pineapple-Teriyaki Sauce; Spicy Red Curry and Brown Sugar Shrimp with Peppers and Bean Sprouts; Pistachio-Crusted Chicken Breasts with Plum Sauce; Spiced Candied Ginger Cake.

LEARN-A-LUNCH—ON THE HEALTHY SIDE OF LIFE

\$34

Phillis Carey

Friday, January 29 at Noon

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

Chickpea, Roasted Pepper, Capers and Basil Salad; Spanish White Bean, Spinach, White Fish and Shrimp Stew with Saffron Tomato Broth served with Crusty Country Style Wheat Bread; Chocolate Angel Food Cake with Raspberries and Maple Yogurt.

DINING MADE SPECIAL

\$59

Nadia Frigeri

Friday, January 29 at 6pm

A perfect meal to serve friends, or to treat your family.

Roquefort and Walnut Puff Pastry Palmiers; Squash, Sage and Hazelnut Risotto; Lamb Chops with Marsala-Rosemary Sauce with White Beans Tuscan Style; Baked Butternuts Rounds Au Gratin; Ricotta, Raisin and Pine Nuts with Caramelized Pears and Balsamic Vinegar.

20 WAYS TO MAKE LOW FAT, LOW CALORIE DISHES FABULOUS (HANDS-ON) \$69

Arlyn Hackett

Saturday, January 30 at 11am

No more boring diet food! This 3-hour class is all about turning low-calorie favorites, such as fish, shrimp, chicken breasts, pork tenderloin and selected vegetables, into delicious fare with an array of low-calorie sauces, marinades, rubs, dressings and seasoning blends. Most of the recipes

can be used interchangeably with a variety of foods. This class is as much about the art and science of creating flavor as it is about low-calorie cooking. The class is a must for all people aiming for weight loss.