



Cooking Class Descriptions

A Taste of Austria

Fritatten Soupe
Weiner Schnitzel with Pink Peppercorn Demi-Glace
Herbed Spatzle
Chef's Choice Vegetable
Linzer Torte

Along the Rio Grande

Posole
Chicken Tinga Stuffed Soppillas
Avocado Infused Rice with Bacon Black Beans
Tres Leches Cake

Amore Cucina

Blistered Tomato Caprese with Hand Pulled Mozzarella
Fresh Pasta with Garlic Mint Sauce
Lamb Ragu
Pistachio Lava Cake

Bistro Favorites

French Onion Soup
Steak with Demi-Glace
Parmesan Steak Frites
Chef's Choice Seasonal Vegetable
Crème Brûlée

Chill Out Cook Out

Deconstructed Grilled Caesar Salad
Grilled NY Sirloin with Arugula Roasted Red Pepper Pesto
Lemon Herb Potato salad
Sweet and Sour Dilly Cucumbers
Dark Chocolate Pudding with Chantilly Cream

Cooking with Vermont Beer

Balsamic Beer French Onion Soup
Beer Braised Chicken
Fluffy Buttery Potatoes
Seasonal Vegetable
Chocolate Stout Cake with Salted Caramel Glaze

Cozy Supper

Roasted Caribbean Squash Soup with Lemon Mint Vermont Goat Cheese
Beer Braised Chicken
Fluffy Buttery Potatoes
Pear Walnut Upside-Down Cake

Crazy About Nuts

Truffled Nut Pate en Croute
Pecan Crusted Salmon with Garlic Cashew Cream
Pistachio Lemon Rice
Chefs Choice Vegetable
Chocolate Nut Tart

Farmers Market Feast

Gazpacho
Beef Tenderloin with Gremolata Panzanella
Chef's Choice Seasonal Vegetable
Fresh Fruit Crepes with Chocolate Sauce

Japanese French Fusion

"Sushi" Vegetable Rolls
Wasabi Crusted Seared Ahi Tuna
Caramelized Ginger Brussel Sprouts
Lemon and Herb Roasted Fingerling Potatoes
Green Tea Crème Brulee

Grilling Basics

Grilled Caesar Salad
Grilled Steaks with Fire Roasted Corn Salsa
Warm Potato Salad
Seasonal Grilled Vegetables
Peanut Butter Chocolate Pie

Italian Classic

Italian Wedding Soup
Pasta alla Carbonara
Chicken Cacciatore
Zabaglione

NOLA

Shrimp and Grits
Jambalaya
Jalapeno Cornbread Muffins
French Quarter Beignets

Oh My Squash!

Romaine Salad, Vermont Goat Cheese, and Cranberries
Butternut Squash Risotto, Seared Scallops
Brown Sugar Roasted Acorn Squash
Pumpkin Bread Pudding with Warm Rum Sauce

Southern Grilling

Stuffed Poblanos with Queso Blanco Sauce
Chili Rubbed Grilled Pork Chops
Grilled Sweet Potato with Orange Butter
Mexican Corn on the Cob
Bourbon Pecan Pie with Whiskey Caramel Sauce and Whipped Cream

Southern Summer Soul

Crab Cakes
Vinegar Slaw
Southern Style Pan Fried Pork Chops with Green Tomato Relish, Summer Succotash
Lemon Ice Box Pie

Summer BBQ Entertaining

Cuban Mojo Grilled Shrimp with Cucumber Avocado Salad
Five Spice Baby Back Ribs served with
Cashew & Scallion Jasmine Rice and Asian Slaw
Grilled Lemon Ginger Pound Cake with Grilled Pineapple

Summer Seafood

European Shrimp Salad with Melon
Seared Scallops with Herbed Brown Butter
Russet and Sweet Potato Gratin
Thyme Garlic Roasted Carrots
Buttermilk Panna Cotta with Macerated Cherries

Sunday Brunch!

Crab Cake Eggs Benedict
Rosemary Crème Brulee French Toast
Tart of Caramelized Onion, Bacon, and VT Cheddar

Surf & Turf

Chef's Choice Salad
Pan roasted Steak and Crab cake with Horseradish Crème Fraiche
Garlic Mashed Potatoes and Seasonal Vegetable
NY Style Cheesecake or Fresh Citrus Mousse

The French Connection

Roasted Fig and Brie Canapé
Quinoa Salad
Seasonal Vegetable
Rack of lamb with blueberry Beurre rouge
Clafoutis with Black Cherries

Thrilling Grilling

Roasted Red Pepper Soup with Vermont Goat Cheese and Grilled Bread
Rookies Root Beer BBQ'D Vermont Chicken
Lemon Herb Orzo Salad with VT Feta
Seasonal Grilled Vegetables
Peanut Butter Chocolate Pie

Veritable Vegetarian

Truffle Parmesan Mousse
Wild Mushroom Ragu
Red Lentil Polenta
Spanish Almond Cake with Port Reduction

Vermont Maple

Maple Balsamic Vinaigrette with Greens
Maple Ginger Pan Roasted Statler Chicken Breasts
Steamed Maple Root Vegetables
Creamy Maple Polenta
Maple Stout Cake with Salted Caramel Glaze

VT Beer Makes it Better

Beer Steamed Mussels
Seared Tenderloin with Yorkshire Porter Demi-Glace
Fluffy Buttery Potatoes
Chef's Choice Seasonal Vegetable
Chocolate Stout Cake

Whiskey Utopia

Vermont Cheese Plate with Pink Peppercorn Lavash and Whiskey Bacon Jam
Orange Whiskey Glazed Salmon
Savory Polenta
Roasted Root Veggies
Double Chocolate Whiskey Cake with Drunk Ganache

Cooking Workshop Descriptions

Black Forest Cake Workshop

Learn cake and decorating basics to create this decadent chocolate cake to take home and enjoy!

Crepe Workshop

Join us in learning to make crepes! We will make the batter and practice cooking and flipping! We will give you some easy and delicious filling ideas to sample. Workshop is a hands-on, tasting event. Guests 10 years of age and up are welcome with an accompanying adult. Workshop lasts 45 - 60 minutes.

Easy as Pie Workshop

Learn the basics of pie dough and creating the perfect crust. Each person will create their own delicious apple pie to take home and enjoy.

Pasta Workshop

Join us in learning to make Fresh Pasta! We will make the pasta dough from scratch and work hands on rolling and cutting the pasta. Workshop is a hands-on, tasting event. Guests 10 years of age and up are welcome with an accompanying adult. Workshop lasts 60 minutes.

Peppermint Bark Workshop

Each person will learn basic chocolate skills to create scrumptious peppermint bark. You will receive gift bags so that you can share your treats with your favorite people!