

Descriptions of classes:

Essential Knife Skills – October 2

Become acquainted and adept with the most classic and important of chef's tools, and your time in the kitchen will be transformed. Hone basic knife skills and practice the fundamental cuts for vegetables—mince, dice, brunoise, bâtonnet and julienne. Plus, learn how to select a knife that fits your needs, and gain tips for keeping all of your knives maintained and sharp. \$40 per person

Perfect Homemade Pasta – October 16

Begin a great new tradition. There's nothing more delicious than fresh pasta, and crafting it yourself is much easier than you might think. Our chef instructor will first show you how to create the perfect pasta dough by hand, which you can use for any number of pasta shapes. Then you'll focus on pairing your handcrafted noodles with flavorful, complementary sauces. Renew again your passion for pasta and learn how to make satisfying new dishes. \$45 per person

Easy Dinners for the Busy People – October 23

Put down that takeout menu! In this class you'll get the tools to get food on the table fast and efficiently. Our recipes are designed to be healthy with a maximum of flavor, and best of all, use very few pots and pans. \$50 per person

Sushi – **October 30**

Sushi is about subtle combinations kept simple: seasoned rice, seasonal fish at peak flavor, slightly roasted seaweed and just a hint of flavoring from sauces and condiments. Learn the art of hand rolling and then how to select fish to best present its freshness in sushi. Once you've mastered the basics, you'll be prepared to make great sushi at home whenever the craving arrives. \$50 per person

Steakhouse Classics – November 6

Treat your family to a steakhouse experience at home. \$60 per person

Date Night–Chef's Table – November 13

Bring someone special and join us as we combine food and fun to celebrate robust flavors. Work side by side with your date as our instructor teaches you simple yet impressive techniques behind a menu of chef-inspired favorites. You'll learn innovative ways to use seasonal ingredients and prepare delicious dishes you'll love to share. Price: \$60 per person or \$110 per couple

Wine and Cheese-Nov 20

Pairing cheese and wine to bring out the best takes a little bit of science and a lot of experience. When you get it right, you know: the combination elevates what is already delicious into an experience that is truly transcendent. \$60 per person