

Café Provence

COOKING CLASSES 2022



\$50/class ~ Buy 3 classes & get 1 free
 Cooking classes or cooking class gift certificates can
 be purchased online at:
cafeprovencevt.com/cooking-classes/
 or by phone at 802-247-9997

Classes are
 held on
 Tuesdays
 unless noted
 otherwise

January 18 - 2:30pm-5pm	March 1 - 2:30pm-5pm
Everything French: French onion soup French omelet with spinach, tomato & Brie cheese French toast with citrus and Grand Marnier	Minestrone soup with andouille sausage Baked salmon Wellington with lobster saffron sauce Thin apple tart with crème Anglaise
January 25 - 5:30pm-8pm	March 8 - 5:30pm-8pm
Mediterranean crêpe, lemon butter sauce Lamb chops with rosemary red wine sauce and gratin Dauphinois Café Provence bread pudding with vanilla ice cream	Cream of roasted red bell pepper soup with maple yogurt topping Cassoulet from the south of France with VT lamb Baked apple tart Tatin
February 1 - 2:30pm-5pm	March 15 - 2:30pm-5pm
Pear and ginger butternut squash soup Café Provence seafood stew with saffron risotto Floating island with English cream	Learn how to make your own pizza! Pizza dough, marinara sauce, learn how to toss pizza up in the air Pick your own toppings
February 8 - 5:30pm-8pm	March 29 - 5:30pm-8pm
Get ready for your Valentine! Lobster bisque with garlic toasts Beef Wellington with red wine sauce Flourless chocolate cake, raspberry coulis	Oyster chowder Pan seared salmon wrapped scallops on forbidden rice, lemon butter sauce Chocolate mousse
February 22 - 2:30pm-5pm	April 5 - 2:30pm-5pm
Bourgogne escargot on garlic focaccia, Pernod butter sauce Duck breast on forbidden rice, orange ginger blueberry sauce Flamed banana Foster w/ caramel sauce	Ricotta Cavatelli with tomato and lemon butter sauce Baked stuffed pork tenderloin with andouille sausage, caramelized onions and 3 cheeses Gratin of roots vegetables

Everyone gets a tasting after each demo!

(OVER)

Café Provence
COOKING CLASSES 2022 (continued)

April 12 - 5:30pm-8pm

Poached eggs Benedict on Florentine mix and whole wheat toasts
 Stuffed, poached and sliced chicken breast on garlic mashed potatoes
 Vegetable quiche

May 31 - 2:30pm-5pm

Chicken Niçoise with Garlic mashed potatoes
 Vegetarian lasagnas with marinara sauce
 Warm Goat cheesecakes from Blue Ledge farm with balsamic reduction and greens

April 26 - 2:30pm-5pm

New England Clam chowder
 Baked stuffed chicken breast wrapped in puff pastry
 Crêpe suzette and orange caramel sauce

June 7 - 5:30pm-8pm

Rustic Tomato Soup
 Crab Cake on lemon pepper Aioli
 Pan Seared Pork Tenderloins with savory Caramel Sauce

May 3 - 5:30pm-8pm

Baked Brie Cheese stuffed with cranberry chutney
 Coq au vin with Garlic mashed potatoes
 Grand Marnier Soufflé

June 14 - 2:30pm-5pm

Café Provence Caesar salad
 Barley risotto with basil pesto cream sauce
 Apple Tart Tatin with Caramel Sauce

May 10 - 2:30pm-5pm

Baked Thin Tomato pie with Blue Ledge Farm goat cheese
 Sautéed tiger shrimps on angel hair pasta and Asian vinaigrette
 Crème Caramel

June 28 - 5:30pm-8pm

Corn Chowder with Sweet Potatoes
 Red Beet Salad and creamy Goat cheese
 Gratin of Red Berries and Citrus sabayon mousseline

May 17 -5:30pm-8pm

Cream of Curry mushroom soup with coconut milk
 Salmon cakes with chipotle Aioli
 Beef Bourguignon on angel hair pasta

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 cafeprovencevt.com
 802-247-9997