

Café Provence

17 Center St Brandon, VT
Tuesdays from 5:30pm-8pm
unless noted otherwise



Cooking Classes

Winter/Spring 2022/23

<p><i>\$60/Class</i> <i>Call 802-247-9997 for reservations or online at cafeprovencevt.com</i></p>	<p>Tuesday, January 31, 2023</p> <p>Minestrone soup with andouille sausage Braised veal Osso Bucco on root veggies Barley risotto Crème caramel</p>	<p>Tuesday, April 11, 2023</p> <p>Home made Cavatellis, lemon butter sauce Beef Bourguignon with garlic mashed potatoes Gratin of berries with mint and orange sabayon</p>
	<p>Tuesday, November 29, 2022</p> <p>Curry coconut lentil soup Café Provence seafood stew, risotto, garlic toast Apple tart Tatin with caramel sauce</p>	<p>Tuesday, February 7, 2023</p> <p>Get ready for your Valentine!! Cream of roasted red bell pepper soup Beef Wellington with Sweet potato gratin Flourless chocolate cake w/ crème Anglaise</p>
<p>Tuesday, December 6, 2022</p> <p>Baked Cippolinis onion and goat cheese wrapped in puff pastry Braised Lamb shank served with Cassoulet from the southwest of France Poire Belle Helene</p>	<p>Tuesday, February 21, 2023</p> <p>Red beet salad with goat cheese, balsamic vinegar ginger vinaigrette Chicken Cordon Bleu with red wine sauce & garlic mashed potatoes Bread pudding with vanilla ice cream</p>	<p>Tuesday, May 2, 2023</p> <p>Crêpe with asparagus, ratatouille, goat cheese and lemon butter sauce Baked fillet of haddock with crab cake and creamy lobster polenta Floating island with candied caramel</p>
<p>Tuesday, December 13, 2022</p> <p>Baked French onion soup Braised Coq au vin with garlic mashed potatoes Café Provence chocolate mousse</p>	<p>Tuesday, February 28, 2023</p> <p>Learn how to make your own Pizzas Make and stretch the dough Marinara sauce Come up with your own selection of toppings</p>	<p>Tuesday, May 16, 2023</p> <p>Baked oyster Rockefeller with Pernod, spinach, bacon Salmon wrapped scallops on Forbidden black rice, roasted red bell pepper sauce Chocolate bomb with caramel sauce</p>
<p>Tuesday, December 20, 2022</p> <p>Our favorite hors d'oeuvres: Mini tomato pie with basil pesto and goat cheese Mini crab cakes on flaky puff pastry Stuffed red bliss potatoes with escargots and garlic butter</p>	<p>Tuesday, March 7, 2023</p> <p>Mediterranean crepe with lemon butter sauce Curried calamari on Forbidden rice Cafe Provence chocolate bomb with caramel sauce</p>	<p>Tuesday, May 23, 2023</p> <p>Cafe Provence tomato pie with caramelized onions & basil pesto Roasted pork tenderloin served with savory caramel sauce and apple flambee Frangipane pear tart with crème Anglaise</p>
<p>Tuesday, December 27, 2022</p> <p>House made Cavatelli w/ lemon butter sauce Baked salmon Wellington with seafood mousse on Forbidden rice Maple crème brûlée</p>	<p>Tuesday, March 21, 2023</p> <p>Pan seared Blue Ledge Goat cheese in crispy potatoes, balsamic reduction Chicken Nicoise with mashed potatoes Maple crème brûlée</p>	<p>Tuesday, May 30, 2023</p> <p>Cream of curry mushroom soup Seared breast of Mallard duck with pear and ginger sauce Crepe with mixed berries sauce & Nutella</p>
<p>Tuesday, January 24, 2023</p> <p>Soups: Clam chowder Butternut squash, pear and ginger soup Rustic tomato soup with VT goat cheese toast</p>	<p>Tuesday, April 4, 2023</p> <p>Learn How to make the perfect French omelet Poached eggs Florentine with Hollandaise Orange French toast with home made brioche</p>	<p>Tuesday, June 13, 2023</p> <p>Chilled shrimp gazpacho soup Roasted free range Chicken with Café Provence special rub, mashed potatoes Flourless chocolate cake with strawberry coulis</p>