

Café Provence Cooking Classes

Summer/Fall 2023

Tuesdays 5:30pm-8pm

\$60/Class

Reserve online at
cafeprovencevt.com or



July 11th	September 26th	November 28th
Chilled dill cucumber soup Pan seared goat cheesecake wrapped with crispy potatoes Chicken Grenobloise, with caper, lemon butter sauce	Butternut squash, apple & ginger soup Pan seared yellow fin tuna Thin apple tartlet with caramel sauce	Lobster bisque with garlic aioli Cassoulet from the south of France with braised lamb shanks Maple crème brulée
July 25th	October 17th	December 12th
Chilled Gazpacho soup Baked fillet of haddock with crabmeat cake, roasted red bell pepper sauce Grating of berries with citrus sabayon sauce	Curry coconut lentil soup Pan seared duck breast with gratin of root vegetables and blueberry orange gastrique Apple tarte Tatin with caramel sauce	Minestrone soup Baked salmon and scallop mousse wrapped in puff pastry, basil cream sauce Home made cavatelli with lemon butter sauce
August 1st	October 31st	December 19th
Corn and sweet potatoes chowder Tomato pie with pesto, caramelized onions and creamy goat cheese Stuffed pork tenderloin with andouille sausage stuffing	New England clam chowder Braised beef bourguignon Poached pear Belle Helene with chocolate sauce	Broccoli flan with roasted red bell pepper sauce Salmon wrapped scallops with Israeli couscous Floating island with English cream
September 12th	November 14th	December 26th
Broccoli cheddar ale soup Babby spinach salad in an Asiago cheese cup Confit of duck leg with braised green cabbage	Thanksgiving dinner: learn how to breakdown the turkey and how to roast it chef Robert's way. Sweet potato puree, Stuffing, and cranberry chutney	Caramelized pear with pear glaze, blue cheese salad Café Provence seafood stew, saffron risotto Flamed crepe suzette with Grand Marnier liquor