WINTER/SPRING CLASS SCHEDULE: January through April 2021
Welcome to Culinaria Cooking School!

The pleasures of the table are essential to life everywhere. Almost any meal, from the most humble to the most refined, is an opportunity to share the best of nature’s bounty in the company of family and friends. There isn’t a holiday, religious or secular, where food is not center stage.

Here at Culinaria Cooking School, we place importance on seasonal ingredients and the techniques for the proper preparation of food and its presentation, to provoke our palates and stimulate our appetites. Our chefs rigorously adhere to tradition, while warmly embracing the present.

Your palate is as unique as you are.

Join us at Culinaria and embark on a culinary journey, traveling through many countries, diverse cuisines, and fun filled evenings. Learn the secrets of how to unlock the flavors, aromas, and traditions as you celebrate the world of food and wine.

Our Owners

(L) Stephen P. Sands, Co-founder and CEO, (R) Pete Snaith, Co-founder and Executive Vice President

Use Our On-line Registration

The quickest way to register for the classes you want is to go to our website at www.culinariacookingschool.com and register and pay online. It’s easy, fast, and it’s open 24/7 for your convenience. You can also find out about the latest “News and Events.”
Winter/Spring 2021 Classes at a Glance

SKILLS AND TECHNIQUES
Knife Skills .................................................... 1/9; 2/5; 3/12; 4/9

BAKING/DESSERTS
Master Class - Making Miniature French Pastries ..1/16
Introduction to French Pastry........................... 1/23
Donuts, Beignets, Zeppoli and Churros .. 1/28; 4/23
Pizza! with Chef Pete........................................ 1/29
Making Tiramisu at Home ................................... 1/30; 4/2
“Death” By Chocolate ......................................... 2/6

WINE AND FOOD
Wine Dinners
Dinner in Bordeaux ........................................... 2/6
Valentine’s Day Dinner ♥ ................................. 2/13
Reservations Required ..................................... 4/24

Wine and Food pairings (Small Bites)
Perfect Pairings – Napa-Sonoma ..................... 1/21
Perfect Pairings – International ....................... 2/18
Perfect Pairings – The Vintner’s Table .......... 3/18
Perfect Pairings – Paris to Provence ................. 4/15

REGIONAL AND ETHNIC CUISINE
Asian and South Pacific
Date Night – Asian Detour ............................... 4/9

European/ Mediterranean
Back Roads of Italy .......................................... 2/5
Dinner in Bordeaux .......................................... 2/6
Weeknight Special – Italian ............................... 2/10
The Flavors of the Mediterranean ................... 2/27
Date Night – Traditional Greek Cuisine .......... 3/5
Stuffed Pasta .................................................... 3/6
Weeknight Special – “A Wee Bit of Irish” ........... 3/17
The Mediterranean Meze .................................. 3/19
Italian Teaching Traditions ............................ 3/26
Downstairs at Downton Abbey ....................... 3/27
Springtime in Paris .......................................... 4/3
Rustic Italian Cooking .................................... 4/23

French
Dinner in Bordeaux ........................................... 2/6
Springtime in Paris ........................................... 4/3

Italian
Pizza with Chef Pete........................................ 1/29
Back Roads of Italy .......................................... 2/5
Weeknight Special – Italian ............................... 2/10
Italian Teaching Traditions ............................ 3/26
Rustic Italian Cooking .................................... 4/23

Special Weeknight
Weeknight Special – Fried Chicken .................. 1/13
Weeknight Special – Italian ............................... 2/10
Weeknight Special – “A Wee Bit of Irish” ........... 3/17
Weeknight Special – Remembering Mom .......... 4/14

USA – Regional
Celebrating Taste ............................................ 1/8
Weeknight Special – Fried Chicken .................. 1/13
Contemporary Southwestern Cuisine I ............ 1/15
The Dinner Party I ........................................... 1/16
Unique and Flavorful Dinner ........................... 2/22
The Bacon and Smoke Class ......................... 2/23
The Brandy Class ........................................... 1/30
Cozy Winter Days ........................................... 2/19
It’s Mardi Gras! ............................................. 2/20
The Dinner Party II ......................................... 2/26
A Return to the French Laundry ....................... 3/6
Weekends at a Country Inn ............................ 3/13
The Mediterranean Meze .............................. 3/19
The Restaurant Experience ......................... 3/20
Downstairs at Downton Abbey ...................... 3/27
Springtime in Paris ................................ ........ 4/3
An Evening at Commander’s Palace ............... 4/10
Get Ready for Spring ................................. 4/14
The Tequila Class .......................................... 4/17
Reservations Required ................................. 4/24

Basic Techniques
Knife Skills .................................................... 1/9; 2/5; 3/12; 4/9

EpICUREAN ADVENTURES
Celebrating Taste ............................................. 1/8
Contemporary Southwestern Cuisine I & II .... 1/15; 4/30
The Dinner Party I ........................................... 1/16
Unique and Flavorful Dinner ........................... 1/22
The Brandy Class ........................................... 1/30
Dinner in Bordeaux ......................................... 2/6
Valentine’s Day Dinner ♥ ................................. 2/13
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Reservations Required ................................. 4/24
Registration
• Online: visit us at www.culinariacookingschool.com. Payment by credit card is required to complete your registration.
• By phone: call (703) 865-7920 during regular business hours (M-F: 9:30 am-5:30 pm; Sat: 9:30 am-5 pm). Payment by credit card is required to complete your registration.
• By mail: complete the below registration form (including credit card information or check) and mail it to: Culinaria Cooking School, 110 Pleasant Street N.W., Vienna, VA 22180. Please note — this is the only option where payment by check is accepted.

Cancellations / Refund Policy
• If you need to cancel your registration, you must notify the school no later than three (3) business days prior to your class (for groups of 5 or more, we require seven (7) business days notice.)
• Cancellations must be made via phone during regular business hours; voicemail or email cancellations will not be accepted.
• Due to class prep-time and food purchases, cancellations made within three (3) business days of your class will not qualify for a refund or credit. There are no exceptions.
• All refunds are made as checks. Please allow 3-5 business days for processing.
• Culinaria reserves the right to cancel a class due to inclement weather, low attendance or emergencies. If we need to cancel, we will notify you by telephone and email to ensure we reach you and offer you a credit towards another class or a full refund.

Gift Certificates
Please visit our website at www.culinariacookingschool.com for information on how to purchase and redeem gift certificates.

Age Requirements
• Our cooking classes are designed for adults, ages 18 and older.
• We do offer specific classes for kids and teens. Please review our catalog for class offerings.

Dress Code
For Participation classes we recommend you dress in comfortable or casual clothes. For your safety, shoes should be of the closed-toe type, with low or no heels. Sandals or open-toed shoes should not be worn in the kitchen.

Alcohol Policy
• Culinaria is pleased to offer wine to our students during most classes. Students must be 21 to drink and proper ID may be requested. Only a Chef/Instructor or Assistant may pour wine.
• Culinaria reserves the right to refuse alcohol service to anyone who appears to be intoxicated.
• Absolutely no outside food or beverage may be brought into the school. Any student who is found to be drinking an alcoholic beverage not provided by the school will be asked to leave the premises and is not eligible for a refund or credit.

Food Policy
Due to insurance restrictions, we are unable to offer students the option of taking home leftover food. Please come hungry and enjoy the meal you have created (or watched being created for you!) while here at the school.

Assistant Program
Culinaria is always on the lookout for volunteers to work with our chefs/instructors. An assistant’s duties include, but are not limited to:
• Assist Chef/Instructor with food prep prior to class
• Set up participant stations prior to class
• Assist Chef/Instructor as requested during class
• Clear and wash dishes during and after class and put clean items away
• Clean and prepare the classroom for the next class or event
For more information on becoming an assistant, please call us at (703) 865-7920.
The Assistant Program is designed for adults, ages 18 and older. On occasion we do employ teen assistants for some classes and summer camps. Please call the school for more information.

Registration Form
Name: ______________________________________
Address: ______________________________________ City:______________________ State_____ Zip Code:  ___________
Home Phone: __________________  Cell Phone: __________________ (optional)
E-Mail Address: ______________________________________________
Credit Card Type & Number: ______________________________________ Exp. Date: __________ CSV: __________
☐ Check Enclosed (payable to Culinaria Cooking School)

Courses Requested:
Class Title:_______________________________________Date:_______Time:________# Attending:_______Cost:  _________
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Class Title:_______________________________________Date:_______Time:________# Attending:_______Cost:  _________

Note: Returned checks subject to $30 fee
### Celebrating Taste

**Fr - 1/8**

The focus of this dinner is hospitality, quality local ingredients, great value, and most importantly, a wonderful dinner that is simple, easy to make, yet elegant and sophisticated. When considering this dinner, Chef Stephen brought into focus the four elements of taste and how to balance them in each dish. 

**Bean & Escarole Soup with Sausage; Crab Cakes with Spicy Rémoulade; Herb-Roasted Chicken Breast with Porcini Sauce; Whipped Potatoes; Haricots Verts with Shallots & Lemon; Buttermilk Cake with Blueberry Compote & Whipped Cream**

**Instructor:** Stephen P. Sands
January 2021 Classes

**Knife Skills** Sa - 1/9 Participation (P) 2 pm–5 pm $85
Preparation of any meal, gourmet or otherwise, begins here. You will learn the proper techniques for handling, sharpening, and caring for knives. This class includes an overview of the types of knives and their uses. Students learn basic cuts including brunoise, dice, julienne, and how to break down (debone) a whole chicken. Bringing your own knives is optional but encouraged. A delicious meal will be prepared from the ingredients used in class. *Chicken and Vegetable Stir-Fry with Fresh Ginger and Soy served with Rice*

**Instructor:** Pete Snaith

**Weeknight Special - Fried Chicken** Wed - 1/13 Demonstration (D) 7 pm–9 pm $50
Between work and family obligations, it’s been one of those weeks, right? So, why not come in and relax, while a simple meal is prepared for you, plus you learn how to make a great meal at home. Not having to cook and enjoying some wine is a great finish to the day! Everyone’s favorite - *Fried Chicken; Classic Mashed Potatoes with Gravy; Peas; Fruit Pie (Chef’s Choice)*

**Instructor:** Pete Snaith

**Contemporary Southwestern Cuisine I** Fr - 1/15 Demonstration (D) 7 pm–10 pm $85
Southwestern food is so diverse. It stems from the Native Americans, to the Hispanic culture, and now expanded to the cattle country Anglo influence. Contemporary Southwestern Cuisine has come to represent a rich blending of these traditions and food cultures. Join Chef Pete as he transports you to the good old Southwest. *Indian Harvest Bean soup, Roasted Portobello Mushroom with Autumn Greens in Roasted Garlic Sage Vinaigrette; Braised Short Ribs over Sage Polenta and Grilled Asparagus.; Apple Cake with Pale Ale Sabayon*

**Instructor:** Pete Snaith

**Master Class - Making Miniature French Pastries** Sa - 1/16 Participation (P) 2 pm–5 pm $85
In this comprehensive class you will learn a multitude of different delectable pastries, including: *Pistachio Financier; Madeleines; a Vanilla Diamante Shortbread Cookie; French Buttercream; Ganache; and the Famous Parisian “Opera Cake”*

**Instructor:** Pâtissier Michael Porru

**The Dinner Party I** Sa - 1/16 Demonstration (D) 7 pm–10 pm $90
Successful dinner parties are more than just the food that is served. A truly successful dinner party is one where the host and hostess actually spend time with their guests! This menu blends ease with panache and will please family and friends alike. Join Chef Stephen as he shares some easy steps you can take to ensure that your next dinner party is a success. *Dill, Mint, Spinach & Goat Cheese Tart; Jumbo Sea Scallops with Spicy Thai-Scented Pea Puree; Asparagus, Mixed Greens & Prosciutto Salad; Rack of Lamb over New Potatoes w/ Barley & Mushrooms; Panettone Bread Pudding with Berries*

**Instructor:** Stephen P. Sands

**Perfect Pairings – Napa-Sonoma** Th - 1/21 Demonstration (D) 7 pm–10 pm $95
California is wine's Camelot - a place of awesome beauty; a wine region where the realm of possibilities knows no bounds. Some of the most exquisite wines are made from the six varietals that dominate fine wine production. This evening, Chef Stephen will pair some excellent foods to match these wonderful wines from one of the best-known wine regions - Napa & Sonoma. *Balsamic-Glazed Mushroom Custard Tart with Pine Nuts & Parmesan; Asparagus with Smoked Trout & Toasted Hazelnuts; Sea Scallops with Bacon, Cauliflower Puree & Shallots; Thyme-Basted Pork Tenderloin; Middle-Eastern Couscous Succotash; Flourless Chocolate-Walnut Torte with Pinot Noir Macerated Strawberries*

**Instructors:** Stephen P. Sands, Pete Snaith

**Unique and Flavorful Dinner** Fr - 1/22 Participation (P) 7 pm–10 pm $85
Cheese, Chicken and Chocolate are basic items that we will use to create a wonderful meal. We will sauté, roast and bake our way to a flavorful dinner for you to replicate at home. *Roasted Mushroom Salad with Crispy Prosciutto, Toasted Pecans and Sherry Vinaigrette; Goat Cheese and Basil Stuffed Chicken Breast with Tomato Balsamic Reduction, Zucchini Crisps, Onion Jam; Passion Fruit Ice Cream with Chocolate Ginger Cookie*

**Instructor:** Ellen Wulchin
January 2021 Classes

**Introduction to French Pastry**  Sa - 1/23  Participation (P)  2 pm–5 pm  $95
Be transported to Paris for an afternoon of learning the art of French Pastry! In this memorable, hands-on class, you will learn the art of French choux pastry. Our Pastry Chef Instructor will take you through a detailed demonstration, before you will be guided step-by-step in replicating how to make the perfect choux dough, piping, baking and filling to create 4-5 Eclairs and Cream Puffs! Chef Michael will then demonstrate a pâte sucre, or sweet dough, a fresh lemon curd and a creme pâtissier, a pastry cream. You will roll out some tart shells, fill them with lemon curd, and bake them. *Pâte a Choux; Eclairs; Cream Puffs; Pastry Cream*
Instructor: Pâtissier Michael Porru

**The Bacon and Smoke Class**  Sa - 1/23  Demonstration (D)  7 pm–10 pm  $85
As many of you know, Chef Pete loves bacon and smoke. Is there anything better in this world? Well, possibly, but we’re still looking for them. All this goodness plus a few glasses of wine to go with it; it’s hard to say no. Come and enjoy some of the best things in life that are simple and enjoy this wonderful menu with good friends and family. *Smoked Ricotta Stuffed Jalapeno Wrapped in Bacon; Smoked Butternut Squash Soup with Bacon Jam; Smoked Stuffed Bacon Wrapped Chicken Breast; Bacon Cannoli*
Instructor: Pete Snaith

**Donuts, Beignets, Zeppoli and Churros**  Th - 1/28  Participation (P)  6 pm–9 pm  $95
Learn the basics of making the doughs to some of your favorites. Doughs will include a traditional yeast leavened doughnut, French beignets, and Mexican churros. As an added bonus we will make a salted caramel filling for the donuts, and a rich chocolate sauce for dipping your handcrafted Churros! These are some of the most time honored, and very appreciated delectable treats that can be described in their truest sense as comfort food, perfect afternoon winter past time for a Saturday or Sunday! *Basic Doughnuts; Churros; Beignets; Zeppoli*
Instructor: Pâtissier Michael Porru

**Pizza with Chef Pete**  Fr - 1/29  Participation (P)  7 pm–10 pm  $80
IS THERE ANYTHING BETTER THAN PIZZA? Learn the basics of pizza making and the importance of great dough. One of Chef Pete’s favorite things to cook! Join me and learn to make great pizza at home and have a great time making it with your friends and family. *Pizza Sauce, Pizza with several toppings*
Instructor: Pete Snaith

**Making Tiramisu at Home**  Sa - 1/30  Participation (P)  6 pm–9 pm  $80
Tiramisu (translated as “pick me up” in Italian) is always a favorite with rich flavors of coffee, chocolate, and mascarpone layered between sheets of soaked, soft ladyfingers. This is the perfect dessert for make-ahead events where you want to impress but still feed a crowd easily. In this class, you’ll learn how to make all the components from scratch, how you can vary the flavors for seasonality, and a variety of ways to decorate it for a WOW!-worthy dessert any time of year. Chef Michael’s proprietary recipe incorporates the addition of white chocolate and an Italian custard for added richness and flavor. *Lady Fingers; Tiramisu*
Instructor: Pâtissier Michael Porru

**The Brandy Class**  Sa - 1/30  Demonstration (D)  6:30 pm–10 pm  $95
It’s winter, so we need a warming “spirit”! Continuing in the fun tradition of his Bourbon/Bacon, Tequila and Rum classes, join Jerry as he demonstrates the versatility of Brandy and Cognac ranging from soup to dessert and every course in between. This will be another “high spirited” class! *Cognac Shrimp Bisque; Belgian Endive, Mache, Beets, Apples and Walnuts in a Creamy Cognac Dressing; Beef Tenderloins with Peppercorns, Bleu Cheese and Brandy Sauce; Brandy, Mustard and Herb Roasted Potatoes; Cognac Soaked Apple, Walnut, Ginger Cake with Whipped Cream*
Instructor: Jerry Sanders
**February 2021 Classes**

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<th>Sun</th>
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<td><strong>Back Roads of Italy</strong>&lt;br&gt;(D) 7–10 pm</td>
<td><strong>“Deaths” By Chocolate</strong>&lt;br&gt;(P) 3-6 pm</td>
<td><strong>Dinner in Bordeaux</strong>&lt;br&gt;(D) 7-10 pm</td>
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<td><strong>Weeknight Special - Italian</strong>&lt;br&gt;(D) 7-9 pm</td>
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<td><strong>Perfect Pairings - International</strong>&lt;br&gt;(D) 7-10 pm</td>
<td><strong>Artisanal Pizza and Focaccia</strong>&lt;br&gt;(P) 12-3 pm</td>
<td><strong>Kid &amp; Parent - Baking Bread Together</strong>&lt;br&gt;(P) 9:30 am-12:30 pm</td>
<td><strong>It’s Mardi Gras!</strong>&lt;br&gt;(D) 6:30-10 pm</td>
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<td><strong>Cozy Winter Days</strong>&lt;br&gt;(D) 7-10 pm</td>
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<td><strong>The Dinner Party II</strong>&lt;br&gt;(D) 7-10 pm</td>
<td><strong>The Flavors of the Mediterranean</strong>&lt;br&gt;(D) 7-10 pm</td>
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**Back Roads of Italy**<br>Fr - 2/5  
Demonstration (D) 7 pm–10 pm  
$85

Food is the gateway to understanding the culture of a country and this especially holds true for Italy. In this class we will prepare a nourishing, satisfying and comforting Italian meal, which will easily become part of your weeknight cooking repertoire. *Rustic Sun-Dried Tomato, Caramelized Onion & Olive Flatbread; Creamy Parmesan Polenta; Garlic-Roasted Cauliflower with Toasted Pine Nuts; Chicken Fricassée with Porcini Mushrooms and White Wine; Rustic Almond Tart*

**Instructor:** Marilena Leavitt

**Knife Skills**<br>Fr - 2/5  
Participation (P) 7 pm–10 pm  
$85

Preparation of any meal, gourmet or otherwise, begins here. You will learn the proper techniques for handling, sharpening, and caring for knives. This class includes an overview of the types of knives and their uses. Students learn basic cuts including brunoise, dice, julienne, and how to break down (debone) a whole chicken. Bringing your own knives is optional but encouraged. A delicious meal will be prepared from the ingredients used in class. *Chicken and Vegetable Stir-Fry with Fresh Ginger and Soy served with Rice*

**Instructor:** Pete Snaith
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<td><strong>“Death” By Chocolate</strong></td>
<td>Sa - 2/6</td>
<td>Participation (P)</td>
<td>3 pm–6 pm</td>
<td>$95</td>
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<td>Everything Chocolat! A practical implementation of a combination of these items will be used to create a magnificent plated dessert. <strong>Bon Bons; Truffles; Ganache; Chocolate Mousse; Chocolate Pots de Creme</strong></td>
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<td>Instructor: Pâtissier Michael Porru</td>
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<td><strong>Dinner in Bordeaux</strong></td>
<td>Sa - 2/6</td>
<td>Demonstration (D)</td>
<td>7 pm–10 pm</td>
<td>$95</td>
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<td>Bordeaux’s cuisine has become well known to the world mainly due to the illustrious Bordeaux wines. However, the food and cuisine of Bordeaux is rich and full and runs from seafood, to beef, to wild game. Now, imagine a country estate in Bordeaux, sitting on the terrace facing west watching the sun set with the lavender in bloom, and dinner being served. Sit back and enjoy the experience. <strong>Blue Cheese &amp; Parmesan Soufflé; Endive, Pear &amp; Goat Cheese Salad; Loin of Pork with Green Peppercorns; Vegetable Tian (roasted potatoes, zucchini &amp; tomatoes); Plum Raspberry Crumble</strong></td>
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<td><strong>Weeknight Special - Italian</strong></td>
<td>Wed - 2/10</td>
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<td>7 pm–9 pm</td>
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<td>Between work and family obligations, it’s been one of those weeks, right? So, come on in and relax, while a simple meal is prepared for you, and who doesn’t like Italian food. Not having to cook as you enjoy some wine is a great finish to the day! <strong>Meatballs in Tomato Sauce (polpetti); Fresh-made Pasta with Mushroom and White Wine Sauce; Gianduja Chocolate Tart</strong></td>
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<td>Instructor: Stephen P. Sands</td>
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<td><strong>Valentine’s Day Dinner ♥</strong></td>
<td>Sa - 2/13</td>
<td>Demonstration (D)</td>
<td>6:30 pm–10 pm</td>
<td>$135</td>
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<td>Instead of trying to make reservations at a restaurant or country club, why not try a truly unique experience. Join Chefs Stephen and Pete for an unbelievable Valentine’s Day meal (paired with wines) you won’t soon forget. If you are looking for a great way to impress that special someone, this is it. Register early, this class will sell out! Limited to 12 people. <strong>Chilled Puree of English Pea Soup with Crème Fraîche &amp; Caviar; Pistachio Crusted Prawns and Crabmeat over Watercress; Orange Glazed Salmon and Forbidden Rice Timbales; Wagyu Style Beef with Cabernet Demi-Glace; Zucchini-Ricotta Stack with Zucchini Pesto and Roasted Tomato; Mocha Crème Brûlée</strong></td>
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<td><strong>Perfect Pairings - International</strong></td>
<td>Th - 2/18</td>
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<td>The world of food and wine is universal and international. This dinner highlights foods from around the world with wines from the accompanying regions. Join the two chef/owners (Stephen &amp; Pete) as they take you on a culinary and wine journey you will truly enjoy. <strong>Wild Mushroom Soup with Parmesan Toasts, paired with an un-oaked Chardonnay; Risotto with Broccoli Rabe &amp; Parmesan, paired with Merlot; Pan-Seared Duck Breasts with Red-Wine Sauce, paired with an Old Vine Zinfandel; Vanilla-Scented Poached Pears paired with Sparkling Wine</strong></td>
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<td><strong>Artisanal Pizza and Focaccia</strong></td>
<td>Fr - 2/19</td>
<td>Participation (P)</td>
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<td>Learn the secrets of a perfect pizza. Create the most delicious toppings for your pizza with the freshest and best ingredients. Make authentic Italian focaccia from scratch, using the most suitable aromatic herbs, cheese and spices for your focaccia Delicious meal of prepared pizzas and focaccias. Your pizza-making cooking class starts with the most important part: making the dough. After learning the art of dough-making and kneading, Next up is a lesson in rolling out the pizza dough and creating a variety of pizzas complete with different delicious toppings, using only the freshest and best ingredients. Once your pizzas have been assembled, chef Michael will show you how to bake your pizza just as you would in your own kitchen, so you can recreate these delicious creations in your own kitchen at home. Forget about frozen precooked pizza and focaccia! After your Pizza &amp; Focaccia-making cooking class, you’ll never want ready-made frozen again! <strong>Pizza; Focaccia</strong></td>
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<td>Instructor: Pâtissier Michael Porru</td>
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February 2021 Classes

**Cozy Winter Days**
**Fr - 2/19**  Demonstration (D)  7 pm–10 pm  $85
Nothing says Winter like soothing food to warm the soul! A warm hearty soup, roasted vegetables and of course a dessert to take it over the top. Come in and enjoy a great dinner, with lots of good conversation and a glass or three of wine! Several of these dishes can be prepared ahead of time so you have more time to sit at the table and spend time with family and friends! Garlic and Cheese Soup with Parmesan Crisps; Pork Marbella over Rice with Roasted Winter Vegetables Topped with Halloumi Cheese; Cranberry and Orange Cheesecake
Instructor: Pete Snaith

**Kid & Parent - Baking Bread Together**
**Sa - 2/20**  Participation (P)  9:30 am–12:30 pm  $140 pair
Is there a better way to bond with your child on a Saturday morning than to spend some time together baking delicious bread? It’s time that you and your child participated in this age-old ritual of one generation teaching another of one of life’s greatest and simplest pleasures: the art of bread baking. Butter & Garlic Bread Rosettes; Braided Sesame Bread Loaf; Delicious Cheddar Cheese Straws; Sweet and Savory Compound Butters
Instructor: Marilena Leavitt

**It's Mardi Gras!**
**Sa - 2/20**  Demonstration (D)  6:30 pm–10 pm  $100
Founded 300 years ago, New Orleans is one of the great food cities of the world. The blending of French, Spanish, Native American, African and Caribbean influences has produced the exquisite culinary traditions of the area. Join Jerry as he takes you through a rich, but typical, Mardi Gras meal. Leona's Dad's Red Beans and Rice; Southern Style Cornbread Sticks; Oysters Roffignac; Brennan's Rex Salad; Beef Tenderloins with a Morrel Sauce; Pommes Anna; Date and Toffee Pudding Cake with Café au Lait Ice Cream
Instructor: Jerry Sanders

**The Dinner Party II**
**Fr - 2/26**  Demonstration (D)  7 pm–10 pm  $90
A dinner party begins well before the first guest is invited. It starts with imagining good times shared with friends; the people; the setting; the food and the conversation. The best times spent are unpretentious and relaxed. Technique, flavor, and finesse all come together in this classic dinner party venue. Join Chef Stephen for a fun-filled evening at Culinaria! Spicy Penne “Arrabbiata” with Shrimp; Baby Salad Greens, Grape Tomatoes, Asiago Cheese, Toasted Pine Nuts & Basil Vinaigrette; Java Pork Tenderloins over Mashed Yams with Mango-Avocado & Jalapeño Salsa; Potato & Chickpea “Stew”; Almond Shortcrust Raspberry Tart
Instructor: Stephen P. Sands

**The Flavors of the Mediterranean**
**Sa - 2/27**  Demonstration (D)  7 pm-10 pm  $85
Food from the southern shores of the Mediterranean, with its bold flavors, colorful small plates and unhurried pace is a natural choice for long, lingering meals. Join Chef Marilena on this culinary exploration of the deep and complex flavors of this region. Green Olive and Artichoke Tapenade; Köfte topped with Savory Tomato-Butter Sauce and Yogurt Drizzle on Toasted Pita; Lemony Bulgur salad with Coriander and Nuts; Pear Clafoutis
Instructor: Marilena Leavitt
February 2021 Classes
## March 2021 Classes

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<td><strong>Date Night - Traditional Greek Cuisine</strong>&lt;br&gt;(D) 7-10 pm</td>
<td><strong>A Return to the French Laundry</strong>&lt;br&gt;(D) 6:30-10 pm&lt;br&gt;(P) 7-10 pm</td>
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<td><strong>Knife Skills</strong>&lt;br&gt;(P) 7-10 pm</td>
<td><strong>French Macaron</strong>&lt;br&gt;Master Class&lt;br&gt;(P) 11 am-2 pm&lt;br&gt;Weekends at a Country Inn&lt;br&gt;(D) 7-10 pm</td>
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<td><strong>Weeknight Special - “A Wee Bit of Irish”</strong>&lt;br&gt;(D) 7-9 pm</td>
<td><strong>Perfect Pairings - The Vintner’s Table</strong>&lt;br&gt;(D) 7-10 pm</td>
<td><strong>The Mediterranean Meze</strong>&lt;br&gt;(D) 7-10 pm</td>
<td><strong>Artisanal Pizza and Focaccia</strong>&lt;br&gt;(P) 12-3 pm&lt;br&gt;The Restaurant Experience&lt;br&gt;(D) 7-10 pm</td>
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<td><strong>Croissant and Pain au Chocolat</strong>&lt;br&gt;(P) 2-5 pm&lt;br&gt;Italian Teaching Traditions&lt;br&gt;(D) 7-10 pm</td>
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### Date Night - Traditional Greek Cuisine  
**Fr - 3/5**  
Demonstration (D) 7 pm–10 pm $90

Food is the gateway to understanding the culture and way of life in other countries. This class features recipes that you would find in a traditional home-cooked Sunday meal in Greece at this time of the year. Come alone, grab a friend, or a date and spend an evening with Chef Marilena as she shows you around her native country through food! Olive and Oregano Flat Bread; Oven Baked, Golden Filo Pies Filled with Spinach and Fresh Herbs (spanakopitakia); Cumin-Scented Braised Ground Beef Patties (soutzoukakia), Garlic and Potato Spread (skordhalia); Traditional Honey and Walnut Cookies Drizzled with Orange Syrup (melomakarona)

**Instructor:** Marilena Leavitt

### A Return to the French Laundry  
**Sa - 3/6**  
Demonstration (D) 6:30 pm–10 pm $125

Thomas Keller is the only American chef to have been awarded simultaneous Three Star ratings, on 2 of his restaurants - The French Laundry and Per Se. After a 3-year absence from the catalog, join us in this class for a return to The French Laundry menu. Bacon & Eggs Thomas Keller Style (Chef Surprise); Smoked Portobello Mushroom Soup with Shiitake Crisps and Chive Oil; Heirloom Tomato Tart with Niçoise Olive Tapenade, Parmigiano-Reggiano Crisps with Goat Cheese Mousse; Beef Filets with Morel Bordelaise Sauce; Decadent Potato Gratin; Lemon Sabayon Pine Nut Crust with Honey Mascarpone Cream

**Instructor:** Jerry Sanders
March 2021 Classes

**Stuffed Pasta**  Sa - 3/6  Participation (P)  7 pm–10 pm  $85
The art of making stuffed pasta is truly a labor of love! However, your friends and family will truly enjoy the creations! Come in and learn to make semolina pasta that can be used for so many things from lasagna to fettuccine! *Ricotta Ravioli with Tomato Sauce, Porcini Stuffed Tortellini with Cream Sauce*
Instructor: Pete Snaith

**Knife Skills**  Fr - 3/12  Participation (P)  7 pm–10 pm  $85
Preparation of any meal, gourmet or otherwise, begins here. You will learn the proper techniques for handling, sharpening, and caring for knives. This class includes an overview of the types of knives and their uses. Students learn basic cuts including brunoise, dice, julienne, and how to break down (debone) a whole chicken. Bringing your own knives is optional but encouraged. A delicious meal will be prepared from the ingredients used in class. *Chicken and Vegetable Stir-Fry with Fresh Ginger and Soy served with Rice*
Instructor: Pete Snaith

**French Macaron Master Class**  Sa - 3/13  Participation (P)  11 am–2 pm  $90
In this fun and interactive class, you will learn the fine art to making these challenging mouthwatering morsels that are made easy enough to be done in your own kitchen! The classic ‘Gerbert’ or ‘Paris Macaron’ is a French meringue-based almond sandwich cookie. The celebrated original tea shop Ladurée on the Champs-Elysees in Paris is given credit for the creation of the classic French-style filled macaroon. Together with our classically trained Pastry Chef, we will demystify and dismiss some of the myths and fallacies in the making of these highly sought-after meringue-based sandwich cookies. Our Pastry Chef/Instructor will take you through a detailed demonstration, before you will be guided step-by-step in replicating the process of meringue mixing, otherwise known as ‘macaronage’, piping, baking, assembling and of course, eating! We will also explore a few flavor profiles and filling variations to make your macarons really stand out from the rest! *French Macrons with Different Fillings*
Instructor: Pâtissier Michael Porru

**Weekends at a Country Inn**  Sa - 3/13  Demonstration (D)  7 pm–10 pm  $90
The indulgences of a luxurious country inn are woven together with nature to create a new way of looking at the world; a way in which anything seems possible. At a country inn it is not just dinner; it is an experience. Join Chef Stephen and enjoy this wonderful meal to remember and imagine what you will eat tomorrow. *Curried Drop Scones with Smoked Trout, Horseradish Crème Fraîche; Romaine Salad with Sourdough Croutons & Parmesan Cheese; Coq au Vin with Bacon over Potato Purée, Cipollini Onions and Mushrooms; Pan-fried Zucchini with Garlic, Parsley & Lemon Zest; Spiced “Pumpkin” Fritter with Chocolate Sauce & Candied Pumpkin Seeds*
Instructor: Stephen P. Sands

**Weeknight Special - “A Wee Bit of Irish”**  Wed - 3/17  Demonstration (D)  7 pm–9 pm  $50
Between work, teaching our children, and family obligations, many of us are pushed to the limit. It’s been one of those weeks, right? So, come on in and relax, while a simple meal is prepared for you. Not having to cook as you enjoy some wine is a great finish to the day! *Mini Pork Pies; Guinness Irish Stew; Guinness Chocolate Cake*
Instructor: Pete Snaith

**Perfect Pairings - The Vintner’s Table**  Th - 3/18  Demonstration (D)  7 pm–10 pm  $95
Both chef and vintner work together to produce the perfect dinner. The menu is chosen and then the wines are selected to compliment the food. Join Chefs Stephen and Pete as they bring together their food and wine know-how to highlight this dinner. Foods are paired with appropriate wines. *Curried Mussels with Tomato Broth, served with Alsatan Riesling; Watercress, Fennel & Orange Salad, served with Sauvignon (Fume) Blanc; Herb-Marinated Boneless Loin of Lamb with Nicoise Olives, served with Cabernet Sauvignon; Polenta Cheesecake with Strawberries Macerated in Zinfandel, served with Rose Regale*
Instructors: Stephen P Sands, Pete Snaith
### March 2021 Classes

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<tr>
<td><strong>The Mediterranean Meze</strong></td>
<td>Fr - 3/19</td>
<td>Demonstration (D) 7 pm–10 pm</td>
<td>Marilena Leavitt</td>
<td>$85</td>
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<td>The countries of the Mediterranean share, among other things, a love for “small plates” that are typically placed in the middle of the table and are shared by everyone. The preparation is usually simple with an incredible range of flavors and textures that reflects a particular region's extraordinary bounty. Zucchini &amp; Parmesan Cheese Fritters; Crispy Fattoush Salad with Pomegranate Vinaigrette; Spiced Mini Lamb Köfte on Toasted Pita with Garlicky Whipped Feta Dip; Baklava Rolls, Topped with Pistachios</td>
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<td><strong>Artisanal Pizza and Focaccia</strong></td>
<td>Fr - 3/20</td>
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<td>Learn the secrets of a perfect pizza. Create the most delicious toppings for your pizza with the freshest and best ingredients. Make authentic Italian focaccia from scratch, using the most suitable aromatic herbs, cheese and spices for your focaccia Delicious meal of prepared pizzas and focaccias. Your pizza-making cooking class starts with the most important part: making the dough. After learning the art of dough-making and kneading, Next up is a lesson in rolling out the pizza dough and creating a variety of pizzas complete with different delicious toppings, using only the freshest and best ingredients. Once your pizzas have been assembled, chef Michael will show you how to bake your pizza just as you would in your own kitchen, so you can recreate these delicious creations in your own kitchen at home. Forget about frozen precooked pizza and focaccia! After your Pizza &amp; Focaccia-making cooking class, you'll never want ready-made frozen again! Pizza; Focaccia</td>
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<td><strong>The Restaurant Experience</strong></td>
<td>Sa - 3/20</td>
<td>Demonstration (D) 7 pm–10 pm</td>
<td>Stephen P Sands</td>
<td>$90</td>
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<td>Today, more than ever, people are looking for different restaurant experiences. Our attitudes towards food, how it is prepared, the combination of ingredients, and cultural aspects of the cuisines are increasingly important. Street food and farmers markets are coming back in play, and the idea of local and fresh excites diners. Come in and enjoy the experience as Chef Stephen prepares this wonderful menu for you. Parmesan Baskets with Herbed Goat Cheese; Caramelized Bay Scallops with Clementines &amp; Cauliflower; Pecan-Crusted Pork Tenderloin; Alsatian Potato Gratin; Passion Fruit Souffles</td>
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<td><strong>Croissant and Pain au Chocolat</strong></td>
<td>Fr - 3/26</td>
<td>Participation (P) 2 pm–5 pm</td>
<td>Pâtissier Michael Porru</td>
<td>$95</td>
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<td>Croissants are a labor of love that are delicate, challenging, but absolutely worth the time! Add this French classic to your baking repertoire and you are guaranteed to be the envy of all of your friends and family as they just melt in their mouths! Renowned for its classically French heritage, this yeasted dough is layered with butter and given a succession of folds that create the distinctive profile of the famously adored croissant. In this highly interactive class, our experienced Pastry Chef Instructor will guide you step-by-step through the basic techniques to perfecting the classic time-honored croissant. These techniques include proper mixing, laminating, folding, shaping, proofing, and baking. You will then have the opportunity to customize your croissant dough, as we create a classic croissant and the decadent pain au chocolat! Croissants; Pain au Chocolat</td>
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March 2021 Classes

**Italian Teaching Traditions**  
**Fr - 3/26**  
Demonstration (D)  7 pm–10 pm  $85

The reason so many people fall in love with Italy has much to do with its cuisine. Italian cooking has been influenced by diverse groups of people and places, historically and in modern times. It seems like just a few years ago that I was at the Culinary Institute of Florence in Italy, and I realized just how much that experience affected my cooking. Come in and let me share some of the many things I learned while in Italy!

Goat Cheese Bravavrois with Basil, served with Balsamic Vinegar and Frosted Grapes; Pork Loin Crusted in Mixed Spices with Dried Fruit, Vinegar and Red Wine Sauce Drizzled with Rosemary Zabaglione over Butter & Parmesan Pasta; Mixed Fruit Tart (Torta Di Frutta)

Instructor: Pete Snaith

**Downstairs at Downton Abbey**  
**Sa - 3/27**  
Demonstration (D)  7 pm-10 pm  $90

Now that the series is over, we thought it might be nice to reflect on Pre-WW-I England and the cuisine of the castle employees. In a world where protocol and appearance were key, even the staff enjoyed the fantastic opulence of the great estate. Come and join Chefs Ellen & Stephen as they prepare a dinner from Edwardian England.

Amuse Bouche – Mushroom Vol-au-Vent; Chestnut Soup with Crème Fraîche; Asparagus in Cider Sauce; Roast Beef and Yorkshire Pudding; Mashed Potatoes; The English Trifle

Instructors: Ellen Wulchin, Stephen P. Sands
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**Making Tiramisu at Home**  
Fr - 4/02  
Participation (P)  
6 pm–9 pm  
$80

Tiramisu (translated as “pick me up” in Italian) is always a favorite with rich flavors of coffee, chocolate, and mascarpone layered between sheets of soaked, soft ladyfingers. This is the perfect dessert for make-ahead events where you want to impress but still feed a crowd easily. In this class, you’ll learn how to make all the components from scratch, how you can vary the flavors for seasonality, and a variety of ways to decorate it for a WOW!-worthy dessert any time of year. Chef Michael’s proprietary recipe incorporates the addition of white chocolate and an Italian custard for added richness and flavor. **Lady Fingers; Tiramisu**

**Instructor:** Pâtissier Michael Porru

**The Foods of America**  
Fr - 4/02  
Demonstration (D)  
7 pm–10 pm  
$85

Take a food trip with Chef Pete and visit some of the states in the USA that are known for certain dishes. These dishes will not be the typical dishes from these areas, but rather an elevated dish with bolder flavors. Come, taste America!! You know Chef Pete Loves playing with his food! Pennsylvania Dutch Cheese Pie; Massachusetts Corn Chowder; Louisiana Fried Catfish with Crab Meat Topping; Saint Louis Peanut Butter Cream Pie  

**Instructor:** Pete Snaith
Springtime in Paris  Sa - 4/3  Demonstration (D)  7 pm–10 pm  $90
Paris is truly a wonderful city - elegant restaurants, wide boulevards with allées of trees, beautiful gardens, shops, vendors, and street markets. Join Chef Stephen and enjoy glorious French food that sparks the imagination, and has you dining in a Paris bistro along the Champs-Elysée. Onion & Olive Puff Pastry Pizza (pissaladière); Mesclun Salad with Mushrooms, Artichokes, and Walnuts; Slow-Cooked Salmon with Parsley & Capers; Potato Gratin Forester (potato-mushroom gratin); Chocolate-Anise Crème Brûlée
Instructor: Stephen P. Sands

Date Night - Asian Detour  Fr - 4/9  Demonstration (D)  7 pm–10 pm  $85
Come alone, bring a friend, or come with a date and join Chef Marilena for a wonderful night of simple and quick Southeast, South, and East Asian pleasures that you can easily replicate at home for your family or your guests. Shrimp & Mango Spring Rolls with a Sweet Chili Sauce; Orange Beef Stir-Fry; Aromatic Lime Rice; Asian Cole Slaw; Mango Sorbet
Instructor: Marilena Leavitt

Knife Skills  Fr - 4/9  Participation (P)  7 pm–10 pm  $85
Preparation of any meal, gourmet or otherwise, begins here. You will learn the proper techniques for handling, sharpening, and caring for knives. This class includes an overview of the types of knives and their uses. Students learn basic cuts including brunoise, dice, julienne, and how to break down (debone) a whole chicken. Bringing your own knives is optional but encouraged. A delicious meal will be prepared from the ingredients used in class. Chicken and Vegetable Stir-Fry with Fresh Ginger and Soy served with Rice
Instructor: Pete Snaith

Croissant and Pain au Chocolat  Sa - 4/10  Participation (P)  2 pm–5 pm  $95
Croissants are a labor of love that are delicate, challenging, but absolutely worth the time! Add this French classic to your baking repertoire and you are guaranteed to be the envy of all of your friends and family as they just melt in their mouths! Renowned for its classically French heritage, this yeasted dough is layered with butter and given a succession of folds that create the distinctive profile of the famously adored croissant. In this highly interactive class, our experienced Pastry Chef Instructor will guide you step-by-step through the basic techniques to perfecting the classic time-honored croissant. These techniques include proper mixing, laminating, folding, shaping, proofing, and baking. You will then have the opportunity to customize your croissant dough, as we create a classic croissant and the decadent pain au chocolat!
Croissants; Pain au Chocolat
Instructor: Pâtissier Michael Porru

An Evening at Commander’s Palace  Sa - 4/10  Demonstration (D)  7 pm–10 pm  $90
If you missed the Mardi Gras dinner or even if you didn’t! Established in 1893, Commander’s Palace is one of the Five “Grand Dames” of New Orleans restaurants. Its chefs include Emeril Lagasse, Paul Prudhomme, and Jamie Shannon, among others. Join Jerry for the evening as he recreates some of their famous dishes. Spicy Crawfish Fettuccini; Apple Watercress and Stilton Salad; Honey Mustard Pork Tenderloin with Fig Habanero Sauce; Truffled Bourbon Mashed Sweet Potatoes; Corn Cakes with Sour Cream and Green Onions; Creole Cream Cheesecake
Instructor: Jerry Sanders

Weeknight Special - Remembering Mom  Wed - 4/14  Demonstration (D)  7 pm–9 pm  $50
Between work and family obligations, it’s been one of those weeks, right? So, come on in and relax, while a simple meal is prepared for you. Not having to cook as you enjoy some wine is a great finish to the day! Come and enjoy some of the best things my mom cooked for me. “Cause I want to share them with you all! Mom’s Bean soup, Mom’s Braised Basque Chicken; Mom’s Mexican Wedding Cake Cookies
Instructor: Pete Snaith
April 2021 Classes

**Perfect Pairings-Paris to Provence**  
**Th - 4/15**  
Demonstration (D)  7 pm–10 pm  $95

Paris is truly a wonderful city—elegant restaurants, wide boulevards with allées of trees, beautiful gardens, shops, vendors, and street markets. Join Chefs Stephen and Pete and enjoy wonderful, delicious French food that sparks the imagination and has you dining in a Paris bistro along the Champs-Elysée, or beautiful Provence, steeped in history from cobbled streets and century-old buildings, to open-air markets and country farmhouses. Asparagus Soup with Parmesan Croutons (le velouté de asperges vertes); Tomato Galette with Goat Cheese & Sage (galette à la tomate et caille doux); Fillet of Beef with Wild Mushroom Demi-Glace (filet de boeuf aux champignon sauvages demi-glace); Braised Fennel with Parmesan (Bohémienne de fenouil); Pear & Strawberry Tartlets (Tartelettes aux poires et aux fraises)

**Instructors:** Stephen P. Sands, Pete Snaith

**Get Ready for Spring**  
**Fr - 4/16**  
Demonstration (D)  7 pm–10 pm  $85

There is still a bit of chill in the air, but blossoms are starting to bloom. Fresh vegetables, fresh pasta and crispy savory flavors are featured in this dinner. All are served with wine and ending on a sweet, fruity and crunchy chocolate note. Fresh Cut Pasta with Charred Vegetable Ragu; Pork Tenderloin with Brown Sugar, Orange Confit and Fresh Thyme (recipe from Francis Mallmann); Potatoes Roasted in Duck Fat; Sauteed Haricot Verts with Caramelized Shallots; Blueberry Frangipane Tart with Dark Chocolate Crumble and Whipped Cream

**Instructor:** Ellen Wulchin

**French Macaron Master Class**  
**Sa - 4/17**  
Participation (P)  11 am–2 pm  $90

In this fun and interactive class, you will learn the fine art to making these challenging mouthwatering morsels that are made easy enough to be done in your own kitchen! The classic ‘Gerbert’ or ‘Paris Macaron’ is a French meringue-based almond sandwich cookie. The celebrated original tea shop Ladurée on the Champs-Elysées in Paris is given credit for the creation of the classic French-style filled macaroon. Together with our classically trained Pastry Chef, we will demystify and dismiss some of the myths and fallacies in the making of these highly sought-after meringue-based sandwich cookies. Our Pastry Chef/Instructor will take you through a detailed demonstration, before you will be guided step-by-step in replicating the process of meringue mixing, otherwise known as ‘macaronage’, piping, baking, assembling and of course, eating! We will also explore a few flavor profiles and filling variations to make your macarons really stand out from the rest! French Macrons with Different Fillings

**Instructor:** Pâtissier Michael Porru

**The Tequila Class**  
**Sa - 4/17**  
Demonstration (D)  6:30 pm–10 pm  $95

Most everyone has had a tequila experience they remember for a long time and wish they could forget. However, this one will be one you will want to remember. Join Jerry as he continues his Cooking with Spirits series with The Tequila Class. Tequila Infused Gazpacho Macho with Shrimp; Southwestern Caesar Salad with Jalapeno Crouton and Parmesan Anchovy Wafer; Short Ribs in a Tequila Guajillo Sauce Served over Green Chile Cheese Grit Cakes; Black Beans with Prosciutto and Pickled Jalapenos; Cilantro Rice; Pineapple Sorbet with Margarita Bars

**Instructor:** Jerry Sanders
### April 2021 Classes

**Donuts, Beignets, Zeppoli and Churros**  
**Fr - 4/23**  
**Participation (P) 3 pm–6 pm**  
**$95**

Learn the basics of making the doughs to some of your favorites. Doughs will include a traditional yeast-leavened doughnut, French beignets, and Mexican churros. As an added bonus we will make a salted caramel filling for the donuts, and a rich chocolate sauce for dipping your handcrafted Churros! These are some of the most time honored, and very appreciated delectable treats that can be described in their truest sense as comfort food, perfect afternoon winter pastime for a Saturday or Sunday!  
**Basic Doughnuts; Churros; Beignets; Zeppoli**

**Instructor:** Pâtissier Michael Porru

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**Rustic Italian Cooking**  
**Fr - 4/23**  
**Demonstration (D) 7 pm–10 pm**  
**$90**

Italians love to share their food. The most memorable meals are not fancy ones, but those where we pass the food around the table and serve it family-style. Join us at Culinaria and learn how to prepare a truly rustic Italian meal with these simple-to-execute recipes that are sure to please.  
**Creamy Pasta alla Vodka; Chicken Piccata; Crispy, Oven-Braised Fennel with Shaved Parmesan Cheese; Fresh Ricotta and Dark Chocolate Tart**

**Instructor:** Marilena Leavitt

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**Reservations Required**  
**Sa - 4/24**  
**Demonstration (D) 7 pm–10 pm**  
**$130**

Chefs look forward with anticipation to the wonderful flavor profiles in wine that will showcase and pair with their new recipes. This special wine dinner is limited to 10 people, so everyone gets a seat at the “Chefs Table.” The two Chefs, Stephen and Pete, have stepped up the ante with this menu, paired with wines to compliment the courses.  
**Zucchini & Watercress Soup with Parmesan Toasts; Fresh Fettuccine with Scallops, Wild Mushrooms & Prosciutto; Fennel, Orange & Roasted Beet Salad; Tenderloin of Beef with Morel Mushrooms; Lobster Medallions over Sweet Corn Custard and Red Bell Pepper Coulis; Mashed Purple Potatoes; Individual Pear Soufflés with Chocolate Surprise**

**Instructors:** Stephen P. Sands, Pete Snaith

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**Contemporary Southwestern Cuisine II**  
**Fr - 4/30**  
**Demonstration (D) 7 pm–10 pm**  
**$85**

When with think of American food, we often forget how diverse our food is and the many influences that have made this cuisine what it is! Expand your palette and see how rich and satisfying American food can be.  
**Roasted Stuffed Quail with Blackberry Bourbon Sauce; Glazed Chicken Breast with Wild Rice & Polenta Cakes with Sautéed Mixed Greens; Brown Butter and Hazelnut Apple Tart**

**Instructor:** Pete Snaith
Who We Are

At Culinaria Cooking School, our classes are built around teaching the essential skills and techniques of cooking. Our professional instructors have years of experience.

Our team includes chefs/founders Stephen P. Sands and Pete Snaith, who between them have more than 30 years of culinary experience. They are joined by numerous other chefs and instructors who all share a passion for food and teaching.

From learning how to use the knives in your kitchen to picking the perfect wine to pair with your meal, our classes teach you the “why and how” behind the recipes you love.

“Cooking well is not difficult,” says owner Stephen P. Sands. “You simply need to understand the basic techniques required to prepare any cuisine — from Classic American to Asian, Italian, French, and beyond. It simply requires a little time and dedication, and before you know it you’ll be cooking like a professional.”
Coming from I-495 in Virginia, take the VA-123 S/CHAIN BR RD exit, EXIT 46A, toward TYSONS CORNER/VIENNA. Follow Rt. 123 South into the Town of Vienna. Travel through the Town of Vienna past Lawyers Road. Turn right onto Pleasant Street, NW. The school will be on the left, behind the Verizon store.

Coming from I-66, take the NUTLEY ST exit and go toward the Town of Vienna. At Rt. 123 (Maple Ave.) turn right. Go approximately ½ mile, then turn left; just past the Verizon store onto Pleasant Street, NW. The school is located at 110 Pleasant St., NW, on the left.