



SUMMER COOKING CLASS SCHEDULE 2010

JUNE 29- LUNCH

A Taste of Summer

Summer Fruit Salad with Arugula and Blanched Almonds
Assorted Meat and Fish Kabobs with Chimichurri
Grilled Summer Vegetables
Quinoa Salad
Summer Tart

JULY 13 or 14- LUNCH

Sauces Sweet and Savory

We will roast, grill, and sauté a variety of meats, fish, and vegetables to accompany the following sauces:

Avocado Tarragon Aioli
Red Wine Reduction Sauce: two ways
Spicy Soy Glaze
Red Bell Pepper Sauce
Ginger Peanut Cilantro Sauce and Dressing
Seasonal Fruit Dessert

JULY 27 or 28- LUNCH

Farmer's Market Menu

Summer Salad
Sweet Corn Soup
Grilled Halibut with Haricot Verts, Olives and Cherry Tomatoes
Cornmeal Shortcakes with Peaches, Mint and Greek Yogurt

