



Our classes are divided into four categories: Seasonal, Simple Dinners, Ingredient Intensives and International. Simple Dinners are best for beginner cooks, while Seasonal, Ingredient Intensives and International are designed for intermediate cooks who have more experience in the kitchen.

Spring Menus

American Spring

Spring Pea Soup with Mint
Soft Shell Crab Sandwiches with Garlic Aioli and Butter Lettuce
Seared Halibut with Spring Chowder
Cherry Slab Pie

Taste of Tennessee

Ancho Shrimp with Cast Iron Corncakes
Baby Back Ribs with Homemade Rub and Sauce
Buttermilk Drop Biscuits
Creamy Cole Slaw (or Quick Collards)
Georgia Peach & Blueberry Crumble

Spring Lamb

Grilled Baby Artichokes & Fennel with Shaved Parmesan
Mint & Rosemary Stuffed Leg of Lamb
Pea & Farro Salad
Lemon Curd Tartlets

Spring Foraging: Peas, Morels and Asparagus

Asparagus Hollandaise
Halibut with Morels and White Wine
Pea Puree with Fresh Herbs
Strawberry Hand Pies

Summer Menus

Grilling and Smoking

Wooden Spoon BBQ Sauce and Rub
Smoked Brisket
Pulled Pork
Grilled Buffalo Wings with Blue Cheese Sauce
Grilled Sweet Potato Salad
Pecan Apple Cabbage Slaw OR Classic Creamy Cole Slaw
Grilled Pineapple with Dulce du Leche

At Home Clam Bake

Clam Chowder
Maryland Crab Soup or Crab Cakes
Summer Corn Skillet Bread
Lobster and Lobster Rolls
Black Cherry Clafouti

Don't Turn the Oven On! – Part 1

Creamy Cucumber Soup or Zucchini Dill Soup
Zucchini Noodle Salad with Basil Pesto or Summer Tomato Salad
Seared Lamb Chops with Cilantro Raita
Lemon Herb Orzo Salad
Tiramisu

Don't Turn the Oven On! – Part 2

White or Red Gazpacho
Marinated Veggie Kebabs
Burgers 3 Ways: Asian Chicken, Mediterranean Lamb, Classic Bison or Beef
Southern-Style Potato Salad with Crispy Bacon
Charred Corn Salad
Lemon Curd Parfait

Fall Menus

Apple-icious

Deviled Eggs 3 Ways: Simple, Jalapeno, Bacon and Chive

Watercress Frisee Salad with Cider Vinaigrette

Roast Pork Loin with Apples and Onions or Seared Pork Chops with Seared Apples and Leeks in a Calvados Cream Sauce

Creamy Polenta or Grana Frico

Apple Crumble or Apple Tatin

Indian at Home

Scallion Paratha (Flaky Bread) with Peas and Potatoes and Cucumber Raita

Smoky Eggplant Dip

Ground Beef with Spinach and Coriander

Cumin Spiced Carrots

Ginger String Beans

Dumpling Intensive

Spaetzle and Cabbage with Bacon

Pork and Ginger Wontons or Mrs. Kostyra's Pierogies

Spinach Gnudi with Simple Tomato Sauce

Matzoh Ball Soup

Comfort Partners

Best Tomato Soup and Camembert Grilled Cheese

Pollo Al Mattone (Chicken Under a Brick) and Creamy Smashed Potatoes

Pasta Carbonara and Sauteed Broccoli Rabe

Alio Olio and Roast Delicata

Winter Menus

Fuss-Free Entertaining

Ginger Carrot Soup

Seared Hangar Steak

Champ (Scallion Mashed Potatoes) or Potato Pancakes

Flourless Chocolate Cake with Caramel Sauce

Sophisticated Favorites

Roasted Beets with Arugula and Goat Cheese

Seared Duck Breast

Truffled Mushroom Risotto

Crepes with Sautéed Pears and Chocolate Sauce

It's Cold Out There!

Endive, Frisee, Parsley Salad with Sunflower Seeds and Ricotta Salata

Classic Chili or Southwestern Pork Stew with Green Chiles

Perfect Pot of Rice

Pear Tatin (Tatin is a pie made in a skillet with puff pastry)

Guilty Pleasures

Deviled Eggs

Warm Winter Vegetable Salad with Caramelized Shallots

Cioppino (Fisherman's Stew)

Key Lime Pie

Simple Dinners

Please select two main dishes, two sides and one dessert.

Main

Bistro Mussels with White Wine and Shallots
Seared Scallops with Brown Butter Sauce
Bay Ridge Shrimp Scampi
Crispy Seared Salmon
Frogmore Stew
Risotto with Shrimp and Peas
Seared Salmon Cakes
Golden Pork Chops with Leeks and Apples
Hangar or Skirt Steak with Chimichurri Sauce
Sloppy Joe in a Potato Roll
Classic Seared Duck Breast
Chicken Milanese with Arugula and Lemon
Golden Seared Chicken with Lemon and Rosemary
Perfect Omelette

Sides

Creamy Polenta
Horseradish Mashed Potatoes
Simple Lentils
Pasta Alio Olio
Steamed Rice (Rice Cooker or saucepan)
Sautéed Spinach
Brussels Sprouts with Lardons
Peas and Pancetta
Gingered Carrots with Dates
Roasted Cauliflower
Roasted Sweet Potato Fries
Buttery Braised Cabbage With Toasted Caraway
Quick Collards with Bacon
Roasted Rosemary New Potatoes
Braised Fennel

Desserts

Chocolate Pot De Crème
White and Dark Chocolate Dipped Strawberries
Butterscotch Tapioca
Nutella Crepes
Bananas Foster
Apple Hand Pies
Seasonal Crumble (Apple, Pear, Peach-Blueberry, Mixed Berry)

Ingredient Intensives

Chicken Basics

Classic Chicken Soup
Chicken Satay with Peanut Dipping Sauce
Butterflied Roast Chicken or Perfect Roast Chicken
Roasted Parsnips, Carrots, and Shallots

Steakhouse

Caesar Salad or Tomato & Onion Salad
Thin and Tasty: Seared Hangar or Skirt Steak
Bone-In Thick Cuts: Perfect Ribeye or Tenderloin
Hash Browns, Potato Pancakes or Horseradish Mashed Potatoes
Creamed Spinach or Asparagus with Bearnaise Sauce

All About the Pig

Bacon-Wrapped Dates (Rumaki) or Prosciutto-Wrapped Asparagus
Baby Back Ribs or Herb Roasted Pork Loin
Roasted Cauliflower Puree or Sweet Potato Fries or Pecan-Apple Slaw
Chocolate Pudding

Lamb Basics

Lamb Lollipops with Cilantro Mint Chutney
Butterflied Leg of Lamb with Rosemary and Garlic
Israeli Couscous or Potato Gratin
Broccoli Rabe, or Feta and Pine Nut Stuffed Tomatoes

Fish and Shellfish 1

Seared Scallops with Brussels Sprouts and Lardons
Halibut with Brown Butter Sauce
Sweet Potato Puree
Pear Tatin

Fish and Shellfish 2

Bistro Mussels with White Wine and Shallots
Slow-Roasted Salmon or Cedar Plank Salmon
Buttery Braised Cabbage With Toasted Caraway
Flourless Chocolate Cake

International

London Calling

Rocket Salad with Goat Cheese and Beets
Herb-Roasted Tenderloin Wrapped in Pancetta
Yorkshire Pudding (Popovers)
Sticky Toffee Pudding

French Countryside

Frisee Salad with Lardons, Poached Egg
Coq au Vin
Celeriac Parsnip Puree
Pear Tatin

Morocco

Harira (Lentil Soup with Chickpeas)
Chicken Tagine with Apricots and Green Olives
Harissa (Spicy condiment)
Seven Vegetable Couscous

Vietnam

Mango and Shrimp Summer Rolls with Peanut Sauce and Nuoc Chom
Chicken with Pineapple and Cashews
Steamed Rice
Sautéed Spinach with Garlic
Key Lime Pie (not Vietnamese, but delicious!)

Mexico

Tortilla Soup or Shrimp Ceviche
Chiles Rellenos with Pork Stuffing and Tomato Sauce
Rice and Beans
Tres Leches Cake or Saffron Tapioca Pudding