

STONEWALL KITCHEN COOKING SCHOOL



Winter/Spring 2012 Course Guide



TASTE
of the southeast

Best Cooking School
2009 • 2010 • 2011



2 Stonewall Lane • York, ME 03909
877.899.8363 • stonewallkitchen.com

WELCOME TO THE STONEWALL KITCHEN COOKING SCHOOL



What to expect?

- Live Chef demonstrations (flatscreen monitors ensure you can see the action from any seat).
- Generous portions and wine by the glass, if you wish.
- Great cooking tips, facts from our staff and chefs and lots of opportunities to ask questions.
- A complete recipe packet to help you recreate what you learned.
- 10% discount on merchandise at the Cooking School valid the day of your class.

To register for a class, call:

877.899.8363 or visit us online:
stonewallkitchen.com/cookingschool

Substitution and Allergen Policy

Please note our cooking classes are demonstrations by professional chefs who predetermine all recipes. Recipes are prepared for the specific amount of guests reserved for each class; therefore, we cannot make substitutions or individual accommodations for taste preferences nor take into consideration any food allergies. Please read class descriptions carefully for flavors and ingredients highlighted in each class prior to signing up for a class.

Private Parties

The Cooking School facility is also available for private parties. Whether it is for a bridal party, a birthday luncheon, family party or corporate team building, we look forward to working with you to make your event enjoyable.

Payment/Reservation Policy

Payment must be made in advance to secure your reservation.

Cancellations/Changes Policy

Although we make every effort to avoid cancellations or changes to our calendar, we reserve the right to cancel any class due to low registration, inclement weather or instructor illness. Occasionally, we may also need to substitute instructors and/or alter recipes due to product availability and seasonality.

Refund Policy

All fees are refundable and/or transferable up to 48 hours prior to the scheduled class. No refunds will be given for cancellations with less than 48 hours notice. For group reservations of five or more seats, five business days must be provided in order to receive a full refund. There may be circumstances when we must cancel a class. Those signed up will be contacted by phone and a full refund will be issued.

Demonstration Classes

All the classes throughout this schedule are demonstration classes only. There are **no "hands-on"** classes unless specified by 🍷. All food is prepared in a single kitchen. If you have food allergies, we recommend that you enjoy the demonstration, but do not sample the foods.

Handicapped accessible seating is limited to two seats per class.

We've got just what you need to take the chill out of the shorter days of winter and add a little spice to what can be a long cold winter in Maine! Come join one of our entertaining and informative cooking classes at the Stonewall Kitchen Cooking School.

The word is definitely getting out and our classes have never been so well attended. Since 2008 we have hosted thousands of students as they learn everything there is to know about how to prepare fine food and even better, enjoy each and every dish as they are made by our talented chefs. From classic Lebanese recipes to a Medieval Luncheon there truly is something for everyone's taste in this schedule of classes. *Top Chef* Dave Martin will be back with wonderful menus from his new cookbook, *Flavor Quest*, Volumes 1 and 2. And, our friend, cookbook author and chef, Kathy Gunst is back to tempt you with more "Maine" recipes from her latest cookbook, *Notes from a Maine Kitchen*. For pure fun our in-house chef, Theresa Hyatt will once again teach the techniques of making and decorating elegant cakes perfect for any special occasion. These are just a few of the intriguing classes you will find described in this quarter's course guide.

The winter months are also a perfect way to share some time with friends at lunch or a fun evening out savoring a glass of wine, incredible food and learning something new at the same time. Our beautiful, state-of-the-art kitchen with full TV screens (so you can see everything the chef is doing from every seat in the room) makes your experience feel like you are sitting in a friend's kitchen watching them prepare their favorite recipes.

Sign up now for your favorite class and remember, our Cooking School is available for private parties and business meetings. Call at 207.351.2713 and our staff will be happy to help you plan an event perfect for your group.

Bon Appetit!

Jonathan King & Jim Stott,
Creators of Stonewall Kitchen



JANUARY

TUESDAY, JANUARY 3, 11:30AM-1:00PM

Cold Comfort

Heather Milliman

\$50

Enjoy a delicious warm lunch on a blistery January day.

- Roasted Tomatoes and Garlic with Bitter Greens on Polenta Toasts
- Seafood Pot Pie
- Goat Cheese Popover
- Friulian Apple, Walnut, and Poppy Seed Tart with Orange Crema

WEDNESDAY, JANUARY 4, 11:30AM-1:00PM

A Winter Warmer

Chef Instructor

\$45

A perfect meal to warm you up!

- Honey-Roasted Onion Tart
- Bacon and Parmesan Brussels Sprouts
- Chicken Stew with Mushrooms and Beer
- Toffee-Pear Sticky Pudding

THURSDAY, JANUARY 5, 11:30AM-1:00PM

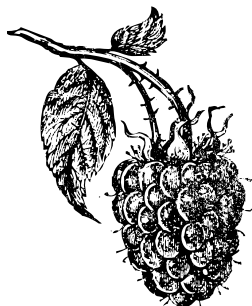
Gluten Free Baking

Theresa Hyatt

\$45

Allergic to gluten? Now you can have delicious treats without worry.

- Double-Chocolate Brownies with Ganache Glaze
- Lemon Squares
- Raspberry Swirl Cheesecake



THURSDAY, JANUARY 5, 6:00-7:30PM

Help with Your New Year's Resolution!

Nicole Galbadis

\$50

Learn how to cook a light and healthy meal without sacrificing flavor.

- Curried White Bean Dip with Homemade Whole Wheat Pita Chips
- Arugula and Avocado Salad with Shaved Parmesan and Lemon Dressing
- Salmon Cooked in Parchment, with Scallions, Garlic and Ginger
- Low-Fat Cheesecake with Strawberry Sauce

FRIDAY, JANUARY 6, 11:30AM-1:00PM

Gotta Love Those Comfort Foods!

Kim Gallagher

\$50

Comfort food at its finest.

- Salad Greens with Hot Cider and Bacon Dressing
- Beer-Braised Short Ribs
- Crisp Smashed Red Potatoes
- Turtle Brownies with Vanilla Ice Cream

FRIDAY, JANUARY 6, 6:00-7:30PM

French Classics by Chef Patrice

Patrice Gerard

\$50

Hearty and flavorful dishes that are perfect for winter.

- Ginger-Carrot Bisque
- Brie-Stuffed Breast of Chicken with Caper Wine Sauce
- Smashed New Potatoes and Roasted Carrots
- Mousse au Chocolate: The French Version of "Death by Chocolate"

SATURDAY, JANUARY 7, 11:30AM-1:00PM

Unique and Delicious Dishes

Angel Smith

\$60

A wonderful combination of Texas-inspired game and San Antonio flavor.

- Crab Cakes with Baby Greens, Toasted Pumpkin Seeds, Avocado and Truffle Oil Vinaigrette
- Pan-Roasted Texas Antelope
- Honey Chipotle Potato Purée
- Hazelnut Cheesecake

SATURDAY, JANUARY 7, 6:00-7:30PM

Down East/Far East Series

Chris Toy

\$45

Featuring Maine shrimp in Asian-inspired dishes.

- Fresh Maine Shrimp in Crispy Spring Rolls
- Steamed Shrimp and Pork with Chinese Cabbage
- Shrimp-Fried Rice Poached Amaretto Pears

SUNDAY, JANUARY 8, 11:30AM-1:00PM

Mid-Winter Brunch

Chef Instructor

\$45

A flavorful Sunday brunch!

- Gouda, Ham and Leek Soufflé
- Baked Eggs in Roasted Tomato Sauce
- Potato-Leek Focaccia
- Raspberry Sweet Rolls

TUESDAY, JANUARY 10, 11:30AM-1:00PM

Asian-Inspired

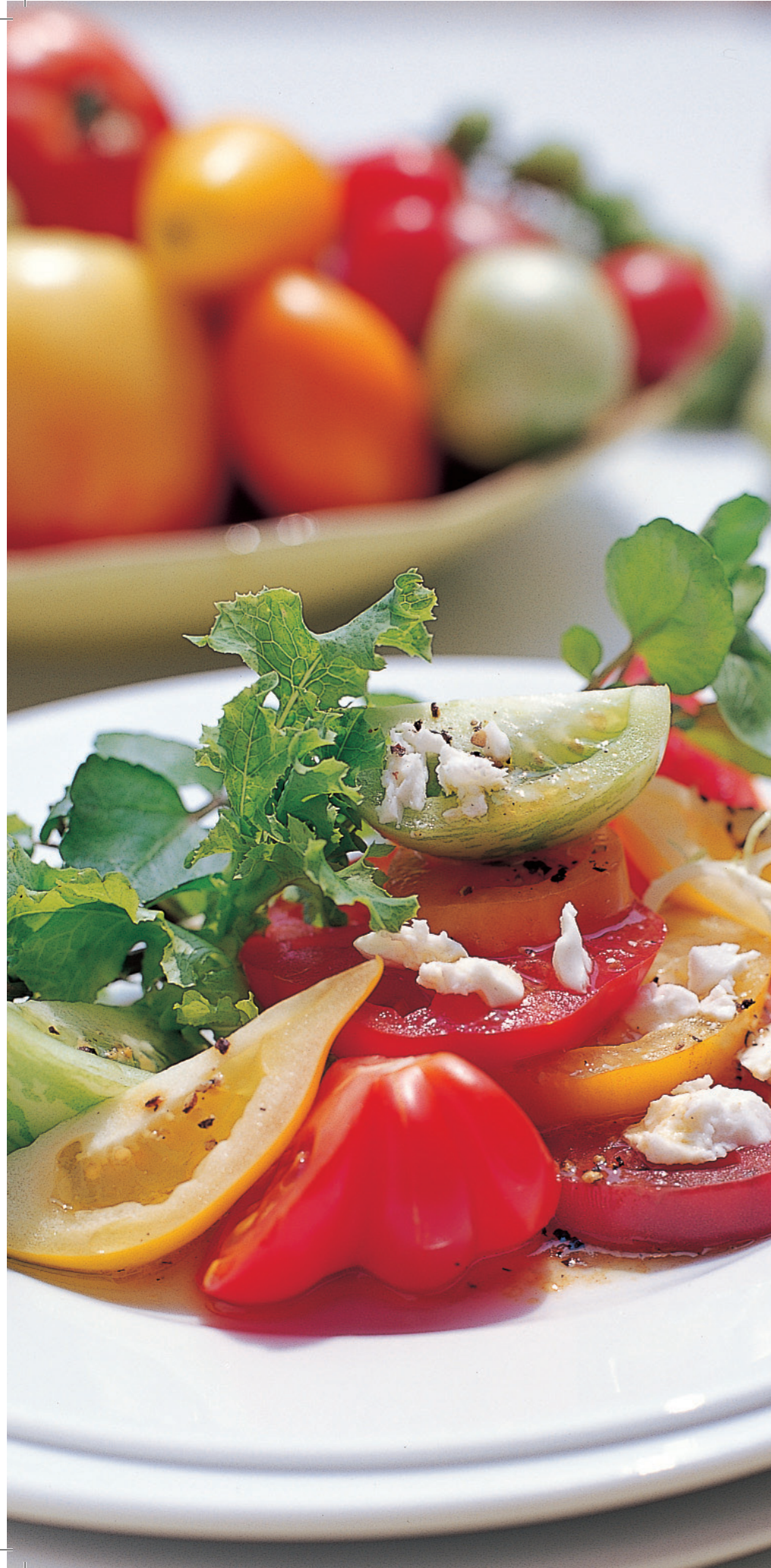
Chef Instructor

\$45

A delightful and traditional Asian-influenced lunch.

- Miso Soup
- Sesame Wonton Triangles with Smoked Salmon and Wasabi
- Five-Spice Pork Stir-Fry with Soba Noodles
- Honey Yogurt Panna Cotta with Orange and Date Compote





WEDNESDAY, JANUARY 11, 11:30AM-1:00PM

An Entire Meal of Delicious Soups

Angel Smith

\$45

Soup from the main course all the way to dessert!

- Roasted Tomato Soup with Red Pepper Cream
- Chinese Chicken and Chili Soup
- Cream of Wild Mushroom Soup with Goat Cheese Crostini
- Sweet Strawberry Soup with Champagne Whipped Cream

THURSDAY, JANUARY 12, 11:30AM-1:00PM

Italian Classics

Rob Ozoonian

\$45

Classic Italian specialties from Rob.

- Panzanella Salad
- Homemade Pasta
- Bolognese Sauce
- Ciabatta Garlic Bread
- Tiramisu

THURSDAY, JANUARY 12, 6:00-7:30PM

Appetizer Night

Meg Oolders

\$55

Great appetizer ideas for entertaining all year long.

- Tropical Fruit Salad
- Warm White Bean and Artichoke Dip
- Lemon Dill Shrimp Salad in Endive Cups
- Chicken and Vegetable Skewers with Peanut Sauce
- Mini Baked Brie
- Bittersweet Chocolate Truffles

FRIDAY, JANUARY 13, 11:30AM-1:00PM

Notes From a Maine Kitchen

Kathy Gunst

COOKBOOK SIGNING

\$55

Award-winning cookbook author Kathy Gunst comes to Stonewall Kitchen to read and cook from her new book, *Notes From a Maine Kitchen*. Copies of this beautiful, seasonally inspired book will be available for Kathy to sign after class.

- Maine Shrimp, Haddock and Jerusalem Artichoke Winter Chowder
- Winter Salad of Balsamic-Glazed Turnips and Baby Greens
- Lamb Burgers with Walnuts and Mint, with Yogurt Sauce and Pitas
- Rich Dark Chocolate Tart with Maine Sea Salt

FRIDAY, JANUARY 13, 6:00-7:30PM

A New England Winter Menu

Heather Milliman

\$50

A heart-warming New England meal.

- Smoked Salmon on Crispy Potato Pancakes with Horseradish Cream and Caviar
- New England Clam Chowder
- Spicy, Smokey Biscuits
- Cranberry-Orange Tart with Almond Cream

SATURDAY, JANUARY 14, 11:30AM-1:00PM

Winter Soups with Cathy Walthers

Cathy Walthers

COOKBOOK SIGNING

\$55

Winter Soups with Cathy Walthers, author of *Greens, Glorious Greens; Raising the Salad Bar* and *Soups + Sides*.

- Italian Wedding Soup with Kale and Mini Meatballs
- French Lentil and Vegetable Soup
- Black Bean and Butternut Chili with Cilantro Pesto
- Chicken Escarole Soup with Orzo Fattoush Salad

SATURDAY, JANUARY 14, 6:00-7:30PM

Dinner to Impress

Chef Instructor

\$50

Great dinner ideas to impress a special crowd.

- Roasted Beets with Horseradish Crème Fraîche
- Lemon and Prosciutto-Stuffed Pork Tenderloin
- Squash Risotto with Sage and Pine Nuts
- Plum Chambord Almond Tart

SUNDAY, JANUARY 15, 11:30AM-1:00PM

A Delicious Meal From the Sea

Matt and Peter Polasek

\$55

Delicious courses from Matt and Peter.

- Pan-Seared Stuffed Fish with Andouille Sausage and Avocado Aioli
- Sautéed Napa Cabbage with Lemon Panko-Crusted Tuna
- Roasted Shallot Creole Butter Sauce with Yukon Potato-Encrusted Salmon, and Grilled Asparagus
- Red Wine-Poached Pears

TUESDAY, JANUARY 17, 11:30AM-1:00PM

Seafood For Lunch

Chef Instructor

\$50

Light and delicious!

- Seared Scallops with Lemon-Spinach Risotto
- Halibut and Mussel Stew with Fennel, Peppers and Saffron
- Ginger Bread Pudding Cake

WEDNESDAY, JANUARY 18, 11:30AM-1:00PM

Mexican Flavors

Angel Smith

\$45

Great flavor combinations from Mexico.

- Chile con Limon Shrimp Soup
- Picadillo-Stuffed Poblano Peppers
- Mexican Rice and Frijoles Charro
- Tres Leches Cake

THURSDAY, JANUARY 19, 11:30AM-1:00PM

Lebanese Classics

Karimah Nabulsi

\$45

Karimah's Lebanese-inspired classics.

- Lentil Soup
- Sautéed Chicory with Garlic and Lemon Juice
- Baked Salmon with Tahini Sauce
- Batata Harrah *Lightly-Fried Potatoes with Fresh Cilantro, Garlic and Lemon Juice*

THURSDAY, JANUARY 19, 6:00-7:30PM

Italian Entertaining

Nicole Galbadis

\$50

Delicious Italian-inspired foods.

- Stuffed Banana Peppers with Raisins, Pine Nuts, Marinara and Parmesan
- Spinach and Roasted Tomato Salad with Warm Pancetta and Shallot Dressing
- Chicken Marsala with Sautéed Broccolini
- Pear and Almond Cake with Mascarpone-Marsala-Orange Cream

FRIDAY, JANUARY 20, 11:30AM-1:00PM

International Flavors

Patrice Gerard

\$45

Culinary specialties from three different countries.

- Morel Gewurztraminer Soup En Croute
- Couscous: *Stewed Lamb and Vegetables with Aromatic Semolina*
- Classic Crème Caramel

FRIDAY, JANUARY 20, 6:00-7:30PM

Swift, Sweet, Smooth

April Powell

\$40

Fueling cravings with all the right foods! Healthy and flavorful dishes from nutritionist, April Powell.

- Vegetarian Puttanesca (Wheat Free)
- Guacamole with Squash Blossoms (Gluten Free)
- Agave-Sweetened Chocolate Gelato (Sugar Free)



SATURDAY, JANUARY 21, 11:30AM-1:00PM

Winter Seafood

Mollie Sanders
\$65

Great seafood choices for January.

- Maine Shrimp and Scallop Stew
- Baked-Stuffed Mussels
- Roasted Halibut and Fennel with Blood Oranges
- Lobster Shepherd's Pie
- Grammie Hoyt's Molasses Cookies

SATURDAY, JANUARY 21, 6:00-7:30PM

Cooking for Chilly Weather

Heather Milliman
\$50

Heather's special South-Western dishes to warm you up!

- Roasted Chiles Stuffed with Goat Cheese
- Thick and Hearty Vegetarian Chili with Chocolate
- Smokey-Roasted Chili and Green Onion Cornbread
- Pumpkin Crème Brûlée

SUNDAY, JANUARY 22, 11:30AM-1:00PM

A Decadent Winter Brunch

Jamie Picon
\$55

A flavorful gourmet winter breakfast.

- Liquid Chocolate Cups
- Duck Sausage Quiche with Fresh Herbs
- German Potato Pancakes
- Apple and Jicama Salad Baked Alaska with Caramel-Hazelnut Mousse



TUESDAY, JANUARY 24, 11:30AM-1:00PM

A Delicious January Lunch

Angel Smith
\$50

More tasty Southern-inspired dishes from Angel.

- Cilantro-Lime Shrimp Tacos
- Drunken Flat-Iron Steak
- Red Pepper Maple Mashers
- Pan Roasted Garlic Broccolini
- Baby Key Lime Cheesecake

WEDNESDAY, JANUARY 25, 11:30AM-1:00PM

Super Bowl Preview

Theresa Hyatt
\$45

Score big with these dishes for your Super Bowl Party!

- Super Nachos Easy and Delicious
- Beef Chili
- Cheddar Buttermilk Biscuits
- Warm Chocolate-Chunk Cookie Hot Fudge Sundaes

THURSDAY, JANUARY 26, 11:30AM-1:00PM

A Taste of Italy

Rob Ozoonian
\$45

More Italian specialties from Rob.

- Warm Harvest Salad
- Lentil-Tomato Soup
- Chicken Marsala
- Creamy Parmesan Risotto
- Fig Crostata

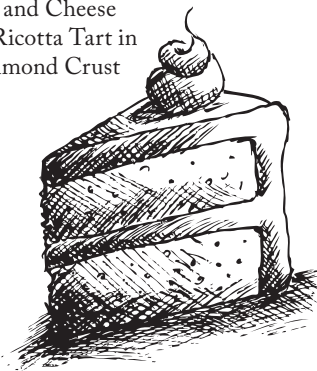
THURSDAY, JANUARY 26, 6:00-7:30PM

Cheese Please!

Heather Milliman
\$55

Cheese for all courses served four different ways.

- Endive, Pear and Bleu Cheese Salad with Candied Walnuts
- Three-Onion Soup Gratinée
- Slow-Roasted Salmon with Arugula, Tomato Jam and Cheese
- Cranberry-Ricotta Tart in a Toasted Almond Crust



FRIDAY, JANUARY 27, 11:30AM-1:00PM

Greek Winter Lunch

Anna Tourkakis
\$50

Authentic, great Greek dishes from Anna Tourkakis.

- Yogurt and Cucumber Dip
- Chick Pea and Feta Salad with Dill, Mint and Walnut Dressing
- Cheese and Spinach Triangles
- Spicy Lamb Meatballs
- Creamy Rice Pudding

FRIDAY, JANUARY 27, 6:00-7:30PM

Flavors of India

Meg Oolders
\$50

Deliciously inspired dishes from India.

- Banana Berry Lassi
- Apple-Chicken Curry with Pecan Rice
- Roasted Garlic and Onion Naan
- Coconut-Pistachio Trifle

SATURDAY, JANUARY 28, 11:30AM-1:00PM

Lebanese Favorites

Karimah Nabulsi
\$45

More of Karimah's specialties.

- Fattoush Salad
- Sambousak filled with Feta
- Baked Kobbie
- Lubie B'zait: *Green Beans Sautéed with Tomatoes, Garlic and Olive Oil*

SATURDAY, JANUARY 28, 6:00-7:30PM

Italian Delights

Chef Instructor
\$50

Italian flavors perfected.

- Baked Penne with Radicchio and Sausage
- Mediterranean Vegetable Rolls
- Three-Meat Lasagne
- Lemon Polenta Cake with Winter Fruit Compote

SUNDAY, JANUARY 29, 10:30-1:00PM

Advanced Cake Decorating

Theresa Hyatt
\$70

👉 A hands-on class!

Learn how to work with fondant, write with chocolate and other decorating techniques, on a cake you will take home with you.



♥ FEBRUARY ♥

WEDNESDAY, FEBRUARY 1, 11:30AM-1:00PM

Pan-Asian Tapas

Heather Milliman

\$55

Delicious appetizers from Heather.

- Chinese Cucumber Salad with Crabmeat
- Japanese Grilled Mushrooms with Ponzu
- Vietnamese Scallion and Zucchini Pancakes with Spicy Dipping Sauce
- Korean Kim Chi
- Thai Banana Fritters

THURSDAY, FEBRUARY 2, 11:30AM-1:00PM

Soup's On!

Heather Milliman

\$45

Great soups to warm up your winter.

- Ginger-Carrot Soup with Curry Crème
- Traditional Bouillabaisse with Garlic Toasts
- Chocolate Soup with Cocoa Puffs

THURSDAY, FEBRUARY 2, 6:00-7:30PM

Winter Flavors

Angel Smith

\$50

Warming tastes for a chilly winter evening.

- Braised Pork Belly
- Creamed Savoy Cabbage
- Glazed Apples au Jus
- Raspberry and Lemon Parfait with Marinated Raspberries and Vanilla Able Biscuit

FRIDAY, FEBRUARY 3, 11:30AM-1:00PM

Vegetarian Specialties

Angel Smith

\$40

Incredible Vegetable-Based Dishes

- Mushroom-Barley Soup
- Vegetarian Shepherd's Pie
- Mixed Apple Crisp

FRIDAY, FEBRUARY 3, 6:00-7:30PM

International Flavors

Patrice Gerard

\$50

More delicacies from Patrice

- Scallops Gratin: *One of Patrice's Favorite recipes from Brasserie Jo*
- Churrasco with Chimichurri, Pigeon Peas and Rice
- Butterscotch Pot de Crème

SATURDAY, FEBRUARY 4, 11:30AM-1:00PM

An Elegant Brunch with Friends

Chef Instructor

\$45

A delicious winter brunch.

- Cinnamon-Scented Breakfast Quinoa
- Salmon, Bacon and Potato Hash
- Poached Eggs with Parmesan Toasts
- Butterscotch Sticky Buns

SATURDAY, FEBRUARY 4, 6:00-7:30PM

Prime Rib Special

Theresa Hyatt

\$60

A special February dinner.

- Mixed Greens with Grape Tomatoes, European Cucumbers, and Raspberry Vinaigrette
- Garlic-Roasted Sweet Potatoes
- Sautéed Baby Carrots with Basil and Kosher Salt
- Roast Prime Rib of Beef
- S'Mores Parfait

SUNDAY, FEBRUARY 5, 11:30AM-1:00PM

Foods of the Colonies

Jamie Picon

\$50

Jamie's specialties!

- Egg N' Grog: *Liquored-Up Eggnog the Way It's Supposed to Be!*
- Poached Eggs with Pork, Beans and Johnny Cakes
- Steak and Ale
- Blueberry Flummery
- Lemon Syllabub with White Wine

WEDNESDAY, FEBRUARY 8, 11:30AM-1:00PM

Chocolate for Your Sweetheart!

Theresa Hyatt

\$45

Learn to prepare chocolate treats perfect for Valentine's Day gifts.

- Truffles
- Flourless Chocolate Cake
- Chocolate Macadamia Caramel Tarts
- The Ultimate Chocolate Brownie

THURSDAY, FEBRUARY 9, 11:30AM-1:00PM

Winter Wonderland

Tim Jordan

\$40

A gourmet winter luncheon.

- Meyer Lemon and Cherry Relish
- Warm Curried Carrot and Parsnip Soup with Apple-Cider Poached Lamb Sirloin
- Watercress Salad with Candied Radishes, Mini Heirloom Tomatoes, and Sautéed Rutabaga
- Hand-Churned Coconut Soy Cream with Fresh Berries

THURSDAY, FEBRUARY 9, 6:00-7:30PM

Lebanese Favorites

Karimah Nabulsi

\$45

Traditional culinary fare.

- Arnabeet Tajin: *Lightly-Fried Cauliflower in Tabini Sauce and Pine Nuts*
- Artichokes Filled with Ground Meat and Pine Nuts, with Tomato Sauce
- Basmati rice
- Shoybiyate: *Baked Phyllo Pastry with Homemade Ice Cream and Lebanese Sugar Syrup*

FRIDAY, FEBRUARY 10, 11:30AM-1:00PM

For Your Valentine

Kim Gallagher

\$45

Learn to make a Valentine's meal for your sweetheart.

- Caesar Salad with Homemade Garlic Croutons
- Chicken Sorrento: *Eggplant, Prosciutto, Mozzarella, Chicken and Marinara*
- *Linguine with Bacon and Onions*
- French Silk Pie

FRIDAY, FEBRUARY 10, 6:00-7:30PM

February Romance

Nicole Galbadis

\$50

A heart warming meal.

- Roasted Squash Soup with Toasted Pistachios
- Beet Salad with Goat Cheese and Champagne Vinaigrette
- Oven-Braised Pork with Pears, Onions, and Balsamic Reduction
- Dark Chocolate-Covered Strawberries with Whipped Cream

SATURDAY, FEBRUARY 11, 11:30AM-1:00PM

Dinner for Your Valentine

Mollie Sanders

\$55

Perfect for you and your Valentine.

- Arugula and Pine Nut Salad with Honey Vinaigrette
- Coffee-Crusted Ribeye Steak
- Ginger and Honey Roasted Sweet Potatoes
- Vanilla-Champagne Cocktail
- Frozen Hot Chocolate

SATURDAY, FEBRUARY 11, 6:00-7:30PM

Down East/Far East Series 2

Chris Toy

\$50

Down East seafood meets the flavors of Asia.

- Hot and Sour Seafood Soup with Ramen Noodles
- Roasted Five Seasons Chicken Wings with Fresh Ginger and Garlic
- Stir-Fried Scallops and Vegetables with Black Beans and Steamed Jasmine Rice
- Mandarin Orange Sorbet with a Hint of Flavored Sweet Vinegar

SUNDAY, FEBRUARY 12, 11:30AM-1:00PM

That's Italian!

Angel Smith

\$50

An extraordinary lunch of Italian flavors.

- Trio of Parma Ham, Gypsy Salami, and Mortadella, with Smoked Buffalo Mozzarella
- Smoked Salmon and Seared Haddock with Harissa Mayonnaise
- Garlic-Truffled New Potatoes
- Whiskey Panna Cotta with Espresso Biscotti

TUESDAY, FEBRUARY 14, 11:30AM-1:00PM

Be Mine for Valentine's

Heather Milliman

\$55

An afternoon of delicious proportions.

- Valentine Salad of Radicchio, Roses, and Radish
- Pan-Seared Salmon with Caviar
- Asparagus with Pomegranate Seeds
- Potatoes Dauphinoise with Mushrooms

TUESDAY, FEBRUARY 14, 6:00-7:30PM

Valentine's Day Dinner

Chef Instructor

\$50

A special Valentine dinner.

- Artichoke Crowns Stuffed with Saffron-Scented Crab Roasted Tomato and Peppers with Herbs and Capers
- Cornish Game Hens with Amaretto Stuffing and Honey Glaze
- Marbleized Chocolate Velvet Tart

WEDNESDAY, FEBRUARY 15, 11:30AM-1:00PM

Party Perfect!

Meg Oolders

\$45

The perfect dishes for hosting a great party!

- Simple Green Salad with Grapes and Gorgonzola
- Pork Medallions with Apple Balsamic Pan Sauce
- Roasted Brussel Sprouts with Caramelized Shallots
- Chocolate Hazelnut Profiteroles

THURSDAY, FEBRUARY 16, 11:30AM-1:00PM

True Italian

Heather Milliman

\$45

Fantastic Italian foods from Heather.

- Cozze alla Posillipo:
Mussels in Spicy Tomato Broth
- Pasta all'Uovo con Funghi e Prosciutto:
Fresh Egg Pasta with Mushrooms and Prosciutto
- Cannoli Rivistati

THURSDAY, FEBRUARY 16, 6:00-7:30PM

A Sophisticated Dinner Party

Chef Instructor

\$50

Learn to make a great meal for your next dinner party.

- Winter Fruit Salad with Lemon Poppy Seed Dressing
- Fennel Gratin with Pecorino and Lemon
- Roasted Breast of Duck with Pomegranate Chile Sauce
- Vanilla-Raspberry Panna Cotta

FRIDAY, FEBRUARY 17, 11:30AM-1:00PM

CIAO!

Kim Gallagher

\$50

Come to Italy with Kim!

- Asparagus-Wrapped in Prosciutto with Garlic butter
- Basic Marinara Sauce 3 Ways:
Shrimp Puttanesca Eggplant Basil and Fresh Mozzarella Italian Sausage and Spinach
- Crostini with Garlic, Herbs and Parmesan
- Chocolate Tiramisu

FRIDAY, FEBRUARY 17, 6:00-7:30PM

European Classics

Patrice Gerard

\$45

More European dishes from Chef Patrice

- French Onion Soup: *The Real Thing*
- Mediterranean Risotto with Butternut Hash
- Classic Crème Brûlée

SATURDAY, FEBRUARY 18, 11:30AM-1:00PM

Healthy and Simple Italian Sausage at Home

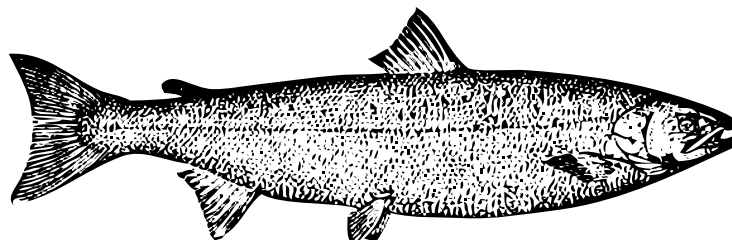
with Patti and Paul from Fortuna Sausage

Patti & Paul Fortuna

\$50

Learn to make Tuscan Italian Rope Sausage and True Italian Sausage with Fennel.

- Tuscan Sausage Soup
- Penne Rustica: *A Rhode Island Pasta Challenge Winner!*
- Italian Salami Bread



SATURDAY, FEBRUARY 18, 6:00-7:30PM

Italian Delights

Heather Milliman

\$50

A delightful twist on Italian influenced flavors.

- Fried Goat Cheese Rounds on Bed of Arugula with Candied Hazelnuts
- Linguine and Fresh Herbs with Pear, Walnuts and Gorgonzola
- Rosemary-Infused Rolls with Lemon-Shallot Compound Butter
- Chocolate-Cherry Biscotti with Chocolate-Hazelnut Gelato

SUNDAY, FEBRUARY 19, 6:00-7:30PM

Day of Soups

Matt and Peter Polasek

\$55

A variety of soups perfect for a winter meal.

- Vegetable Broth with Julienne Vegetables and Chicken Meatballs
- Wild Mushroom Velvet with Fried Leeks
- Chicken, Shrimp and Sausage Gumbo
- Lobster Bisque in Puff Pastry
- George's New England Clam Chowder
- Cold Cantaloupe Soup

WEDNESDAY, FEBRUARY 22, 11:30AM-1:00PM

The Flavors of India

Heather Milliman

\$50

Tasty dishes from India

- Tandoori Shrimp and Mango Salad
- Garlic Naan
- Saag Paneer: *Homemade Cheese with Spinach and Spices*
- Spiced Basmati Rice with Cashews
- Sweet Coconut Dumplings with Cardamom Syrup

THURSDAY, FEBRUARY 23, 11:30AM-1:00PM

For Kids: Pack Your Own Lunch

Chef Instructor

\$40

Just for the youngsters.

- Celery, Carrot and Pepper Sticks with Dipping Sauces
- Homemade Tortilla Wraps with Almond Butter and **STONEWALL KITCHEN** Jam
- Oven-Baked Potato Chips
- Chocolate Brownie Bits





THURSDAY, FEBRUARY 23, 6:00-7:30PM

A White Seafood Night in New England

Tim Jordan
\$50

Great flavors from New England.

- The True New England Clam Chowder with a Twist
- Light Seafood Scampi with Salmon, Clams, Mussels, Scallops and Italian Sausage
- Apricot-Scented Orzo
- New York-Style Pumpkin and Maine Blueberry Cheesecake

FRIDAY, FEBRUARY 24, 11:30AM-1:00PM

Greek Winter Comfort Food

Anna Tourkakis
\$45

Classic Greek dishes with Anna.

- Dolmades: Stuffed Grape Leaves
- Stifado: Greek Beef Stew
- Pan-Roasted Potatoes
- Baklava

FRIDAY, FEBRUARY 24, 6:00-7:30PM

Let's Talk Italian

Nicole Galbadis
\$50

Nicole's favorite foods!

- Mixed Green Salad with Almonds, Honey Vinaigrette and Ricotta Salata
- Pasta in Pink Vodka Sauce
- Chicken Saltimbocca
- Bread Pudding with Amaretto Sauce

SATURDAY, FEBRUARY 25, 11:30AM-1:00PM

International and Delicious

Angel Smith
\$55

Great flavors from Angel.

- Pan-Fried Sweetbreads with Sweet Corn Purée and a Cabernet Jus
- Roasted Lobster Tail with Baby Leeks, Trompette Mushrooms, and Lemon-Vanilla Sauce
- White Chocolate Gateau with Coffee Mascarpone Ice Cream

SATURDAY, FEBRUARY 25, 6:00-7:30PM

Fete des Hors D'Oeuvres: An Hors D'Oeuvres Party

Heather Milliman
\$55

Try these for your next party.

- Bleu Cheese Gougeres
- Deviled Eggs Three Ways
- Endive with Gorgonzola and Pecans
- Endive with Shrimp Mousse
- Savory Mushroom Tart
- Gingersnap Tuiles with Lime Crème



SUNDAY, FEBRUARY 26, 11:30AM-1:00PM

Asian Flavors for Brunch

Angel Smith
\$50

Try a unique taste of the Orient with Chef Angel.

- Bombay 5-Spice Scallops
- Pan-Seared Salmon with Coconut Curry Sauce and Tomatoes
- Saffron Cauliflower and Potatoes
- Honey and Toasted Fennel Seed Crème Brûlée

TUESDAY, FEBRUARY 28, 11:30AM-1:00PM

Italian All The Way

Chef Instructor
\$45

Italian favorites.

- Mixed Greens and Sausage Soup with Cornmeal Dumplings
- Potato Gnocchi with Pork and Wild Mushroom Ragout
- Chocolate Espresso Hazelnut Biscotti with Chocolate Espresso Sorbet

WEDNESDAY, FEBRUARY 29, 11:30AM-1:00PM

Chowder, Chowder, Chowder!

Theresa Hyatt
\$50

Learn how to prepare three delicious chowders.

- New England Clam Chowder
- Manhattan Clam Chowder
- Corn Chowder with Smoked Gouda
- Lemon Curd-Blueberry Tartlets



MARCH

THURSDAY, MARCH 1, 11:30AM-1:00PM

Lovin' From the Oven

Heather Milliman

\$50

- Winter Squash Soup with Porcini Cream
- Mushroom and Cheese Tart with Sherry
- Roasted Figs, Shallots and Chestnuts with Gorgonzola Polenta
- Frangipane Apple Tart with Maple-Cinnamon Cream

THURSDAY, MARCH 1, 6:00-7:30PM

Heating Up Hockey Night

Chef Instructor

\$50

- Italian Hoagie Dip
- Boneless Buffalo Wings and Spicy Bleu Cheese Dip
- Meatball Parmesan Sliders
- Individual Chili Pot Pie
- Chocolate Espresso Brownies with Brandy Whipped Cream

FRIDAY, MARCH 2, 11:30AM-1:00PM

Bold Flavors, Great Tastes!

Kim Gallagher

\$45

- Spinach and Artichoke Salad with Cous Cous Cakes and Feta
- Jamaican-Spiced Pork Loin
- Cuban Black Beans and Rice
- Sopapillas with Dark Chocolate Toffee Semi-Freddo

FRIDAY, MARCH 2, 6:00-7:30PM

Classical Cuisine

Angel Smith

\$55

- Spicy Tuna Tartar Canapes
- Filet Mignon Oscar
- White Truffle Mashers
- Blackberry Crème Brûlée

SATURDAY, MARCH 3, 11:30AM-1:00PM

Fresh, Healthy and Delicious

Heather Milliman

\$55

- Creamy Roasted Tomato Soup with Basil Crema
- Grilled Salmon with Blood Orange Glaze
- Lemon Smashed Potatoes
- Sautéed Greens with Garlic and Shallots
- Almond Meringues with Fresh Citrus Sorbet

SATURDAY, MARCH 3, 6:00-7:30PM

Jon's Birthday Dinner

Chef Instructor

\$55

A hearty winter dinner.

- Stuffed Mushrooms with Pancetta, Sausage and Garlic
- Rack of Lamb Encrusted with Black Olives
- Swiss Chard with Pancetta and Baby Turnips
- Goat Cheese Cheesecake with Spiced Vanilla Wafer Crust and Blueberry Coulis

SUNDAY, MARCH 4, 11:30AM-1:00PM

Winter in Central Asia

Tim Jordan

\$50

Asian influenced tastes in a fresh and tasty menu.

- Baked Pistachio, Pineapple, Strawberry, and Asiago Dip with Grilled Pita chips and Spicy Teriyaki Glaze
- Grilled Swordfish Marinated with Fresh Herbs and Grapefruit Zest
- Chilled Soba Noodle Salad with Hazelnuts and Blackened Coconut
- Glazed Bananas with Crunchy Toffee and Almond-Scented Pudding

WEDNESDAY, MARCH 7, 11:30AM-1:00PM

Mac N' Cheese Times Three

Theresa Hyatt

\$50

The ultimate in comfort food.

- Macaroni and Smoked Gouda Cheese
- Lobster Macaroni and Cheese
- Macaroni and Cheddar/Pepperjack Cheese
- Peppermint Meringue Sticks dipped in Chocolate

THURSDAY, MARCH 8, 11:30AM-1:00PM

Let's Do Lunch Diner-Style

Nicole Galbadis

\$40

Comforting flavors of diner-style foods perfected for lunch.

- Lentil Soup with Homemade Croutons
- Open-Faced Grilled Chicken Sandwich with Swiss, Roasted Peppers, and Avocado Spread
- Apple Crisp a la Mode

THURSDAY, MARCH 8, 6:00-7:30PM

Veggie Lovers

Karimah Nabulsi

\$40

Lebanese vegetarian foods.

- Grape Leaves with Rice and Vegetables
- Mujadarah: *Lentil rice with caramelized onion, red onion, cucumbers, tomatoes, radishes, parsley and mint*
- Kunafah: *Kattyfi pastry filled with sweet cheese and topped with Lebanese sugar syrup*

Did you know ... our Cooking School can be used for corporate, bridal, baby or birthday parties? Let us help you make your occasion special, call 877.899.8363 or visit

STONEWALLKITCHEN.COM for details





FRIDAY, MARCH 9, 11:30AM-1:00PM

A Frugal Approach to Italian Cookery

Tim Jordan

\$45

How to Make Homemade Pasta!

- Apricot and Spinach-Infused Pasta
- Champagne-Poached Halibut Scaloppini with Pancetta, Sun-Dried Tomatoes, Capers and Garlic
- Chocolate Fondue Platter with Fresh and Dried Fruits, Nuts, Pretzels, Marshmallows and Homemade Peanut-Infused Chocolate Ganache

FRIDAY, MARCH 9, 6:00-7:30PM

The Soulful Food of Provence

Heather Milliman

\$55

Easy French Cooking.

- Escargots en Croute
- Potage Pintanier: *Spring soup of artichokes, chard and fava beans*
- Morue a la Benedictine: *Salt Cod Brandade with Potatoes*
- Tomatoes a la Provençal
- Les Fruits avec Sabayon au Muscat: *Fresh fruit with sabayon*

SATURDAY, MARCH 10, 11:30AM-1:00PM

Notes From A Maine Kitchen *with food writer, Kathy Gunst*

Kathy Gunst

COOKBOOK SIGNING

\$55

Award-winning cookbook author Kathy Gunst comes to Stonewall Kitchen to read and cook from her new book, *Notes From a Maine Kitchen*. Copies of this beautiful, seasonally inspired book will be available for Kathy to sign after class.

- Salad with Basil Vinaigrette
- Grilled Salmon with Maple Glaze and Sea Salt
- Parsleyed Potatoes
- Roasted Root Vegetables
- Triple Chocolate and Macadamia Nut Biscotti

SATURDAY, MARCH 10, 6:00-7:30PM

A Romantic Dinner

Chef Instructor

\$55

A dinner you'll want to replicate at home.

- White Winter Salad with Hazelnuts
- New York Strip with Gorgonzola Sauce and Fried Onion Rings
- Lobster Mashed Potatoes
- Mini Peanut Butter Mud Pies

SUNDAY, MARCH 11, 11:30AM-1:00PM

A Medieval Luncheon

Jamie Picon

\$55

Richly flavorful lunch.

- Amigdalopita: *Greek Almond Cake*
- Tartes du Quelquechose: *Ham and Egg Tartlets*
- Roasted Sirloin of Beef with Poudre Forte in Green Sauce
- Menestra of Greens with Grains of Paradise and Long Pepper
- Roedd Groedd Mit Floedd: *Red Cream with Berries*

TUESDAY, MARCH 13, 11:30AM-1:00PM

Unique and Delicious

Angel Smith

\$45

An afternoon of delicacies.

- Leek, Parsnip and Ginger Soup
- Oven-Roasted Squab (*young, farm-raised pigeon*)
- Stuffed with Dates
- Grilled Shallot Polenta
- Caramelized Baby Banana Tart

WEDNESDAY, MARCH 14, 11:30AM-1:00PM

St. Patrick's Day Baking

Theresa Hyatt

\$45

Treats for your Irish celebration! This class will also include a treat box to take home.

- Irish Crème Truffles
- Mint Swirl White Chocolate Cheesecake
- Irish Soda Bread
- Mini Mint-Frosted Double Chocolate Brownies

THURSDAY, MARCH 15, 11:30AM-1:00PM

A Celebration of Spring

Heather Milliman

\$45

Welcome Spring with Heather

- Green Olive Tapenade with Carrot Ribbons
- Artichoke and Lemon Fritto Misto with Lemon Aioli
- Pasta Primavera with Artichokes, Asparagus, Peas and Ricotta Salata
- Lemon Sorbet with Earl Grey Shortbread Cookies

THURSDAY, MARCH 15, 6:00-7:30PM

Italian Classics

Rob Ozoonian

\$45

More great Italian specialties from Rob.

- Panzanella Salad
- Lentil-Tomato Soup
- Bolognese Sauce
- Ciabatta Garlic Bread
- Tiramisu

FRIDAY, MARCH 16, 11:30AM-1:00PM

South-Western Flavors with Chef Angel

Angel Smith

\$55

More of Angel's great flavor combinations!

- Marinated Portobellos with Sage Vinaigrette
- Cast Iron-Baked Jalapeño Cornbread
- Vension Chili
- Crab Cake Benedict with Pineapple Beurre Blanc
- Spiced Apple Cake with Pale Ale Sabayon

FRIDAY, MARCH 16, 6:00-7:30PM

European Classics with Chef Patrice

Patrice Gerard

\$50

Fine dining's finest.

- Cioppino
- Grilled Quail Stuffed with Sausage, Figs and Stilton with Lime-Sautéed Arugula and Sauce Porto
- Jealousie Frangipane: *Almond Pastry Cream-Filled Puff Pastry*

SATURDAY, MARCH 17, 11:30AM-1:00PM

St. Patrick's Day Feast

Chef Instructor

\$50

Join us for your St. Patrick's Day Lunch!

- Beer and Potato Soup with Irish Brown Soda Bread
- Beer-Glazed Pork Chop with Buttermilk Mashed Potatoes
- Killarney Cake: *Chocolate Fudge Cake with Peppermint Whipped Cream*

SATURDAY, MARCH 17, 6:00-7:30PM

PRIVATE PARTY

SUNDAY, MARCH 18, 6:00-7:30PM

Easter Lunch

Matt and Peter Polasek

\$55

Great ideas from Peter and Matt for Easter

- Spinach Salad with Mushrooms, Strawberries, Pecans and a Mustard Vinaigrette
- Goat Cheese Strudel
- Beef Consomme with Celestine Noodles and Root Vegetables
- Gypsy Roast Leg of Lamb with Garlic and Bacon
- Potato au Gratin and Green Beans with Onions and Almonds
- Banana Nut Cake with Vanilla Ice Cream

WEDNESDAY, MARCH 21, 11:30AM-1:00PM

New Orleans Specialties

Heather Milliman

\$50

Heather's take on classic New Orleans traditions.

- Oysters Bienville
- Louisiana Crabcake with Wilted Spinach
- Shrimp Etouffee with Coconut Rice
- Smoky Collard Greens
- King Cake

THURSDAY, MARCH 22, 11:30AM-1:00PM

Mexican Favorites

Chef Instructor

\$45

A delicious lunch in Mexico!

- Guacamole with Roasted Tomatillos and Chili-Lime Tortilla Chips
- Creamy Corn Pudding
- Spicy Chicken Molé
- Almond Flan

THURSDAY, MARCH 22, 6:00-7:30PM

Cuisine of India

Angel Smith

\$50

Enjoy the delicious and exotic flavors of India.

- Vegetable Samosa with Tamarind
- Chicken Saag with Naan Points
- Baltic Lamb with Potatoes and Fenugreek
- Black Rice Pudding with Toasted Almonds

FRIDAY, MARCH 23, 11:30AM-1:00PM

Festival of Global Seafood

Heather Milliman

\$55

Great seafood dishes from around the world.

- Smoky Tea-Cured Salmon with Ginger Butter
- Curry Mussels with Garlic Toasts
- Crispy Sesame Shrimp with Scallion Pancakes
- Scallop Ceviche with Avocado and Lime

FRIDAY, MARCH 23, 6:00-7:30PM

British Classics

Ruth Kramer

\$45

Learn the British Classics with Ruth.

- Layered Meatloaf with Red Wine Reduction
- Buttery Red-Skinned Potato Pie
- Almond Green Beans
- The Famous "Spotted Dick"

SATURDAY, MARCH 24, 11:30AM-1:00PM

A Western-Style Saturday Brunch

Tim Jordan

\$50

South-West infused flavors.

- Whipped Greek Yogurt and Fresh Peach Chutney Parfait
- Homemade Pumpkin and Sage Infused Granola
- Sante Fe Influenced Rainbow Trout Hash
- Homemade Green Chili
- Potato and Chick Pea Pancakes with Curried Grape Marmalade

SATURDAY, MARCH 24, 6:00-7:30PM

Down East/Far East Series 3

Chris Toy

\$50

Down East seafood meets the flavors of Asia.

- Fresh Lobster Wonton Soup
- Maple-Roasted Spare Ribs with Hoisin Sauce
- Sweet and Sour Chicken and Seafood Stir-Fry
- Citrus Sorbet of Orange, Lemon and Lime

SUNDAY, MARCH 25, 11:30AM-1:00PM

Who Wants Brunch?!

Nicole Galbadis

\$45

International Flavors from Nicole

- Huevos Rancheros in a Corn Tortilla Cup
- Corn Bread with Lime Butter
- Honey-Glazed Pork Tenderloin
- Raspberry Almond Tart

TUESDAY, MARCH 27, 11:30AM-1:00PM

Soup to Soup

Meg Oolders

\$45

A sampling of great soups.

- Chilled Gazapacho Shooter
- Curried Butternut Squash Soup
- Italian-Style Wedding Soup
- Strawberry Prosecco Dessert Soup

WEDNESDAY, MARCH 28, 11:30AM-1:00PM

PRIVATE PARTY

THURSDAY, MARCH 29, 11:30AM-1:00PM

Let's go to Italy!

Theresa Hyatt

\$45

Classic Italian Flavors

- Classic Chicken Cacciatore with Egg Noodles
- Homemade Focaccia Bread Sticks
- Classic Tiramisu

THURSDAY, MARCH 29, 6:00-7:30PM

Italian Night

Rob Ozoonian

\$50

Rob's take on a full-flavored Italian dinner.

- Fennel and Orange Salad
- Pan-Seared Boneless Pork Loin Cutlet with Parmesan Stuffing and Chianti Wine Sauce
- Roasted Sweet Potatoes
- Grilled Zucchini
- Lemon Curd with Fresh Berries and Pound Cake

FRIDAY, MARCH 30, 11:30AM-1:00PM

A Greek Spring Lunch

Anna Tourkakis

\$45

Traditional tastes of authentic Greek foods.

- Hummus
- Lamb Kebab
- Rice Pilaf
- Sautéed Spinach with Raisins and Pine Nuts
- Galactobureko: *Creamy Milk Custard in Phyllo Pie Crust with Cinnamon-Orange Syrup*

FRIDAY, MARCH 30, 6:00-7:30PM

Mediterranean Specialties

Patrice Gerard

\$45

Mediterranean flavors adapted for the American Kitchen.

- Orzo Nicoise Salad
- Paella Valenciana: *Classic Spanish Fare of Saffron, Rice, Seafood and Meat Adapted for the American Kitchen*
- Poached Pear Zabaglione

SATURDAY, MARCH 31, 11:30AM-1:00PM

A Lovely Greek Lunch

Chef Instructor

\$45

Cooking with lively Greek flavors.

- Country-Style Greek Salad with Kalamata Olives and Roasted Red Pepper
- Lamb Gyro with Cucumber Tatziki Sauce
- Spicy Potato Salad with Corn and Poblano Chilies
- Blackberry and Ginger Pudding

SATURDAY, MARCH 31, 6:00-7:30PM

The Wines of South America*

Carla Snow

\$50

Malbec is hot and so are wines from all over Argentina and Chile. Carla has just returned from Chile and is excited to share some of these countries wine making secrets. Come and taste!

**This is a wine-tasting only class ... no food will be served.*





APRIL

SUNDAY, APRIL 1, 11:30AM-1:00PM

Palm Sunday Brunch

Heather Milliman

\$45

Heather's menu for a delicious Palm Sunday meal.

- Shaved Asparagus with Parmesan Vinaigrette
- Roasted Salmon with Spring Herb Sauce
- Braised Baby Artichokes with Lemon Oregano Aioli
- Goosey Pecan Rolls with Orange Icing

WEDNESDAY, APRIL 4, 11:30AM-1:00PM

Asian Favorites with Angel

Angel Smith

\$50

Asia-inspired specialties from Angel.

- Chinese Mushroom Soup
- Gingered Chicken with Vegetables
- Steamed White Rice
- Scallion-Sesame Seed-Egg Pancake
- Rice Pudding with Dried Fruits

THURSDAY, APRIL 5, 11:30AM-1:00PM

Easter Baking

Theresa Hyatt

\$40

Perfect treats for your holiday meal! This class also includes a light lunch.

- Italian Ricotta Cheesecake with Marsala Crust
- Coconut Cream-Stuffed Chocolate "Egg" Cakes
- Mini Chocolate Lace Easter Baskets

THURSDAY, APRIL 5, 6:00-7:30PM

Dinner in Italy

Chef Instructor

\$50

A delicious take on traditional Italian foods.

- Crispy Zucchini and Parmesan Fritters
- Spaghetti with Poached Tuna in Tomato and Fennel Sauce
- Brussel Sprouts with Bacon and Walnuts
- Vanilla-Raspberry Bread Pudding

FRIDAY, APRIL 6, 11:30AM-1:00PM

Spring is in the Air

Kim Gallagher

\$45

Join Kim in celebrating spring.

- Caesar Salad with Lemon Pepper Shrimp
- Halibut Provencal with Tomatoes, Zucchini and Fennel
- Spring Vegetable Rice Pilaf
- Lemon Semifreddo with Fresh Berries

FRIDAY, APRIL 6, 6:00-7:30PM

Time for Spring!

Heather Milliman

\$50

A springtime welcome to lighter fare.

- Artichoke and Lemon Fritto Misto with Lemon Aioli
- Crab and Asparagus Cannelloni in Bechamel
- Braised Spinach with Garlic
- Fresh Fruit Parfait with Zabaglione and Amoretti

SATURDAY, APRIL 7, 11:30AM-1:00PM

A Southern Picnic to Share

Chef Instructor

\$45

Great ideas for that first spring picnic.

- Spinach, Orange and Candied Pecan Salad with Orange Vinaigrette
- Southern-Style Cornbread
- Crispy Country-Fried Chicken
- Brussel Sprouts Sautéed with Onion and Bacon
- Pecan Pie and Cinnamon Cream

SATURDAY, APRIL 7, 6:00-7:30PM

Louisiana Favorites

Angel Smith

\$50

Down by the Bayou flavor adventure.

- Cajun Popcorn
- Crawfish and Shrimp Etouffee
- Southern Dirty Rice
- Beignets

SUNDAY, APRIL 8, 11:30AM-1:00PM

A Fabulous Easter Brunch

Chef Instructor

\$45

Come join us for our Easter Brunch!

- Sweet Potato Cinnamon Rolls
- Crispy Phyllo Sausage, Spinach and Mushroom Egg Bake
- Spring Melon Medley
- Coconut Cream Tart with Macadamia Nut Crust

TUESDAY, APRIL 10, 11:30AM-1:00PM

Variations of Pork

Angel Smith

\$50

Come and learn why chefs the world over have fallen in love with pork.

- Braised Pork Ribs
- Prosciutto and Sage-Wrapped Chicken Breast
- Smoked Gouda-Pancetta Mashed Potatoes
- Sautéed Spinach with Bacon
- Maple-Bacon Ice Cream

WEDNESDAY, APRIL 11, 9:00AM-11:00AM

Cake Decorating Basics

Theresa Hyatt

\$65

👉 A hands-on class!

Learn to ice and decorate the professional way! This class includes your own cake decorating kit and a 6" red velvet cake to take home.

THURSDAY, APRIL 12, 11:30AM-1:00PM

Lunch in Italy

Rob Ozoonian

\$45

Great Italian dishes inspired by Spring.

- Warm Harvest Salad
- Lentil-Tomato Soup
- Chicken Marsala
- Creamy Parmesan Risotto
- Fig Crostata

THURSDAY, APRIL 12, 6:00-7:30PM

Early Spring Celebration

Heather Milliman

\$50

A fresh and healthy meal highlighting spring flavors.

- Braised Green Onions with Parmesan on Polenta Crostini
- Handmade Grissini
- Lemon Risotto with Peas, Asparagus and Herbs
- Basil-Encrusted Salmon
- White Chocolate-Lime Mousse Tarts

FRIDAY, APRIL 13, 11:30AM-1:00PM

Lightening Up Lunch

Nicole Galbadis

\$45

Light and lively flavors perfect for spring.

- White Chicken Chili with Red Onion, Yogurt and Cilantro
- Grilled Tequila and Lime Shrimp
- Jasmine Rice
- Mixed Greens with Lemon Vinaigrette
- Yogurt Parfait with Fresh Fruit and Light Granola



FRIDAY, APRIL 13, 6:00-7:30PM

French Laundry Recipes

Patrice Gerard

\$50

Patrice's classics

- Blini with Roasted Sweet Pepper and Eggplant Caviar
- White Corn Agnolotti with Sweet Summer Corn Sauce and Prosciutto
- Lemon Sabayon-Pine Nut Tart with Honeyed Mascarpone

SATURDAY, APRIL 14, 11:30AM-1:00PM

Karimah's Lebanese Lunch

Karimah Nabulsi

\$45

True Lebanese flavors.

- Tabbouleh
- Hummus
- Shawarmah Wrap: *Beef Wrapped with Lebanese Markouk Bread*
- Baklawah: *Phyllo Pastry Filled with Nuts and Smothered with Lebanese Sugar Syrup*

SATURDAY, APRIL 14, 6:00-7:30PM

A True Mexican Dinner

Tim Jordan

\$50

The real flavors of Mexico fill this inspired menu.

- Butternut Squash and Zucchini Vegetarian Chili
- Smoked Chili, Tequila and Roasted Shallot-Marinated Rib Eye Steak
- Sweet and Savory Creamed Potatoes
- Candied Arugula, Black Mission Fig, Bing Cherry and Green Chili Torte

SUNDAY, APRIL 15, 6:00-7:30PM

Burger Mania

Peter and Matt Polasek

\$55

More great foods from the Polaseks!

- Vegetable Burger with Red Pepper Mayo and Sliced Fruit Salmon Burger with Citrus Mayo Accompanied by the House Salad
- Lamb Burger with Tzatziki Sauce and Sweet Potato Fries
- Crab Cake Burger with Tartar Sauce and Coleslaw
- American Burger with 1000 Island Dressing and House Potato Salad

WEDNESDAY, APRIL 18, 11:30AM-1:00PM

Classics with a Twist

Meg Oolders

\$45

Comfort foods you'll want to make again and again.

- Green Goddess Salad
- Mini BBQ Turkey Meatloaves
- Twice-Baked Potatoes Au Gratin
- Snap Peas and Onions in Mushroom Sauce
- Chocolate Raspberry Shortcake

THURSDAY, APRIL 19, 11:30AM-1:00PM

PRIVATE PARTY

THURSDAY, APRIL 19, 6:00-7:30PM

Springtime by the Seashore

Heather Milliman

\$50

Enjoy the sea's bounty.

- Lemon Dill Shrimp with Wilted Greens and Parmesan Crisps
- Delicate White Lasagne of Seafood, Lemon and Herbs
- Home-Crafted Garlic Herb Rolls
- Strawberry Gelato with Ginger Lace Cookies

FRIDAY, APRIL 20, 11:30AM-1:00PM

Playing with Dough

Chef Instructor

\$40

Learn to make a special lunch for you and the kids!

- Turtle Breads Stuffed with Tuna Salad
- Pepperoni Bread
- Homemade Pretzels with Honey Mustard Dip
- Cinnamon Monkey Bread



FRIDAY, APRIL 20, 6:00-7:30PM

British Pub Sing-A-Long with Ruth Kramer

Ruth Kramer

\$50

The robust melodies of authentic pub food.

- Shrimp Cocktail
- Steak and Mushroom Pie “Chips”
and Mushy Peas
- English Trifle

SATURDAY, APRIL 21, 11:30AM-1:00PM

Colorado Favorites

Tim Jordan

\$50

Tim's specialties from Colorado

- Braised Short Ribs with Curried Plantain
Sauce and Shaved Fried Parsnip Chips
- Oven-Roasted Cornish Game Hen
with Fresh Orange-Rum Glaze, Savory
Watermelon and Garlic Ice Cube
- Ginger, Coconut and Smoked
Manchego Risotto
- The Original Fried Ice Cream
with Whiskey and Fresh Raspberry Glaze

SATURDAY, APRIL 21, 6:00-7:30PM

Down East/Far East Series 4

Chris Toy

\$50

Down East seafood meets the flavors of Asia.

- Paper-Wrapped Shrimp, Scallion
and Mushrooms
- Chinese-Steamed Fish in Soy Sauce,
Ginger and Garlic
- Savory Steamed Jasmine Rice
with Sweet Chinese Sausage
- Fresh Vegetable Stir-Fry
- Fruit-Filled Wontons Dusted
with Cinnamon and Powdered Sugar

SUNDAY, APRIL 22, 11:30AM-1:00PM

Fruits de la Mer

Chef Rob Martin with Mollie Sanders

\$60

Classic French dishes from Rob and Mollie.

- Coquille St. Jacques
- Brandade de Morue
- Halibut Provencal
- Provencal Fish Soup with Saffron Rouille
- Pissalieres
- Tartlettes de Framboises au Mascarpone



TUESDAY, APRIL 24, 11:30AM-1:00PM

Italian Inspired

Meg Oolders

\$50

Take a culinary tour of Italy with Meg.

- Antipasto Salad Eggplant Bruschetta
- Chicken Saltimbocca
- Carrot-Orzo Risotto
- Chocolate-Orange Tiramisu

WEDNESDAY, APRIL 25, 11:30AM-1:00PM

Angel's Favorite Mexican Dishes

Angel Smith

\$45

An unusual culinary opportunity.

- Corn Chowder with Red Pepper Cream
- Roasted Fillets of John Dory
(*unusual and mildly delicate fish*)
- Chorizo Couscous with Artichoke and Spicy Tomato Jus
- Peach Cobbler with Vanilla Bean Ice Cream and Cognac Sauce

THURSDAY, APRIL 26, 11:30AM-1:00PM

Taco Time

Heather Milliman

\$50

Flavorful options for tortillas and tacos.

- Savory Mushroom and Queso Fresco on Flour Tortillas
- Grilled Fish with Cabbage and Spicy Mayo on Corn Tortillas
- Plantain Tortillas with Seared Shrimp and Goat Cheese
- Chocolate Taco with Vanilla Ice Cream and Dulce de Leche

THURSDAY, APRIL 26, 6:00-7:30PM

Italian Specialties with Rob

Rob Ozonian

\$50

Have a delicious dinner in Italy with Rob.

- Fennel and Orange Salad
- Pan-Seared Pork Loin Cutlet with Parmesan Stuffing and Chianti Sauce
- Roasted Sweet Potatoes
- Grilled Zucchini
- Lemon Curd with Fresh Raspberries and Pound Cake

FRIDAY, APRIL 27, 11:30AM-1:00PM

It's All Greek To You

Nicole Galbadis

\$50

The best of Greek foods.

- Pseftokeftedes: *Fried Tomato Balls*
- Horiatiki: *Greek Salad*
- Souvlaki: *Chicken Skewers with Roasted Potatoes and Yogurt Cucumber Sauce (Tzatziki)*
- Rizogalo: *Rice Pudding*

FRIDAY, APRIL 27, 6:00-7:30PM

A Mediterranean Spring Lunch

Anna Tourkakis

\$45

Delicious Mediterranean themed lunch.

- Field of Greens with Black Grapes and Farmer's Cheese with Raspberry Vinaigrette
- Skillet Chicken Kebobs
- White Wine Risotto with Asparagus
- Greek-Style Yogurt Cake with Lemon-Scented Syrup

SATURDAY, APRIL 28, 11:30AM-1:00PM

Healthy and Lean Italian Sausages with Patti and Paul

Patti & Paul Fortuna

\$50

Learn to make heart-healthy sausage at home!

- Italian Sausage and Pepper Hero Sandwiches
- Cavatelli, Broccoli and Sausage
- Italian Family Antipasto

SATURDAY, APRIL 28, 6:00-7:30PM

Making "Scents" of Wine*

Carla Snow

\$50

Have you ever wondered what is meant by wine descriptions such as Chardonnay with characteristics of melon and honey? In this unique tasting and learning experience, you will discover how to identify a wide range of aromas and flavors.

**This is a wine-tasting class and as such, no food will be served.*

SUNDAY, APRIL 29, 11:30AM-1:00PM

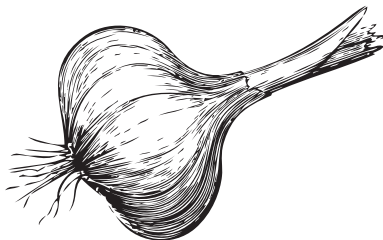
Bacon Explosion

Jamie Picon

\$60

Who doesn't love bacon? The king of cured meats is as versatile as it is tasty.

- Sausage-Stuffed Bacon-Wrapped Chicken Roulade
- Bacon-Wrapped Shrimp and Scallops
- Caesar Salad in a Bacon Nest
- Steak Kew in Oyster Sauce
- Maple-Bacon Ice Cream with Spiced Bananas





STONEWALL KITCHEN CHEFS



Kim Gallagher

Kim has worked in the food industry as a product developer and caterer for years. As the Recipe Developer for Stonewall Kitchen, she creates recipes using Stonewall Kitchen's many delicious products

for the company's website, catalogs and Company Stores. Kim is also responsible for making recipes that look as good as they taste as they are used for all of Stonewall Kitchen's photography. Kim holds a B.S. in Food Science and Nutrition.



Theresa Hyatt

Theresa is an award-winning Certified Executive Pastry Chef and Chef. A resident of Maine for the past 11 years, she has worked throughout New England and New York. Theresa holds a degree in Culinary Arts from

Johnson & Wales University in Providence, RI and has attended pastry classes at the CIA in New York. She has taught Advanced Pastry and Advanced Cooking Specialties at Southern Maine Community College. Besides the culinary field, she is also very passionate about helping abused and homeless animals. She is a member of the New England Old English Sheepdog Rescue, which led her to adopting the handsome 7-year old Lennon.



Heather Milliman

Heather's love affair with food started as a child, helping her parents in the kitchen from the time she was old enough to reach the countertop. She got her first job in a commercial kitchen as a young teenager

on Cape Cod. Then, she went on to work for local caterers in her home town. While attending the University of Vermont, she worked both back and front of house in local restaurants, gaining valuable knowledge about Asian flavors and the hospitality industry. She spent six years in the Bay Area of San Francisco working for Williams-Sonoma, Inc. and exploring the local flavors and ingredients. Adding personal chef and food stylist to her experience since her move back to New England, Heather brings a tangible enthusiasm for fresh, hand crafted foods with unexpected flavor combinations to everything she makes. She particularly loves homemade pastas and breads, as well as Asian and Mexican-influenced flavors.



Angel Smith

Angel Smith was born and raised in San Antonio, Texas. In 1991 at the age of thirteen he began his culinary career at one of the top French restaurants in Texas. After training with some of the best and brightest

chefs from the United States, Asia and Europe, he attended Le Cordon Bleu where he received the prestigious Le Cordon Bleu Grand Diplome. Angel has worked and spent over 18 years in the food service industry and has had the opportunity to travel throughout the country working for restaurants, breweries and corporate hotels such as the Sheraton, Hilton and the Westin. He has also worked for private clubs and golf resorts, taking part in PGA Golf tournaments as a Food and Beverage organizer. In 2010, Angel moved to New Hampshire, bringing his skills and talents to Stonewall Kitchen. He is eager to share what he has learned and his great tastes, which are incorporated into his creative menus.

GUEST CHEFS



Patti & Paul Fortuna

Patti and Paul are third generation sausage makers originally from Rhode Island, now located in Sandgate, Vermont. At "Fortuna's" they use the same recipes as Patti's grandparents

used, who immigrated from Calabria, Italy in the early 1900's. Each recipe has been passed down generation to generation. Patti and Paul pride themselves on true old world Italian sausages and salamis, handcrafted using only the finest ingredients and unique old world drying process. They achieve lean and delicious artisan dry cured sausages that are all natural and nitrate free. Fortuna's sausages have been praised, "America's Best, aged like a 'fine wine'" from the *Los Angeles Times*. Paul and Patti have been making sausages and salamis since 1982 and now offer them worldwide. That said, it is still a small hands-on family business, which maintains a high-quality product using old world craftsmanship.



Nicole Galbadis

Cooking has always been a passion for Nicole. Nicole likes to combine the rich bold flavors of Italian cooking with lighter Mediterranean fare, which she believes creates culinary magic. Finding her way into

the kitchen was a natural creative progression, which was enhanced from her living abroad in Greece. During her family's time in Greece, she learned volumes about Greek culture and food. Nicole began teaching cooking classes while in Greece for the American Embassy community. Now that Nicole and her family are happily back in New England, she looks forward to sharing her knowledge of creating great Mediterranean dishes with you.



Patrice Gerard

A European trained chef with over 25 years of experience, Mr. Gerard holds culinary degrees from the French government as well as the European community. His professional experience

includes among others, executive sous chef at the Colonnade Hotel and Brasserie Jo in Boston. Mr. Gerard's specialty is "Whole World Cuisine," which is a study of authentic flavors from the world's array of cultures. He has appeared on WMUR TV's "Cooks Corner" segment and is currently a private chef.



Kathy Gunst

Award-winning cookbook author Kathy Gunst, co-author of six Stonewall Kitchen cookbooks and resident chef of public radio's award-winning program "Here and Now," just published her newest

book, *Notes From a Maine Kitchen*. Come listen to Kathy's stories about her year spent cooking, gardening, writing and foraging through Maine—from hunting for wild mushrooms, ice fishing for smelts lobstering and canning to cooking with kids and the meaning of holiday meals. Kathy will highlight the best of what Maine has to offer with her newest recipes.



Tim Jordan

Tim's first job during high school was at a small Italian restaurant in Colorado. This experience was the inspiration for his culinary career. He attended Johnson & Wales in Denver and is a

member of the American Culinary Federation (ACF). He has cooked for high-volume kitchens and events at the Botanical Gardens of Denver, the Cherry Hill Country Club and the Park Hyatt Resort & Spa. Tim now lives on the East Coast, has written his own cookbook, owns a personal chef business and is the head chef at "Old Vines Wine Bar" in Kennebunk, Maine. He brings his front-range, Colorado culinary influences into his classes.



Ruth Kramer

Ruth Kramer is a British intuitive healer in addition to being a trained Cordon Bleu Chef. She opened a healing café in Britain and worked in holistic cookery in northern and southern California.

Her two great passions are healing and cooking. Ruth's specialties include pub-style foods and holistic cookery.



Dave Martin

Dave was a final chef-tenant in the first season of Bravo's *Top Chef* competition. After appearing on *Top Chef*, Dave made the leap to New York City and was an Executive/Consulting Chef at "Lola", "Crave

on 42nd" and VYNL Restaurants. Additionally, he built relationships with the University of Illinois (Champaign-Urbana), The Culinary Loft in Soho, The French Culinary Institute, Certified Angus Beef Brand, In Good Taste-Portland, Oregon, Cisco Systems and Perfect Purée. In 2010, he started teaching classes in American Regional Cuisine at The French Culinary Institute. He published his first cookbook, *Flavor Quest, Volume 1* in 2009 and his second, *Flavor Quest, Volume 2* in November, 2010. Currently, Chef Dave travels around the country for various food and wine related events and numerous guest chef and pop-up restaurant appearances.



Rob Martin

Robert received a Bachelors in Culinary Arts from Johnson & Wales University. He honed his skills in Milan, Italy and has worked with great chefs including George Perrier, Dominique

Filoni, Hartmut Handke and Barbara Lynch. As a restaurant partner in Columbus, Ohio, Robert earned "Top Ten Chef" and a *Gourmet Magazine* recognition for "Best Value Wine List." Upon returning to the East Coast he worked at "No. 9 Park" in Boston and the "Portsmouth Brewery". He now works for science researchers in the harshest climate in the world, Antarctica, where he prepares restaurant-quality food to teams of researchers and support staff.



Karimah Nabulsi

Originating from a Lebanese family, Karimah Omar Nabulsi immigrated to the United States in the late seventies and brought with her a love and passion for delicious Middle

Eastern cooking. Upon her family's arrival in the United States, Karimah's parents opened an authentic Arabian restaurant in Omaha, Nebraska. Karimah helped run the restaurant alongside her parents. After mastering her mother's recipes, Karimah decided to bring her expertise of Middle Eastern food to the Seacoast. Now, as a mother of five children, Karimah couples her devotion to her family and community through her gourmet, Arabian cooking. In October of 2010, Karimah started her own catering business, "Karimah's Kitchen," featuring a full, authentic Lebanese catering service. By concocting her rare and unique spices with the natural produce of New Hampshire, Karimah hopes to present an amazing Middle Eastern cooking experience for all.



Rob Ozoonian

Robert graduated from Johnson & Wales University in 1984 with a degree in Culinary Arts. He has since worked for Caesar's Hotel in Lake Tahoe, several corporate hotels, including Marriott, Hilton and

Sheraton as well as the Odyssey Cruises of Boston. Robert has worked in the industry for 25 years. His latest endeavor is Executive Chef at "Joseph's Trattoria and Bakery" in Bradford, Massachusetts.







Meg Oolders

Meg Oolders is a lifetime resident of the NH seacoast and has been working as a Personal Chef for over five years. She is a graduate of the University of New Hampshire with a degree in theatre. Along

with her love of performing, Meg has always enjoyed the simple art of making people happy with food. A self-made culinary artist, her passion for creating and entertaining in the kitchen is what eventually led her to pursue a career as a Personal Chef. She is a member of the United States Personal Chef Association and a graduate of the Culinary Business Academy in Atlanta, GA. She also completed the Professional Pastry Arts Training Program at the Chez Boucher Cooking School in Hampton, NH. Meg currently works in the "Holloway Commons Bakeshop" at UNH and enjoys sharing her passion for cooking through the classes that she teaches.



Matt Polasek

Matthew Polasek, of Danville, N.H., is 18 years old and was born "into" the restaurant business. Both his parents, Lisa and Peter Polasek, have been in the business since Matthew was born. Matthew has

been watching his father cook since he was old enough to stand up next to the stove. At a very early age he expressed his love for cooking and his love of eating great food. Never a macaroni and cheese kid, he wanted to try mussels, sushi and adult foods. His love for food steered him to the field in high school where he excelled in the Salem, New Hampshire H.S. cooking program. Matthew is currently attending Northern Essex Community College and working nights at his parent's restaurant as his father's right hand sous chef. Next year he is hoping to attend the CIA of New York at Hyde Park to continue his dream in the culinary world and become the next great American Chef!



April Powell

April is the Founder, Food & Nutrition Educator for "InviteAbitE", a nutritional consultancy based out of Portland, Maine. She grew up in Seattle where she learned, at an early age, the

importance of simple, yet delicious foods from her parents. After working in her teens as a cook, she moved on to work at Yellowstone National Park as a cook for the park employees. It was there that she learned how to hone her creative cooking skills. She later attended The Institute for Culinary Studies at Sullivan University in Louisville, KY and studied nutritional counseling with The Institute for Integrative Nutrition. She now has over 20 years of cooking, facilitating, managing and teaching experience to share with others. Her cooking philosophies are based on her desire to empower others to improve their lives with simple fresh foods, a little imagination and a pinch of adventure.



Jamie Picon

Jamie has been working at the high end of the corporate food business and industry for nearly fifteen years. He won his first award on his 17th birthday in the "Great Young Chef's Contest" held by Chef George

Hirsch and the Waldbaum's supermarket chain in Long Island, New York. A graduate of Johnson & Wales University with a BS in Food Service Management, Jamie's exposure to various cultures has forged his diversified knowledge and global experience of food. He looks forward to presenting and teaching through his traditional menus, which represent his deep cultural roots.



Peter Polasek

Born in the Czech Republic, Peter attended the Culinary Institute in Prague where he graduated with High Honors for Hotel and Restaurant Management. In 1980, Peter immigrated to

the United States at the age of 21 and was employed as Sous Chef at the Hyatt Regency in San Francisco, California where he met his wife and co-owner, Lisa. Together, they opened their first restaurant in San Raphael, California, specializing in continental cuisine. Peter and Lisa opened "George's Restaurant" in Haverhill, MA in 2004, where they continue to raise the standards for gourmet cuisine and fine dining.



Mollie Sanders

Originally from Portsmouth, NH, Mollie grew up in the family business, "Sanders Lobster Company and Fish Market." Mollie now works for Maine Shellfish, a division of Ipswich

Shellfish Company as a buyer and marketing specialist. She works with some of the best restaurants and chefs in Maine and Coastal New Hampshire. Mollie's love of cooking was inspired by her grandmother and the days she spent cooking and working at the family-run fish market. She also loves to cook with Maine's treasured lobster for her more contemporary dishes. She looks forward to sharing her love and knowledge of cooking with seafood.



Would you like to be a guest chef for our cooking school? Do you love to cook and enjoy sharing your passion with others? If you have prior professional culinary experience, as well as previous teaching experience, we would love to hear from you! Additional skills in developing menus and recipes are also preferred. Please inquire with our Cooking School staff at 207.351.2713.



Carla Snow

Carla has been in the wine and hospitality industry for over 20 years. As the founder of “A Grape Affair”, Carla is a wine educator, wine writer, author of *Wine & Dine with New Hampshire*, frequent and

sought after radio guest and television host of “Wine & Dine with Carla Snow”. Carla has achieved Certified Specialist of Wine and received an Advance Certification with merit from Wine & Spirit Education Trust where she is now studying for a Master of Wine diploma. Carla is motivated by a passion for wine and making the world of wine a less intimidating place through classes, events and tours throughout the United States and internationally.



Anna Tourkakis

Anna is a Nutrition Counselor and a teacher at North Shore Community College in Danvers, MA. She gives cooking demonstrations and healthy eating related presentations. Her passion for good health

and great food is highlighted in her recipes. Anna is a Registered Diet Technician and a member of the American Dietetic Association as well as the Massachusetts Dietetic Association. She enjoys combining quality foods into demonstrations for healthful living.



Chris Toy

Chris has been teaching Asian cooking in southern and midcoast Maine for 30 years. A retired teacher and principal, he learned to cook in his parent’s kitchen. Chris’s classes integrate his love of

teaching and great food, creating an engaging mix of techniques, aromas and tastes, which generally highlight the fusion of Far East foods with local North East offerings.



Cathy Walthers

Catherine Walthers is the author of three cookbooks, including *Greens, Glorious Greens!* with co-author Johanna Albi; *Raising the Salad Bar: Inventive Salads with Beans, Whole Grains, Pasta, Chicken and More*;

and the newly released *Soups + Sides*. She has worked the past 15 years as a private chef and cooking instructor in the Boston area and on Martha’s Vineyard, where she lives with her husband and son. She is the food editor of the *Martha’s Vineyard Magazine* and very active in the local foods movement, as current president of Slow Foods Martha’s Vineyard.



JANUARY

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
1	2	3 11:30am-1:00pm Cold Comfort	4 11:30am-1:00pm A Winter Warmer	5 11:30am-1:00pm Gluten Free Baking 6:00-7:30pm Help with Your New Year's Resolution!	6 11:30am-1:00pm Gotta Love Those Comfort Foods! 6:00-7:30pm French Classics by Chef Patrice	7 11:30am-1:00pm Unique and Delicious Dishes 6:00-7:30pm Down East/Far East Series
8 11:30am-1:00pm Mid-Winter Brunch	9	10 11:30am-1:00pm Asian Inspired	11 11:30am-1:00pm An Entire Meal of Delicious Soups	12 11:30am-1:00pm Italian Classics 6:00-7:30pm Appetizer Night	13 11:30am-1:00pm <i>Notes from A Maine Kitchen</i> 6:00-7:30pm A New England Winter Menu	14 11:30am-1:00pm Winter Soups with Cathy Walthers 6:00-7:30pm Dinner to Impress
15 11:30am-1:00pm A Delicious Meal from the Sea	16	17 11:30am-1:00pm Seafood for Lunch	18 11:30am-1:00pm Mexican Flavors	19 11:30am-1:00pm Lebanese Classics 6:00-7:30pm Italian Entertaining	20 11:30am-1:00pm International Flavors 6:00-7:30pm Swift, Sweet, Smooth: Fueling Craving with All the Right Foods	21 11:30am-1:00pm Winter Seafood 6:00-7:30pm Cooking for Chilly Weather
22 11:30am-1:00pm A Decadent Winter Brunch	23	24 11:30am-1:00pm A Delicious January Lunch	25 11:30am-1:00pm Super Bowl Preview	26 11:30am-1:00pm A Taste of Italy 6:00-7:30pm Cheese Please	27 11:30am-1:00pm Greek Winter Lunch 6:00-7:30pm Flavors of India	28 11:30am-1:00pm Lebanese Favorites 6:00-7:30pm Italian Delights
29 10:30am-1:00pm Advanced Cake Decorating 👉	30	31				



FEBRUARY

SUNDAY

MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

SATURDAY

			1 11:30am-1:00pm Pan-Asian Tapas	2 11:30am-1:00pm Soup's On! 6:00-7:30pm Winter Flavors	3 11:30am-1:00pm Vegetarian Specialties 6:00-7:30pm International Flavors	4 11:30am-1:00pm An Elegant Brunch with Friends 6:00-7:30pm Prime Rib Special
5 11:30am-1:00pm Food of the Colonies	6	7	8 11:30am-1:00pm Chocolate for Your Sweetheart!	9 11:30am-1:00pm Winter Wonderland 6:00-7:30pm Lebanese Favorites	10 11:30am-1:00pm For Your Valentine 6:00-7:30pm February Romance	11 11:30am-1:00pm Dinner for Your Valentine 6:00-7:30pm Down East/Far East Series 2
12 11:30am-1:00pm That's Italian	13	14 11:30am-1:00pm Be Mine for Valentine's 6:00-7:30pm Valentine's Day Dinner	15 11:30am-1:00pm Party Perfect	16 11:30am-1:00pm True Italian 6:00-7:30pm A Sophisticated Dinner Party	17 11:30am-1:00pm CIAO! 6:00-7:30pm European Classics	18 11:30am-1:00pm Healthy and Simple Italian Sausage 6:00-7:30pm Italian Delights
19 6:00-7:30pm Day of Soups	20	21	22 11:30am-1:00pm The Flavors of India	23 11:30am-1:00pm For Kids: Pack Your Own Lunch 6:00-7:30pm A White Seafood Night in New England	24 11:30am-1:00pm Greek Winter Comfort Food 6:00-7:30pm Let's Talk Italian	25 11:30am-1:00pm International and Delicious 6:00-7:30pm Fete des Hors D'Oeuvres
26 11:30am-1:00pm Asian Flavors for Brunch	27	28 11:30am-1:00pm Italian All The Way	29 11:30am-1:00pm Chowder, Chowder, Chowder			

MARCH

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
				1 11:30am-1:00pm Lovin' From the Oven 6:00-7:30pm Heating Up Hockey Night	2 11:30am-1:00pm Bold Flavors, Great Tastes! 6:00-7:30pm Classical Cuisine	3 11:30am-1:00pm Fresh, Healthy and Delicious 6:00-7:30pm Jon's Birthday Dinner
4 11:30am-1:00pm Winter in Central Asia	5	6	7 11:30am-1:00pm Mac N' Cheese Times Three	8 11:30am-1:00pm Let's Do Lunch Diner-Style 6:00-7:30pm Veggie Lovers	9 11:30am-1:00pm A Frugal Approach to Italian Cookery 6:00-7:30pm The Soulful Food of Provence	10 11:30am-1:00pm <i>Notes from A Maine Kitchen</i> 6:00-7:30pm A Romantic Dinner
11 11:30am-1:00pm A Medieval Luncheon	12	13 11:30am-1:00pm Unique and Delicious	14 11:30am-1:00pm St. Patrick's Day Baking	15 11:30am-1:00pm A Celebration of Spring 6:00-7:30pm Italian Classics	16 11:30am-1:00pm South-Western Flavors with Chef Angel 6:00-7:30pm European Classics with Chef Patrice	17 11:30am-1:00pm St. Patrick's Day Feast 6:00-7:30pm PRIVATE PARTY
18 11:30am-1:00pm Easter Lunch	19	20	21 11:30am-1:00pm New Orleans Specialties	22 11:30am-1:00pm Mexican Favorites 6:00-7:30pm Cuisine of India	23 11:30am-1:00pm Festival of Global Seafood 6:00-7:30pm British Classics	24 11:30am-1:00pm A Western-Style Saturday Brunch 6:00-7:30pm Down East/Far East Series 3
25 11:30am-1:00pm Who Wants Brunch?!	26	27 11:30am-1:00pm Soup to Soup	28 11:30am-1:00pm PRIVATE PARTY	29 11:30am-1:00pm Let's go to Italy! 6:00-7:30pm Italian Night	30 11:30am-1:00pm A Greek Spring Lunch 6:00-7:30pm Mediterranean Specialties	31 11:30am-1:00pm A Lovely Greek Lunch 6:00-7:30pm The Wines of South America



APRIL

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
1 11:30am-1:00pm Palm Sunday Brunch	2	3	4 11:30am-1:00pm Asian Favorites with Angel	5 11:30am-1:00pm Easter Baking 6:00-7:30pm Dinner in Italy	6 11:30am-1:00pm Spring is in the Air 6:00-7:30pm Time for Spring!	7 11:30am-1:00pm A Southern Picnic to Share 6:00-7:30pm Louisiana Favorites
8 11:30am-1:00pm A Fabulous Easter Brunch	9	10 11:30am-1:00pm Variations of Pork	11 9:00-11:00am Cake Decorating Basics 👉	12 11:30am-1:00pm Lunch in Italy 6:00-7:30pm Early Spring Celebration	13 11:30am-1:00pm Lightening Up Lunch 6:00-7:30pm <i>French Laundry</i> Recipes	14 11:30am-1:00pm Karimah's Lebanese Lunch 6:00-7:30pm A True Mexican Dinner
15 6:00-7:30pm Burger Mania	16	17	18 11:30am-1:00pm Classics with a Twist	19 11:30am-1:00pm PRIVATE PARTY 6:00-7:30pm Springtime by the Seashore	20 11:30am-1:00pm Playing with Dough 6:00-7:30pm British Pub Sing-A-Long	21 11:30am-1:00pm Colorado Favorites 6:00-7:30pm Down East/Far East Series 4
22 11:30am-1:00pm Fruits de la Mer	23	24 11:30am-1:00pm Italian Inspired	25 11:30am-1:00pm Angel's Favorite Mexican Dishes	26 11:30am-1:00pm Taco Time 6:00-7:30pm Italian Specialties with Rob	27 11:30am-1:00pm It's All Greek to You 6:00-7:30pm A Mediterranean Spring Lunch	28 11:30am-1:00pm Healthy and Lean Italian Sausages 6:00-7:30pm Making "Scents" of Wine
29 11:30am-1:00pm Bacon Explosion	30					





— FOR RESERVATIONS —

Call 877.899.8363 or visit stonewallkitchen.com/cookingschool