

JANUARY 2012

Monday, January 9, 2012
Chef Molly Fowler
Private Evening Class

Thursday, January 19, 2012
6:30 PM- 8:30 PM \$45.00 Chef Molly Fowler
"Fireside Dining – Casual Comfort Food"
Italian-Style Ratatouille Bruschetta
Warm Bacon, Goat Cheese, and Spinach Salad
Slow-cooked Short Ribs w/ Mushroom Sauce & Creamy Polenta
Pear and Apple Upside-Down Cake with Caramel Sauce

Friday, January 20, 2012
11:30 AM-1PM \$20.00 Chef Molly Fowler
"Now that I Have It, What Do I Do with It?"
How to get the most from your new appliances
Join us for lunch and for "how-to" instructions for maximizing your new food processor, Vita-mix, other small appliances and the latest "it" gadgets. Come with your questions – we will provide the answers, and help you feel comfortable with your new kitchen toys.
Menu-Salad through Dessert using a variety of small kitchen appliances.

Tuesday, January 24, 2012
6:30 PM- 8:30 PM \$50.00 Chef Dorothy Huang
Chinese New Year Celebration
Steamed Shrimp Dumplings
Filet Mignon with Special Black Pepper Sauce
Good Fortune Fish
Sesame Chicken
Chinese New Year Sweet Treats

Wednesday, January 25, 2012
12-1 PM \$20.00 Chef Dorothy Huang
Lunch & Learn
Orange beef
Stir-fried snow peas and water chestnuts
Chinese barbecued pork fried rice

*Jr's Mix Sold Here,
Spicy and Original*

FEBRUARY 2012

Wednesday, February 1, 2012
6:30- 8:30 PM \$50 Chef Karey E Johnson
of GLOW Restaurant of Rockport, Texas

MENU- Salt + Pepper Crispy Quail
(Fried quail legs with lime dipping sauce)
Mesquite Smoked Kingfish
(Rillettes alongside chopped red onion, boiled quail egg & grilled country bread.)
Golden Tilefish + Pearls
(Caught near the continental slope in the TX Gulf. Has a similar in taste to lobster. Simply pan-seared w/ pearly couscous.)
Chocolate Slice (Dark Chocolate Pequin Terrine, bourbon crème anglaise, mustang grape coulis & candied pecans.)

Saturday, February 4, 2012
10:30 AM-1 PM \$30.00 Instructor Paula Nersesian
Valentine Cooking & Craft for Kids (Ages 5 & Up)
Chocolate Shortbread Valentine Cookie
Handcrafted Valentines and More....
Kids will have a great time with Ms. Paula learning cooking and crafts to take home. (Lunch provided.)

Tuesday, February 7, 2012
Chef Chuck Harris
Private Class Opportunity. Call for Booking & Details.

Wednesday, February 8, 2012
Private Evening Class with Chef Chuck Harris

Saturday, February 11, 2012
10:30 AM-1 PM \$35.00 Chef Darian HeWitt
"Executive Chef at Memorial Hermann Hospital North West"
Decadent Cupcakes(Ages 14 & Up)
Join us for a hands on class, learning how to make cupcake treats for your special valentines
Red Velvet Cupcakes
Black Forest Cupcakes
Peanut Butter Chocolate Twist Cupcakes
Love Bug Cupcakes
Rose Bouquet Cupcakes

Customized Gift Baskets

FREE Gift Wrapping

Sunday, February 12, 2012
5:30-7:30 PM \$65.00 Chef Vance Ely
Sweetheart Dinner/Bring Your Valentine

Vance brings you this fun menu to share with your special Valentine.

Hors d'Ouevres: Pan Roasted Nuts , Assorted Olives
La Petit Plat: Chilled Asparagus
Entrée: Terrine w/ Cornichon & Toasted Baguettes
Soupe: Tomato Bisque with Basil
Poisson: Endive Stuffed w/ Crab & Lemon Aioli
Intermezzo (*The Three Musketeers*)
Citrus Sorbet with Champagne
Green Apple Sorbet with Calvados
Cranberry Sorbet with Cointreau
Plat Principal: Roasted Cornish Hens w/ sweet onion confit
Butter Roasted Fingerling Potatoes
Haricot Vert
Broiled Tomatoes
Salade et Fromage: Chiffonade of Mesclun and Herbs w/Vinaigrette
Assortment of French Cheeses

GOURMET FOODS &
COOKING UTENSILS

Friday, February 17, 2012
6:30-8:30 PM \$60.00 Johnny Carino
LOVE, Mediterranean Style
Johanny Carino, Star of PBS "Break Me Off a Piece of That", Owner, Chef Johnny Carino Innovations
Celebrate food and life with the delightful Chef Johanny as he demonstrates the techniques needed to deliver these delectable dishes:
Baked Oysters with Caramelized Leeks & Pancetta
Winter Greens Wrapped in Prosciutto w/ Goat Cheese Souffle
Mediterranean Olives & roasted Garlic Vinaigrette
Roasted Filet of Beef Tenderloin w/ Mushroom Confit
Roasted Italian Eggplant & Sauteed Persian Potatoes w/Three Peppercorn & Port wine Demi-glace
& Johnny's Original Tiramisu w/ Espresso Creme

Monday, February 20, 2012
12-1 PM \$20.00 Chef Molly Fowler
"New Orleans-Style Brunch"
Lump Crab Salad with Herb Vinaigrette
Eggs Sardou (with creamed spinach & Hollandaise Sauce)
Praline Pie

Tuesday, February 21, 2012
6:30 PM- 8:30 PM \$50.00 Chef Molly Fowler

"Fat Tuesday"

Chili Fried Gulf Oysters or Smoked Salmon Cheesecake with Dill Sauce* *in case we have issues with oyster availability*
Spinach Salad with Bacon Dressing
Shrimp-Stuffed Chicken Breast w/ Sun-dried Tomato & Basil
Beurre Blanc
Popcorn Rice
Bread Pudding with Whiskey Sauce

MARCH 2012

Tuesday, March 6, 2012
6:30-8:30 PM \$40.00 Chef Danika Boyle
Moroccan Menu
Mixed Meat Tagine with Lamb
Chicken and Sausage & Couscous with Vegetables
Onion Confit
Variety of Hummus Spreads & Flat breads

Spring is the perfect time to add herbs to your garden - the "usuals" and maybe a few not-so-familiar ones! The Dining Diva and The Arbor Gate (Tomball, TX) are partnering to offer seminars on herbs, great recipes, AND the opportunity to purchase the herbs to plant now!

Tuesday, March 13, 2012
6:30 PM- 8:30 PM \$50.00 Chef Molly Fowler
"What a Difference a Herb Makes"
Assorted Herbed Snacks (popcorn, nuts, chips, etc)
Salad with Creative Vinaigrette & Herbed Croutons
Sautéed Chicken with 3 Flavor Profiles (we will use 3 different herb combinations to show the vast difference herbs make to a dish!)
Tender-Crisp Asparagus with Herbed Butter
Herb-Infused Ice Cream

Wednesday, March 14, 2012
11:30 AM-1 PM \$25.00 Chef Molly Fowler
"Using Herbs Day-to-Day"
Soup Chinois Leeks & Asparagus with Dill Sauce
Vegetable and Herb Quiche
Lemon-Rosemary Shortbread Cookies

Thursday, March 15, 2012
10:30 AM-1PM \$30.00 Instr. Susan Coppedge
Children's Easter Class (Ages 8 & Up)
Croquebouche- the classic French holiday dessert made by stacking cream puffs in a conical shape and cementing them together with toffee. The students will make choux pastry, shape cream puff "Easter Eggs," and make into Easter Egg Tree.



Thursday, March 15, 2012
6:30 PM- 8:30 PM \$45.00 Instructor Susan Coppedge

Classic Beef Wellington, Comforting Sides & Decadent Dessert

Cheese Terrine with Crackers

Beef Wellington with Green Peppercorn Sauce
Roasted Root Vegetables

White Chocolate Raspberry Mousse in a White Chocolate Bowl

👉 Saturday, March 24, 2012 👉

10:30 AM-1PM \$35.00 Chef Darian HeWitt

👉 *Around the World – Easter Breads (Ages 14 & Up)*
Jewish Easter Bread (Challah)

Czech Easter Bread (*velikonoční bochánek*)

Greek Easter Bread (*Koulourakia*)

Polish Easter Bread (Babka)

📅 Wednesday, March 28, 2012

6:30 PM- 8:30 PM \$45.00 Chef Dorothy Huang

Dim Sum Workshop, Hands-on

In this workshop class, Dorothy guides you step-by-step in the art of Dim Sum making. Once you've gone through each recipe, you get to enjoy the tasty results.

Shu Mai Dumplings Crispy Spring Rolls
Sticky Rice, Chinese Sausage, and Mushrooms Wrapped in Lotus Leaves Sesame Seed Balls

📅 Thursday, March 29, 2012 👉

11:30 AM-1 PM \$25.00 Chef Dorothy Huang

Chinese Fire Pot - Hands-on

Join us for a very unique learning and dining experience -you'll cook your entire lunch in a fire pot on the table.

There will be an assortment of thinly sliced meat, vegetables and noodles. Place each ingredient into the bubbling chicken stock, cook quickly and serve with various dipping sauces. It's fun & yummy!

APRIL 2012

Tuesday, April 10, 2012

6:30-8:30 PM \$50.00 Chef Chuck Harris

Cowboy Up-Chuckwagon Style Cookin'

Cowboy Stew

Texas Honey Glazed Pork w/ Potatoes

Biscuits & Cowboy Butter Camp Oven Cobbler

Wednesday, April 11, 2012

Chef Chuck Harris

Private Class Opportunity. Call for Booking & Details.

Wednesday, April 18, 2012

6:30-8:30 PM Chef Danika Boyle

Fresh from the Garden Menu

Details to Follow

There's something fishy going on here! ➡

The Dining Diva and Mark Musatto (co-owner of Airline Seafood Company, Houston) will present fresh and fabulous fish and seafood! These will be educational, delicious, and fun seminars and cooking lessons to teach

you the ins and outs of fish and seafood. AND...Mark will bring fish for you to purchase! We can't tell you what we'll be cooking - it's whatever is fresh and best at the moment. But I promise you will sample several varieties, and will learn a lot about selecting, preparing, and serving great fish at home!!

📅 Tuesday, April 24, 2012

6:30-8:30 PM \$50.00 Chef Molly Fowler

Menu-You are sure to enjoy the Fresh Fish of the Day a few varieties prepared various ways. You are sure to enjoy with sides and dessert to compliment the menu.

📅 Wednesday, April 25, 2012

11:30 AM-1 PM \$25.00 Chef Molly Fowler

Menu-Fish of the Day and appropriate accompaniments from appetizer to desserts.

👉 Saturday, April 28, 2012

10:30 AM-1 PM \$35.00 Chef Darian HeWitt

All about sauces... from salad to dessert (Ages 14 & Up)

Dinner Salad with Balsamic-Honey Mustard Dressing

Asparagus with Easy Hollandaise Sauce

Steaks with Cognac and Mustard Sauce

Chocolate Crepes with Raspberries and Vanilla Sauce

MAY 2012

👉 Saturday, May 5, 2012

10:30 AM-1 PM \$30.00 Instructor Paula Nersesian

Children's Cinco de Mayo Party Foods (Ages 5 & Up)

Taco's & Trimmings Frozen Granita

Brown Bag Scrapbooking

📅 Tuesday, May 15, 2012

6:30-8:30 PM \$45.00 Chef Molly Fowler

"Summertime Supper"--- Canlis Salad

Grilled Marinated Sea Bass with Herbed Butter

Sauteed Cherry Tomatoes w/ Shallots, Garlic, & Basil

Snow Peas with Almonds

Lemon Chess Pie

📅 Wednesday, May 16, 2012

12-1 PM \$20.00 Chef Molly Fowler

"Lazy Day Brunch" ---Summer Spritzer

Phyllo Bundles (filled with ham, eggs, and more!)

Marinated Green Bean Salad

Peach Cream Cake with Amaretto Sauce

Thursday, May 17, 2012

6:30-8:30 PM Chef Chuck Harris

Friday, May 18, 2012

12-1 PM Chef Chuck Harris

JUNE 2012

Monday, June 4, 2012

6:30-8:30 PM \$50.00 Chef Vance Ely

Chilling and Grilling-

Flank Steak Salad with Grilled Halloumi Cheese (Greek)

Grilled & Stuffed Portabella (Italian)

Prosciutto Wrapped Shrimp (Spain)

Tandoori Chicken, Grilled Onions, in Pitas (India)

Grilled Brandy Apple Pie with Ice Cream (French)

👉 Saturday, June 9, 2012

10:30 AM-1 PM \$35.00 Chef Darian HeWitt

It's a quail of menu-Cook it up for Father's Day (Ages 14 & Up)

Grilled Fig Salad w/ Gorgonzola & Honey Balsamic Vinaigrette

Grilled Quail with Mushroom Caponata served over grilled

polenta and Asparagus

Fig-Almond Tart

📅 Thursday, June 21, 2012

6:30-8:30 PM \$45.00 Chef Molly Fowler

"Tex-Mex from the Grill"

Super-Quesadillas with Spicy Guacamole and Ancho Sauce

Southwestern Salad with Cumin Vinaigrette

Smokin' Flank Steak with Salsa Alicia

Chorizo Stuffed Squash Chocolate Kahlua Cheesecake

📅 Friday, June 22, 2012

12-1 PM \$20.00 Chef Molly Fowler

"Salads – Keepin' it Cool"

Watermelon Salad with Yogurt Feta Dressing

Chicken Salad with Mexican Mint Marigold Dressing

Marinated Summer Vegetable Salad with Pasta

Lemon Shortbread Sandwich Cookies

📅 Thursday, June 28, 2012

6:30-8:30 PM \$45.00 Chef Dorothy Huang

Grilling & Entertaining Asian Style

Hoisin Shrimp in Lettuce Cups

Sweet & Sour Grilled Pork Tenderloin on Bed of Jasmine Rice

Grilled Braided Long Beans w/ Star Anise Infused Dressing

Wok-Seared Buttery Banana over Ice Cream

📅 Friday, June 29, 2012

12-1 PM \$20.00 Chef Dorothy Huang

Lunch & Learn

Seaweed Shrimp Rollups

Baby Bok Choy & Beef Stir-Fry

Fresh Fruits in Crispy Wonton Cups

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Look for these symbols:

👉 Hands On 📅 Cookbook Author**Proof of Age Required

Registration Info: Classes include recipes, demonstrations and sample tastings.

Menus are subject to change at the chef's discretion. Reservations are on a first-come, first-served basis. Please allow us to add you to our waiting lists if classes are full, and you will be contacted in the event of availability.

Cancellation Policy: Full refund will be given if participants cancel 7 days before the class is scheduled. A credit for a future class will be given if cancellation is 3-7 days before the class is scheduled. No refunds or class credits will be given if cancellation is received less than 72 hours before the class is scheduled.

Payment Policy: Effective April 1, 2008, cooking class reservations will be held with a current credit card. Charges to credit card will be processed 72 hours before class starts. To avoid being charged the full price of the class, cancellations must be made at least 72 hours in advance.

NOTE: We reserve the right to cancel a class due to weather condition, unusual circumstances or lack of class interest. A minimum number of participants are required to validate continuation of a class. We regret any inconvenience this may cause, timely registration is appreciated.