

SATURDAY LEISURE CLASSES / WINE SEMINARS AT CULINARY INSTITUTE LENÔTRE



*"Excellent chef, wonderful workshop.
I enjoyed every moment of it! Merci beaucoup!"*

COOKING / BAKING CLASSES 9:30 AM – 1:00 PM

Come enjoy a hands-on, interactive class.
End with a generous tasting and a nice glass of wine.
And leave the clean-up to us!

We provide the ready ingredients and tools.
**Learn from our professional chefs that make
Culinary Institute LeNôtre second-to-none in the USA!**

You will receive

- Chef toque (LeNôtre chef hat)
- Recipe cards
- To-go serving of the dish you prepare
- Glass of French wine
- LeNôtre certificate

PRICE DISCOUNT

Price \$70

2 classes	\$60 each
4 classes	\$55 each
6 classes	\$50 each

*"Enjoyable and educational –
I will see you again next week!"*

WINE SEMINARS

Interactive seminars are held the last Saturday
of each month from 1:00 pm – 4:00 pm.
**Certified Sommelier Marc Sierra will uncork
the mystery behind the world of wines.**
Included is wine history and fun tastings
with appetizers and French bread.
Be part of the club!

\$35 each



Book your next corporate team building event with us.
Gift certificates available for any occasion.
Customized group classes / seminars in the afternoon or evening
any day of the week are available upon request.



**Book 10 classes / seminars and receive a
\$50 KRIS BISTRO GIFT CERTIFICATE**

www.culinaryinstitute.edu

Contact Janet to register (713) 358-5085

JANUARY / FEBRUARY / MARCH CLASS SCHEDULE

SATURDAY, JANUARY 11TH

Cuisine Chef Ed
Pastry Chef Pol

Peruvian Seafood, Chicken, Specialty Herbs and Sauces
French Baguettes

SATURDAY, JANUARY 18TH

Cuisine Chef Jean
Pastry Chef Francis

Seafood Quiche / Poached Beef Tenderloin / Yukon Gold & Truffle Mashed Potatoes
Concorde Cake (Chocolate Mousse / Chocolate Meringue)

SATURDAY, JANUARY 25TH

Cuisine Chef Jean
Pastry Chef Olivier
Sommelier Marc Sierra

Lobster Thermidor / Cream of Asparagus Soup / Rice Pilaf
Autumn Leaves (Chocolate Mousse / Vanilla Meringue and Leaves of Chocolate)
South America / Australia

SATURDAY, FEBRUARY 1ST

Cuisine Chef Ed
Pastry Chef Pol

Louisiana Snapper Sauce Piquant / Duck & Sausage Gumbo / Jambalaya
Financier French Tea Cakes

SATURDAY, FEBRUARY 8TH

Cuisine Chef Cedric
Pastry Chef Arnaud

VALENTINE'S SPECIAL

Cook a Valentine meal for your loved one – Michelin Star
Valentine Chocolate Hearts / Chocolate Candies

SATURDAY, FEBRUARY 22ND

Cuisine Chef Ed
Pastry Chef Olivier
Sommelier Marc Sierra

French Alps Style Grilled Sausage, Lamb, Beef and Guinea Fowl
Choux Paste / Éclairs / Petit Fours
Germany / Hungary / Austria / Greece / South Africa / New Zealand

SATURDAY, MARCH 1ST

Cuisine Chef Ed
Pastry Chef Francis

Fresh Water Trout / Vitello Milanese / Capellini Olio Aglio / Artichokes in Sofrito
Italian Panna Cotta

SATURDAY, MARCH 8TH

Cuisine Chef Jean
Pastry Chef Arnaud

Salmon en Croute Sauce Choron / Poached White Asparagus Mousseline Sauce
Croissants / Chocolate Croissants / Raisin Croissants

SATURDAY, MARCH 15TH

Cuisine Chef Jean
Pastry Chef Pol

Chicken Fricassee a L'Ancienne / Wild Mushroom Bisque / Thyme Scented Risotto
Chocolate Tart / Chocolate Brownies

SATURDAY, MARCH 22ND

Cuisine Chef Ed
Pastry Chef Olivier

Filet of Beef Roquefort / Pomme Marquise / Pan-Seared Diver Scallops
Black Forest Cake

SATURDAY, MARCH 29TH

Cuisine Chef Jean
Pastry Chef Pol

French Onion Soup Gratinee / Coq au Vin 'Burgundy Style' / Fresh Noodles
French Baguettes