



Cooking Classes Winter 2010

Warmth

Saturday January 30th, 2010

4:00 – 6:30pm

Potato and Grainy Mustard Gnocchi

Served with a Lentil and Bacon Dressing

Braised Ontario Short Ribs of Beef

Served with a Garlic infused Polenta, Roasted Winter Vegetables

Rich Belgium Chocolate Mousse

Served with a smooth Brandy Caramel Sauce

Cost per Person \$40.00 plus Taxes and Gratuities

Valentines Menu

Thursday February 4th, 2010

6:00 – 8:30pm

Cream of sweet Potato and Tomato Soup

Topped with Puff Pastry

Baked Filled of Ontario Lake Trout

Served with a Lemon scented Pilaf Rice, Tarragon Butter

Frozen Strawberry and Vanilla Parfait

Laced with a rich Chocolate Sauce

Cost per Person \$40.00 plus Taxes and Gratuities

Vegetarian Delight

Thursday February 18th, 2010

6:00 – 8:30pm

Organic great white northern Bean and Garlic Soup

Laced with a Mint Pesto

Fresh Baked Vegetables and Risotto Strudel

Wrapped in a Buttery Puff Pastry, Bell Pepper Coulies

Niagara Apple Pancakes

Served with a Honey infused Ice Cream

Cost per Person \$40.00 plus Taxes and Gratuities

Full payment for each class is required

Classes may be canceled due to registration or bad weather

All attending Guests will receive full recipe packages

Wine will not be included in these classes due to

The Alcohol and gaming commission