



Cooking at the Cottage

502.893.6700 • 3739 Lexington Rd. Louisville, Ky 40207 • www.cookingatthecottage.com • M - F 10 - 6, Sat 10 - 5

2017 SPRING Cooking Class Schedule

ABOUT OUR COOKING CLASSES - Cooking at the Cottage is Louisville's premier cooking class destination. Winner of the Best of Louisville's 2011 Critic's Choice Award for our classes, we strive to make our classes a means of discovering the pleasures of the kitchen. Our instructors will share their knowledge, techniques and tips with you, giving you the confidence needed to make cooking a simple, fun and creative experience!

Whether you choose a demonstration or hands on class, bring your appetite, as you will have the opportunity to sample each dish that has been prepared. Whether you are a gourmet chef, seasoned home cook or don't know the difference between a stockpot and a sauté pan, you'll find classes that give you the confidence and skills to cook great food.

We offer a number of different styles of classes:

DATE NIGHT is a HANDS-ON class, designed as a way for two individuals (a couple, two friends, girls' night out, family members, etc.) to enjoy an evening together, creating their own meal, socializing with others, and in the process, learning a thing or two! These classes are extremely popular, so sign up early to ensure your spot! Remember when registering ~ 1 table = 2 individuals so please use the number(s) of tables you desire when making your reservation.

DEMONSTRATION is a class where the chef prepares each dish, step by step, as the students follow with a recipe packet and are encouraged to ask questions of the chef. You are served a large appetizer portion of each dish.

HANDS ON is a class where students work at tables, raised to counter height, use the gas cooktop, knives, cookware, etc. to prepare each recipe under the direction of the chef instructor. You will be served a large appetizer portion of what is prepared.

PARTIAL HANDS ON is a class that combines demonstration, lecture and taking a turn at making the "subject food" yourself under the direction of the chef instructor. You will be served a large appetizer portion of each dish.

BASIC TRAINING & INTERMEDIATE TRAINING are 6 week, hands on series, where students meet once a week to thoroughly explore various topics & techniques including basic knife skills, stock & sauce making, working with various proteins – beef, chicken, fish & seafood – pasta from scratch, to name a few. You will be served a large appetizer portion of what is prepared each evening.

GIVE A GIFT CERTIFICATE FOR A COOKING CLASS OR MERCHANDISE – Looking for that perfect gift? A gift certificate to a class, date night or for merchandise is the answer and can be purchased online!

HOW TO REGISTER – We have a fantastic line-up of classes coming your way, so choose your favorites and register early to insure your spot! We will be continuing to add classes to the schedule so check back often! We have **ONLINE REGISTRATION** for our classes or call us at 502-893-6700 to make your reservation! If you have a split payment or a store credit, please call the store to register.

CANCELLATION POLICY – Our cancellation & classroom policy is listed on the last page of this schedule; please take a moment to review before making your reservation. If you have any questions, please call and let us answer your question prior to making your reservation.

Dear Foodies ~

We are so excited about our new Spring class schedule! Along with the amazing instructors you have grown to love we have added some new instructors, new subjects and new cuisines this season. Please remember to sign up early for the classes you want. While we try our best to accommodate last minute signups, it's not always possible, sometimes resulting in a class being cancelled when it could have been a go. Here is quick review of the remaining February Classes and then on to our new offerings.

Bon Appetit!

Linda

February Classes

Friday, February 17th • 6:30 – 8:30 pm • “Date Night” • Hands On Class • David Moeller – Sullivan University • \$105.00 for TWO individuals Menu: Savory Wild Mushroom and Caramelized Onion Bread Pudding • Sous Vide Pork Belly with Stone Ground Grits, Poached Egg and Red Eye Gravy • Bourbon Chocolate Truffle Tarts with Whipped Cream **Remember when registering ~ 2 individuals = 1 table, so please use the number(s) of tables you desire when making your reservation.* Aprons are not provided.



KIDS CLASS! Saturday, February 18 • 11:30 – 1:30 pm • “Kids Travel the USA ~ New Orleans, Louisiana” • Ages 7 – 12 years old • Hands On Class • Lelia Gentle – DreamCatcher Farm • \$50.00 Take a trip with us to New Orleans, Louisiana and learn some authentic dishes you will make again and again. This is the second in a series of Saturday classes where kids get to Travel the USA by making food from that state or region. Now let’s cook! Menu: Beignets dusted with Powdered Sugar • Sausage and Chicken Jambalaya • Chocolate Chip Bread Pudding *** (parents will not be permitted to stay during class; our staff will be on hand to assist the chef and the students and provide extra supervision) *** when registering, please list the child’s name, age and dining or counter height table in the comment section.*



Saturday, February 18th • 6:30 – 8:30 pm • “Date Night” • Hands On Class • Mike Cunha – Sullivan University • \$105.00 for TWO individuals Menu: Savory Roasted Onion, Mushroom and Tomato Cheesecake • Seared Filet of Salmon with Lemon Caper Supreme Sauce • Chocolate Espresso Mousse with Almond Cream **Remember when registering ~ 2 individuals = 1 table, so please use the number(s) of tables you desire when making your reservation.* Aprons are not provided.



Wednesday, February 22nd • 6:30 – 9:00 pm • “Dust It Off, Crank It Up & Let’s Make Pasta and Gnocchi” • Sandra Gugliotta – Dining Elegance Caterers • \$65.00 Unlock the secrets of making fresh egg pasta dough and delicate pillows of ricotta gnocchi the way they are made in the kitchens of Italy. Under the watchful eye of Sandra, you will learn this art the same way she learned from the ladies in her Italian family. And to take it one step further, you will transform pasta dough into a decadent lasagna. Menu: Gnocchetti di Ricotta ~ a traditional dish from the region of Emilia Romagna ~ ricotta gnocchi with eggs, parmigiano and optional spinach in a miniature dumpling that is traditionally served with a hearty meat sauce or a brown butter and sage sauce and topped with parmigiano reggiano • Lasagna alla Bolognese ~ Paglia e Fieno ~ a straw and hay pasta dish with layered green and yellow pasta sheets covered with a rich meaty tomato, white wine and cream sauce and creamy béchamel sauce and shredded parmigiano reggiano cheese oven baked and served warm



Thursday, February 23rd • 6:30 – 9:00 pm • “The Odd Couple ~ Unusual Pairings” • Demonstration Class • Whitney Fontaine – Executive Private Chef – La Belle Du Sud • \$50.00 Chocolate + Peanuts. Lamb Chops + Mint Jelly. Who first decided these flavors paired well together, and why? Join Chef Whitney Fontaine to learn strategies for creating new flavor combinations that are outstanding, while enjoying some of her personal favorites. Whitney is a food scientist turned chef. After earning a degree in Food Science from Purdue University, Whitney worked for General Mills, spent 5 years at Louisville-based Paradise Tomato Kitchens, developing sauces for restaurant chains and lastly, was an application scientist at Brown-Forman. Whitney loved working with spirits, but found that she missed food terribly so she decided to earn a degree in Culinary Arts from Sullivan University. She now runs La Belle Du Sud, bringing highly customized restaurant experiences into people’s homes. Menu: pairings ~ White Balsamic Margaritas • Dill Pickle Chicken Wings • Filet of Beef with Orange Nutmeg Cream Sauce • Sweet Potatoes with Feta and Tapenade • Soy Sauce Caramel over Vanilla Ice Cream

Saturday, February 25th • 11:00 – 1:00 pm • “Private Event”

Saturday, February 25th • 6:30 – 8:30 pm • “Date Night” • Hands On Class • Mike Cunha – Sullivan University • \$105.00 for TWO individuals Menu: Fusilli Pasta Alfredo with Poached Shrimp and Aged Cheese • Boneless Pork Loin stuffed with Goat Cheese and Roasted Vegetables • White Chocolate Walnut

Bread Pudding with Dark Chocolate Cream *Remember when registering ~ 2 individuals = 1 table, so please use the number(s) of tables you desire when making your reservation. Aprons are not provided.



Monday, February 27th • 6:30 – 9:00 pm • "Introduction to Sushi" • Hands On Class • Lelia Gentle – DreamCatcher Farm • \$70.00 In this class you will learn how to make proper Sushi Rice, how to select sushi grade fish, as well as a discussion of necessary ingredients and equipment. We will review all the different kinds of sushi including Maki Sushi (Hosomaki, Futomaki), Nigiri Sushi, Gunkan Sushi, Temaki Sushi, Oshi Sushi, Chirashi Sushi and Inari Sushi. Class will include hands on making of an Inside roll and an Outside roll. In class, you will sample our version of a Cucumber Roll, Ebi Nigeri, Spicy Squid Roll, Philadelphia Roll and a Dragon Roll with Eel. For dessert, we will have a dessert roll ~ Rice Sweetened with Coconut Milk and Fresh Mango



March Classes

Wednesday, March 1st • 6:30 – 9:00 pm • "Tuscany Lenten Dinner" • Demonstration Class • John Plymale • Porcini • \$50.00 A meatless meal, perfect for that first day of Lent, or anytime. No one will ask, "where's the beef?" Menu: Fried Roman Artichokes with Lemon Garlic Aioli • Grilled Romaine Salad with Asiago Crostini and Sundried Tomato Vinaigrette • Pan Sautéed Gulf Shrimp with Extra Virgin Olive Oil and Chardonnay served over Kentucky Wild Mushroom Risotto • Zabaglione with Fresh Berries and Almond Biscotti

Thursday, March 2nd • 6:30 – 9:00 pm • "Private Event" • Hands On Class • Mike Cunha – Sullivan University

Friday, March 3rd • 6:30 – 8:30 pm • "Date Night" • Hands On Class • David Moeller – Sullivan University • \$105.00 for TWO individuals Menu: Wild Mushroom and Asiago Macaroni and Cheese • Chicken Breast Stuffed with Chorizo Queso Blanco with Tomato Vodka Sauce • Lemon Mascarpone Mousse with Berries *Remember when registering ~ 2 individuals = 1 table, so please use the number(s) of tables you desire when making your reservation. Aprons are not provided.



Saturday, March 4th • 6:30 – 8:30 pm • "Date Night" • Hands On Class • Mike Cunha – Sullivan University • \$105.00 for TWO individuals Menu: Candied Bacon, Onion and Kale Frittata with Black Pepper Cream • Filet of Salmon with Fine Herb Saffron Supreme Sauce • Orange Ginger Scented Cheesecake with Toasted Almond Meringue *Remember when registering ~ 2 individuals = 1 table, so please use the number(s) of tables you desire when making your reservation. Aprons are not provided.



Monday, March 6th • 6:30 – 9:00 pm • "The Versatility of Salmon" • Demonstration Class • Alex Dulaney – La Chasse • \$60.00 Salmon is readily available, extremely versatile, boasts health benefits galore and is simply delicious. We will cover salmon basics including how to cut, cure and smoke your salmon along with three simple sauces that will turn a weeknight fillet into weekend entertaining. We will also talk about vegetables that pair well with salmon along with wines that complement each dish. Menu: Lightly Cured Pan Seared Salmon with Hollandaise Sauce • Smoked Salmon Mousse • Crispy Salmon Skin Chips • Gribiche Sauce • Horseradish Crème Fraiche • Sauce Verte • Swiss Chard • Roasted Potatoes • Asparagus

Wednesday, March 8th • 11:30 – 2:00 pm • "Butter Me Up ~ Compound Butters" • Demonstration Class • Lelia Gentle – DreamCatcher Farm • \$50.00 What can make a hum drum dish a shining star? Compound butters ~ mixtures of butter and flavorful ingredients. Primarily, they are used to enhance flavor in various dishes, in a fashion similar to a sauce. Tasting is believing! Classic Maître d'hôtel Butter served

on Lavosh • Bacon Bourbon Butter on a Beef Slider • Spring Lamb Pita Pocket with Rosemary, Thyme, Shallot Butter • Ginger Lime Butter over Fresh Corn • Honey Citrus Butter with a Fresh Orange Scone

Wednesday, March 8th • 6:30 – 9:00 pm • “A Tour of Italy ~ Campania” • Demonstration Class • Sandra Gugliotta – Dining Elegance Caterers • \$55.00 We will be revisiting different regions of Italy on our third tour – complete with new dishes. This is the thirteenth of a series of monthly classes exploring the different regions of Italy! Naples is the city at the heart of this region, situated beautifully on the Mediterranean coast overlooking the sea near the infamous town of Pompeii. In the food world, two scents are said to reign here: the scent of items frying in olive oil and ragu. Ask any Italian and they will tell you that this region has been blessed with the freshest and best water and grain in the country. As a result, the pasta, pizza and espresso made here is unmatched. Menu: Calzone ~ a baked pizza pocket stuffed with ricotta cheese, prosciutto, mozzarella, and parmigiano • Minestrina di Zucchini ~ Cacio y uovo ~ a zucchini broth with flaked eggs, parsley, basil, and parmigiano • Insalata di Renforzo ~ a traditional Christmas specialty salad consisting of cauliflower, anchovies, olives, capers, pickles, and pickled peppers • Costata alla Pizzaiola ~ T-bone steak sliced, pan seared and seasoned with garlic and oregano and cooked in a fresh tomato sauce • Sfogliatelle Ricce ~ traditional stuffed, oven-baked puff pastry with ricotta and semolina

Thursday, March 9th • 6:30 – 9:00 pm • “March Madness Munchies” • Demonstration Class • Andrea Riegling – Grasshoppers & Rock That Plate • \$50.00 March Madness in Kentuckiana is something to behold. All eyes are glued to the big screen, ears to the radio, clothing changes to a sea of red or blue with a little crimson here and there and everyone is talking brackets and parties to cheer on your team. Welcome Andrea, a culinary ball of energy, to the Cottage for her first class and enjoy her take on March Madness munchies. Menu: Cuban Sliders • Rueben Egg Rolls with Homemade Thousand Island Dressing • Pepper Jack, Bacon, Scallion Hush Puppies served with Sweet Chili Honey Mustard Dipping Sauce • Mini Pimento Cheese Ball and Bacon Bites • Basketball Ore Truffles

Friday, March 10th • 6:30 – 8:30 pm • “Date Night” • Hands On Class • David Moeller – Sullivan University • \$105.00 for TWO individuals Menu: Shrimp and Grits with Andouille Gravy • Seared Pork Tenderloin with Apples, Pancetta, Caramelized Onion and Brandy Sauce • Chocolate Mocha Mousse
**Remember when registering ~ 2 individuals = 1 table, so please use the number(s) of tables you desire when making your reservation. Aprons are not provided.*



Saturday, March 11th • 6:30 – 8:30 pm • “Date Night” • Hands On Class • Mike Cunha – Sullivan University • \$105.00 for TWO individuals Menu: Truffled Macaroni and Gruyere Cheese with Roasted Vegetables • Seared Beef Tenderloin with Green Peppercorn Sauce • Double Chocolate Bread Pudding with Chocolate Cream
**Remember when registering ~ 2 individuals = 1 table, so please use the number(s) of tables you desire when making your reservation. Aprons are not provided.*



Monday, March 13th • 6:30 – 9:00 pm • “It’s Easy Being Green! ~ Plant Based/Gluten Free” • Demonstration Class • Mat Shalenko – June Health & Wellness • \$50.00 Green is popping up all over and St. Patrick’s Day is near, so let the celebration begin. Menu: Melon Carpaccio with Basil, Lime and Pistachio • Sweet Potato and Kale Colcannon • Corn, Beet and Spinach Salad • Brown Rice and Lentil Stuffed Cabbage Roll with Tomato Coulis • Mint Chocolate Almond Bars

Tuesday, March 14th • 6:30 – 9:00 pm • “The Luck of the Irish” • Demonstration Class • Lelia Gentle – DreamCatcher Farm • \$50.00 Every year on March 17th, the Irish and the Irish-at-heart across the world celebrate St. Patrick’s Day. Join us for a traditional Irish meal minus the green beer, of course. Menu: Smoked Salmon Roulade • Mixed Greens with Cashel Cheese • Shepherd’s Pie made with Lamb and Garlic Mashed Potatoes • Bubble and Squeak • Bailey’s Cream Brownies with Ganache • Guinness Float with Irish Creme

Thursday, March 16th • 11:30 – 2:00 pm • “NCAA Tournament Time” • Demonstration Class • John Plymale – Porcini • \$50.00 If you close your eyes and listen carefully you can hear the sound of dribbling

and the swoosh of a three-pointer hitting the net. It's tournament time again so gather your friends, put out a spread and cheer your team to victory. Menu: Pasta e Fagioli ~ Tuscan bean soup • Grilled Chicken Caesar Salad with Creamy Caesar Dressing and Crispy Asiago Croutons • Grilled and Roasted Vegetable Lasagna with Mozzarella and Ricotta • Sicilian Cannoli with Amaretto Chocolate and Sundried Cherries

Thursday, March 16th • 6:30 – 9:00 pm • “Private Event” • Hands On Class • Mike Cunha – Sullivan University

KIDS CLASS! Saturday, March 18th • 11:30 – 1:30 pm • “Kids Travel the USA ~ California” • Ages 7 – 12 years old • Hands On Class • Lelia Gentle – DreamCatcher Farm • \$50.00 Take a trip with us to sunny California and learn some authentic dishes you will make again and again. This is the third in a series of Saturday classes where kids get to Travel the USA by making food from that state or region. California actually began with sushi craze in this country by combining California products with Japanese cuisine and introducing the California roll (crabmeat, avocado and cucumber). California also introduced the Cobb Salad in Hollywood in the 1930's and later Ranch Dressing in the 1950's. Now let's cook! Menu: California Sushi Roll (no raw fish) • Cobb Salad with Ranch Dressing • Fish Tacos ** (parents will not be permitted to stay during class; our staff will be on hand to assist the chef and the students and provide extra supervision) *** when registering, please list the child's name and age in the comment section.



Monday, March 20th • 6:30 – 9:00 pm • “Southern Italian Pasta Sauces” • Demonstration Class • Luigi Gelsomini – Luigi's Pizzeria & Pasta • \$50.00 If you haven't had the chance to indulge in one of Luigi's pasta dishes, you have missed out. A native of Bari, Italy Luigi discovered his love of cooking and the seductive power of simple Italian dishes made with only the finest ingredients. Buon Appetito! Menu: Sausage and Radicchio Sauce • Chicken Rivulet Sauce • Fisherman's Sauce with Mussels and Clams • Vegetable Pesto Cream Sauce (each sauce will be served on a different style of pasta noodles)

Tuesday, March 21st • 6:30 – 9:00 pm • “A View from River House” • Demonstration Class • John Varanese – River House, Levee & Varanese • \$65.00 We are excited to welcome John back to the Cottage after a yearlong absence. He has been one busy chef, opening both River House and Levee in 2016, while keeping things humming along at Varanese. Let's experience a few of the dishes River House has to offer. Menu: Crispy Phyllo Encrusted Brie topped with Dried Cherry, Bourbon Sorghum Glaze and Toasted Almonds • Crispy Fried Avocado filled with a Salad of Chilled Shrimp, Lump Crab and Bay Scallop • Grilled Flat Iron Steak topped with Smoked Bacon and Caramelized Onion Jam served with White Cheddar Mac and Cheese Casserole • Pecan Praline Pie with Chocolate and Caramel Sauce

Wednesday, March 22nd • 6:30 – 9:00 pm • “Making the Perfect Pie Crust ~ Technique Class” • Hands On Class • Christina Singer – Christina Bakes! • \$60.00 Chrissy will take the fear and frustration out of making the perfect pie crust in this class by showing the techniques and tricks used by the pros. You will learn to make a double crust, lattice crust, as well as different finishing techniques so your pie will be a masterpiece. Each student will make their own pie dough, roll it out, shape it and make their own filled small pie to take home to bake. Menu: Apple Pie • Cherry Pie • Strawberry Rhubarb Pie



Saturday, March 25th • 11:30 – 2:00 pm • “Saigon Street Food” • Demonstration Class • Jessica Mach – Pho Ba Luu • \$50.00 We are excited to have Jessica join us at the Cottage for her first class. Wanting to capture the flavors she remembered from childhood, Jessica collaborated with her mother in Saigon on the menu and is using her mother's recipes. She refers to her dishes as “Vietnamese comfort food,” fresh and clean; and being around it every day makes her feel Louisville is a little closer to her homeland. Menu: Beef Pho • Shrimp/Chicken Spring Rolls • Banh Mi • Vietnamese Coffee

Saturday, March 25th • 6:30 – 8:30 pm • “Date Night” • Hands On Class • Mike Cunha – Sullivan

University • \$105.00 for TWO individuals Menu: Linguine with Roasted Vegetables in Spicy Tomato Sauce • Boneless Pork Chop with Roasted Mushroom and Onion • Bourbon Marinated Fruit over a Biscuit with Warm Sabayon *Remember when registering ~ 2 individuals = 1 table, so please use the number(s) of tables you desire when making your reservation. Aprons are not provided.



Monday, March 27th • 6:30 – 9:00 pm • “Crazy for Cookies ~ Allergy Free” • Demonstration Class • Annie May – Annie May’s Sweet Café • \$50.00 Come and learn from a pro about alternative grains, gums, and different flour blends that are used for both sweet and savory gluten-free baked goods. Annie May understands the difficulties of living with food allergies, but believes all people are created equally and therefore deserve all the delicious treats life has to offer! Alternatives to common allergens will be discussed as possible substitutions for each recipe. These cookies will be gluten free, nut free and vegan; something for everyone. Menu: Ginger Spice Cookies • Sugar Cookies • Coconut Cookies • Gingerbread • Mint Chocolate Cookies

Tuesday, March 28th • 6:30 – 9:00 pm • “Sweet Breads ~ Muffins, Scones & Cinnamon Rolls” • Demonstration Class • Brad Dillon – Black Sheep Bake Shop & Brad’s Designer Breads • \$50.00 Springtime brings out the sweet side of the Black Sheep Bake Shop. So, just in time for Easter, your Derby guests or Mother’s Day brunch, break out the muffin tins, the rolling pin, and prepare to WOW your friends with your baking skills. Menu: Orange Cranberry Muffins with a Crunchy Sanding Sugar Topping • Chocolate Cherry Muffins • Carrot Cake Muffins with Cream Cheese Icing • Citrus Yogurt Muffin. We will also work on traditional scone skills with Almond Dried Cherry Scones and then learn the “Way to Easy” No Butter Scone that produces a very light, delicious sweet with little fuss or mess. And last, but not least, to save you that long trip to the mall, we will make some “To Die For” Cinnamon Rolls from scratch, that will save you both gas money and calories.

Wednesday, March 29th • 6:30 – 9:00 pm • “Volare Fan Favorites” • Demonstration Class • Josh Moore – Volare • \$65.00 Every chef has “those” dishes that must stay on the menu; taking them off would create an uproar with their customers. Volare’s customers insist that these are the best and you will too once you take a bite. Menu: Cozze Volare ~ White Water Cove mussels, prosciutto, saffron, shitake mushrooms, saffron and white wine • Pappardelle Boscaiola ~ house made pappardelle pasta tossed in an oyster mushroom, applewood bacon and demi-glace cream sauce • Braised Short Rib ~ certified angus beef short rib braised in white wine, vinegar, peppers, citrus and veal stock • Tiramisu ~ lady fingers soaked in espresso and layered with a sweet mascarpone Frangelico cream

Thursday, March 30th • 6:30 – 9:00 pm • “Celebrating Holi ~ Festival of Colors” • Demonstration Class • Bhavana Barde – Bhavana Foods Catering • \$50.00 Holi, known as the “Festival of Colors” is celebrated on the full moon day falling in the month of Phalguna (February - March). Various colors and water are thrown on each other, amidst loud music, drums, etc. to celebrate Holi. Like many other festivals in India, Holi also signifies a victory of good over evil. Our menu will reflect an array of vibrant colors. Menu: Samosa ~ a fried or baked dish with a savory filling • Green Chatney and Red Chatney ~ sauces • Chicken Vindaloo ~ vindaloo is an Indian curry dish popular in the region of Goa, the surrounding Konkan, and many other parts of India • Palak Paneer ~ spinach with Indian cheese • Roti Bread ~ Indian flat bread • Dahi Wada ~ a lentil donut of sorts • Hot Chai Tea with Milk

Friday, March 31st • 6:30 – 8:30 pm • “Date Night” • Hands On Class • David Moeller – Sullivan University • \$105.00 for TWO individuals Menu: Spicy Lamb Lettuce Wraps • Baked Pasta with Grilled Chicken, Parma Ham, Parmesan Cheese, Spinach, Pine Nuts, Mushrooms in Pesto Cream Sauce • Peach Bourbon Bread Pudding with Spiced Pecans *Remember when registering ~ 2 individuals = 1 table, so please use the number(s) of tables you desire when making your reservation. Aprons are not provided.



April Classes

Saturday, April 1st • 6:30 – 8:30 pm • “Date Night” • Hands On Class • Mike Cunha – Sullivan University
• \$105.00 for TWO individuals Menu: Roasted Corn and Vegetable Chowder with Shrimp and Garlic Croutons • Seared Breast of Chicken with Blue Cheese and Crème Fraiche • Apple Butter Crème Brulee with Bourbon Syrup Apples and Sweet Cream *Remember when registering ~ 2 individuals = 1 table, so please use the number(s) of tables you desire when making your reservation. Aprons are not provided.



KIDS CLASS! Tuesday, April 4th • 11:30 – 1:30 pm • “A Bubble Tea Party” • Ages 7 – 12 years old • Hands On Class • Andrea Riegling – Grasshoppers & Rock That Plate • \$50.00 Come and learn how to throw a fun and yummy bubble tea party for your friends; think of all the fun you will have! Menu: Lemonade Scones • Homemade Butter • Fresh Strawberry and Apple Jam • Tea Cup Cookies • Strawberry Mango (Boba) Bubble Tea ** (parents will not be permitted to stay during class; our staff will be on hand to assist the chef and the students and provide extra supervision) *** when registering, please list the child’s name and age in the comment section.



KIDS CLASS! Wednesday, April 5th • 11:30 – 1:30 pm • “Making Fun Foods” • Ages 7 – 12 years old • Hands On Class • Lelia Gentle – DreamCatcher Farm • \$50.00 Sometimes we just like to make fun food, maybe for snacks, maybe for dinner, but this will be a menu of foods you and your friends will love to make. Menu: Hungry Caterpillar Fruit Skewers • Mini Burgers • Spring Bird Nests with Filled with Candy Eggs • Daisy Cupcakes ** (parents will not be permitted to stay during class; our staff will be on hand to assist the chef and the students and provide extra supervision) *** when registering, please list the child’s name and age in the comment section.



Friday, April 7th • 6:30 – 8:30 pm • “Date Night” • Hands On Class • David Moeller – Sullivan University
• \$105.00 for TWO individuals Menu: Spicy Crab Cakes with Pesto Cream Sauce • Seared Pork Loin Chops with a Horseradish Dijon Crust and Apple Brandy Sauce • Salted Caramel Cheesecake *Remember when registering ~ 2 individuals = 1 table, so please use the number(s) of tables you desire when making your reservation. Aprons are not provided.



Saturday, April 8th • 6:30 – 8:30 pm • “Date Night” • Hands On Class • Mike Cunha – Sullivan University
• \$105.00 for TWO individuals Menu: Creole Style Penne Pasta with Shrimp and Smoked Sausage • Seared Beef Tenderloin with Red Wine, Mushrooms and Tarragon • Apple Strawberry Cobbler with Cinnamon Crumble *Remember when registering ~ 2 individuals = 1 table, so please use the number(s) of tables you desire when making your reservation. Aprons are not provided.



KIDS CLASS! Saturday, April 8th • 11:30 – 1:30 pm • “Adorable Easter/Spring Houses” • Ages 7 – 12 years old • Hands On Class • Andrea Riegling – Grasshoppers & Rock That Plate • \$50.00 Learn to make an adorable Easter/Spring house from shortbread and decorate it in your own special way. You will also learn how to make the shortbread royal icing. Your finished house would be the perfect centerpiece for your holiday table. *Please note that the shortbread will be baked prior to class.* ** (parents will not be permitted to stay during class; our staff will be on hand to assist the chef and the students and provide extra supervision) *** when registering, please list the child’s name and age in the comment section.



Monday, April 10th • 6:30 – 9:00 pm • “Spring into Easter ~ Plant Based/Gluten Free” • Demonstration Class • Mat Shalenko – June Health & Wellness • \$50.00 Warmer days, budding trees, blooming flowers and chirping birds all around are all signs that Spring is here and Easter is just around the corner. Enjoy the fresh taste of the season. Menu: Deviled Tomatoes • Creamy Asparagus Soup • Quinoa Vegetable Slaw • White Bean and Mushroom Stuffed Swiss Chard • Saffron Carrot Cake

Tuesday, April 11th • 11:30 – 2:00 pm • “What’s for Brunch?” • Demonstration Class • Lelia Gentle – DreamCatcher Farm • \$50.00 Quiche, Strata and Overnight French Toast ~ these fabulous do-ahead recipes will make entertaining in the mornings a snap. If you're looking for dishes that will let you spend more time with your guests and less time in the kitchen during our busy Derby season, these creations are just for you. Also, you can take these basic recipes and customize them to make your own creations. Menu: Savory Bacon and Goat Cheese Quiche • Smoked Chicken and Corn Strata • Apple Cinnamon French Toast with Cinnamon Cream • BLT Salad with Homemade Croutons and Buttermilk Parmesan Dressing

Wednesday, April 12th • 6:30 – 9:00 pm • “Wild About Rice” • Demonstration Class • Lelia Gentle – DreamCatcher Farm • \$50.00 We marvel at how different rices can be -- red or black or green, and it can vary from sticky porridge to a fluffy pilaf to a sweet pudding. When to use which rice ... where to find exotic rices ... why is Chinese rice referred to as "Forbidden" rice? So many questions. Join us for a sampling of these offerings. Menu: Curried Chicken and Wild Rice Strudel • Black Rice Salad with Sugar Snap Peas and Avocado • Mushroom Asparagus Risotto with Turkish Baldo Rice • Cardamom Scented Kalijira Rice Pudding

Thursday, April 13th • 6:30 – 9:00 pm • “The Bubble Room’s World Famous Desserts” • Demonstration Class • John Plymale – Porcini • \$50.00 While on vacation, John was reacquainted with the quirky, fun filled, over-the-top Bubble Room. Having not been there since childhood, he fell in love, once again, with its magic and charm, not to mention their incredible oversized desserts. Enjoy the recreation of a fraction of these delights! Menu: White Christmas Cake ~ decadent white cake with toasted almonds, whipped cream frosting, shaved white chocolate and grated coconut • Jamaican Rum Cake ~ buttery pound cake soaked in dark Jamaican rum, chocolate mousse center and pecan rum glaze • Tropical Breeze Cake ~ mandarin orange cake iced with a rich pineapple cream cheese icing and topped with an assortment of fresh tropical fruit • Key Lime Pie ~ authentic key lime pie with a graham cracker crust topped with kiwi, strawberries, and homemade whipped cream • Orange Crunch Cake ~ moist yellow cake layered with an almond brown sugar crunch and covered with orange cream cheese icing ~ truly an award-winning cake!

Friday, April 14th • 6:30 – 8:30 pm • “Date Night” • Hands On Class • David Moeller – Sullivan University • \$105.00 for TWO individuals Menu: Seafood Chowder with Chipotle Chilies • Seared Beef Tenderloin with Stoneground Grits, Poached Egg, Country Ham Sauce and Roasted Vegetables • Bananas Foster with Ice Cream **Remember when registering ~ 2 individuals = 1 table, so please use the number(s) of tables you desire when making your reservation. Aprons are not provided.*



KIDS CLASS! Saturday, April 15th • 11:30 – 1:30 pm • “Kids Travel the USA ~ Kentucky” • Ages 7 – 12 years old • Hands On Class • Lelia Gentle – DreamCatcher Farm • \$50.00 Explore our Old Kentucky home and learn some authentic dishes you will make again and again, just in time for Derby. This is the fourth in a series of Saturday classes where kids get to Travel the USA by making food from that state or region. Now let’s cook some old Kentucky dishes! Menu: Benedictine Spread • Famous Hot Brown • Classic Chocolate Nut Pie (with or without nuts) *** (parents will not be permitted to stay during class; our staff will be on hand to assist the chef and the students and provide extra supervision) *** when registering, please list the child’s name and age in the comment section.*



Saturday, April 15th • 6:30 – 8:30 pm • “Date Night” • Hands On Class • Mike Cunha – Sullivan University • \$105.00 for TWO individuals Menu: Classic Caesar Salad with Sundried Tomato Dressing and Garlic Croutons • Chicken Cordon Blue with Lemon Caper Veloute • Chocolate Cinnamon Cheesecake with Candied Pecan Crème **Remember when registering ~ 2 individuals = 1 table, so please use the number(s) of tables you desire when making your reservation. Aprons are not provided.*



Wednesday, April 19th • 6:30 – 9:00 pm • “A Tour of Italy ~ Puglia” • Demonstration Class • Sandra Gugliotta – Dining Elegance Caterers • \$55.00 We will be revisiting different regions of Italy on our third tour – complete with new dishes. This is the fourteenth of a series of monthly classes exploring the different

regions of Italy! Due to its relative proximity with Greece, this region has a historic and traditional story that reflects the colors, flavors and tastes of its neighboring country. It is said that the cuisine of the region is simple, rural and pastoral. This region is also well known for its picturesque yet unexpected onion domed light lined villages with colors and flower boxes on hilly slopes. Bordering the Adriatic, it is sunny and beautiful year-round. Seafood is also a very important staple in the food prepared in the region. Tomatoes and vegetables are used frequently as are the simple homemade variations on pastas with semolina flour and water. Menu: Focaccia di Patate ~ a potato bread brushed with extra virgin olive oil and seasoned simply with salt and pepper • Orecchiette con Pepperoni Arrostiti ~ pasta with roasted peppers and cheese served in a fresh tomato sauce • Melanzane Ripiene con Tonno ~ oven-baked eggplant stuffed with tuna, capers, and onions • Corriucolo ~ braided baked dough brushed with egg and dusted with sugar

Thursday, April 20th • 11:30 – 2:00 pm “They’ve Reached the Post & They’re Off” • Demonstration Class • John Plymale – Porcini • \$55.00 The first Saturday in May is a special time in Louisville, Kentucky. Derby fever has reached its peak and it won’t be long until a Derby winner crosses the finish line. This menu is sure to be a winner with your guests so don’t miss out. Menu: Kentucky Bibb Lettuce salad with Fresh Strawberries, creamy Goat Cheese and Strawberry Balsamic Vinaigrette • Chilled Asparagus marinated in Champagne Vinaigrette • Kentucky White Cheddar and Roasted Garlic Grits • Oven Roasted Tenderloin of Beef with Jezebel and Henry Bain Sauces • Commonwealth Tart with Woodford Reserve Whipped Cream

Friday, April 21st • 6:30 – 8:30 pm • “Date Night” • Hands On Class • David Moeller – Sullivan University • \$105.00 for TWO individuals Menu: Chicken and Chorizo Empanadas with Spicy Dipping Sauce • Seared Salmon with Niçoise Vegetables and Herbed Butter • Dark Chocolate Mousse with Kahlua and Cream **Remember when registering ~ 2 individuals = 1 table, so please use the number(s) of tables you desire when making your reservation. Aprons are not provided.*



Saturday, April 22nd • 6:30 – 8:30 pm • “Date Night” • Hands On Class • Mike Cunha – Sullivan University • \$105.00 for TWO individuals Menu: Country Ham Grits with Seared Shrimp and Red Eye Gravy • Filet of Salmon Wellington with Shrimp Mousseline and Saffron Cream Sauce • Apple Walnut Caramel Bread Pudding with Vanilla Custard **Remember when registering ~ 2 individuals = 1 table, so please use the number(s) of tables you desire when making your reservation. Aprons are not provided.*



Tuesdays, April 25th through May 30th • 6:30 – 9:00 pm • “Basic Training 101” • Hands On Class • David Moeller – Sullivan University • \$525.00 for a Six Week course A six-week series of HANDS ON training, guaranteed to have you cooking like a pro in no time! This class is designed for all students from the beginning cook to the cook who wants to fine-tune their skills and understand the “whys” of cooking! During this course, you will learn proper knife skills, stocks and basic sauce making, soups, salads, vinaigrettes, techniques such as sautéing, roasting, braising, slow roasting, pan frying, deep-frying and grilling. You will learn how to break down a whole chicken into individual pieces & how to truss meat correctly. You will learn about cooking beef, chicken, seafood, vegetables and starches. After this course, you will feel much more confident in the kitchen & motivated to try out new dishes and create your own recipes! Feel free to bring your cook’s knife and an apron to class each week, if you wish. *Class size is limited, so sign up early to ensure your seat! Aprons are not provided.*



Wednesday, April 26th • 6:30 – 9:00 pm • “Twist Me Up Baby” • Partial Hands On Class • Andrea Riegling – Grasshoppers and Rock That Plate • \$60.00 In honor of National Pretzel Day, April 26th, we are going to make these chewy, deep golden brown beauties. Learn to make both savory and sweet pretzels from scratch in addition to the ever-popular pretzel bun. Students will have the chance to work with the dough to roll and shape pretzels. Andrea will demonstrate making the dough, rolling and shaping techniques, boiling and baking in addition to making beer cheese, bratwurst patties, spicy mustard and snickerdoodle dip. Menu: Bavarian Pretzels • Dunkel Beer Cheese • Pretzel Slider Buns • Bratwurst

Patties • Spicy Beer Mustard from scratch • Cinnamon Sugar Poppyseed Glazed Pretzels with Snickerdoodle Dip

Friday, April 28th • 6:30 – 8:30 pm • “Date Night” • Hands On Class • David Moeller – Sullivan University • \$105.00 for TWO individuals Menu: Sous Vide Braised Pork Belly with Caramelized Onion Jam • Chicken Breast with Prosciutto, Fontina Cheese and Mushroom Veloute Sauce served with Roasted Potatoes and Vegetables • Classic Crème Brulee *Remember when registering ~ 2 individuals = 1 table, so please use the number(s) of tables you desire when making your reservation. Aprons are not provided.



Saturday, April 29th • 6:30 – 8:30 pm • “Date Night” • Hands On Class • Mike Cunha – Sullivan University • \$105.00 for TWO individuals Menu: Manhattan Style Seafood Chowder with Garlic Croutons • Boneless Pork Loin stuffed with Spinach, Feta Cheese, and Sundried Tomato • Poached Pear Almond Bread Pudding with Cinnamon Crème Fraiche *Remember when registering ~ 2 individuals = 1 table, so please use the number(s) of tables you desire when making your reservation. Aprons are not provided.



May Classes

Monday, May 8th • 6:30 – 9:00 pm • “Getting Ready for Summer ~ Plant Based/Gluten Free” • Demonstration Class • Mat Shalenko – June Health & Wellness • \$50.00 Memorial Day is the kicks off to summer and is just around the corner. Get ready to take it outside and celebrate in style. Menu: Curried Cauliflower Bites with Cilantro Dip • Tofu-Pineapple Kabobs • Barbecue Chickpea Wings • Black Bean Burger Wraps • Strawberry Almond Shortcake

Wednesday, May 10th • 6:30 – 9:00 pm • “Celebrate National Shrimp Day” • Demonstration Class • Lelia Gentle – DreamCatcher Farm • \$65.00 May 10th has been declared National Shrimp Day so why not celebrate with us! Treat yourself to an amazing selection of sumptuous shrimp dishes you will find yourself making again and again. Menu: The Perfect Shrimp Cocktail with a Duo of Cocktail Sauces • Shrimp Pesto Tartlettes • Louisiana Style Spicy BBQ Shrimp • Rock Shrimp Sauté over Couscous • Simply Delicious Fresh Strawberry Cake

Thursday, May 11th • 11:30 – 2:00 pm • “Big, Bold Burgers” • Demonstration Class • John Plymale – Porcini • \$50.00 Fire up your grill or grill pan and treat yourself to an array of mouthwatering burgers that will become family favorites. Nothing hits the spot like a juicy burger; perfect for anytime of the day. Menu: Kentucky Burger with Homemade Pimento Cheese and Henry Bain Sauce on a Brioche Bun • Reuben Burger Melt with Homemade Thousand Island Dressing and Baby Swiss Cheese • Southwestern Chicken Burger with Applewood Bacon, Pepper Jack Cheese and Chipotle Mayonnaise • Ranchero Burger with Homemade Guacamole, Smoked Gouda on a Toasted Onion Bun • Butterscotch Blondies

Friday, May 12th • 6:30 – 8:30 pm • “Date Night” • Hands On Class • David Moeller – Sullivan University • \$105.00 for TWO individuals Menu: Duck Confit and Fig Jam Flatbread with Goat Cheese • Beef Tenderloin with Béarnaise Sauce • Cheesecake with Macerated Berries and Lemon Curd *Remember when registering ~ 2 individuals = 1 table, so please use the number(s) of tables you desire when making your reservation. Aprons are not provided.



KIDS CLASS! Saturday, May 13th • 11:30 – 1:30 pm • “Kids Get Ready for Mother’s Day” • Ages 7 – 12 years old • Hands On Class • Lelia Gentle – DreamCatcher Farm • \$50.00 For the kid who is looking to craft something from the heart and hands for mom on Mother’s Day, we have a solution. Every mom wants a special Mother’s Day breakfast, so the kids can do the cooking here at the Cottage. All your child has to do on Sunday morning is pour the orange juice. Kids will not eat in this class, but will take all the offerings home for Mom as a special Mother’s Day treat. Kids will leave with 4 scones, 1 – 4 inch quiche, 4 chocolate

dipped strawberries, and a surprise for mom. And the best part for mom...no messy kitchen! Menu: Raspberry and White Chocolate Scones • Quiche Loraine • Chocolate Dipped Strawberries ** (parents will not be permitted to stay during class; our staff will be on hand to assist the chef and the students and provide extra supervision) *** when registering, please list the child's name and age in the comment section.



Saturday, May 13th • 6:30 – 8:30 pm • “Date Night” • Hands On Class • Mike Cunha – Sullivan University • \$105.00 for TWO individuals Menu: Caramelized Onion Bread Pudding with Sauce Mornay • Grilled Chicken Penne Pasta with Sauce Puttanesca • Chocolate Chess Custard with a Crisp Flaky Crust and Marinated Fruit *Remember when registering ~ 2 individuals = 1 table, so please use the number(s) of tables you desire when making your reservation. Aprons are not provided.



Wednesday, May 17th • 11:30 – 2:00 pm • “Memorial Day Picnic” • Demonstration Class • John Plymale – Porcini • \$50.00 Celebrate the first summer holiday in style with John's take on a Memorial Day picnic. Whether you serve it on the deck, at the lake or on the boat, it's a winning combination for sure. Menu: Bourbon Peach Slushies • Grilled Chicken BLT with Basil Aioli • Summer Wheatberry Salad with Chic Peas and Fava Beans • Buttermilk Slaw with Fire Roasted Corn and Applewood Bacon • Banana Split Torte

Wednesday, May 17th • 6:30 – 9:00 pm • “A Tour of Italy ~ Basilicata” • Demonstration Class • Sandra Gugliotta – Dining Elegance Caterers • \$55.00 We will be revisiting different regions of Italy on our third tour – complete with new dishes. This is the fifteenth of a series of monthly classes exploring the different regions of Italy! Basilicata is a somewhat forgotten region in Italy. It is the central most southern region of Italy and is relatively poor. The cuisine of the region is almost void of meat as a main course with the exception of goat, some wild mutton and quite a bit of the organ meat of the animals. Pasta is a staple here, made fresh with water and semolina or corn flour. It is prepared, in what Italians will tell you, 100,000 ways. Red peppers are grown everywhere here and folks visiting will generally see them hanging out to dry at most households. It is used very often in the food here to add flavor and spice. Vegetables and all sorts of wild herbs that grow in the rocks of the landscape are often used here as well to make the meals more fragrant and flavorful. Menu: "Cutturiddi" ~ Angnello in Casseruola ~ braised lamb shoulder seasoned with rosemary, bay leaves, and crushed red pepper served in a fresh tomato sauce with celery & onion • "Ciammotta" ~ Verdure Fritte - pan fried vegetables, cubed potatoes, eggplant, and peppers served in a fresh tomato-garlic sauce • Pasta con Ragu alla Potentina ~ homemade egg noodle pasta tossed in a meat sauce of beef, pork, pancetta, white wine, and hints of crushed red pepper and nutmeg • Strangolapreti Fritti ~ fried flour gnocchi with lemon zest and drizzled in a honey white wine glaze

Thursday, May 18th • 11:30 – 2:00 pm • “Let Us Entertain You” • Demonstration Class • Lelia Gentle – DreamCatcher Farm • \$55.00 May is certainly the month for special occasions -- Spring events such as Derby, Mother's Day, Easter, Graduations, Memorial Day ... in case you're tired from all the entertaining, let us entertain you with this special spring menu. Menu: Mixed Greens with Fried Goat Cheese Medallions, Petite Butterflied Lobster Tail with Drawn Butter • Spring Asparagus with Hollandaise Sauce • Gingered Carrot Puree • Black Forest Torte

Thursday, May 18th • 6:30 – 9:00 pm • “Secrets of Summer Entertaining” • Demonstration Class • Tim Laird, America's CEO – Chief Entertaining Officer and Dave Danielson, Executive Chef of Churchill Downs • \$55.00 Join the dynamic duo of Tim and Dave to learn the secrets to summer entertaining. Recipes will include dishes that are easy to make for a small dinner party or a big crowd. We begin by making and sampling pitcher drinks that can be made in advance and easily served to all of your guests. The appetizer, Cheese Biscuits, are a must at every party and always a big hit! Additional demonstration and sampling items include: Strawberry Caprese – the perfect salad for entertaining in warm weather because it is mayonnaise-free and maintains its flavor and freshness in the heat, Braised Short Ribs and Blackberry Peach Cobbler with Lemon Rosemary Topping for dessert. If you haven't seen them before, these two put on quite a show and offer entertaining tips beyond these recipes. Menu: Pitcher Drinks • Cheese Biscuits • Strawberry Caprese Salad • Braised Short Ribs • Blackberry Peach Cobbler with Lemon Rosemary Topping

Friday, May 19th • 6:30 – 8:30 pm • “Date Night” • Hands On Class • David Moeller – Sullivan University
• \$105.00 for TWO individuals Menu: Lobster and White Truffle Macaroni and Cheese • Seared Pork Tenderloin with Apple Cider Wilted Greens and Roasted Potatoes • Grand Mainer Soufflé **Remember when registering ~ 2 individuals = 1 table, so please use the number(s) of tables you desire when making your reservation. Aprons are not provided.*



Saturday, May 20th • 6:30 – 8:30 pm • “Date Night” • Hands On Class • Lelia Gentle – DreamCatcher Farm • \$105.00 for TWO individuals Menu: Summer Vegetable Rolls (made with rice paper) with Savory Dipping Sauce • Chicken Wellington with Gorgonzola Mornay Sauce • Brown Butter Brownies with Ganache **Remember when registering ~ 2 individuals = 1 table, so please use the number(s) of tables you desire when making your reservation. Aprons are not provided.*



CLASS REGISTRATION & CANCELLATION POLICY

Cooking at the Cottage classes are a ticketed event, filled on a first-come basis and payment must be made at the time of registration. **ONLINE** registration is **NOW AVAILABLE**, can be done in person or by phoning the Cottage at (502) 893-6700 (no email requests honored). Payment is due at time of registration. We accept all major credit cards. If paying by Gift Card, please have your card, available since we will need the numbers printed on the back of the card. Please bring your card with you to class for redemption. If paying with a split payment (gift card & credit card) or using a store credit, you must call the store to register.

REQUESTS FOR REFUNDS OR TRANSFERS MUST BE MADE SEVEN (7) FULL DAYS PRIOR TO THE SCHEDULED CLASS. WE ARE SORRY BUT WE CANNOT MAKE EXCEPTIONS.

Cooking classes are like tickets to a performance, concert or sporting event: the show must go on, so we encourage you to send a substitute if you are unable to attend.

If you cannot attend class and can't find a substitute, please let us know anytime during the 7-day period before class and if we are able to sell your seat(s) from a waiting list, we will issue you a store credit to be used for another class (not merchandise) during the next 12 months.

Due to the availability of ingredients, sometimes the chef must substitute recipes in class or, because of time constraints, not every recipe scheduled is prepared. We will provide the class with a packet of written recipes but you are encouraged to make your own notes.

All classes are held in our classroom at Cooking at the Cottage, unless otherwise noted. Participation in a Cooking at the Cottage hands-on class places you in a typical cooking environment with inherent risk. By registering for a Cooking at the Cottage event, you agree to release Cooking at the Cottage and its staff, employees and contractors, from all liability arising from direct or indirect damages or injury. We reserve the right to substitute instructors in a given class, if necessary.

We want all of our students to have a great classroom experience so please arrive on time, keep talking to a minimum during class and silence your cell phone. You may wish to bring a sweater to class because the temperature in the classroom does vary.

If we cancel a class due to inclement weather or other unforeseen circumstances, you will be notified by phone or email as soon as the decision is made and a credit for another class will be issued. However, if we hold a class, there will be **NO CREDITS or REFUNDS** due to the weather, whether you attend or not.

Don't forget ... all classes are held at Cooking at the Cottage, 3739 Lexington Rd., Louisville, KY 40207. Visit our website at www.cookingatthecottage.com & sign up for our newsletter, sent by e-mail twice monthly!

Thank you for your patronage, loyalty and friendship! We look forward to seeing you in our kitchen!

Mark & Linda