



Saturday July 18th, 2009

Basic Culinary Skills I

With Chef Peter Maguire - 10:00-2:30 - \$150 per person

First class in a three-part series including the Basics, Knife Skills, and a foundation of Soups, Stocks and Sauces, and the methods of cookery. A taste of the sweet side with desserts and a general outline and guide to everything you will need to get going in your world of culinary arts. This is a great class that covers the fundamentals and much more to help the beginner and novice to be more confident and develop a palate and a new sense of how to enjoy cooking. Part II and Part III will follow. Menu and Recipes: Asparagus Soup with Crab, Consomme and Mirepoix, Garden Green Salad, Cherry Tomatoes, Garlic Parmesan Croutons with Sundried Tomato Balsamic Vinaigrette, Braised Beef Burgundy with Red Onion Marmalade, Poached Salmon 'Supreme' Dill Hollandaise, Pan Roasted Porkloin Medallions Chausseur, Roasted Fingerling Potatoes, Gruyere Mashed Potatoes, Glazed Carrots and Broccoli Almandine, and Fruit Saboyan. Chef Peter, a full time instructor at PCI, has worked in the culinary industry for over 25 years and has won many awards and accolades in hot food competitions as well as ice carving. You can receive a 10% discount on the Skills Classes if you sign up for all three at the same time.

International Cuisine

With Chef Jeremy MacVeigh - 10:00-2:30 - \$150 per person

Learn to create foods from around the globe that highlight the character of different regions culture with the food. We will make Posole from Mexico, Swedish Meatballs with Garlic Thyme Mashed Potatoes from Scandinavia, Jerk Pork with Rice and Black Beans from the Caribbean, Thai Red Curry with Chicken and Rice, Char Sui Pork (Marinated and Roasted Red Pork) from China and a French Potato and Endive Salad Topped with Duck Confit. Open your eyes and palate to the techniques and tastes of some of the great foods found throughout the world! Chef Jeremy is a fulltime instructor at PCI and has recently published a cooking text called "International Cuisine".

Baking Basics - Tart Dough's and Pie Crusts

Chef Stephany Buswell, CMB - 10:00-2:30 - \$100 per person

In this class you will learn to make fresh fruit tarts, rustic baked tarts, and banana cream pie with caramel and chocolate. You will be instructed in making classic tart dough, cream cheese pie dough, and a flakey all butter pie crust. Each person will complete three 4-inch pies of each flavor to take home as well as leave with any left over dough that you can freeze for later use. Chef Stephany is a Certified Master Baker and has worked in the baking industry for over 30 years. During this time she perfected the art of cake decorating, pastry baking, wedding cakes, and bread baking, and is currently a fulltime instructor at PCI. Bring a snack or bag lunch to balance out all of the good sweets you will be enjoying in class.

Champagne and Sparkling Wine

With Master Sommelier Catherine Fallis - 12:30-2:00 - \$75 per person

You'll be introduced to the world's most seductive beverage, Champagne, learning about its' climate and soil, grape varieties, history, production methods, styles, about other sparkling wines from around the world, and about how to enjoy them. This program includes a tasting of nine bubbly's, as well as a Champagne sabering performance. Catherine Fallis is the fifth woman in the world to have earned the title of Master Sommelier, and is also a Certified Wine Professional. Founder and President of planet grape® LLC, a company committed to bringing a passion for wine, food, and good living into the lives of everyday people, Catherine is creator of the grape goddess® guides to good living, a range of lifestyle guidebooks, seminars, tv, and e-learning programs on wine, food, and travel, including Wine, Champagne & Sparkling Wine, and Erotic Foods.

For class availability and to enroll call (408) 370-9190



Saturday July 25th, 2009

Basic Culinary Skills II

With Chef Peter Maguire - 10:00-2:30 - \$150 per person

Second class in a series meant to develop the basic skills anyone can use in the home or professional kitchen. Cooking techniques: Sauté, braise, roasting, grilling, frying. Herbs and spices, complex sauces. The menu consists of many basic knife skills and a lot more start-to-finish items that will be a delicious buffet to enjoy at the finish of our event. Part III will follow. Menu and Recipes: Tomato Basil Bruschetta, Lobster Bisque, Grilled Vegetables with Balsamic Vinaigrette, Red Onion Marmalade, Sundried Tomato Risotto, with Basil and Garlic, Seared Ahi, Shitake Mushrooms, Braised Leeks, Red and Gold Pepper Coulis, Rosemary Garlic Roasted Prime Rib, Natural Jus, with Pomme Duchesse, and Key Lime Pie. Chef Peter, a full time instructor at PCI, has worked in the culinary industry for over 25 years and has won many awards and accolades in hot food competitions as well as ice carving. You can receive a 10% discount on the Skills Classes if you sign up for all three at the same time.

Pastry Basics – Petit Fours (Bit-Sized Desserts)

Chef Alex Trouan - 10:00-2:30 - \$100 per person

Traditionally Petit Fours were a way for the Pastry Chef to bake off scraps and left-overs while the oven was cooling down at the end of a days baking. While Petit Four can refer to any bite-sized sweet presented at the end of a meal, they're usually tiny, beautifully iced cakes. With a seemingly infinite variety of shapes, flavors and decoration, you can dress these little cakes up for a tea party, a bridal shower, an elegant luncheon, or an after dinner treat. In this class you will learn to make Mini-Tartlets, French Macaroons, Opera Cake, Layered Cakes, Pastry Dough, Almond Cream, Sponge Cake, Butter Cream and more. You will make up to a dozen different styles to create up to 50 of your own little masterpieces to take home and enjoy. Chef Alex is a full-time instructor at PCI. He was born and raised in France where he began his career in the Pastry Arts over 20 years ago. He has worked in top pastry shops both in France and in the USA where he has been living and teaching for more than 5 years. Bring a snack or bag lunch to balance out all of the good sweets you will be enjoying in class.

Cooking For Wine - Spanish Tapas

With Chef Charles Vollmar - 10:00-2:30 - \$150 per person

Join us as we explore, prepare and enjoy the components, flavors and techniques that have made tapas dishes and the style of eating so popular. We will begin in the kitchen, preparing our extensive menu together, sampling flavorings and ingredients and conclude our tasting experience paired with handcrafted Spanish-style wines including a Classic Sangria. The Menu: Spiced Marcona Almonds, Preserved Lemon and Goat Cheese on Toasts, Citrus-Garlic Marinated Olives, Grilled Asparagus Salad with Arugula, Pecans and Citrus Vinaigrette, Mushrooms with Crispy Garlic, Eggplant Tortilla with Romesco Sauce, Fennel Salad with Olives and Oranges, Chicken with Pomegranate and Walnut Sauce, Mussels in Cilantro and Serrano Pepper Cream Sauce, and Classic Spanish Beef Empanadas. Chef Charlie emphasizes basic skill and technique work, along with wellness and lifestyle enrichment topics relating to cooking, nutrition, fitness and special needs. His days are spent teaching at top-notch culinary schools, designing custom wellness programs for corporate clients, health clubs and wellness clinics, facilitating interactive workshops, and is currently working on his first book.

For class availability and to enroll call (408) 370-9190