

LINCOLN SQUARE AUGUST 2010 CLASSES

H HANDS ON **D** DEMONSTRATION **G** OUTDOOR GRILLING CLASS **K** KID'S CLASS **Y** WINE CLASS

SY SHELLEY YOUNG
JK JANET KIRKER
SRS SARA SALZINSKI
CM CAROLYN MANIACI
DH DIANA HAMANN
MLG MICHELE GLANCEY
EG ED GARDENER
QB QUINCY BISSIC

LP LINNIE PANDEL
JH JOEY HAHN
SD STUART DAVIS
EK ERYN KEUER
CBR CARRIE BRADLEY
PB PAUL BOEDEKER
GD GREG DARDEN
AC ABRAHAM CONLON

MBR MARY BETH ROCCO
HA HUGH AMANO
JP JOHN PETERS
MS MARIO SCORDATO
LD LUCIO DAVILA
RO RICK ORTIZ
EP ETHAN PIKAS
ND NICK DENNIS

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
Vegetarian Summer Fare H 10AM-12:30PM Meat on the Grill Hands on! G 11AM-1:30PM	Chicken on the Grill Hands on! G 6:30-9PM Wine Goddess Presents: Wine 101 Y 7-8:30PM Steakhouse D.I.Y. H 7-9:30PM	Girls' Night: Al Fresco Appetizers D 7-9:30PM Margaritaville H 7-9:30PM	Gourmet Grilling G 6:30-9PM Pasta Workshop H 6:30-9:30PM Neapolitan Pizzeria H 7-9:30PM	Romantic Dining al Fresco D 7-9:30PM Knife Skills H 7-9:30PM	Wine Goddess Presents: The Italian Grapes You Should Know Y 7-8:30PM Date Night: ¡Ole! H 7-9:30PM	Knife Skills H 10AM-12:30PM Bloody Mary Brunch D 11AM-1:30PM The Argentine Grill G 6-8:30PM Totally Hands-on Sushi H 7-9:30PM Eat, Drink & Be Merry! H 7-9:30PM
Cupcake Boot Camp H 10AM-2:30PM Beer Garden Grill G 11AM-1:30PM Knife Skills H 11AM-1:30PM	Bayou Bash H 7-9:30PM	Seafood on the Grill G 6:30-9PM Farmers' Market Fare D 7-9:30PM Chicken 101 H 7-9:30PM	Culinary Adventure: A Trip to the Greek Islands H 7-9:30PM Italian Antipasti H 7-9:30PM	Totally Hands-on Sushi H 7-9:30PM Eat, Drink & Be Merry! H 7-9:30PM	Rendezvous Under the Stars G 6:30-9PM Food and Wine of Napa Valley D Y 7-9:30PM Couples Cooking: Under the Tuscan Moon H 7-9:30PM	Pasta Workshop H 10AM-1PM Vegetarian Grilling G 1-3:30PM Beer Garden Grill G 6-8:30PM Summer Cocktails and Appetizers D 7-9:30PM Couples Cooking: Under the Tuscan Moon H 7-9:30PM
Seafood 101 H 10AM-12:30PM Burger Time G 11AM-1:30PM Knife Skills H 11AM-1:30PM Margaritaville H 3-5:30PM	The Argentine Grill G 6:30-9PM Food and Wine of Napa Valley D Y 7-9:30PM The Basics: A Mediterranean Feast H 7-9:30PM	Gourmet Grilling G 6:30-9PM New England Lobster Party H 7-9:30PM Meat 101 H 7-9:30PM	Bayou Bash H 7-9:30PM Totally Hands-on Sushi H 7-9:30PM	Summer Cocktails and Appetizers On the patio! D 7-9:30PM Girls' Night: Al Fresco Appetizers D 7-9:30PM	Seafood on the Grill Hands on! G 11AM-1:30PM Wine Goddess Presents: Old-School Bartending with Jason Burrell of the Long Room On the patio! Y 7-8:30PM	Recipe Rehab D 10AM-12:30PM Vegetarian Summer Fare H 10AM-12:30PM Meat on the Grill G 1-3:30PM Rendezvous Under the Stars G 6-8:30PM Neapolitan Pizzeria H 7-9:30PM Date Night: ¡Ole! H 7-9:30PM
Steakhouse D.I.Y. H 4:30-7PM	Meat on the Grill Hands on! G 6:30-9PM Farmers' Market Fare D 7-9:30PM Culinary Adventure: A Trip to the Greek Islands H 7-9:30PM	Italian Grilling G 6:30-9PM Pasta Workshop H 6:30-9:30PM Knife Skills H 7-9:30PM	Gourmet Grilling G 11AM-1:30PM Beer Garden Grill G 6:30-9PM Margaritaville H 7-9:30PM	Seafood 101 H 7-9:30PM New England Lobster Party! H 7-9:30PM	Knife Skills H 10AM-12:30PM Romantic Dining al Fresco D 7-9:30PM Wine Goddess Presents: The Wine and Cheese of France Y 7-8:30PM Eat, Drink & Be Merry! H 7-9:30PM	Cupcake Boot Camp H 10AM-2:30PM Bloody Mary Brunch D 11AM-1:30PM Grillin' and Chillin' G 7-9:30PM Italian Antipasti H 7-9:30PM Couples Cooking: Under the Tuscan Moon H 7-9:30PM
Tater Tots K 10-11AM Chicken 101 H 10AM-12:30PM The Argentine Grill G 11AM-1:30PM Knife Skills H 2:30-5PM Family Night: Pizza Party! H 3-5:30PM	Vegetarian Grilling G 6:30-9PM Wine Goddess Presents: Conquering the Restaurant Wine List Y 7-8:30PM French Crêperie H 7-9:30PM	Chicken on the Grill Hands on! G 6:30-9PM Summer Cocktails and Appetizers D 7-9:30PM Steakhouse D.I.Y. H 7-9:30PM				

MERCHANDISE MART AUGUST 2010 CLASSES

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SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
1 Cupcake Boot Camp H 10AM-2:30PM Knife Skills H 10AM-12:30PM Pie and Tart Workshop H 11AM-1:30PM	2 CLOSED FOR PRIVATE PARTY	3 CLOSED FOR PRIVATE PARTY	4 Italian Antipasti H 6-8:30PM	5 Totally Hands-on Sushi H 6-8:30PM	6 Margaritaville H 6-8:30PM Couples Cooking: Under the Tuscan Moon H 6:30-9PM	7 Breakfast Breads & Pastries H 10AM-12:30PM Pasta Workshop H 10AM-1PM French Crêperie H 11AM-1:30PM Culinary Adventure: A Trip to the Greek Islands H 6-8:30PM Couples: Tuscan Moon H 6-8:30PM Bayou Bash! H 6-8:30PM
8 Vegetarian Summer Fare H 11AM-1:30PM Seafood 101 H 11AM-1:30PM	9 Culinary Boot Camp Starts Today! H MON-FRI 9AM-5PM Food and Wine of Napa Valley D W 6-8:30PM Knife Skills H 6-8:30PM Culinary Adventure: A Trip to the Greek Islands H 6-8:30PM	10 CLOSED FOR PRIVATE PARTY	11 New England Lobster Party! H 6-8:30PM Meat 101 H 6-8:30PM	12 Italian Antipasti H 6-8:30PM Bayou Bash H 6-8:30PM	13 Wine Goddess Presents: Wine 101 W 6-7:30PM Date Night: <i>iOle!</i> H 6-8:30PM Totally Hands-on Sushi H 6-8:30PM	14 Knife Skills H 10AM-12:30PM Chicken 101 H 10AM-12:30PM Neapolitan Pizzeria H 11AM-1:30PM Eat, Drink & Be Merry! H 6-8:30PM Date Night: <i>iOle!</i> H 6-8:30PM Margaritaville H 6-8:30PM
15 Pie and Tart Workshop H 10AM-12:30PM Culinary Adventure: A Trip to the Greek Islands H 11AM-1:30PM The Basics: A Mediterranean Feast H 11AM-1:30PM	16 Wine Goddess Presents: Food and Wine Dynamics W 6-7:30PM Pasta Workshop H 6-9PM Jamaica Me Crazy! H 6-8:30PM	17 Simple French Food H 6-8:30PM	18 Chicken 101 H 6-8:30PM Neapolitan Pizzeria H 6-8:30PM	19 Steakhouse D.I.Y. H 6-8:30PM	20 Rick Tramonto Book Signing! D 6-8:30PM Bayou Bash H 6-8:30PM Couples Cooking: Under the Tuscan Moon H 6-8:30PM	21 Cupcake Boot Camp H 10AM-2:30PM Vegetarian Summer Fare H 10AM-12:30PM Meat 101 H 11AM-1:30PM Couples Cooking: Under the Tuscan Moon H 6-8:30PM New England Lobster Party! H 6-8:30PM
22 Breakfast Breads and Pastries H 10AM-12:30PM Knife Skills H 11AM-1:30PM French Crêperie H 11AM-1:30PM	23 Wine Goddess Presents: Wine Tasting "On the Grid" W 6-7:30PM Italian Antipasti H 6-8:30PM Steakhouse D.I.Y. H 6-8:30PM	24 Recipe Rehab: Super Summer Salads D 6-8:30PM	25 Cupcake Boot Camp H 10AM-2:30PM Farmers' Market Fare D 6-8:30PM Culinary Adventure: A Trip to the Greek Islands H 6-8:30PM The Basics: A Mediterranean Feast H 6-8:30PM	26 Jamaica Me Crazy! H 6-8:30PM Date Night: <i>iOle!</i> H 6-8:30PM Totally Hands-on Sushi H 6-8:30PM	27 Margaritaville H 6-8:30PM	28 Knife Skills H 10AM-12:30PM Pasta Workshop H 10AM-1PM Simple French Food H 11AM-1:30PM Food and Wine of Napa D W 6-8:30PM Date Night: <i>iOle!</i> H 6-8:30PM Eat, Drink & Be Merry! H 6-8:30PM
29 Pan Handling H 11AM-1:30PM Meat 101 H 11AM-1:30PM	30 Tastebud Tutorial D 6-8:30PM Seafood 101 H 6-8:30PM Neapolitan Pizzeria H 6-8:30PM	31 Girls' Night: Al Fresco Appetizers D 6-8:30PM Margaritaville H 6-8:30PM Knife Skills H 6-8:30PM				



the CHOPPING BLOCK

AUGUST 2010 CLASSES

HANDS-ON CLASSES

H In hands-on classes, you participate in each step of the cooking so you can recreate the experience at home. Our professional chef-instructor will discuss the ins and outs of each recipe, give you valuable tips, and coach you as you work in groups to prepare the dishes. You'll sit down at the end of class to feast upon the fruits of your labor.

[V] = vegetarian menu

The Basics: A Mediterranean Feast • \$65

LINCOLN SQUARE AUGUST 16

MERCHANDISE MART AUGUST 15, 25

The Basics classes help you lay a foundation of cooking techniques to build on. You'll learn about ingredients, how to time a full meal, and which tools and equipment are right for the job. Hummus with Pita Chips; Grilled Lemon Herb Chicken; Cucumber Yogurt Salad; Tabouleh; Baklava. *Skills covered in this class include: Working with grains and legumes; marinating and grilling chicken; working with fresh herbs; yogurt sauces; selecting tomatoes; working with phyllo dough; nut fillings.*

Bayou Bash • \$85

LINCOLN SQUARE AUGUST 9, 18

MERCHANDISE MART AUGUST 7, 12, 20

Bonjour y'all! Let's party "Big Easy" style! New Orleans BBQ Shrimp; Fried Oysters with Remoulade Sauce; Chicken and Andouille Jambalaya; Bananas Foster with Vanilla Bean Ice Cream. *Two glasses of wine or beer per student are included in the price of the class.*

Breakfast Breads and Pastries • \$65

MERCHANDISE MART AUGUST 7, 22

Demystify the tender, flaky and buttery doughs, and create these great-for-entertaining delicacies. Sticky Buns; Bacon, Chive and Cheddar Scones; Lemon Filled Danishes with Raspberry Jam; Peach Blueberry Turnovers. [V]

Chicken 101 • \$75

LINCOLN SQUARE AUGUST 10, 29

MERCHANDISE MART AUGUST 14, 18

Delicious techniques for cooking chicken properly. Brined and Grilled Chicken Panzanella with Tomatoes, Cucumbers and Basil; Sweet and Spicy Barbecued Chicken Legs with Fennel Slaw; Pesto Roasted Chicken with Garlicky Potato Salad.

Couples Cooking: Under the Tuscan Moon • \$75

LINCOLN SQUARE AUGUST 13, 14, 28

MERCHANDISE MART AUGUST 6, 7, 20, 21

Come learn how to create the zesty, soul-satisfying cuisine of Italy. Heirloom Tomato Caprese Salad with Basil, Crispy Prosciutto, Extra Virgin Olive Oil; Handmade Fettuccine with Grilled Shrimp, Portobellos and Garlic; Plum and Apricot Crostata.

Culinary Adventure: A Trip to the Greek Islands • \$65

LINCOLN SQUARE AUGUST 11

MERCHANDISE MART AUGUST 7, 9, 15, 25

Not even the Spartan army could resist the food of the gods you will prepare in this class. Greek Villager's Salad; Shrimp Santorini; Grilled Lemon Greek Chicken with Orzo, Feta and Sun-Dried Tomato Salad; Greek Donuts with Lemon Honey Syrup.

Culinary Boot Camp • \$1750

MERCHANDISE MART AUGUST 9-13

Spend a week exploring all the fundamental methods of cooking. Each day builds on the previous day, so you will improve your skills with a trained, professional chef at your disposal. On the last day you'll bring everything together and produce a menu that incorporates all the skills throughout the week.

Cupcake Boot Camp • \$90

LINCOLN SQUARE AUGUST 8, 28

MERCHANDISE MART AUGUST 1, 21, 25

Have your cake and eat it, too! Make several varieties of cupcakes for all occasions and bring them home to impress your friends and family. We will teach you fun and easy ways to decorate them, too. Lunch will be served during class. Mini Raspberry Vanilla Cheesecakes; Chocolate Cherry Cupcakes with Chocolate Caramel Ganache; Peaches and Mascarpone Cream Cupcakes; Red Velvet Cupcakes with Cream Cheese Frosting; Banana Peanut Cupcakes with Milk Chocolate Frosting. [V]

HANDS-ON CLASSES

Date Night: ¡Olé! • \$75

LINCOLN SQUARE AUGUST 6, 21

MERCHANDISE MART AUGUST 13, 14, 26, 28

Have fun while cooking an assortment of authentic Spanish snacks. Tortilla Española with Aioli; Albondigas (Spanish Meatballs); Seafood Paella; Banana and Cajeta Empanadas.

Eat, Drink and Be Merry • \$85

LINCOLN SQUARE AUGUST 7, 12, 27

MERCHANDISE MART AUGUST 14, 28

Have a blast learning fresh, new ways to make dinner fun! Cheddar Garlic Potato Skins; House Salad with Sweet-Salty Pecans and Oranges; Blue Cheese-Stuffed Bacon Burger; Million Dollar Bars (Chocolate, Caramel and Coconut). *Two glasses of wine or beer per student are included in the price of the class.*

Family Night: Pizza Party! • \$75 PER ADULT

LINCOLN SQUARE AUGUST 29

Join us on our outdoor patio for some family fun! Everyone cooks and eats together, and one child is free with each adult (\$20 per additional child.) Caesar Salad; Homemade Pizza; Chocolate Tiramisu.

French Crêperie • \$65

LINCOLN SQUARE AUGUST 30

MERCHANDISE MART AUGUST 7, 22

Enjoy sweet and savory crêpe recipes while becoming a master at flipping the crêpe in the pan! Crêpes Stuffed with Blue Cheese, Mascarpone and Sautéed Pears; Curried Chicken Crêpes; Sweet Ricotta and Blackberry Crêpes.

Italian Antipasti • \$65

LINCOLN SQUARE AUGUST 11, 28

MERCHANDISE MART AUGUST 4, 12, 23

Antipasto means "before the meal," but tonight indulge in these antipasti delights at the beginning, middle and end! Artichoke Bruschetta with Grilled Shrimp; Zucchini, Prosciutto and Fontina Cheese Roulades; Mini Pesto Pizzas with Oven-Dried Tomatoes and Mozzarella; Antipasto Salad with Salami, Provolone, Chickpeas and Red Wine Vinaigrette.

Jamaica Me Crazy • \$65

MERCHANDISE MART AUGUST 16, 26

Sweet, spicy, tangy and tropical! Let's get these flavors together and feel all right. Jerk-Style Shrimp; Spicy Coconut and Sweet Potato Soup; Jamaican Spiced Chicken and Rice; Key Lime Tartlets.

Knife Skills • \$40

LINCOLN SQUARE AUGUST 5, 7, 8, 15, 24, 29

MERCHANDISE MART AUGUST 1, 9, 14, 22, 28, 31

Our most popular class! A hands-on chopping session where you learn how to mince, slice and dice vegetables and herbs. We also discuss knife care, manufacturing and selection, and demonstrate sharpening and honing. [V]

Margaritaville! • \$75

LINCOLN SQUARE AUGUST 3, 15, 25

MERCHANDISE MART AUGUST 6, 14, 27, 31

You won't find Jimmy Buffett in this class but you can put your lost shaker of salt to good use with these south of the border favorites. Watermelon Margaritas; Grilled Fish Tacos with Sweet Corn and Cilantro Salsa; Mexican Rice; Coconut Flan.

Meat 101 • \$75

LINCOLN SQUARE AUGUST 17

MERCHANDISE MART AUGUST 11, 21, 29

Learn hands on how to grill, sauté and roast meat to perfection. Spice-Rubbed Flank Steak with Smoked Tomato Relish; Brined and Stuffed Pork Chops with Roasted Peaches; Roasted Leg of Lamb with Mint Pesto.

Neapolitan Pizzeria • \$65

LINCOLN SQUARE AUGUST 4, 21

MERCHANDISE MART AUGUST 14, 18, 30

Master the art of tossing your dough and creating authentic Neapolitan pizzas. Crispy-Fried Calamari with Marinara Sauce; Margherita Pizza; Quattro Formaggi White Pizza; Prosciutto and Arugula Pizza.

New England Lobster Party • \$85

LINCOLN SQUARE AUGUST 17, 26

MERCHANDISE MART AUGUST 11, 21

Let's create an East Coast gala with fresh summer fare. Boiled Maine Lobsters with Tarragon Beurre Blanc; Fennel and New Potato Salad with Roasted Garlic Vinaigrette; Grilled Corn on the Cob with Dilly Butter; Individual Blueberry Crisps. *Two glasses of wine or beer per student are included in the price of the class.*

HANDS-ON CLASSES

Pan Handling • \$65

MERCHANDISE MART AUGUST 29

We will teach you how to properly heat a saute pan, regulate heat and deglaze. Learn how to choose the right pots and pans for the job and how to flip your pan like a pro. Caramelized Onion Tart; Sautéed Mushroom Bruschetta; Chicken Piccata; Black Pepper Crusted Seared Tuna.

Pasta Workshop: Summer Menu! • \$65

LINCOLN SQUARE AUGUST 4, 14, 24

MERCHANDISE MART AUGUST 7, 16, 28

Learn how to make fresh herb and whole-wheat pasta doughs from scratch and create noodles of all shapes and sizes. You'll also discover how to prepare simple and seasonal sauces to accompany your pasta. Herbed Linguine with Broccoli and Lemon-Herb Butter; Whole Wheat Fettuccine with Sautéed Shrimp, Oven-Dried Tomatoes and Pesto; Summer Vegetable Lasagna with Ricotta and Fontina Cheese.

Pie and Tart Workshop • \$65

MERCHANDISE MART AUGUST 1, 15

Making pies isn't as hard as you might think! With the techniques you'll learn in this class, you will gain the confidence needed to create stunning pies and tarts. Perfect Pie Dough; Apple Berry Crumble-Top Pie; Peach Crostata; Chocolate Ganache Tart. [V]

Seafood 101 • \$75

LINCOLN SQUARE AUGUST 15, 26

MERCHANDISE MART AUGUST 8, 30

We'll teach you the tricks of the trade when purchasing seafood and how to handle it once you get it home for perfectly prepared fish every time. Herb-Crusted Pike with Brown Butter Toasted Almond Vinaigrette; Seared Scallops with Sweet Corn-Bacon Relish and Lemon Aioli; Sesame and Ginger-Glazed Grilled Salmon.

Simple French Food • \$65

MERCHANDISE MART AUGUST 17, 28

Preparing French food does not need to be complicated! Learn how to make beautiful and elegant food and find out why, sometimes, less is more. Provençal Steamed Mussels; Frisée, Hazelnut and Goat Cheese Salad with Dijon Vinaigrette; Sea Bass en Papillote with Leeks and Herbed Compound Butter; Pommes Frites; Sabayon with Summer Berries.

Steakhouse D.I.Y. • \$85

LINCOLN SQUARE AUGUST 2, 31

MERCHANDISE MART AUGUST 19, 23

Why go out when you can learn how to prepare these steakhouse classics at home? Shrimp Cocktail; Grilled Strip Steaks with Garlic Herb Butter; Truffle Grilled Asparagus; Twice-Baked Potatoes; Peach and Blueberry Crisp. *Two glasses of wine or beer per student are included in the price of the class.*

Tater Tots • \$20

LINCOLN SQUARE AUGUST 29

Kids 3-7 get to help cook snacks, learn about ingredients, and have fun in the kitchen.

Totally Hands on Sushi • \$85

LINCOLN SQUARE AUGUST 7, 12, 18

MERCHANDISE MART AUGUST 5, 13, 26

Learn hands on how to prepare maki rolls, California rolls, nigiri and spicy tuna hand rolls. You will learn the secrets to making perfect sushi rice and finding the freshest fish. *Get equipped to put your new sushi skills into action! We're offering a set of useful tools and ingredients at a discount. For details see our calendar at www.thechoppingblock.net.*

Vegetarian Summer Fare • \$65

LINCOLN SQUARE AUGUST 1, 21

MERCHANDISE MART AUGUST 8, 21

Learn how to make the most of the bounty of produce. Not just for vegetarians—you won't miss the meat in these hearty and delicious recipes! Summer Corn, Tomato and Basil Chowder; Quinoa and Black Bean Burgers with Chipotle Mayonnaise; Spiced Tempeh Tacos with Fresh Peach and Lime Salsa. [V]

PRICES ARE PER PERSON. 1-WEEK NOTICE REQUIRED TO CANCEL ENROLLMENT IN ANY CLASS. ALL CLASSES SUBJECT TO CANCELLATION OR RESCHEDULING.

THE CHOPPING BLOCK • LINCOLN SQUARE 4747 N. LINCOLN, CHICAGO 60625 TELEPHONE (773) 472-6700 FAX (773) 275-4150

THE CHOPPING BLOCK • MERCHANDISE MART SUITE 107, CHICAGO 60654 TELEPHONE (312) 644-6360 FAX (312) 644-6367 WWW.THECHOPPINGBLOCK.NET



the CHOPPING BLOCK

AUGUST 2010 CLASSES

DEMONSTRATION CLASSES

Demonstration classes are an intimate, interactive look at cooking. Each class features an entertaining and informative lesson by our professional chef-instructor plus generous tastings of every dish prepared in class.

V = vegetarian menu

Bloody Mary Brunch on the Patio! • \$50

LINCOLN SQUARE AUGUST 7, 28

Join us on our outdoor patio and learn how to make the perfect brunch to accompany this classic morning beverage. Bloody Mary Bar; Spinach Salad with Crispy Shallots and Black Pepper Balsamic Vinaigrette; Prosciutto, Arugula and Egg Breakfast Pizza; Fresh Fruit Cobbler on the Grill.

▶▶ Book Signing with Rick Tramonto • \$45

MERCHANDISE MART AUGUST 20

We welcome Chef Rick Tramonto to the Chopping Block for a very special evening to celebrate his new cookbook, "Steak with Friends."

Watch and learn from Rick himself as he prepares Chorizo and Rock Shrimp Risotto and Balsamic Marinated Flank Steak. While you savor samples of his creations, Rick will be available for questions.

Included in the price of the class is a signed copy of Rick's new cookbook!



Farmers' Market Fare • \$40

LINCOLN SQUARE AUGUST 10
MERCHANDISE MART AUGUST 25

Be a savvy shopper supporting local and sustainable agriculture. These Farmers' Market-inspired recipes will fit right into your everyday cooking. Chilled Watercress Soup with Crème Fraîche; Heirloom Tomato Salad with Fresh Market Cheese and Basil; Brined Pork Tenderloin with Grilled Peach and Tarragon Chutney; Plum Crostata.

Food and Wine of Napa Valley • \$60

LINCOLN SQUARE AUGUST 13, 16
MERCHANDISE MART AUGUST 9, 28

Experience the seasonal and local food and wine of the bountiful Napa Valley. Caramelized Onion and Goat Cheese Focaccia; Celery Root, Parsley, Shaved Fennel and Watercress Salad with Mustard Vinaigrette; Pan-Roasted Chicken with Potatoes, Artichokes and Peas; Lemon Pudding Cake. You must be 21 or over to attend this class. Please present valid ID at the time of check-in.

Girls' Night: Al Fresco Appetizers • \$40

LINCOLN SQUARE AUGUST 3, 19
MERCHANDISE MART AUGUST 31

Light and easy treats perfect for outdoor nibbling. Grilled Pesto Pizzas with Oven-Dried Tomatoes and Mozzarella; Shrimp Spedini (Grilled Shrimp Skewers); Italian Sausage and Ricotta Cheese Stuffed Mushrooms; Prosciutto-Wrapped Melon with Mint and Balsamic Drizzle.

Recipe Rehab: Super Summer Salads

with Dietician Dawn Jackson Blatner • \$40
LINCOLN SQUARE AUGUST 21
MERCHANDISE MART AUGUST 24

Check yourself into recipe rehab to break your dependency on high-calorie, fat-laden food. Dawn Jackson Blatner, LD, RDN, teaches Flexitarian Nutrition, a healthy eating style she developed, which is based on personal preferences and individual lifestyles. www.dawnjacksonblatner.com. **V**

Romantic Dining al Fresco • \$65

LINCOLN SQUARE AUGUST 5, 27

Enjoy a delightful dinner in style on our outdoor patio—complete with cooking lesson—while savoring the sounds of the Lincoln Square Thursday night summer concert series! Shrimp Ceviche with Grilled Vegetable Salsa; Grilled Beef Tenderloin with Grilled Asparagus and Herb Butter; Fresh Corn Polenta; Lemon Cake with Warm Blueberry Sauce and Whipped Cream.

Summer Cocktails and Appetizers • \$50

LINCOLN SQUARE AUGUST 14, 19

What could be better than pairing summery cocktails with the perfect snacks? Bloody Marys with Shrimp Ceviche; Champagne Sangria with Bacon-Wrapped Dates; Watermelon Mint Mojitos with Chimichurri Flank Steak Crostini; 312 Goose Island Pale Ale with Margherita Pizza. You must be 21 or over to attend this class. Please present valid ID at the time of check-in.

DEMONSTRATION CLASSES

Tastebud Tutorial • \$40

MERCHANDISE MART AUGUST 30

Titillate your tastebuds as you learn to cook by your own palate instead of following recipes to the letter. We'll teach you the art of tweaking the five basic flavors—Salty, Sweet, Bitter, Sour, and Umami—and how to use herbs, spices, oils, vinegars and aromatic ingredients to create a rich tapestry of cuisine limited only by your imagination. **V**

GRILLING CLASSES

G Celebrate grilling season with us! Grilling demonstrations are held outside on our covered patio in Lincoln Square.

We'll show you how to use gas, charcoal, and the Big Green Egg grills.

All-American Grill • \$50

LINCOLN SQUARE AUGUST

Join us this holiday weekend for classic American fare. Sit back and relax while we teach you how to get tasty results from all types of grills. Stuffed Blue-Cheese Burgers; Corn on the Cob with Lime Cilantro Butter; Grilled New Potato Salad; Grilled Pound Cake Strawberry Shortcakes.

The Argentine Grill • \$50

LINCOLN SQUARE AUGUST 7, 16, 29

Let the vibrant and bold flavors of Argentina speak for themselves. Hearts of Palm, Grilled Corn and Roasted Red Pepper Salad with Lime and Cilantro Vinaigrette; Grilled Steaks with Chimichurri; Grilled Cumin-Spiced Potatoes; Dulce de Leche Banana Splits.

Beer Garden Grill • \$65

LINCOLN SQUARE AUGUST 8, 14, 25

Let us show you how to make tasty holiday fare you'll enjoy with a beer in hand. Two glasses of house beer or wine are included in the price of the class. Deviled Chicken Wings with Herbed Potato Salad; Beer-Marinated Brats with Bacony Beans; Glazed Smoked Pork Chops with Oil-and-Vinegar Slaw.

Burger Time • \$60

LINCOLN SQUARE AUGUST 15

Get creative and expand your burger horizons! Sirloin Burgers with Bacon, Smoked Cheddar Cheese and a Fried Egg; Salmon Burgers with Arugula, Oven-Dried Tomatoes and Lemon Aioli; Greek Lamb Burgers with Cucumber Yogurt Sauce and Feta Cheese.

Chicken on the Grill: HANDS ON • \$85

LINCOLN SQUARE AUGUST 2, 31

Join us to learn how to produce tender, juicy chicken dishes on your grill. You'll be grilling alongside our chef in this HANDS-ON class! Sweet and Spicy BBQ Chicken with Creamy Cabbage Slaw; Asian Grilled Chicken Thighs with Spicy Soy; Brined and Grilled Mustard Tarragon Chicken Breasts.

Gourmet Grilling • \$60

LINCOLN SQUARE AUGUST 4, 17, 25

With some simple brining, marinating and smoking tips, you'll learn how to create an upscale and sophisticated feast. Brined and Smoked Barbecued Turkey Breast with Apricot Chutney; Korean-Style Beef Short Ribs with Sweet and Spicy Cucumber Salad; Hot-Smoked Trout with Bacony Watercress Salad and Creamy Horseradish Dressing.

Italian Grilling • \$50

LINCOLN SQUARE AUGUST 24

Let us show you how to take simple Italian fare to a whole new level of goodness. Grilled Fennel and Radicchio Salad with Cannelini Beans; Rosemary Grilled Pork Chops with Roasted Peppers, Capers and Pine Nuts; Roasted-Garlic Bread with Parmesan; Grilled Peaches with Gelato and Balsamic Glaze.

Meat on the Grill: HANDS ON • \$85

LINCOLN SQUARE AUGUST 1, 21

Get some great tips on marinating, grilling and saucing meats to perfection. You'll be working alongside our chef in this HANDS-ON class! Smoked Pork Tenderloin with Smoked Tomato-Peach Relish; Juicy N.Y. Strip Steaks with Grilled Red Potatoes and Green Beans Vinaigrette; Moroccan Lamb Chops with Grilled Eggplant Salad.

Rendezvous Under the Stars: HANDS ON • \$85

LINCOLN SQUARE AUGUST 13, 21

Enjoy a romantic evening outdoors and let the starlight guide your hands while preparing a HANDS-ON sumptuous Mediterranean feast. Grilled Shrimp Bisque; Roasted Pepper Crostata with Basil and Capers; Homemade Pasta with Grilled Zucchini and Eggplant, Pine Nuts, Lemon Zest and

GRILLING CLASSES

Pecorino Romano; Grilled Seasonal Fruit with Ice Cream and Balsamic Glaze.

Seafood on the Grill: HANDS ON • \$85

LINCOLN SQUARE AUGUST 10, 20

We will teach you how to successfully grill fish and shellfish. You'll be grilling alongside our chef in this HANDS-ON class! Smoky Grilled Mussels with Spiced Garlic Butter; Salmon and Pesto Roulade with Grape Tomato Salsa; Achiotte-Rubbed Snapper Grilled in Banana Leaves with Mexican Grilled Vegetable and Black Bean Salad.

Vegetarian Grilling • \$50

LINCOLN SQUARE AUGUST 14, 30

Get outside and fire up the grill for these meat-free miracles! Grilled Eggplant and Zucchini Roulades with Herbed Ricotta Cheese and Pesto; Quinoa and Black Bean Burgers with Chipotle Mayo; Achiotte Rubbed Grilled Sweet Potatoes with Grilled Sweet Corn and Poblano Salsa with Queso Fresco; Grilled Greek Romaine Salad with Wilted Tomatoes, Feta Cheese and Olives. **V**

WINE TASTING



Wine Goddess Presents: A fun evening of wine tasting and expert instruction with wine program director Diana Hamann.

Conquering the Restaurant Wine List • \$45

LINCOLN SQUARE AUGUST 30

If you've ever started to tremble and shake when handed a restaurant wine list, this one's for you. We'll learn how to navigate these often-confusing tomes with ease, in addition to tricks of the trade to get the very best wine service out of any dining experience.

Food and Wine Dynamics • \$45

MERCHANDISE MART AUGUST 16

Wine is best enjoyed (and understood) at the table. Join our resident wine goddess, Diana Hamann, in her very favorite wine class. We'll taste several wines with several bites representing salty, sour, bitter and sweet, and we guarantee: light bulbs will go off, the clouds will part, and you'll leave with a solid food and wine pairing foundation.

The Italian Grapes You Should Know • \$45

LINCOLN SQUARE AUGUST 6

We at the Chopping Block are mad for Italian wines, but grapes such as falanghina, cortese, garganega and aglianico are hardly household names. This class will focus on the Italian red and white grapes currently enjoying international acclaim, and the regions where they grow best.

Old School Bartending: On the patio!

with Jason Burrell of the Long Room • \$50

LINCOLN SQUARE AUGUST 20

Join famed Chicago bartender, owner of the Long Room, all-around cool cat Jason Burrell as he stirs up the classic cocktails you need to have in your hip pocket. This one will be held al fresco on our Lincoln Square patio lounge! Not only will everyone get to sample Jason's concoctions right out of the shaker, everyone will go home with recipes on how to re-create the magic at your next cocktail party.

Wine 101 • \$45

LINCOLN SQUARE AUGUST 2

MERCHANDISE MART AUGUST 13

This class is all about wine basics, and we take it nice and slow, tasting and talking our way through seven different wine grapes and styles. Bring any and all wine questions you've been dying to ask but never had the forum—all will be revealed!

The Wine and Cheese of France • \$60

LINCOLN SQUARE AUGUST 27

Ah, ze Fronch...say what you will about their cry-baby football team, the country as a whole gave us two of the world's most hedonistic pleasures as we know them: wine and cheese. We'll taste through a stellar lineup of the famed wines of France, and their regional cheese-matches made in heaven.

Wine Tasting "On the Grid" • \$45

MERCHANDISE MART AUGUST 23

Ever wonder how Master Sommeliers and Masters of Wine honed their celebrated palates? By systematic, focused deductive tasting using a wine-tasting grid. We'll use the same tasting grid as the pros and work our way through several wines, "hitting our boxes" by assessing color, acidity, viscosity, oak, alcohol, and tannin. Palates are not born, they're made—practice makes perfect!

You must be 21 or older to attend wine classes. Please present a valid ID when you check in.