

LINCOLN SQUARE JULY 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 GARDNER
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
				Knife Skills H 7-9:30PM Celebrity Chef Series: Cook Like Jamie Oliver H 7-9:30PM	1 Gourmet Grilling G 6:30-9PM Food and Wine of Oregon's Willamette Valley DY 7-9:30PM Couples Cooking: In the Heat of the Night H 7-9:30PM	2 Knife Skills H 10AM-12:30PM All-American Grill G 1-3:30PM Beer Garden Grill G 6-8:30PM Totally Hands-on Sushi H 7-9:30PM Eat, Drink & Be Merry! H 7-9:30PM
4 HAPPY INDEPENDENCE DAY!	5 Wine Goddess Presents: Made in the U.S.A. Y 7-8:30PM Culinary Adventure: A Trip to Argentina H 7-9:30PM	6 Burger Time G 6:30-9PM Farmers' Market Fare D 7-9:30PM Pasta Workshop New Summer Menu H 6:30-9:30PM	7 Grilling Workshop G 11AM-1:30PM Vegetarian Summer Fare H 7-9:30PM New England Lobster Party! H 7-9:30PM	8 Summer Cocktails and Appetizers On the patio! D 7-9:30PM Taqueria D.I.Y. H 7-9:30PM	9 Grillin' and Chillin' G 6:30-9PM Wine Goddess Presents: Wine Tasting 101 Y 7-8:30PM Date Night: Summer in Provence H 7-9:30PM	10 Mastering the Art of Julia Child H 10AM-12:30PM Bloody Mary Brunch D 11AM-1:30PM Beer Garden Grill G 6-8:30PM Girls' Night: Sex and the City D 7-9:30PM Date Night: Summer in Provence H 7-9:30PM
11 Knife Skills H 10AM-12:30PM Cupcake Boot Camp New Recipes! H 10AM-2:30PM Gourmet Grilling G 11AM-1:30PM Summer Cobblers, Crisps and Crumbles D 2:30-5PM	12 Vegetarian Grilling G 6:30-9PM Italian Antipasti H 7-9:30PM Meat 101 New Summer Menu! H 7-9:30PM	13 Totally Hands-on Sushi H 7-9:30PM	14 Chicken on the Grill Hands on! G 11AM-1:30PM Romantic Dining al Fresco D 7-9:30PM Simple French Food H 7-9:30PM HAPPY BASTILLE DAY!	15 Summer Cocktails and Appetizers On the patio! D 7-9:30PM Knife Skills H 7-9:30PM Eat, Drink & Be Merry! H 7-9:30PM	16 Rendezvous Under the Stars G 6:30-9PM Wine Goddess Presents: The Best Wine Grapes You've Never Heard Of Y 7-8:30PM	17 Grilling Workshop G 1-3:30PM Hot off the Grill G 6-8:30PM Food and Wine of Oregon's Willamette Valley DY 7-9:30PM Couples Cooking: In the Heat of the Night H 7-9:30PM
18 Beer Garden Grill G 11AM-1:30PM Taqueria D.I.Y. H 3-5:30PM	19 Wine Goddess Presents: Sultry Wines of Summer On the patio! Y 7-8:30PM Mastering the Art of Julia Child H 7-9:30PM	20 Gourmet Grilling G 6:30-9PM Farmers' Market Fare D 7-9:30PM Bayou Bash! H 7-9:30PM	21 Seafood 101 New Summer Menu! H 7-9:30PM Knife Skills H 7-9:30PM	22 Grillin' and Chillin' G 6:30-9PM New England Lobster Party! H 7-9:30PM Culinary Adventure: A Trip to Argentina H 7-9:30PM	23 Hot off the Grill G 6:30-9PM Girls' Night: Sex and the City D 7-9:30PM Date Night: Summer in Provence H 7-9:30PM	24 Recipe Rehab: Backyard BBQ D 10AM-12:30PM Cupcake Boot Camp H 10AM-2:30PM Grilling Boot Camp! 2-Day Class G SAT-SUN 10AM-3PM Rendezvous Under the Stars G 6-8:30PM Totally Hands-on Sushi H 7-9:30PM
25 Tater Tots K 10-11AM Pie and Tart Workshop H 10AM-12:30PM Bayou Bash! H 3-5:30PM Family Night: Backyard BBQ on the Patio! G 5-7:30PM	26 Food and Wine of Oregon's Willamette Valley DY 7-9:30PM Vegetarian Summer Fare H 7-9:30PM	27 Meat on the Grill Hands on! G 6:30-9PM Knife Skills H 7-9:30PM Pasta Workshop New Summer Menu H 6:30-9:30PM	28 Seafood on the Grill Hands on! G 6:30-9PM Girls' Night: Sex and the City D 7-9:30PM The Basics: Summer Entertaining H 7-9:30PM	29 Romantic Dining al Fresco D 7-9:30PM Italian Antipasti H 7-9:30PM Eat, Drink & Be Merry! H 7-9:30PM	30 Summer Canning and Preserving D 10AM-12:30PM Vegetarian Grilling G 11AM-1:30PM Wine Goddess Presents: So...You Think You Don't Like White Wine Class on the patio! Y 7-8:30PM Couples Cooking: In the Heat of the Night H 7-9:30PM	31 Summer Canning and Preserving D 10AM-12:30PM Chicken 101 H 10AM-12:30PM Burger Time G 1:30-4PM Summer Cocktails and Appetizers On the patio! D 7-9:30PM Couples Cooking H 7-9:30PM

MERCHANDISE MART JULY 2010 CLASSES

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SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
				1 Eat, Drink & Be Merry! H 6-8:30PM	2 Wine Goddess Presents: Sparkling Wines from Around the World (and Their Cheese Matches Made in Heaven) W 6-7:30PM Date Night: Summer in Provence H 6-8:30PM Totally Hands-on Sushi H 6-8:30PM	3 Pasta Workshop H 10AM-1PM Mastering the Art of Julia Child H 10AM-12:30PM Culinary Adventure: A Trip to Argentina H 11AM-1:30PM Date Night: Summer in Provence H 6-8:30PM Bayou Bash! H 6-8:30PM
4 HAPPY INDEPENDENCE DAY!	5 Food and Wine of Oregon's Willamette Valley D W 6-8:30PM Italian Antipasti H 6-8:30PM Simple French Food H 6-8:30PM	6 Knife Skills H 6-8:30PM Chicken 101 New Summer Menu! H 6-8:30PM Mastering the Art of Julia Child H 6-8:30PM	7 Seafood 101 New Summer Menu! H 6-8:30PM Taqueria D.I.Y. H 6-8:30PM	8 Girls' Night: Sex and the City D 6-8:30PM Bayou Bash H 6-8:30PM	9 Knife Skills H 10AM-12:30PM Summer Cocktails and Appetizers D 6-8:30PM New England Lobster Party! H 6-8:30PM Couples Cooking: In the Heat of the Night H 6-8:30PM	10 Celebrity Chef Series: Cook Like Jamie Oliver! H 10AM-12:30PM Cupcake Boot Camp H 10AM-2:30PM Eat, Drink & Be Merry! H 6-8:30PM Couples Cooking: In the Heat of the Night H 6-8:30PM
11 Knife Skills and Butchering H 10AM-4PM Vegetarian Summer Fare H 11AM-1:30PM Meat 101 New Summer Menu! H 11AM-1:30PM	12 Culinary Boot Camp Starts Today! H MON-FRI 9AM-5PM Wine Goddess Presents: Master Class: Spain, with Robert Houde of Garnacha, Ltd. W 6-7:30PM Celebrity Chef Series: Cook Like Jamie Oliver! H 6-8:30PM	13 CLOSED FOR PRIVATE PARTY	14 CLOSED FOR PRIVATE PARTY HAPPY BASTILLE DAY!	15 Taqueria D.I.Y. H 6-8:30PM	16 Eat, Drink & Be Merry! H 6-8:30PM	17 Urban Grilling H 11AM-1:30PM Bayou Bash! H 6-8:30PM Date Night: Summer in Provence H 6-8:30PM
18 Knife Skills H 10AM-12:30PM Cupcake Boot Camp New Recipes! H 10AM-2:30PM The Basics: Summer Entertaining H 11AM-1:30PM	19 Celebrity Chef Series: Cook Like Jamie Oliver! H 10AM-12:30PM The Gluten-Free Gourmet H 6-8:30PM	20 CLOSED FOR PRIVATE PARTY	21 Tastebud Tutorial D 6-8:30PM Meat 101 New Summer Menu! H 6-8:30PM	22 Italian Antipasti H 7-9:30PM	23 Wine Goddess Presents: Chicago Sommeliers' Top Wine Picks Under 20 Bucks W 6-7:30PM Couples Cooking: In the Heat of the Night H 6-8:30PM	24 Sushi Boot Camp H 10AM-3PM Culinary Adventure: A Trip to Argentina H 6-8:30PM Eat, Drink & Be Merry! H 6-8:30PM
25 Knife Skills H 10AM-12:30PM Seafood 101 New Summer Menu! H 11AM-1:30PM Mastering the Art of Julia Child H 11AM-1:30PM	26 Pasta Workshop H 10AM-1PM Wine Goddess Presents: From Vine to Wine: How Wine is Made W 6-7:30PM Simple French Food H 6-8:30PM	27 Recipe Rehab: Backyard BBQ D 6-8:30PM Celebrity Chef Series: Cook Like Jamie Oliver! H 6-8:30PM Totally Hands-on Sushi H 6-8:30PM	28 Italian Antipasti H 6-8:30PM Chicken 101 New Summer Menu! H 6-8:30PM	29 Summer Cocktails and Appetizers D 6-8:30PM Culinary Adventure: A Trip to Argentina H 6-8:30PM	30 Chinese Master Class with Lillian Chou: Stir Fry H 10AM-1PM Food and Wine of Oregon's Willamette Valley D W 6-8:30PM Bayou Bash! H 6-8:30PM Eat, Drink & Be Merry! H 6-8:30PM	31 Chinese Master Class with Lillian Chou: Dumplings H 10AM-1PM Knife Skills H 10AM-12:30PM Pie & Tart Workshop H 10AM-12:30PM Taqueria D.I.Y. H 6-8:30PM Date Night: Summer in Provence H 6-8:30PM



the CHOPPING BLOCK

JULY 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.

= vegetarian menu

The Basics: Summer Entertaining • \$65

LINCOLN SQUARE JULY 28
MERCHANDISE MART JULY 18

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. Crispy Potato Pancakes; Oven-Poached Salmon with Dill Hollandaise; Steamed Asparagus; Lemon Cake with Lemon Curd. *Skills covered in this class include: Selecting Potatoes; Pan-Frying Potatoes; Selecting Fish for Poaching; How to Poach Fish; Steaming Vegetables; Hot Emulsions; Cake Basics.*

Bayou Bash • \$85

LINCOLN SQUARE JULY 20, 25
MERCHANDISE MART JULY 3, 8, 17, 30

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.*

Celebrity Chef Series: Cook like Jamie Oliver • \$75

LINCOLN SQUARE JULY 11
MERCHANDISE MART JULY 10, 12, 19, 27

Jamie Oliver has a direct approach to cooking. It's simple, fresh, delicious, packed with flavor and hassle-free. Let's celebrate this down-to-earth style of cooking with recipes inspired by Jamie's cookbooks. Proper Tomato Salad; Mussels Steamed with Fennel and Crème Fraîche; Roasted Spatchcocked Chicken with New Potatoes, Roast Asparagus and Herby Yogurt; Vanilla Cheesecake with Blueberries.

Chicken 101: New Summer Menu • \$75

LINCOLN SQUARE JULY 31
MERCHANDISE MART JULY 6, 28

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: In the Heat of the Night • \$75

LINCOLN SQUARE JULY 2, 17, 30, 31
MERCHANDISE MART JULY 9, 10, 23

These recipes will help you cool down the hottest summer nights. Chilled Avocado and Cucumber Soup with Cumin-Spiced Grilled Shrimp Skewers; Pepper-Crusted Flank Steak with Gazpacho Salad; Lemon and Whipped Cream Tartlets.

Culinary Adventure: A Trip to Argentina • \$65

LINCOLN SQUARE JULY 5
MERCHANDISE MART JULY 3, 24, 29

Sink your teeth into the meaty cuisine of Argentina. Ensalada Completa; Traditional Empanadas; Grilled Steaks with Chimichurri Sauce; Flan con Dulce de Leche.

Culinary Boot Camp • \$1750

MERCHANDISE MART JULY 12-16

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.

HANDS-ON CLASSES

Cupcake Boot Camp: New Recipes! • \$90

LINCOLN SQUARE JULY 11, 24
MERCHANDISE MART JULY 10, 18

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.

Date Night: Summer in Provence • \$75

LINCOLN SQUARE JULY 9, 10, 23
MERCHANDISE MART JULY 2, 3, 17, 31

Come learn how to prepare the sun-drenched food of this rustic yet sophisticated countryside cuisine. Tomato and Goat Cheese Tart with Arugula Salad; Pan Bagnat (Olive Oil-Poached Tuna Sandwiches on a Baguette with Red Wine and Caper Vinaigrette); Haricots Verts and Potato Salad with Garlic Aioli; Apricot and Almond Cake.

Chinese Master Classes with Lillian Chou

The Chopping Block is excited to welcome Lillian Chou back into our kitchens! She is the food editor for Time Out Beijing and city resident editor for Beijing LUXE City Guides. She has been involved in almost every aspect of the food world as a restaurant cook, food stylist, recipe developer, culinary instructor, caterer, television presenter, and pastry chef.

Day 1: Stir Fry • \$90

MERCHANDISE MART JULY 30

Lillian will teach you five basic techniques for stir-frying, based on a story she recently wrote for Saveur. You will work hands-on, with guided instructions and recipes, to gain an intrinsic knowledge of how to stir-fry and develop the skill with practice.

You will also learn how to season and maintain your wok and how to choose Chinese ingredients. Red-Cooked Pork (a variation of Mao's favorite); Braised Chicken; Everyday Fried Rice; Basic Vegetable Stir-Fry; Vinegared Potatoes; and more.



Day 2: Dumplings • \$90

MERCHANDISE MART JULY 31

Learn how to make Northern-style dumplings with different fillings the traditional Chinese way. Students will learn classic ways to fold and wrap, and different cooking techniques from boiled to potsticker style, in noodle soup, and steamed. Classic Pork and Cabbage/Chive, Vegetable Mushroom, Sticky Rice, and Xinjiang-Style Lamb Dumplings; Assorted Dipping Sauces.

Eat, Drink and Be Merry • \$85

LINCOLN SQUARE JULY 3, 15, 29
MERCHANDISE MART JULY 11, 16, 24, 30

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: Backyard BBQ! • \$75 PER ADULT

LINCOLN SQUARE JULY 25

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.) Barbecued Chicken; Grilled Corn on the Cob with Herb Butter; Baked Beans; S'mores.

The Gluten-Free Gourmet • \$65

MERCHANDISE MART JULY 19

Bring the fun back into your food with these gluten-free goodies. Grilled Shrimp and Fennel Salad with Balsamic Glaze; Eggplant, Zucchini, and Pesto Lasagna; Lemon and Coconut Layer Cake.

HANDS-ON CLASSES

Knife Skills • \$40

LINCOLN SQUARE JULY 1, 3, 11, 15, 21, 27
MERCHANDISE MART JULY 6, 9, 18, 25, 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.

Knife Skills and Butchering • \$175

MERCHANDISE MART JULY 11

Learn how to mince, dice and julienne a variety of vegetables, and butcher meat, too. We will clean pork tenderloin and make Grilled Thai Pork Tenderloin Salad; butcher a whole chicken and prepare Chicken Cacciatore; skin and bone fish and prepare Baked Fish in Parchment. *Each student will receive a free bench scraper and knife-sharpening coupon, a \$10 value.*

Italian Antipasti • \$65

LINCOLN SQUARE JULY 12, 29
MERCHANDISE MART JULY 5, 22, 28

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.

Mastering the Art of Julia Child: New Menu! • \$75

LINCOLN SQUARE JULY 10, 19
MERCHANDISE MART JULY 3, 6, 25

Julia Child revolutionized American cuisine by presenting an approachable version of sophisticated French cooking techniques. Join us as we pay tribute to this Master Chef and prepare dishes inspired by her first, most famous book, *Mastering the Art of French Cooking*. Quiche Lorraine with Petite Salad; Sole Meunière (Sautéed Sole with Brown Butter Lemon Sauce); Haricots Verts à la Provençale (Green Beans with Tomatoes, Garlic and Herbs); Plum Clafouti.

Meat 101: New Summer Menu! • \$75

LINCOLN SQUARE JULY 12
MERCHANDISE MART JULY 11, 21

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.

New England Lobster Party! • \$85

LINCOLN SQUARE JULY 7, 22
MERCHANDISE MART JULY 9

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

Pasta Workshop: New Summer Menu! • \$65

LINCOLN SQUARE JULY 6, 27
MERCHANDISE MART JULY 3, 26

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

LINCOLN SQUARE JULY 25, 31
MERCHANDISE MART JULY

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

Seafood 101: New Summer menu! • \$75

LINCOLN SQUARE JULY 21, 25
MERCHANDISE MART JULY 7

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.

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

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the CHOPPING BLOCK

JULY 2010 CLASSES

HANDS-ON CLASSES

Simple French Food • \$65

LINCOLN SQUARE JULY 14

MERCHANDISE MART JULY 5, 26

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.

▶▶ Sushi Boot Camp • \$225

MERCHANDISE MART JULY 24

Sushi lovers rejoice! Learn the intricate ins and outs of everything sushi related in this intensive hands-on class. Mario Scordato, sushi chef and Chopping Block chef, will teach you how to perfectly

cook and season rice, how to select and properly cut tuna, salmon, yellowtail (hamachi), eel (unagi), soft-shell crab and shrimp for creating basic and more intricate maki rolls, hand rolls and nigiri. Mario will also share his passion for sashimi with these original dishes: "Torched" Salmon Sashimi with Miso-Mustard and Green Apple Mignonette; and Hamachi Sashimi with Chili Sesame Soy, Daikon and Fried Garlic. Whether you are a novice or rolling pro, this is a not-to-be-missed opportunity!



Taqueria D.I.Y. • \$75

LINCOLN SQUARE JULY 8, 18

MERCHANDISE MART JULY 7, 15, 31

We're giving "salsa lessons" a new meaning! Join the fun and make some great Mexican food. Fresh Lime Margaritas; Pico de Gallo with Tortilla Chips; Achioté-Marinated Grilled Fish Tacos with Mango Jalapeño Salsa; Tacos de Carne Asada with Salsa Verde; Chili Spice Grilled Pineapple with Vanilla Ice Cream.

Tater Tots • \$20

LINCOLN SQUARE JULY 25

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

Totally Hands on Sushi • \$85

LINCOLN SQUARE JULY 3, 13, 24

MERCHANDISE MART JULY 2, 27

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.*

Urban Grilling • \$65

MERCHANDISE MART JULY 17

Become a master of the indoor grill! Five-Spice Grilled Chicken with Cucumber Salad; Achioté Grilled Shrimp with Grilled Pineapple Salsa; Maple Brined and Grilled Pork Chops.

Vegetarian Summer Fare • \$65

LINCOLN SQUARE JULY 7, 26

MERCHANDISE MART JULY 11

Learn how to make the most of the bounty of summer produce. Not just for vegetarians—you won't miss the meat in these hearty and delicious recipes! Summer Corn and Basil Chowder; Fire-Roasted Peppers and Arugula Salad with Toasted Pine Nuts and Pecorino Romano; Grilled Eggplant and Tomato Napoleon with Fresh Mozzarella and Basil; Roasted Peaches with Ice Cream and Balsamic Drizzle. [V]

KIDS AND TEENS!

Space is still available in some of our summer cooking camp sessions! Give us a call or visit us online for more info or to sign up.

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 JULY 10

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.

Farmers' Market Fare • \$40

LINCOLN SQUARE JULY 6, 20

Be a savvy shopper supporting local and sustainable agriculture. These Farmers' Market-inspired recipes will fit right into your everyday cooking. Midwest Corn and Fresh Herb Chowder; Tomato, Caramelized Onion and Goat Cheese Tart; Grilled Walleye Pike with Summer Ratatouille and Pesto Vinaigrette; Raspberry and Brown Butter Cake.

Food and Wine of Oregon's Willamette Valley • \$60

LINCOLN SQUARE JULY 2, 17, 26

MERCHANDISE MART JULY 5, 30

The fertile foothills of the Cascades, flanking the mighty Willamette River, are home to some of the U.S.A.'s most revered wines. We will quaff some of Oregon's finest, paired with a seasonal, Northwest-inspired menu. Oven-Roasted Beet Salad with Goat Cheese; Seared Sea Scallops with Wild Mushrooms and Hazelnut-Herb Pesto; Grilled Boneless Pork Chops with Bacon and Blackberry Compote; Pound Cake with Fresh Berries and Citrus Caramel Sauce.

Girls' Night: Sex and the City • \$40

LINCOLN SQUARE JULY 10, 23, 28

MERCHANDISE MART JULY 8

Take a trip with the girls to Abu Dhabi and treat yourself to some of the fabulous food from the Middle East. Hummus with Toasted Pita Chips; Dolmech (Stuffed Grape Leaves); Chicken Shawarma with Tzatziki; Falafel with Tahini Sauce; Rose-Scented Yogurt-Berry Parfait.

Recipe Rehab: Backyard BBQ with Dietician

Dawn Jackson Blatner • \$40

LINCOLN SQUARE JULY 24

MERCHANDISE MART JULY 27

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]

DEMONSTRATION CLASSES

Romantic Dining al Fresco • \$65

LINCOLN SQUARE JULY 14, 29

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 Canning and Preserving • \$40

LINCOLN SQUARE JULY 30, 31

We'll show you the tools and techniques to "put up" this summer's fruits and veggies and enjoy them for months to come. Bread & Butter Pickles; Dilly Green Beans; Giardiniera; Peach Chutney; Strawberry Jam. [V]

Summer Cobblers, Crisps and Crumbles • \$40

LINCOLN SQUARE JULY 11

Wow your guests with these seasonal desserts. Peach Blueberry Cobbler; Strawberry Rhubarb Crisp; Sour Cherry Crumble. [V]

Summer Cocktails and Appetizers • \$50

LINCOLN SQUARE ON THE PATIO! JULY 8, 15, 31

MERCHANDISE MART JULY 9, 29

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; Goose Island 312 Wheat Ale with Margherita Pizza. Must be 21 or over with valid ID.

Tastebud Tutorial • \$40

MERCHANDISE MART JULY 21

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]

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

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the CHOPPING BLOCK

JULY 2010 CLASSES

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 JULY 3

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.

Beer Garden Grill • \$65

LINCOLN SQUARE JULY 3, 10, 18

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 Bacon Beans; Glazed Smoked Pork Chops with Oil-and-Vinegar Slaw.

Burger Time • \$60

LINCOLN SQUARE JULY 6, 13

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 JULY 14

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 JULY 2, 11, 20

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.

Grillin' and Chillin' • \$60

LINCOLN SQUARE JULY 9, 22

Kick back and hang out with us on the patio for some delicious grilling tricks and tips. Tangy Grilled Shrimp with Cilantro Pumpkin Seed Pesto, Thai Coconut Ribs with Sticky Rice; Cheddar Bacon Sliders with Grilled Steak Fries.

▶▶ Grilling Boot Camp: HANDS ON • \$350

LINCOLN SQUARE JULY 24-25

Join us for our comprehensive two-day hands-on grilling workshop. Master the ins and outs of grilling with charcoal, gas and wood. Learn tips and methods in brining, marinating, slow cooking, smoking, dry and wet rubs. You will leave this class feeling "fired up" for an adventurous grilling season.

Jump on board whether you're a novice or weekend warrior. **Day One:** Slow-Smoked Baby Back Ribs; Ancho Chili Spiced Beer Can Chicken; Grilled Eggplant, Roasted Red Pepper and Fresh Goat Cheese Pizza; A Variety of Grilled Steaks with Assorted Marinades and Sauces; Grilled Corn on the

Cob; Rosemary Grilled Potatoes. **Day Two:** Herb-Brined Pork Chops; A Variety of Grilled Seasonal Fish with Assorted Marinades and Sauces; Brined and Smoked Turkey Breast; Grilled Radicchio and Romaine Salad; Grill-Roasted Sweet Potatoes; Wood-Fired Peach Cobbler.



GRILLING CLASSES

Grilling Workshop • \$60

LINCOLN SQUARE JULY 7, 17

Dust off your grill and learn techniques, tips, tools and tastes that will put you ahead of the BBQ pack. Chinese Black Bean Shrimp and Pineapple Skewers; Grilled Flank Steak Tacos; Sweet and Spicy Barbecued Chicken with Creamy Cabbage Slaw.

Hot off the Grill • \$60

LINCOLN SQUARE JULY 17, 23

The heat is on! Pull up a chair, have a beer and enjoy these tongue-tingling spicy treats. Tabasco Buffalo Wings with Blue Cheese Potato Salad; Mango-Glazed Pork Chops with Orange-Habañero Mojo; Szechuan Grilled Shrimp with Spicy Noodles.

Meat on the Grill: HANDS ON • \$85

LINCOLN SQUARE JULY 27

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 JULY 16, 24

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 Crostada with Basil and Capers; Homemade Pasta with Grilled Zucchini and Eggplant, Pine Nuts, Lemon Zest and Pecorino Romano; Grilled Seasonal Fruit with Ice Cream and Balsamic Glaze.

Seafood on the Grill: HANDS ON • \$85

LINCOLN SQUARE JULY 28

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 JULY 12, 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.

The Best Wine Grapes You've Never Heard Of • \$50

LINCOLN SQUARE JULY 16

Oftentimes, wine drinkers eschew weird grapes because of their tongue-twisting varietal names, but we think discovery is half the fun! Join us for a tasting of the best darn wine grapes you've never heard of...and probably can't pronounce if you have. Varietal variety is the spice of life!!

Chicago Sommeliers' Top Wine Picks Under 20 Bucks • \$45

MERCHANDISE MART JULY 23

Ever wonder what your favorite Chicago Sommelier is drinking at home? We did too, so we asked them and came up with a list of eight reds and whites to taste, all under \$20! We all can't be super-cool, in-the-know Sommeliers, but now we can at least drink like one!

From Vine to Wine: How Wine is Made • \$45

MERCHANDISE MART JULY 26

Learn just how last night's masterful Chateaufeuf du Pape made it to your dinner table: from the vineyard, through the fermentation vessels in the winery, into barrels, and finally into the bottle! We'll also learn what tricks of the trade winemakers employ to achieve varying styles, depending on what's currently en vogue.

Made in the U.S.A. • \$50

LINCOLN SQUARE JULY 5

Celebrate independence by tasting wines from the best-producing wine states in our union: Oregon, Washington, California, Michigan, New Mexico, New York, and yes, one from our own Land o' Lincoln!

Master Class: Spain • \$50

MERCHANDISE MART JULY 12

The man, the myth, the legend returns! Join us in hosting Robert Houde, proprietor of Garnacha, Ltd. and ex-Charlie Trotter's Sommelier, for this muy caliente tour through Spain's best regions. We'll taste a host of wines from Robert's celebrated Spanish portfolio, and Robert will dish on the grapes, the appellations, and the wineries you should know. One of the best wine classes you'll ever take!

So...You Think You Don't Like White Wine • \$45

LINCOLN SQUARE JULY 30

Attention card-carrying red wine-o-philes! Perhaps because Chicago is a meat-and-potatoes kind of town, folks here seem to prefer reds to whites. But as the temperature rises, that Cabernet might not be the refresher you need. Join us out on our back patio lounge as we taste through a line-up of eclectic and summery white wines that even a Cab-man will love.

Sparkling Wine from Around the World (and Their Cheese Match Made in Heaven!) • \$65

MERCHANDISE MART JULY 2

Discover the many great options in the world of sparkling wine, for every occasion, and for every bank account. We'll dabble a little into methods of production, and pair each with the cheese they were born to pair with.

Sultry Wines of Summer • \$45

LINCOLN SQUARE JULY 19

Join the Wine Goddess on our patio lounge for an *al fresco* wine tasting of sultry, sexy summer wines! Light, wine-friendly summer appetizers will be served, and recipes will be doled out so guests can re-create the magic at home.

Wine Tasting 101 • \$45

LINCOLN SQUARE JUNE 9

In this class we'll swish, swirl, and spit (well, maybe not spit) our way to vinous enlightenment! We'll put our noses and taste buds to the test, learning the basics of sensory evaluation: how to assess color, body, bouquet, palate, and finish.

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

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