



# MARCH AT THE MOVIES WITH...

# the CHOPPING BLOCK

## LINCOLN SQUARE MARCH 2010 CLASSES

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
	<b>1</b> <i>Sideways Wine Dinner</i> D Y 7-9:30PM <i>From Beer to Eternity</i> H 7-9:30PM	<b>2</b> <b>Kids' Cooking Class:</b> Crepe Crazy K 4-5PM <i>The Best Hors D'Oeuvres of our Lives</i> <b>Red Carpet-Style Appetizers</b> D 7-9:30PM <i>A Fish Called Wanda</i> <b>Seafood 101</b> H 7-9:30PM	<b>3</b> <i>A Beautiful Wine</i> Wine for Beginners Y 7-8:30PM <i>A Ravioli Runs Through It</i> <b>Pasta Workshop</b> H 7-9:30PM	<b>4</b> <b>Teens' Cooking Class:</b> Pan Handling K 4-5PM <b>Culinary Adventure:</b> <i>Casablanca</i> H 7-9:30PM <i>Big Fish</i> <b>Sushi Workshop</b> H 7-9:30PM	<b>5</b> <i>Under the Tuscan Sun</i> <b>Food and Wine of Tuscany</b> D Y 7-9:30PM <i>Eat Drink Man Woman</i> <b>Wine and Dine!</b> H 7-9:30PM	<b>6</b> <i>As Good as It Gets</i> <b>Southern Brunch</b> D 10AM-12:30PM <i>It's a Wonderful Knife</i> <b>Knife Skills</b> H 10AM-12:30PM <i>The French Connection</i> D 7-9:30PM <b>Couples Cooking:</b> <i>A Sweetheart</i> <i>Named Desire</i> H 7-9:30PM
<b>7</b> <i>Hustle and Slow</i> <b>Cooking with Crock Pots and Cast Iron</b> D 10AM-12:30PM <i>2010: A Sauce Odyssey</i> H 10AM-12:30PM <i>It's a Wonderful Knife</i> <b>Knife Skills</b> H 2-4:30PM <i>Eat Drink Man Woman</i> <b>Wine and Dine!</b> H 3-5:30PM	<b>8</b> <i>Julie and Julia</i> <b>Celebrating Julia Child</b> H 10AM-12:30PM	<b>9</b> <b>Kids' Cooking Class:</b> Southwest Sunrise K 4-5PM <i>A Room with a Stew</i> <b>Cold-Weather Soups and Stews</b> D 7-9:30PM <i>The Italian Job</i> H 7-9:30PM	<b>10</b> <i>A Beautiful Wine</i> Decoding Winespeak Y 7-8:30PM <i>The Best Sear's of Our Lives</i> <b>Meat 101</b> H 7-9:30PM	<b>11</b> <b>Teens' Cooking Class:</b> Sweet & Savory Pastry K 4-5PM <i>Like Water for Chocolate</i> D 7-9:30PM <i>Julie and Julia</i> <b>Celebrating Julia Child</b> H 7-9:30PM	<b>12</b> <i>Mystic Pizza</i> H 10AM-12:30PM <b>Girls' Night:</b> <i>One Flew Over the</i> <i>Cocktail List</i> D 7-9:30PM <b>Date Night:</b> <i>Tropic Thunder</i> H 7-9:30PM	<b>13</b> <b>Simply Natural Cooking:</b> <i>My Cousin Skinny</i> D 10AM-12:30PM <i>A Few Good Hens</i> <b>Chicken 101</b> H 10AM-12:30PM <i>Sideways Wine Dinner</i> D Y 7-9:30PM <b>Date Night:</b> <i>Tropic Thunder</i> H 7-9:30PM
<b>14</b> <i>It's a Wonderful Knife</i> <b>Knife Skills</b> H 10AM-12:30PM <i>Mystic Pizza</i> H 10AM-12:30PM <i>Inglorious Baking</i> D 2-4:30PM <i>The Best Sear's of Our Lives: Meat 101</i> H 3-5:30PM	<b>15</b> <i>It's a Wonderful Knife</i> <b>Knife Skills</b> H 7-9:30PM <i>A Ravioli Runs Through It</i> <b>Pasta Workshop</b> H 7-9:30PM	<b>16</b> <b>Kids' Cooking Class:</b> Shamrock Sweets K 4-5PM <i>Hustle and Slow</i> <b>Cooking with Crock Pots and Cast Iron</b> D 7-9:30PM <b>The Basics:</b> <i>Lawrence of Arabia</i> A Mediterranean Feast H 7-9:30PM	<b>17</b> <i>A Beautiful Wine</i> Wine Down-Under: The Wines of Australia and New Zealand Y 7-8:30PM <i>From Beer to Eternity</i> H 7-9:30PM	<b>18</b> <i>Million Dollar Baby</i> <b>Cooking for Your Baby</b> D 10AM-12PM <b>Teens' Cooking Class:</b> Sushi K 4-5PM <i>The French Connection</i> D 7-9:30PM <i>The Italian Job</i> H 7-9:30PM	<b>19</b> <i>2010: A Sauce Odyssey</i> H 10AM-12:30PM <i>Big Fish</i> <b>Sushi Workshop</b> H 7-9:30PM <b>Couples Cooking:</b> <i>A Sweetheart</i> <i>Named Desire</i> H 7-9:30PM	<b>20</b> <i>A Room with a Stew</i> <b>Cold-Weather Soups and Stews</b> D 10AM-12:30PM <i>Meatless in Seattle</i> H 10AM-12:30PM <b>Girls' Night: One Flew Over the Cocktail List</b> D 7-9:30PM <b>Couples Cooking: A Sweetheart Named Desire</b> H 7-9:30PM
<b>21</b> <i>As Good as It Gets</i> <b>Southern Brunch</b> D 10AM-12:30PM <i>Julie and Julia</i> <b>Celebrating Julia Child</b> H 10AM-12:30PM <i>A Ravioli Runs Through It</i> <b>Pasta Workshop</b> H 3-5:30PM <i>Big Fish: Sushi</i> H 3-5:30PM	<b>22</b> <b>Kids' Camp Starts Today!</b> Monday-Thursday K 10:30AM-12:30PM <i>Hannah and Haroset</i> <b>The New Passover</b> D 7-9:30PM <i>A Few Good Hens</i> <b>Chicken 101</b> H 7-9:30PM	<b>23</b> <i>From Here to Maturity</i> Fresh vs. Aged Cow, Sheep & Goat Cheeses D 7-9PM <i>2010: A Sauce Odyssey</i> H 7-9:30PM	<b>24</b> <i>A Beautiful Wine</i> From Vine to Wine: How Wine is Made Y 7-8:30PM <b>Culinary Adventure:</b> <i>Casablanca</i> H 7-9:30PM	<b>25</b> <i>Big Fish</i> <b>Sushi Workshop</b> H 7-9:30PM <i>Eat Drink Man Woman</i> <b>Wine and Dine!</b> H 7-9:30PM	<b>26</b> <i>It's a Wonderful Knife</i> <b>Knife Skills</b> H 10AM-12:30PM <i>Like Water for Chocolate</i> D 7-9:30PM <b>Date Night:</b> <i>Tropic Thunder</i> H 7-9:30PM	<b>27</b> <i>A Man for All Seasonings</i> <b>Tastebud Tutorial</b> D 10AM-12:30PM <i>It's a Wonderful Knife</i> H 10AM-12:30PM <i>Bourbon, Barbecue &amp; Two Smoking Barrels</i> H 2-4:30PM <i>Under the Tuscan Sun</i> D Y 7-9:30PM <b>Date Night: Tropic Thunder</b> H 7-9:30PM
<b>28</b> <i>Chicken Little</i> <b>Tater Tots</b> K 10-11AM <i>A Fish Called Wanda</i> <b>Seafood 101</b> H 10AM-12:30PM <i>It's a Wonderful Knife</i> <b>Knife Skills</b> H 2-4:30PM <b>Family Night: Chinatown</b> H 3-5:30PM	<b>29</b> <i>It's a Wonderful Knife</i> <b>Knife Skills</b> H 7-9:30PM <i>From Beer to Eternity</i> H 7-9:30PM <b>HAPPY PASSOVER</b>	<b>30</b> <i>Under the Tuscan Sun</i> <b>Food and Wine of Tuscany</b> D Y 7-9:30PM <i>Meatless in Seattle</i> H 7-9:30PM	<b>31</b> <i>A Ravioli Runs Through It</i> <b>Pasta Workshop</b> H 10AM-12:30PM <i>A Beautiful Wine</i> Career Change: Wine Business!! Y 7-8:30PM <i>Mystic Pizza</i> H 7-9:30PM			

H HANDS ON D DEMONSTRATION K KID'S CLASS Y WINE CLASS



# MARCH AT THE MOVIES WITH... *the* CHOPPING BLOCK

## MERCHANDISE MART MARCH 2010 CLASSES

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
	<b>1</b> <b>The Basics:</b> <i>Lawrence of Arabia</i> A Mediterranean Feast H 6-8:30PM  <i>You've Got Gnocchi</i> H 6-8:30PM	<b>2</b> <i>It's a Wonderful Knife</i> <b>Knife Skills</b> H 6-8:30PM  <i>The Italian Job</i> H 6-8:30PM	<b>3</b> <i>It's a Wonderful Knife</i> <b>Knife Skills</b> H 6-8:30PM  <i>From Beer to Eternity</i> H 6-8:30PM	<b>4</b> <i>Eat Drink Man Woman</i> <b>Wine and Dine!</b> H 6-8:30PM	<b>5</b> <i>A Beautiful Wine</i> Wine for Beginners Y 6-7:30PM  <b>Date Night:</b> <i>Tropic Thunder</i> H 6-8:30PM  <i>Big Fish</i> <b>Sushi Workshop</b> H 6-8:30PM	<b>6</b> <i>Meatless in Seattle</i> H 10AM-12:30PM  <i>Julie and Julia</i> <b>Celebrating Julia Child</b> H 10AM-12:30PM  <i>Mystic Pizza</i> H 10AM-12:30PM  <b>Date Night:</b> <i>Tropic Thunder</i> H 7-9:30PM
<b>7</b> <i>It's a Wonderful Knife</i> <b>Knife Skills</b> H 10AM-12:30PM  <i>A Ravioli Runs Through It</i> <b>Pasta Workshop</b> H 11AM-1:30PM	<b>8</b> <i>A Fish Called Wanda</i> <b>Seafood 101</b> H 10AM-12:30PM	<b>9</b> <i>The Fabulous Baker</i> Boys <b>How to Bake Bread</b> H 6-8:30PM  <i>2010: A Sauce Odyssey</i> H 6-8:30PM  <i>Mystic Pizza</i> H 6-8:30PM	<b>10</b> <i>It's a Wonderful Knife</i> <b>Knife Skills</b> H 10AM-12:30PM  <i>Eat Drink Man Woman</i> <b>Wine and Dine!</b> H 6-8:30PM	<b>11</b> <i>From Beer to Eternity</i> H 6-8:30PM	<b>12</b> <i>The Best Sear's of Our</i> Lives: <b>Meat 101</b> H 10AM-12:30PM  <i>A Beautiful Wine</i> Decoding Winespeak Y 6-7:30PM  <b>Couples Cooking:</b> <i>A Sweetheart</i> Named Desire H 6-8:30PM  <i>Big Fish</i> <b>Sushi</b> H 6-8:30PM	<b>13</b> <i>The Breakfast Club</i> H 10AM-12:30PM  <i>It's a Wonderful Knife</i> <b>Knife Skills</b> H 10AM-12:30PM  <i>The Best Sear's of Our</i> Lives: <b>Meat 101</b> H 10AM-12:30PM  <b>Couples Cooking:</b> <i>A</i> Sweetheart Named Desire H 6-8:30PM
<b>14</b> <i>The Fabulous Baker</i> Boys <b>How to Bake Bread</b> H 10AM-12:30PM  <i>Julie and Julia</i> <b>Celebrating Julia Child</b> H 11AM-1:30PM	<b>15</b> <i>A Man for All</i> Seasonings <b>Tastebud Tutorial</b> D 6-8:30PM  <i>A Ravioli Runs Through It</i> <b>Pasta Workshop</b> H 6-8:30PM  <i>Meatless in Seattle</i> H 6-8:30PM	<b>16</b> <i>You've Got Gnocchi</i> H 6-8:30PM  <i>Big Fish</i> <b>Sushi Workshop</b> H 6-8:30PM	<b>17</b> <i>It's a Wonderful Knife</i> <b>Knife Skills</b> H 6-8:30PM  <i>The Italian Job</i> H 6-8:30PM	<b>18</b> <i>Sideways Wine Dinner</i> D Y 6-8:30PM	<b>19</b> <i>Julie and Julia</i> <b>Celebrating Julia Child</b> H 10AM-12:30PM  <i>A Beautiful Wine</i> Wine Down Under: The Wines of Australia and New Zealand Y 6-7:30PM  <b>Date Night:</b> <i>Tropic Thunder</i> H 6-8:30PM	<b>20</b> <i>Bravertart</i> <b>Sweet &amp; Savory Pastries</b> H 10AM-12:30PM  <i>It's a Wonderful Knife</i> <b>Knife Skills</b> H 10AM-12:30PM  <i>A Few Good Hens</i> Chicken 101 H 10AM-12:30PM  <i>The French Connection</i> D 6-8:30PM
<b>21</b> <i>A Fish Called Wanda</i> <b>Seafood 101</b> H 10AM-12:30PM  <i>It's a Wonderful Knife</i> <b>Knife Skills</b> H 10AM-12:30PM	<b>22</b> <b>Culinary Boot Camp</b> Starts Today! H MON-FRI 9AM-5PM  <i>Sideways Wine Dinner</i> D Y 6-8:30PM  <i>2010: A Sauce Odyssey</i> H 6-8:30PM	<b>23</b> <i>Mystic Pizza</i> H 6-8:30PM  <i>Julie and Julia</i> <b>Celebrating Julia Child</b> H 6-8:30PM	<b>24</b> <b>Simply Natural</b> Cooking: <i>My Cousin Skinny</i> D 6-8:30PM  <i>From Beer to Eternity</i> H 6-8:30PM	<b>25</b> <b>Girls' Night:</b> <i>One Flew Over the</i> Cocktail List D 6-8:30PM  <b>Culinary Adventure:</b> <i>Casablanca</i> H 6-8:30PM  <i>Eat Drink Man Woman</i> <b>Wine and Dine!</b> H 6-8:30PM	<b>26</b> <i>A Beautiful Wine</i> From Vine to Wine: How Wine is Made Y 6-7:30PM  <b>Couples Cooking:</b> <i>A Sweetheart</i> Named Desire H 6-8:30PM	<b>27</b> <b>The Basics:</b> <i>Lawrence</i> of Arabia H 10AM-12:30PM  <i>A Fish Called Wanda</i> H 10AM-12:30PM  <i>A Ravioli Runs Through It</i> H 11AM-1:30PM  <i>Under the Tuscan Sun</i> D Y 6-8:30PM  <b>Couples Cooking:</b> <i>A</i> Sweetheart Named Desire H 6-8:30PM
<b>28</b> <i>The Breakfast Club</i> H 10AM-12:30PM  <i>Bravertart</i> <b>Sweet &amp; Savory Pastries</b> H 10AM-12:30PM  <i>Julie and Julia</i> <b>Celebrating Julia Child</b> H 11AM-1:30PM	<b>29</b> <i>A Few Good Hens</i> Chicken 101 H 10AM-12:30PM  <i>A Ravioli Runs Through It</i> <b>Pasta Workshop</b> H 6-8:30PM  <b>Culinary Adventure:</b> <i>Casablanca</i> H 6-8:30PM  HAPPY PASSOVER	<b>30</b> <i>It's a Wonderful Knife</i> <b>Knife Skills</b> H 6-8:30PM  <i>Big Fish</i> <b>Sushi Workshop</b> H 6-8:30PM	<b>31</b> <i>A Few Good Hens</i> Chicken 101 H 7-9:30PM  <i>The Italian Job</i> H 6-8:30PM			

H HANDS ON D DEMONSTRATION K KID'S CLASS Y WINE CLASS



# the CHOPPING BLOCK

## MARCH 2010 CLASSES

Let's go to the movies! We're celebrating the Oscars all month with award-worthy menus inspired by some of our favorite films. Join us for the fun...and great recipes!

### 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

#### 2010: A Sauce Odyssey • \$80

LINCOLN SQUARE MARCH 7, 19, 23  
MERCHANDISE MART MARCH 9, 22

Master the time-honored techniques of classic French sauce-making. Sauce Bordelaise (a luscious, rich red-wine sauce) with Roasted Filet Mignon; Sautéed Pork with Charcutiere Sauce (white wine, mustard and cornichon sauce - a staple in Paris bistros); Chicken Chasseur (wine, shallot and mushroom "hunter's sauce" with an incomparable zingy flavor).

#### The Basics:

##### Lawrence of Arabia: Mediterranean Feast • \$65

LINCOLN SQUARE MARCH 16  
MERCHANDISE MART MARCH 1, 27

The Basics classes help you lay a foundation of cooking techniques to build on. 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 herbs; yogurt sauces; selecting tomatoes; working with phyllo pastry dough; nut fillings.

##### The Best Sears of Our Lives: Meat 101 • \$75

LINCOLN SQUARE MARCH 10, 14  
MERCHANDISE MART MARCH 12, 13

Learn hands on how to braise, sear and roast meat to perfection. Braised Beef Stroganoff with Buttery Egg Noodles; Sausage and Mushroom Stuffed Pork Loin; Grilled Lamb Chops "Scottaditi" (with Garlic and Herb Rub).

##### Big Fish: Sushi Workshop • \$85

LINCOLN SQUARE MARCH 4, 19, 21, 25  
MERCHANDISE MART MARCH 5, 12, 16, 30

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](http://www.thechoppingblock.net).

##### Bravetart: Sweet and Savory Tarts • \$65

LINCOLN SQUARE MARCH 20, 28

Demystify the tender, flaky and buttery doughs, and create these great-for-entertaining delicacies. Spanakopita (Spinach and Feta-Filled Phyllo Pastries); Swiss Chard and Leek Quiche; Chocolate Pecan Tartlets; Spiced Apple and Cranberry Turnovers. **V**

##### The Breakfast Club • \$65

LINCOLN SQUARE MARCH 13, 28

Cook your way out of culinary detention with a breakfast so awesome it would even please the Brat Pack. Bacon, Chive and Cheddar Scones; Oven Dried Tomato, Spinach and Goat Cheese Quiche with Fresh Herb Salad; Fennel and Sage Sausage; Spiced Apple and Cranberry Turnovers.

### HANDS-ON CLASSES

#### Couples Cooking: A Sweetheart Named Desire • \$75

LINCOLN SQUARE MARCH 6, 19, 20  
MERCHANDISE MART MARCH 12, 13, 26, 27

Don't miss the streetcar, Stella! Climb on board with these Big Easy classics. Herbed Crab Cakes with Lemony Tartar Sauce; Blackened Chicken with Dirty Rice and Beans; Bananas Foster Bread Pudding.

#### Culinary Adventure: Casablanca • \$65

LINCOLN SQUARE MARCH 4, 24  
MERCHANDISE MART MARCH 25, 29

Rock the Casbah and create traditional Moroccan food. Fennel-Spiced Chickpea Flatbread; Moroccan Braised Chicken with Apricots; Date, Saffron and Mint Couscous Salad; Orange and Saffron Creme Brulee.

#### Culinary Boot Camp • \$1750

LINCOLN SQUARE MARCH 22-26

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.

#### Date Night: Tropic Thunder • \$75

LINCOLN SQUARE MARCH 12, 13, 26, 27

MERCHANDISE MART MARCH 5, 6, 19

Enjoy a break from old man winter with a feast that's sure to warm you to the core. Coconut-Crusted Shrimp; Jamaican Braised Chicken with Macadamia Nut Rice; Caramelized Pineapple Crepes.

#### Eat Drink Man Woman: Wine and Dine! • \$85

LINCOLN SQUARE MARCH 5, 7, 25

MERCHANDISE MART MARCH 4, 10, 25

Cook together and have a blast learning fresh new ways to make dinner fun! Sausage and Herbed Cheese Stuffed Mushrooms; Sautéed Beef Tenderloin with Herb Butter; Broccoli and Cauliflower Gratin; Pumpkin Donuts with Cinnamon Sugar. Two glasses of wine or beer per student are included in the price of the class.

#### The Fabulous Baker Boys: How to Bake Bread • \$65

LINCOLN SQUARE MARCH 9

MERCHANDISE MART MARCH 14

Learn the basics of working with yeast doughs and the art of properly shaping them. Sesame and Poppy Seed Bagels; Oven Dried Tomato and Goat Cheese Focaccia; Honey Whole Wheat Dinner Rolls. **V**

#### Family Night: Chinatown • \$75 PER ADULT

LINCOLN SQUARE MARCH 28

Everyone cooks and eats together, and one child is free with each adult (\$20 per additional child). Crispy Vegetable Egg Rolls with Sweet Chili Dipping Sauce; Chicken and Vegetable Stir-Fry with Steamed Rice; Almond Cookies.

#### A Few Good Hens: Chicken 101 • \$75

LINCOLN SQUARE MARCH 13, 22

MERCHANDISE MART MARCH 20, 29, 31

Delicious techniques for cooking chicken properly. Whole Roast Chicken Stuffed with Sage Garlic Butter; Arroz con Pollo; Poulet Saute Chasseur (Sautéed Chicken with Shallots, Mushrooms, Tomatoes and Tarragon).

#### A Fish Called Wanda: Seafood 101 • \$75

LINCOLN SQUARE MARCH 2, 28

MERCHANDISE MART MARCH 8, 21, 27

Take the fear out of cooking fish and shellfish. Crispy Wasabi Crusted Salmon with Gingery Butter Sauce; Halibut Puttanesca; Scallop, Shrimp and Mussel Coconut Curry.

### HANDS-ON CLASSES

#### From Beer to Eternity • \$75

LINCOLN SQUARE MARCH 1, 17, 29

MERCHANDISE MART MARCH 3, 11, 24

Be amazed as you experience the layers and nuances that beer can add to your cooking! Cheddar, Bacon and Beer Soup with Beer Thyme Biscuits; Sautéed Spice-Rubbed Pork Tenderloin with Beer, Cherry and Mustard Glaze; Chocolate Stout Cupcakes.

#### The Italian Job • \$65

LINCOLN SQUARE MARCH 9, 18

MERCHANDISE MART MARCH 2, 17, 31

The simple goodness of Southern Italian cuisine runs from heel to toe. Grilled Mushroom and Radicchio Salad with Balsamic Truffle Vinaigrette; Italian Wedding Soup; Linguine al Vongole (Clam Sauce); Fresh Ricotta and Chocolate Filled Cannoli.

#### It's a Wonderful Knife: Knife Skills • \$40

LINCOLN SQUARE MARCH 6, 7, 14, 15, 26, 27, 28, 29

MERCHANDISE MART MARCH 2, 3, 7, 10, 13, 17, 20, 21, 30

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**

#### Julie and Julia: Celebrating Julia Child • \$85

LINCOLN SQUARE MARCH 8, 11, 21

MERCHANDISE MART MARCH 6, 14, 19, 23, 28

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 most famous book, *Mastering the Art of French Cooking*. Petits Choux au Fromage (Cheese Puffs); Lobster Thermidor; Beef Bourguignon; Apple Tart Tatin.

#### Meatless in Seattle • \$65

LINCOLN SQUARE MARCH 20, 30

MERCHANDISE MART MARCH 6, 15

Same old vegetarian recipes got you in a rut? You're sure to love these innovative, smart new dishes. Eggplant, Red Pepper and Tofu Coconut Curry with Steamed Basmati Rice; Mushroom, Black Bean and Bulgur Cheeseburgers with Zucchini Fries; Winter Vegetable Cobbler with Homemade Biscuits. **V**

#### Mystic Pizza • \$65

LINCOLN SQUARE MARCH 12, 14, 31

MERCHANDISE MART MARCH 6, 9, 23

Master the art of tossing your dough and creating authentic Neapolitan pizzas. Insalata Mista with Grilled Calamari; Pizza Margherita; Quattro Formaggi White Pizza; Prosciutto and Arugula Pizza.

#### A Ravioli Runs Through It: Pasta Workshop • \$65

LINCOLN SQUARE MARCH 3, 15, 21, 31

MERCHANDISE MART MARCH 7, 15, 27, 29

Learn how to make your own noodles, shape them, and dress them up with delicious sauces. Fettuccine with Three Cheese Sauce; Spinach Pappardelle with Sautéed Broccoli Rabe, Sun-Dried Tomatoes, Chili Flakes and Parmesan; Italian Sausage Filled Ravioli with Wild Mushroom Ragout.

#### You've Got Gnocchi • \$65

LINCOLN SQUARE MARCH 1, 16

Learn the secrets of Italy's little dumpling. Potato Gnocchi with Three-Cheese Sauce; Herbed Ricotta Gnocchi with Tomato Sauce; Sweet Potato Gnocchi with Sage Brown Butter Sauce. **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 MARCH 2010 CLASSES

## KIDS' CLASSES

**K** Kids' classes provide an opportunity for budding chefs to get comfortable and have fun in the kitchen, working with recipes geared for their age group.

### Chicken Little: Tater Tots • \$20

LINCOLN SQUARE MARCH 28

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

### Kids' Cooking Classes • \$25

LINCOLN SQUARE MARCH 2, 9, 16

Kids 7 to 11 years old learn fundamental kitchen skills, focusing on measuring, mixing, following recipes, working cleanly and safely in the kitchen, and exploring new foods.

### Teens' Cooking Classes • \$30

LINCOLN SQUARE MARCH 4, 11, 18

Young teens ages 12 to 16 will focus on specific skills while experimenting with simple yet sophisticated menus that they'll enjoy recreating at home, learning basic knife skills, cooking and baking techniques, menu planning & organizing prep work.

### ► Kids' Cooking Camp • \$150

LINCOLN SQUARE MARCH 22-25

A four-day mini camp for kids age 7 to 11, featuring hands-on cooking and lots of eating! We will focus on following recipes, working cleanly and safely in the kitchen, and exploring new foods. Day One: France—Quiche Lorraine, Herbed Roasted Potatoes and Cream Puffs. Day Two: Mexico—Guacamole, Chicken Tacos, Refried Beans and Fried Ice Cream. Day Three: China—Crab Rangoon, Chicken Fried Rice and Almond Cookies. Day Four: Italy—Homemade Pasta, Fettucine Alfredo, Garlic Bread and Fruit Crostata.

**Kids' and Teens' Summer Camps are open for registration! Call us or see our online calendar to sign up.**

## DEMONSTRATION CLASSES

**D** 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.

### As Good as It Grits: Southern Brunch • \$40

LINCOLN SQUARE MARCH 6, 21

Relax while we cook up some delicious Southern brunch specialties. Beignets; Eggs Sardou (Poached Eggs with Sautéed Artichokes and Hollandaise Sauce); Shrimp and Grits; Bread Pudding Souffle.

### The Best Hors d'Oeuvres of Our Lives:

Red Carpet-Style Appetizers • \$40

LINCOLN SQUARE MARCH 2

Get ready for your Oscar night party with these winning appetizers. Bacon-Wrapped, Blue Cheese-Stuffed Dates; Warm Spinach and Artichoke Dip with Spiced Pita Chips; Orange-Glazed Habanero-Spiced Chicken Wings; Crispy Wonton-Wrapped Shrimp with Thai Basil Pesto.

### Bourbon, Barbecue and Two Smoking Barrels • \$50

LINCOLN SQUARE MARCH 27

Serious BBQ fans, rejoice! If you are hard-core about grilling all year round, this is the class for you. Learn all about the best grill and smoker, the Big Green Egg, while preparing festive fare for your grilling parties. The majority of the class will be held inside, but dress warmly because we will occasionally trek outside to our patio kitchen to use the grill. Hot Toddy (Warm Bourbon, Honey and Lemon Juice); Smoked Polish Sausage, Bacony Beans and Crispy Slaw; Honey BBQ Wings with Blue Cheese Aioli; Spicy Hoisin Glazed Ribs with Wasabi Dipping Sauce.

## DEMONSTRATION CLASSES

### The French Connection • \$40

LINCOLN SQUARE MARCH 6, 18

MERCHANDISE MART MARCH 20

This refined yet hearty French repast will transport you to a crisp evening in Paris. Cheese Souffle; Steak au Poivre with Pomme de Terre Puree and Haricot Verts; Profiteroles with Ice Cream and Chocolate Sauce.

### From Here to Maturity: Fresh vs. Aged Cheeses • \$40

LINCOLN SQUARE MARCH 23

Join us in the cheese kitchen for an evening of comparative tasting and enjoyable accompaniments. As we nibble our way through several cheeses, we will discuss the "holy trinity" of milks—cow, sheep and goat—and the results of the aging process. Just as wine lovers have their great debate of who does it better, cheese aficionados will enjoy comparing the fresh and younger cheeses of the New World to the more mature varieties from the Old World. **V**

### Girls' Night: One Flew Over the Cocktail List • \$50

LINCOLN SQUARE MARCH 12, 20

MERCHANDISE MART MARCH 25

These wintry cocktails and treats are perfect for taking the edge off the winter blues. Pomegranate Bellini with Bacon-Wrapped Dates; Brazilian Calpirinha with Piquillo Pepper and Goat Cheese Crostini; Hot Toddy with Warm Lemon-Curd Cake.

### Hannah and Haroset: The New Passover • \$40

LINCOLN SQUARE MARCH 22

Curried Matzoh Ball Soup; Braised Brisket with Caramelized Onions, Paprika and Raisins; "Bitter Herbs" Quinoa Pilaf; Spring Vegetable Matzoh Brei Gratin; Sephardic-Style Haroset; Dark Chocolate Matzoh Torte with Candied Orange Peels.

### Hustle and Slow: Cooking with Crock Pots and Cast Iron • \$40

LINCOLN SQUARE MARCH 7, 16

Relax as we teach you how to make one-dish soul-satisfying meals. Maple-Glazed Ribs; Beef Bourignon; Turkey Chili; Pozole Verde (Tomatillo and Hominy Braised Pork).

### Inglorious Baking • \$40

LINCOLN SQUARE MARCH 14

Baking isn't as hard as you might think! With the techniques you will learn in this class, you'll gain the confidence to create stunning pastries. Cinnamon Rolls with Cream Cheese Frosting; Chocolate Pecan Tartlets; Apricot Poppy Seed Coffee Cake. **V**

### Like Water for Chocolate • \$40

LINCOLN SQUARE MARCH 11, 26

Romantic Mexican dishes! Shrimp Cocktail with Avocado Crema; Spiced Pumpkin Bisque with Toasted Pepitas; Ancho Chili Braised Chicken Molé; Caramel Flan.

### A Man for All Seasonings: Tastebud Tutorial • \$40

LINCOLN SQUARE MARCH 27

MERCHANDISE MART MARCH 15

Taste olive oils, vinegars, herbs, salts, spices and more as we explore how to combine flavors, make substitutions and cook without recipes. **V**

### Million Dollar Baby: Cooking for Your Baby • \$40

LINCOLN SQUARE MARCH 18

Save money and ensure your baby's health. Learn the simple tricks of making baby food at home with the season's best vegetables. Bring your baby!

### A Room with a Stew: Cold-Weather Soups & Stews • \$40

LINCOLN SQUARE MARCH 9, 20

Take the chill out of the air with these hearty recipes. Mushroom Beef Barley Soup; Butternut Squash and Apple Bisque; Curried Lentil, Swiss Chard and Chickpea Stew; Shrimp and Andouille Gumbo.

### Sideways Wine Dinner • \$60

LINCOLN SQUARE MARCH 1, 13

MERCHANDISE MART MARCH 18, 22

Taste California wines paired with a marvelous meal that even Miles would approve of. Artichoke Focaccia; Roasted Chicken with Fig Balsamic Glaze; Fennel-New Potato Salad with Roasted Garlic Vinaigrette; Lemon Pudding Cake.

## DEMONSTRATION CLASSES

### Simply Natural Cooking: My Brother Skinny • \$40

LINCOLN SQUARE MARCH 13

MERCHANDISE MART MARCH 24

Who knew that healthy food could be so easy and delicious? Great recipes and advice from dietitian Dawn Jackson-Blatner, LD, RDN. Dawn teaches Flexitarian Nutrition, a healthy eating style she developed, which is based on personal preferences and individual lifestyles. [www.dawnjacksonblatner.com](http://www.dawnjacksonblatner.com). **V**

### Under the Tuscan Sun:

Food and Wine of Tuscany • \$60

LINCOLN SQUARE MARCH 5, 27, 30

MERCHANDISE MART MARCH 27

The cuisine and wine of the Tuscan sun bring warmth and light to your table. Crispy Tuscan Cauliflower Fritters with Shaved Pecorino Romano; Ribollita (Rustic Bean and Vegetable Soup); Chicken Marsala with Parmesan Polenta; Semolina and Olive Oil Cake.

## WINE TASTING



### A Beautiful Wine

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

### Wine for Beginners • \$45

LINCOLN SQUARE MARCH 3

MERCHANDISE MART MARCH 5

Baby steps: Wine! In this class we'll take it sloooow, talking absolute wine basics. We'll taste a bit, talk a bit, laugh a bit, cry a bit...well maybe not the latter, but do bring any and all questions and curiosity on the grape and its noblest derivative: wine!

### Decoding Winespeak • \$45

LINCOLN SQUARE MARCH 10

MERCHANDISE MART MARCH 12

Sometimes winespeak is as good as Greek for all of the unfamiliar jargon. In this one we'll decode the most prevalent wine adjectives via a "versus"-style wine tasting: dry vs. sweet, juicy vs. tannic, clean vs. oaky, soft vs. acidic, and lean vs. full.

### Wine Down-Under: Wines of New Zealand and Australia • \$45

LINCOLN SQUARE MARCH 17

MERCHANDISE MART MARCH 19

Winter in Chicago is a fine time to taste through a lineup of sun-drenched Aussie wines, and see how they differ in body and style from those of their neighbor to the southeast, New Zealand.

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

LINCOLN SQUARE MARCH 24

MERCHANDISE MART MARCH 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.

### Career Change: Wine Business!! • \$45

LINCOLN SQUARE MARCH 31

When unemployment is high and the economy is in the doldrums, lots of folks see the wine business as fun and romantic—a career change worth investigating. Our resident Wine Goddess, Diana Hamann, will lead a discussion on the kinds of positions one can expect when considering entering the wine biz.

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

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