



# Cooking at the Cottage

502.893.6700 • 3739 Lexington Rd. Louisville, Ky 40207 • [www.cookingatthecottage.com](http://www.cookingatthecottage.com) • M - F 10 - 6, Sat 10 - 5

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## 2013 PREVIEW WINTER Cooking Class Schedule

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

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

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We offer a number of different styles of classes:

**DATE NIGHT** is a HANDS ON class, is designed as a way for two individuals (a couple, two friends, girls night out, family members, etc) to enjoy an evening together, creating their own meal, socializing with others, and in the process, learning a thing or two! These classes are extremely popular, so sign up early to ensure your spot!

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

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

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

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

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

**HOW TO REGISTER** - We have a fantastic line-up of classes coming your way, so choose your favorites and register early to insure your spot! We will be continuing to add classes to the schedule so check back often! You can reach us at **502-893-6700** to make your reservation! We are sorry but at this time, we are unable to process online reservations.

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## January Classes

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**Saturday, January 5<sup>th</sup> • 6:30 – 8:30 pm • “Date Night” • Hands On Class • Mike Cunha – Sullivan University & Limestone • \$90.00 for two** Menu: Carmelized Onion Bread Pudding with Sauce Mornay • Chicken Breast Stuffed with Cured Ham & Swiss with Mushroom Veloute Sauce • Bananas Foster with Vanilla Bean Ice Cream



**2 SPOTS OPEN! Tuesdays, January 8<sup>th</sup> through February 12<sup>th</sup> • 6:30 – 9:00 pm • “Basic Training 101” Hands On Class • David Moeller – Sullivan University • \$475.00 for a Six Week course** A six week series of HANDS ON training, guaranteed to have you cooking like a pro in no time! This class is designed for all students from the beginning cook to the cook who wants to fine tune their skills and understand the “whys” of cooking! During this course, you will learn proper knife skills, stocks and basic sauce making, soups, salads, vinaigrettes, techniques such as sautéing, roasting, braising, slow roasting, pan frying & deep frying. You will learn how to break down a whole chicken into individual pieces & how to truss meat correctly. You will learn about cooking beef, chicken, seafood, vegetables and starches. After this course, you will feel much more confident in the kitchen & motivated to try out new dishes and create your own recipes! Feel free to bring your cook’s knife and an apron to class each week.



**Friday, January 11<sup>th</sup> • 6:30 – 8:30 pm • “Date Night” • Hands On Class • David Moeller – Sullivan University • \$90.00 for two** Menu: Duck & Caramelized Onion Tarts • Sauteed Chicken with Mushroom Risotto, Bleu Cheese & Asparagus • Adult Hot Chocolate with Fresh Whipped Cream



**Saturday, January 12<sup>th</sup> • 6:30 – 8:30 pm • “Date Night” • Hands On Class • Mike Cunha – Sullivan University & Limestone • \$90.00 for two** Menu: Shrimp & Truffle Mac and Cheese with Feta Crust • Seared Medallion of Pork with Dried Cherry Gastrique • Crystallized Ginger & Chocolate Mousse with Ginger Snap Cookies



**Friday, January 18<sup>th</sup> • 6:30 – 8:30 pm • “Date Night” • Hands On Class • David Moeller – Sullivan University • \$90.00 for two** Menu: Wild Mushroom Mille Feuille with Fresh Herbs • Build Your Own Kentucky Bison Burger • Warm Cherry Cobbler with Vanilla Bean Ice Cream



**Saturday, January 19<sup>th</sup> • 6:30 – 8:30 pm • “Date Night” • Hands On Class • Mike Cunha – Sullivan University & Limestone • \$90.00 for two** Menu: Savory Spinach & Parmesan Cheesecake • Filet of Salmon Stuffed with Crab & Shrimp with Saffron Cream • Warm Apple Raisin Cobbler with Cinnamon & Sweet Cream



**Friday, January 25<sup>th</sup> • 6:30 – 8:30 pm • “Date Night” • Hands On Class • David Moeller – Sullivan University • \$90.00 for two** Menu: French Onion Soup Gratinee • Beef Tenderloin Forrestier with Roasted Potatoes & Sautéed Vegetables • Milk Chocolate Mousse with Bailey’s Irish Cream Anglaise



**Saturday, January 26<sup>th</sup> • 6:30 – 8:30 pm • “Date Night” • Hands On Class • Mike Cunha – Sullivan University & Limestone • \$90.00 for two Menu: Goat Cheese & Wilted Spinach Tarts with Garlic Toast • Seared Medallions of Sirloin Steak with Lobster Cream Sauce • White Chocolate Almond Crème Brulee**



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## February Classes

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**Saturday, February 2<sup>nd</sup> • 6:30 – 8:30 pm • “Date Night” • Hands On Class • Mike Cunha – Sullivan University & Limestone • \$90.00 for two Menu: KY Style Eggs Benedict- biscuit, poached egg, country ham, red eye gravy • Maple Poached Duck Breast with Sun Dried Cranberry Demi Glace • Chocolate Bourbon Pecan Pie**



**Friday, February 8<sup>th</sup> • 6:30 – 8:30 pm • “Date Night” • Hands On Class • David Moeller – Sullivan University • \$90.00 for two Menu: Lump Crab Cakes with Horseradish Dijon Sauce • Pork Tenderloin with Wild Mushrooms, Apples, Caramelized Onion and Cognac Sauce • Bananas Foster Bread Pudding with Pecans**



**Saturday, February 9<sup>th</sup> • 6:30 – 8:30 pm • “Date Night” • Hands On Class • Mike Cunha – Sullivan University & Limestone • \$90.00 for two Menu: Chicken & Sausage Creole in Puff Pastry • Sautéed Pork Schnitzel with Blue Cheese and Crème Fraiche • Double Chocolate Chip Cookie Sundaes with Chocolate Sauce**



**Saturday, February 16<sup>th</sup> • 6:30 – 8:30 pm • “Date Night” • Hands On Class • Mike Cunha – Sullivan University & Limestone • \$90.00 for two Menu: Bacon, Arugula & Tomato Frittata with Black Pepper Sour Cream • Shrimp Etouffee with Cajun Sausage served with Rice Pilaf • White Chocolate Walnut Bread Pudding**



**Thursdays, February 21<sup>st</sup> through March 28<sup>th</sup> • 6:30 – 9:00 pm • “Basic Training 101” Hands On Class • Tom Smith – Sullivan University • \$475.00 for a Six Week course** A six week series of HANDS ON training, guaranteed to have you cooking like a pro in no time! This class is designed for all students from the beginning cook to the cook who wants to fine-tune their skills and understand the “whys” of cooking! During this course, you will learn proper knife skills, stocks and basic sauce making, soups, salads, vinaigrettes, techniques such as sautéing, roasting, braising, slow roasting, pan-frying & deep-frying. You will learn how to break down a whole chicken into individual pieces & how to truss meat correctly. You will learn about cooking beef, chicken, seafood, vegetables and starches. After this course, you will feel much more confident in the kitchen & motivated to try out new dishes and create your own recipes! Feel free to bring your cook’s knife and an apron to class each week.



**Friday, February 22<sup>nd</sup> • 6:30 – 8:30 pm • “Date Night” • Hands On Class • David Moeller – Sullivan University • \$90.00 for two Menu: Lobster Bisque • Chicken Scaloppini with Prosciutto Ham, Porcini Mushrooms, Fresh Mozzarella served with Herbed Butter Sauce & Sautéed Vegetables • Individual Cheesecakes with Fresh Fruit**



**Saturday, February 23<sup>rd</sup> • 6:30 – 8:30 pm • “Date Night” • Hands On Class • Mike Cunha – Sullivan University & Limestone • \$90.00 for two** Menu: Spinach & Artichoke Dip with Grilled Pita Crisps • KY Sorghum Poached Duck Breast with Sundried Cranberry Sauce • White Chocolate Bourbon Pecan Pie



**Tuesdays, February 26<sup>th</sup> through April 9<sup>th</sup> (no class on March 19<sup>th</sup>) • 6:30 – 9:00 pm • “Intermediate Training” • Hands On Class • Mike Cunha – Sullivan University & Limestone • \$475.00 for a Six Week Course** A six week series of HANDS ON training, designed for those who have completed the Basic Training series and are looking for more. No worries; if you haven't taken the Basic Training series, but are comfortable with elementary cooking skills and are looking to fine tune your techniques or challenge yourself, this series would be perfect for you! During this course, you will concentrate on working with the five Mother Sauces, starches including Rice Pilaf, Polenta, Risotto & Grits, explore the diversity of the Egg by making the Perfectly Poached Egg, Fluffy Omelets, Crepes & Custards (both sweet & savory). Learn to perfect your cooking techniques by Braising, Shallow Frying, Poaching and Sautéing, learn different preparations for veggies such as Asparagus with Hollandaise Sauce, Broccoli Casserole, Ratatouille and Lyonnaise potatoes and try your hand at basic baking skills with Biscuits, Muffins, Flatbreads & cookies. Feel free to bring your cook's knife and an apron to class each week.



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## March Classes

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**Friday, March 1<sup>st</sup> • 6:30 – 8:30 pm • “Date Night” • Hands On Class • David Moeller – Sullivan University • \$90.00 for two** Menu: Fried Green Tomatoes Topped with Shrimp & Crab Etouffee • Beef Tenderloin with Green Peppercorn Cognac Sauce, Potato Gratin & Sautéed Vegetables • Lemon Curd Tarts



**Saturday, March 2<sup>nd</sup> • 6:30 – 8:30 pm • “Date Night” • Hands On Class • Mike Cunha – Sullivan University & Limestone • \$90.00 for two** Menu: Seafood Gratin with Horseradish Cream • Grilled Breast of Chicken, Penne Pasta with Sauce Puttanesca • Lemon Chess Pie with Vanilla Bean Scented Cream



**Friday, March 8<sup>th</sup> • 6:30 – 8:30 pm • “Date Night” • Hands On Class • David Moeller – Sullivan University • \$90.00 for two** Menu: Seared Duck with Orange Glaze, Chinese Pancakes, Cashews & Green Onions • Pork Loin with Shrimp & Andouille Jambalaya • Tarte Tatin with Salted Caramel & Ice Cream



**Saturday, March 9<sup>th</sup> • 6:30 – 8:30 pm • “Date Night” • Hands On Class • Mike Cunha – Sullivan University & Limestone • \$90.00 for two** Menu: Truffled Scrambled Eggs with Bacon & Tomato and Soft Toast • Shrimp, crab & Salmon Cakes with Citrus Herb Buerre Blanc • Cinnamon Peach Cobbler with Pecan Crumble



**Friday, March 15<sup>th</sup> • 6:30 – 8:30 pm • “Date Night” • Hands On Class • David Moeller – Sullivan University • \$90.00 for two Menu: Wilted Spinach Salad with Pears, Spiced Pecans, Chevre & Cider Vinaigrette • Pappardelle Pasta with Grilled Chicken, Prosciutto, Mushrooms, Pine Nuts, Parmesan & Pesto • Fruit with Sabayon**



**Saturday, March 16<sup>th</sup> • 6:30 – 8:30 pm • “Date Night” • Hands On Class • Mike Cunha – Sullivan University & Limestone • \$90.00 for two Menu: Grilled Corn & Crab Chowder with Herbed Croutons • Chicken Wellington with Sauce Bordelaise • Chocolate Bourbon Pecan Pie**



**Friday, March 29<sup>th</sup> • 6:30 – 8:30 pm • “Date Night” • Hands On Class • David Moeller – Sullivan University • \$90.00 for two Menu: Asian Chicken Lettuce Wraps • Sauteed Salmon with White Beans, Roasted Garlic, Mushrooms & Fresh Herbs • Individual Chocolate Pecan Pies**



**Saturday, March 30<sup>th</sup> • 6:30 – 8:30 pm • “Date Night” • Hands On Class • Mike Cunha – Sullivan University & Limestone • \$90.00 for two Menu: Kentucky Ham Grit Cakes with Shrimp & Red Eye Gravy • Chicken & Shrimp Linguini with Tomato Pesto Alfredo • Goat Cheese Crème Brulee with Marinated Berries**



*This is only the beginning ~  
the remainder of the 2013 Winter Class Brochure  
will be released by January 1st!*

*We appreciate your patience as we  
continue assembling this exciting semester of classes  
~ with something for everyone!*

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## **CLASS REGISTRATION & CANCELLATION POLICY**

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Cooking at the Cottage classes are filled on first-come basis and payment must be made at the time of registration. At this time, registration can be done in person or by phoning the Cottage at (502) 893-6700. We accept all major credit cards. If paying by Gift Card, please have your card, as we will need the numbers printed on the back of the card. Please bring your card with you to class for redemption.

**REQUESTS FOR REFUNDS OR TRANSFERS MUST BE MADE  
THREE (3) FULL DAYS PRIOR TO THE SCHEDULED CLASS.  
WE'RE SORRY BUT WE CANNOT MAKE EXCEPTIONS.**

Cooking classes are like tickets to a performance, concert or sporting event: the show must go on, so we encourage you to send a substitute if you are unable to attend. Due to the availability of ingredients, sometimes the chef must substitute recipes in class or, because of time constraints, not every recipe scheduled is prepared. We will provide the class with a packet of written recipes but you are encouraged to make your own notes.

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

We want all of our students to have a great classroom experience so please keep talking to a minimum during class and silence on your cell phone.

Don't forget ... all classes are held at Cooking at the Cottage, 3739 Lexington Rd., Louisville, KY 40207. Visit our website at [www.cookingatthecottage.com](http://www.cookingatthecottage.com) & signup for our newsletter, sent by e-mail twice monthly!

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

*Mark & Linda*