



# SUR LA TABLE COOKING CLASSES

LEARN. EAT. LAUGH.

## DECEMBER

Below is a selection of the classes offered this month—turn over for a complete class calendar.

We'll help you celebrate the season in style with baked sweet treats, irresistible hors d'oeuvres, and a festive holiday dinner table. Our classes cover everything, from hosting the perfect party and globally-inspired traditions to ideas for your New Year's fete. See complete class listings and register online at [surlatable.com](http://surlatable.com).

### Perfect Prime Rib

Our chef instructor will show you that the perfect prime rib dinner isn't just a matter of expertly prepared meat. In this class you'll not only master the techniques behind this American classic, you'll also learn tried-and-true recipes for the kind of trimmings that bring out the best of this acclaimed delicacy.

**MENU:** *Pepper-Crusted Prime Rib with Wild Mushroom-Brandy Gravy - Thyme and Buttermilk Whipped Potatoes - Sautéed Green Beans with Pancetta Ribbons - Bittersweet Chocolate and Dried Cherry Bread Pudding*

### Holiday Tamales

In Mexico the holidays are greeted with a tradition we think your family and friends would love to follow. Everyone, young and old alike, gathers in the kitchen to enjoy each other's company and to assemble a mountain of tamales. In this class we'll show you everything you need to make these festive treats part of your own holiday repertoire, from making fresh masa (dough) and classic fillings to wrapping techniques and tasty sauces.

**MENU:** *Basic Fresh Masa - Classic Shredded Pork with Guajillo-Pineapple Sauce - Oaxacan Chicken with Green Chile-Tomatillo Sauce - Vegetarian Tamales with Poblanos and Cotija Cheese*

### Date Night: Chef's Table

You and your special companion have a date at the chef's table! Enjoy unique seasonal flavor combinations and learn valuable cooking techniques side-by-side with our chef instructor. After this class, you'll be inspired to create restaurant-quality dishes at home to share with family and friends. \*Please note: Class price is per person.\*

**MENU:** *Butternut Squash Risotto with Fried Sage Leaves - Slow-Roasted Salmon with Hazelnut-Thyme Butter - Haricot Vert with Dried Fig Vinaigrette - Dark Chocolate Truffle Tart*

### Holiday Cookie Workshop

Cookies are among the most versatile, approachable and universally loved kind of baked goods. Hot and moist from the oven with a big glass of milk or as a snack between shopping trips and shoveling snow,

cookies are a delicious and festive part of the holidays.

In this intensive cookie workshop for beginners and expert bakers alike, we'll share fast and easy tips for baking up flawless cookies every time. You'll learn several gourmet recipes that are great additions to your year-round repertoire and perfect when presented as gifts to lucky friends.

**MENU:** *Mexican Crackle Cookies - Nutella Biscotti with Hazelnuts and Dark Chocolate - Sugar Cookie Pillows - Apricot-Cranberry Crumble Bars*

### Date Night: An Evening in Paris

Join us for an evening of amour as you and your date immerse yourselves in the elegant cuisine of Paris, France. Perfect for cooking alongside your special someone, this dinner is full of romantic seasonal French dishes prepared with a modern twist and designed to inspire passion every time. You'll learn about typical French ingredients and authentic French cooking fundamentals, so that like love, you can share these dishes at your next party or family meal too.

\*Please note: Class price is per person.\*

**MENU:** *Herbed Chevre Soufflés - Frisée Salad with Champagne-Tarragon Vinaigrette - Seared Salmon with Citrus Beurre Blanc - Brandied Pear Galette*

### New Year's Cocktail Party

In this class we'll show you how to properly welcome the New Year and host the perfect cocktail party for friends and family complete with irresistible hors d'oeuvres. We'll share our ideas on taking an upscale gourmet twist on traditional favorites with gourmet small plates that are perfect for sharing. You'll learn all the secrets, plus helpful do-ahead tips for preparing dishes so you can entertain stress-free.

**MENU:** *Prosciutto Cups with Goat Cheese and Asparagus - Tuna and Avocado Ceviche on Endive Spears - Gruyere Macaroni and Cheese Bites with Chives - Pepper Beef and Basil Grissini*

### Holiday Chocolate and Truffle Workshop

Considered by many to be the ultimate ingredient, chocolate has been tempting us for over three millennia. In this holiday chocolate and truffle workshop, we'll focus on just some of the delectable

treats you can make at home to share with family and friends during this special time of year. Irresistible, simple and fun—this menu of chocolate candy and truffles is easier to create than you think, and just as delicious as you imagine.

**MENU:** *Chocolate-Dipped Homemade Marshmallows - Balsamic Cherry Truffles - White Chocolate, Pistachio, and Cranberry Bark - Cocoa Dusted Dark Chocolate-Peppermint Truffles*

### Winter Favorites with Le Creuset

Join us for this very special class focusing on how easy and delicious cooking with world-renowned Le Creuset products can be. Our expert instructor will show you how to make hearty and satisfying dishes using Le Creuset's cookware and tools. Best of all, you can get started right away since all students will go home with a 14 inch oval Le Creuset gratin dish set and new Revolution spatula, a \$55 value. Don't miss this amazing opportunity!

**MENU:** *Butternut Squash and Spinach Lasagna with Four Cheeses - Walnut Pesto-Stuffed Pork Roast - French Country Chicken Gratin with Cognac - Biscuit-Topped Apple and Cranberry Cobbler*

### Esquire's Eat Like a Man

Gentlemen, start your ovens. This class is designed for you—discerning men with a bit of taste but not a lot of free time on their hands. And, according to our chefs, it will change the way men approach cooking and eating.

A collection of 75 recipes and food writing for men who like to eat, cook, and read about great food, it's the Esquire man's repertoire of perfect recipes, essays on how food figures into the moments that define a man's life, and all the useful kitchen points every man needs to know. Satisfying, sexy, definitive, and doable, these recipes are perfect for slow Sunday mornings with family, end-of-the-week wind-down dinners with a lady, Saturday night show-off entertaining, poker night feeds, and game-day couch camping. Or, for when a man is just hungry.

Based on the cookbook, our class walks hungry men through our favorite recipes and share some of the tips we think will help men across the country enjoy the fruits (and meats and vegetables) of successful cooking for years to come.

Sign up today—space is very limited and ladies, you're welcome too!

**MENU:** *Steak Tacos with Guacamole, Salsa and Lime Crema - Chicken-Parmesan Hero - Spaghetti Carbonara - Steak with Potatoes*