



# SUR LA TABLE COOKING CLASSES

LEARN. EAT. LAUGH.

## NOVEMBER

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

**T**hanksgiving is soon upon us, and to get you properly prepared for the celebration we have classes that cover everything from holiday baking basics and hors d'oeuvres, to a complete Thanksgiving meal and more. See complete class listings and register online at [surlatable.com](http://surlatable.com).

### Date Night: Tuscan Holiday

Invite someone special along as you explore the rich culinary tradition of Tuscany, the birthplace of Chianti, Leonardo da Vinci and the Renaissance. Rustic yet refined, Tuscan cooking is famous for its economy of ingredients, simplicity of preparation and authentic flavors. Our instructor will teach you the techniques behind these satisfying traditional holiday favorites as well as a few tips on making preparation a breeze.

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

**MENU:** Roasted Beet Salad with Oranges and Arugula - Bucatini with White Beans and Tomatoes - Roasted Pork Tenderloin Stuffed with Tuscan Kale and Pancetta - Creamy Lemon Tart with Pine Nut Crust (Torta Della Nonna)

### Classic Thanksgiving Feast

Soup to nuts, so to speak, this indispensable class covers everything cooks of all levels need to pull off the perfect Thanksgiving dinner. Students will learn how to properly roast a Turkey, how to get the most flavor from the birds, and perhaps most importantly, how to tell when it's done and ready to serve. Our chef instructor will even share carving tips so you don't destroy your hard work at the table.

**MENU:** Roast Turkey with Granny Smith Apple and Smoky Bacon Stuffing - Potato Gratin with Sherried Mushrooms and Gruyere - Savory Shallot and Orange-Cranberry Sauce - Cheddar-Crust Apple Pie

### Updated Steakhouse Favorites

Many steakhouse fans feel like they can only get their cravings satisfied by going out, but in this class we'll show you how wrong they are. Join us for one of our most popular classes and master the techniques professional chefs use across the country to create the magical steakhouse dishes we all love. Our chef instructor will cover some modern interpretations, different types of steaks, how to properly cook to the desired doneness every time, and how to master kitchen timing so all your dishes come out at the right time. We'll even share a dessert recipe to complete this delicious feast.

**MENU:**odka-Poached Shrimp Cocktail with Bloody

Mary Sauce - Pancetta, Chive and Cheddar Gratin - Pan-Seared Strip Steak with Cabernet-Shiitake Sauce - Espresso-Caramel Crème Brûlée

### Pasta Workshop

We hear great things about this class from satisfied students all over the country. Everybody loves pasta, period. And nothing is more rewarding than making it from scratch, but so few fans dare attempt it. That's why we created this class, to demystify the simple process and show everyone how easy it can be. Join us as our chef instructor shares the secrets to creating fresh pasta by hand and everything you need to know to turn out batch after batch of fresh noodles. You'll master working with dough, rolling it out, and cutting it. We'll even walk you through a variety of delicious sauces featuring seasonal ingredients and flavor combinations that you can make in a snap.

**MENU:** Basic Pasta Dough - Fettuccine with Roasted Tomatoes and Parsley-Walnut Pesto - Pappardelle with Smoked Salmon and Creamy Leek Sauce - Goat Cheese and Butternut Squash Lasagna

### Holiday Hors d'Oeuvres

Just in time for the busy holiday season, this class is designed to take stress out of entertaining—even if it's your first time as host. Our chef instructor will walk students through this menu full of holiday crowd-pleasing favorites highlighting seasonal ingredients, with make-ahead tips so you won't spend the entire party in the kitchen.

**MENU:** Spice-Roasted Marcona Almonds - Blue Cheese-Stuffed Dates Wrapped in Pancetta - Rosemary Beef Skewers with Chimichurri Dipping Sauce - Smoked Salmon Pizzettes with Red Onion and Capers

### Holiday Baking Basics

Are you one of those gifted bakers who every holiday season creates homemade treats everyone swoons over or just want to be? Either way, this class will get you ready with ideas, techniques and recipes for making this season your most memorable

Bonus: All students will go home with a free Emile Henry® 5 1/2" pie plate, included in class price.

**MENU:** Pumpkin Tart with Red Wine Caramel - Cloverleaf Dinner Rolls - Gingerbread Shortcakes with Caramelized Apples - Individual Bourbon Pecan Pies

### The Fearless Baker: A Three-Part Series for the Beginning Baker

Based on the definitive and approachable guidebook for beginners in the wonderful world of baking, The Fearless Baker, this series is designed to help nervous novices shed their fears of the oven. This seminal baking book was written by renowned Bay Area pastry chef Emily Luchetti.

A 2004 James Beard award-winner and the current Vice Chair of The James Beard Foundation, Chef Luchetti has over two decades of experience creating what many consider to be among the finest desserts in the world. Luchetti walks first-time bakers through 175 sophisticated but simple-to-follow recipes and troubleshoots common baking problems with colorful illustrations and photographs of real bakers at work. Her friendly tone makes using it almost like having a professional pastry chef at your side, so home cooks can progress to more elaborate recipes and cooking techniques at their own pace.

In this hands-on baking class series, our chef instructors will help students master the basics of measuring, mixing, assembling and baking a variety of baked goods, including cakes, pies, tarts, breads, and dessert classics. You'll learn how to approach and execute any baking recipe with skill and confidence as you discover how to properly work with basic baking ingredients and tools. Each student receives a free autographed copy of The Fearless Baker by Emily Luchetti. See menu details online.

### Thomas Keller's Home Cooking: Three-Part Series

In this series based on his book and designed with Sur La Table, our chef instructors will show students how to prepare Keller's reinterpreted classics from Spanish, Italian and American cuisines with true restaurant flair. With helpful "light bulb moment" tips, prepare to bring the flavors of the finest kitchens to your table at home.

We'll share Keller's methods for bringing together great quality ingredients and proven cooking techniques to consistently create delicious results at home, every time. Students will explore exciting new flavor combinations while learning key professional cooking skills like how to properly season dishes like a pro and sear seafood perfectly every time, as well as how to best sauté, pan-roast and braise meats like an expert, plus much more. See menu online.