

Café Provence

11 Center St Brandon, VT
www.cafeprovincevt.com



Cooking Classes

2017

Reservations required
Call 802-247-9997 for reservations

Wednesdays from 2:30pm-5pm, unless noted otherwise

\$50/class ~ Buy 3 classes and get 1 free!

<p>MAY 10 (5:30PM-8PM) CAESAR SALAD, BARLEY RISOTTO, CHOCOLATE BREAD PUDDING Cafe Provence Caesar salad Barley risotto with basil pesto cream sauce Chocolate bread pudding</p>	<p>JUNE 28 EGG FLORENTINE, PAELLA, CREME CARAMEL Poached Eggs Florentine on toasted brioche Seafood and chicken paella, Orange Crème Caramel</p>	<p>AUGUST 30 TOMATO & GOAT CHEESE, BEET TARTARE, CRÈME BRULEE Tomato & Goat Cheese tower with Basil and Balsamic reduction, Tartare of Beef Tenderloin and potato Chips, Maple Crème Brûlée</p>
<p>MAY 17 SPINACH SALAD, BAKED HADDOCK, CRÈME BRULEE Spinach salad w/ maple balsamic vinaigrette, Baked haddock w/ crabmeat mousse, lobster polenta, Vanilla crème brûlée</p>	<p>JULY 5 RUSTIC TOMATO SOUP, TUNA TARTARE, CREPE SUZETTE Rustic Tomato Soup w/ Creamy Goat cheese crostini, Tuna Tartare on Pita Bread, Crepe Suzette w/ orange caramel sauce</p>	<p>SEPTEMBER 6 SWEET POTATO FLAN, CHICKEN NICOISE, SOUFFLE Sweet Potatoes & Carrot Flan, Chicken Niçoise with angel Hair Pasta, Grand Marnier Soufflé</p>
<p>MAY 24 (5:30PM-8PM) HORS D'OEUVRES & CANAPES Roast beef roulade on flaky pastry, Mini crab cakes on puff pastry crust, Smoked salmon canape, Mini purse of barley risotto</p>	<p>JULY 19 GAZPACHO, SALMON CAKE, FLOATING ISLAND Shrimp Gazpacho Salmon Cake with Chipotle aioli Floating Island with Crème Anglaise</p>	<p>SEPTEMBER 27 CARROT & GINGER SOUP, BAKED BRIE, CASSOULET Carrot, Pear & Ginger Soup, Baked Brie Cheese en Croute with Cranbury Chutney, Cassoulet w/ duck confit</p>
<p>MAY 31 CALAMARI, BROCCOLI SALAD, GOAT CHEESE SOUFFLE Curry Calamari on Forbidden Rice, Broccoli Salad w/ Honey Dijon Balsamic vinaigrette, Goat Cheese & Asparagus Soufflé</p>	<p>JULY 26 CIPPOLINIS TARTLET, DUCK, CRISP Tartlet of Caramelized Cipollinis Onions and Goat cheese, Duo of Duck with Orange and Blueberry sauce, Summer Crisp</p>	<p>OCTOBER 4 SPLIT PEA SOUP, CHICKEN CORDON BLEU, APPLE TART Split Pea Soup with Smoked VT Ham, Chicken Cordon Bleu with Lemon Butter Sauce, Thin Apple Tart with Crème Anglaise</p>
<p>JUNE 7 OYSTER ROCKEFELLER, ASPARAGUS BROCHETTE, MOUSSE OF BROCCOLI Oysters Rockefeller, Brochette of Asparagus & Scallops on Red Beet Risotto, Mousse of Broccoli w/ Red Bell Pepper Coulis</p>	<p>AUGUST 9 TOMATO PIE, QUICHE, FRENCH TOAST Tomato Pie with Caramelized Onions and Basil Pesto, Vegetable Quiche & Lorraine, Grand Marnier French Toasts</p>	<p>OCTOBER 18 LENTIL SOUP, SWEET POTATO GRATIN, COQ AU VIN Curry Lentil & Coconut Soup, Grating of Sweet Potatoes & Spinach w/ Maple Syrup, Coq au vin</p>
<p>JUNE 14 DILL CUCUMBER SOUP, MOULES MARINIÈRES, CHICKEN GRENOBLOISE Chilled Cream of Dill Cucumber soup, Café Provence Moules Marinière, Chicken Grenobloise on Garlic Mashed potatoes</p>	<p>AUGUST 16 EGGS BENEDICT, SCALLOPS, CHOCOLATE MOUSSE Eggs Benedict with Hollandaise Sauce on Wilted Spinach, Wrapped Salmon Scallops on Lobster Polenta, Chocolate Mousse</p>	<p>NOVEMBER 2 FRENCH ONION SOUP, BEEF BOURGUIGNON, TARTE TATIN French Onion Soup Beef Bourguignon Apple tart Tatin with Caramel sauce</p>
<p>JUNE 21 GOAT CHEESE CAKE, FRENCH OMELET, SHRIMP PROVENCALE Goat Cheese Cake wrapped in Crispy potatoes, The perfect French Omelet Shrimp Provençale on Homemade Cavatelli</p>	<p>AUGUST 23 ASIAN STYLE TUNA, LAMB CURRY, FLOURLESS CHOCOLATE CAKE Pan Seared Tuna w/ Asian Style Vinaigrette, Braised Lamb Curry w/ Mango, Mint & Raisin Chutney, Flourless chocolate cake</p>	<p>NOVEMBER 9 GET READY FOR THANKSGIVING DAY Part 1 Butternut Squash, apple and Ginger Soup, Grating of Root Vegetables, Roasted Pork tenderloin with savory caramel sauce</p>
<p>NOVEMBER 16</p>		

GET READY FOR YOUR THANKSGIVING DAY Part 2

Bread Stuffing w/ maple sausage, bacon & apple, Sweet Potato Puree, Roasted Turkey (Broken down, cooked in stock then roasted), Gravy, Cranbury/Orange Chutney