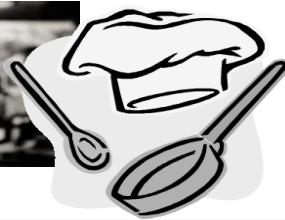


# Café Provence

11 Center St Brandon, VT  
www.cafeprovencevt.com



# Cooking Classes

## 2017

*Call 802-247-9997*

*for Reservations*

*Wednesdays 2:30pm-5pm*

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

### JULY 26

#### **CIPPOLINIS TARTLET, DUCK, CRISP**

Tartlet of Caramelized Cipollinis  
Onions and Goat cheese, Duo of  
Duck with Orange and Blueberry  
sauce, Summer Crisp

### SEPTEMBER 27

#### **CARROT & GINGER SOUP, BAKED BRIE, CASSOULET**

Carrot, Pear & Ginger Soup,  
Baked Brie Cheese en Croute with  
Cranbury Chutney, Cassoulet w/ duck  
confit

### JUNE 14

#### **DILL CUCUMBER SOUP, MOULES MARINIÈRES, CHICKEN GRENOBLOISE**

Chilled Cream of Dill Cucumber soup,  
Café Provence Moules Marinier,   
Chicken Grenobloise on Garlic  
Mashed potatoes

### AUGUST 9

#### **TOMATO PIE, QUICHE, FRENCH TOAST**

Tomato Pie with Caramelized Onions  
and Basil Pesto, Vegetable Quiche &  
Lorraine, Grand Marnier French  
Toasts

### 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

### 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

### AUGUST 16

#### **EGGS BENEDICT, SCALLOPS, CHOCOLATE MOUSSE**

Eggs Benedict with Hollandaise  
Sauce on Wilted Spinach, Wrapped  
Salmon Scallops on Lobster Polenta,  
Chocolate Mousse

### 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

### JUNE 28

#### **EGG FLORENTINE, PAELLA, CREME CARAMEL**

Poached Eggs Florentine on toasted  
brioche  
Seafood and chicken paella, Orange  
Crème Caramel

### 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

### Thursday NOVEMBER 2

#### **FRENCH ONION SOUP, BEEF BOURGUIGNON, TARTE TATIN**

French Onion Soup  
Beef Bourguignon  
Apple tart Tatin with Caramel sauce

### 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

### AUGUST 30

#### **TOMATO & GOAT CHEESE, BEET TARTARE, CRÈME BRÛLÉE**

Tomato & Goat Cheese tower with  
Basil and Balsamic reduction, Tartare  
of Beef Tenderloin and potato Chips,  
Maple Crème Brûlée

### NOVEMBER 8

#### **GET READY FOR THANKSGIVING DAY Part 1**

Butternut Squash, apple and Ginger  
Soup, Grating of Root Vegetables,  
Roasted Pork tenderloin, savory  
caramel sauce

### JULY 19

#### **GAZPACHO, SALMON CAKE, FLOATING ISLAND**

Shrimp Gazpacho  
Salmon Cake with Chipotle aioli  
Floating Island with Crème Anglaise

### SEPTEMBER 6

#### **SWEET POTATO FLAN, CHICKEN NICOISE, SOUFFLE**

Sweet Potatoes & Carrot Flan,  
Chicken Niçoise with angel Hair  
Pasta, Grand Marnier Soufflé

### NOVEMBER 15

#### **GET READY FOR THANKSGIVING DAY Part 2**

Bread Stuffing w/ maple sausage,  
bacon & apple, Sweet Potato Puree,  
Roasted Turkey, Gravy,  
Cranbury/Orange Chutney