

Café Provence

11 Center St Brandon, VT
www.cafeprovencevt.com



Cooking Classes

2017/2018

Reservations required

Call 802-247-9997 for reservations

Classes are on Wednesdays unless noted otherwise

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

All classes provide a tasting after each demo

December 13 - 2:30pm-5pm

French onion soup
Braised veal Osso Bucco Milannaise
Chocolate mousse in chocolate cups

JANUARY 31 - 2:30pm-5pm

Pan seared goat cheese cake wrapped in
confit potatoes
Beef Bourguignon w/ Pappardelle pasta
Baked apple tart Tatin, vanilla ice cream

APRIL 4 - 2:30pm-5pm

Broccoli salad with honey mustard
Balsamic vinaigrette
Chicken Cordon Bleu, lemon butter sauce
Floating Island

December 20 - 5:30pm-8pm

Baked Cipollinis onion tartlet
Braised lamb shank on curried lentil stew
Grand Marnier soufflé with crème
Anglaise

MONDAY FEBRUARY 5 @ 2:30PM

PIZZAS! Learn how to make the
dough, toss the pizza, choose your
toppings and bake your pizza in the
hearth oven!

APRIL 11 - 2:30pm-5pm

The perfect French omelet
Poached egg Benedict with wilted spinach
Vegetable quiche

December 27 - 2:30pm-5pm

Baked oysters Rockefeller
Filet of Beef Wellington, red wine sauce
Flourless chocolate cake

FEBRUARY 7 - 5:30pm-8pm

Get Ready for Valentine day
Home Made Cavatelli with red beet puree,
lemon butter sauce
Baked Salmon Wellington with scallops and
smoked salmon mousse
Crepe Suzette, orange caramel sauce

APRIL 18 - 5:30pm-8pm

Crab cake salad with Chipotle aioli
Café Provence seafood stew with saffron
risotto
Chocolate bomb with caramel sauce

JANUARY 10 - 2:30pm-5pm

Butternut squash soup with pear & ginger
Eggplant tarte Tatin
Chicken Grenobloise

FEBRUARY 21 - 2:30pm-5pm

Clam chowder
Coq au vin with garlic mashed potatoes
Crème brûlée

APRIL 25 - 2:30pm-5pm

Mediterranean crêpe with citrus sauce
Pan seared salmon scallops on forbidden
rice, lobster saffron sauce
Cheese soufflé

JANUARY 17 - 5:30pm-8pm

Red beet salad with ginger balsamic
vinaigrette
Gratin of sweet potatoes, baby spinach
and maple syrup
Stuffed pork tenderloin with andouille
sausage & 3 cheeses,
Savory caramel sauce

FEBRUARY 28 - 2:30pm-5pm

Baked Brie wrapped in puff pastry
(cranberry chutney)
Cassoulet of duck leg confit and duck
breast
Chocolate bread pudding, crème Anglaise

MAY 2 - 2:30pm-5pm

Shrimp gazpacho
Curried lamb stew with mango/raisin
chutney
Thin tomato pie with basil pesto and
caramelized onions

JANUARY 24 - 2:30pm-5pm

Minestrone soup
Baked barley risotto wrapped in filo dough
Chicken Niçoise with angel hair pasta

MARCH 28 - 5:30pm-8pm

Rustic tomato soup w/ garlic crostini
Spanish Paella with seafood, sausage and
chicken
Orange crème caramel

MAY 9 - 5:30pm-8pm

Vegetable roll up made with rice tortilla and
maple Asian vinaigrette
Baked filet of haddock Provençale on
lobster polenta
Chocolate soufflé with orange vanilla sauce