

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 27 - 2:30pm-5pm

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

FEBRUARY 21 - 2:30pm-5pm

Clam chowder
Coq au vin with garlic mashed potatoes
Crème brûlée

Monday APRIL 23 - 2:30pm-5pm

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

JANUARY 10 - 2:30pm-5pm

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

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

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
Gratin of sweet potatoes & baby spinach
Stuffed pork tenderloin with andouille
sausage & 3 cheeses,
Savory caramel sauce

Monday March 26 - 5:30pm-8pm

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

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, orange vanilla sauce

JANUARY 31 - 2:30pm-5pm

Pan seared goat cheese cake wrapped in
confit potatoes
Beef Bourguignon w/ Pappardelle pasta
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

MAY 16 - 2:30pm-5pm

Café Provence Caesar Salad
Baked Stuffed Chicken Breast wrapped in
Puff Pastry Red Wine Sauce
Gratin of Berries with Citrus Sabayon