

# Café Provence

11 Center St Brandon, VT  
www.cafeprovencevt.com



# Cooking Classes

## 2018

**Reservations required**

**Call 802-247-9997 for reservations**

**Classes are held on Wednesdays unless**

**noted otherwise**

**\$50/class**

**Buy 3 classes and get 1 free!**

<p><b>MAY 23 (2:30PM-5PM)</b> Fruit vegetable gazpacho with curry, fresh mint and maple syrup Café Provence Caesar salad Stuffed chicken breast on garlic mashed potatoes</p>	<p><b>JULY 18 (2:30PM-5PM)</b> Make and decorate Hors d'oeuvres: Roast beef roulade - Smoked salmon roulade - Baked asparagus in Filo with prosciutto &amp; Asiago Cheese - Mini crab cakes</p>	<p><b>SEPTEMBER 5 (5:30PM-8PM)</b> Curried calamari on Forbidden rice Beef Bourguignon Goat cheese asparagus soufflé</p>
<p><b>MAY 30 (2:30PM-5PM)</b> Pan-seared softshell crabs with lemon/pepper aioli Duo of duck with orange blueberry sauce/ forbidden rice Gratin of root vegetables</p>	<p><b>JULY 25 (5:30PM-8PM)</b> Gratin of zucchini Café Provence seafood stew Gratin of berries with Grand Marnier Sabayon</p>	<p><b>SEPTEMBER 19 (2:30PM-5PM)</b> Goat cheese cake wrapped in Crispy potatoes Broccoli flan with shrimp Provençale Apple tarte Tatin, caramel sauce</p>
<p><b>JUNE 6 (5:30PM-8PM)</b> Chicken Cordon Bleu, lemon butter sauce Chicken Niçoise on garlic mashed potatoes Coq Au Vin in red wine sauce</p>	<p><b>AUGUST 1 (2:30PM-5PM)</b> Rustic tomato soup Corn chowder with sweet potato puree Cream of asparagus</p>	<p><b>SEPTEMBER 26 (5:30PM-8PM)</b> Butternut squash soup with maple syrup sour cream Sautéed Pork medallions with Savory caramel sauce Thin apple tart with crème Anglaise</p>
<p><b>JUNE 20 (2:30PM-5PM)</b> Sautéed goat cheese cakes from Blue Ledge Farm on mesclun greens, Baked haddock Provençale, Lobster polenta with basil pesto sauce</p>	<p><b>AUGUST 8 (2:30PM-5PM)</b> Learn How to make the best French omelet Poached eggs Benedict Quiche Lorraine</p>	<p><b>OCTOBER 3 (2:30PM-5PM)</b> Lobster corn chowder Baked barley risotto with butternut squash sauce Flourless chocolate cake</p>
<p><b>JUNE 27 (2:30PM-5PM)</b> Baby spinach salad with maple bacon balsamic vinaigrette Vegetable quiche Grand Marnier soufflé</p>	<p><b>AUGUST 15 (5:30PM-8PM)</b> Café Provence tomato pie with caramelized onions and pesto Sautéed shrimp with ginger, sesame seed maple vinaigrette and angel air pasta Chicken Grenobloise</p>	<p><b>OCTOBER 24 (5:30PM-8PM)</b> Glazed Oyster Rockefeller Grilled salmon wrapped scallops on lobster polenta Pear Belle Helene with vanilla ice cream and chocolate sauce</p>
<p><b>JULY 11 (5:30PM-8PM)</b> Baked barley risotto, summer vegetables Braised curry lamb stew with mango chutney Chocolate bomb with vanilla Ice cream</p>	<p><b>AUGUST 22 (2:30PM-5PM)</b> Lobster bisque with saffron aioli Grilled scallops with asparagus spear on red beet risotto Raspberry crème brûlée</p>	<p><b>OCTOBER 31 (2:30PM-5PM)</b> Baked escargots with flaky pastry and garlic butter Beef Bourguignon with garlic mashed potatoes Floating Island with crème Anglaise</p>
<p><b>Monday JULY 16 @ 2:30pm</b> Asparagus crêpe with goat cheese and coulis of baked vegetables Mediterranean crêpe, lemon butter sauce Crêpe Suzette</p>	<p><b>AUGUST 29 (2:30PM-5PM)</b> Café Provence clam chowder Salmon wrapped scallops with black rice, lemon butter sauce Crème caramel</p>	<p><b>NOVEMBER 7 (5:30PM-8PM)</b> Curried coconut lentil soup Cassoulet of duck Baked thin apple tart with apple cider caramel sauce</p>