

# 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!**

<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	<b>AUGUST 8 (2:30PM-5PM)</b> Learn How to make the best French omelet Poached eggs Benedict Quiche Lorraine	<b>SEPTEMBER 19 (2:30PM-5PM)</b> Goat cheese cake wrapped in Crispy potatoes Broccoli flan with shrimp Provençale Apple tarte Tatin, caramel sauce
<b>JUNE 27 (2:30PM-5PM)</b> Baby spinach salad with maple bacon balsamic vinaigrette Vegetable quiche Grand Marnier soufflé	<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	<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
<b>Monday JULY 16 @ 2:30pm</b> Asparagus crêpe with goat cheese and coulis of baked vegetables Mediterranean crêpe, lemon butter sauce Crêpe Suzette	<b>AUGUST 22 (2:30PM-5PM)</b> Lobster bisque with saffron aioli Grilled scallops with asparagus spear on red beet risotto Raspberry crème brûlée	<b>OCTOBER 3 (2:30PM-5PM)</b> Lobster corn chowder Baked barley risotto with butternut squash sauce Flourless chocolate cake
<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 & Asiago Cheese - Mini crab cakes	<b>AUGUST 29 (2:30PM-5PM)</b> Café Provence clam chowder Salmon wrapped scallops with black rice, lemon butter sauce Crème caramel	<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
<b>JULY 25 (5:30PM-8PM)</b> Gratin of zucchini Café Provence seafood stew Gratin of berries with Grand Marnier Sabayon	<b>SEPTEMBER 5 (5:30PM-8PM)</b> Curried calamari on Forbidden rice Beef Bourguignon Goat cheese asparagus soufflé	<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
<b>AUGUST 1 (2:30PM-5PM)</b> Rustic tomato soup Corn chowder with sweet potato puree Cream of asparagus	<b>SEPTEMBER 12 (5:30PM-8PM)</b> Baked barley risotto, summer vegetables Braised curry lamb stew with mango chutney Chocolate bomb with vanilla Ice cream	<b>NOVEMBER 7 (5:30PM-8PM)</b> Curried coconut lentil soup Cassoulet of duck Baked thin apple tart with apple cider caramel sauce