

Café Provence

11 Center St Brandon, VT
www.cafeprovencevt.com



Reservations required
Call 802-247-9997 for reservations



Classes are held on
Wednesdays
2:30PM-5PM
unless noted otherwise

Cooking Classes

2018/2019



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

DECEMBER 19

Hors d'Oeuvres for the Holiday Season: crab cakes, salmon roulade, roast beef canape, etc.

FEBRUARY 13

Get Ready for your Valentine!!
Roasted red bell pepper bisque
Beef Wellington with gratin of sweet potatoes
Flourless chocolate cake

APRIL 10

Homemade Cavatelli with truffle oil lemon butter sauce
Salmon Wellington with lobster Szechwan sauce
Crepe Suzette

THURSDAY DECEMBER 27

Cavatelli with lemon sauce
Baked salmon Wellington with seafood mousse on black rice
Maple crème Brûlée

MONDAY FEBRUARY 18

PIZZAS!
Make and stretch the dough
Marinara sauce
Come up with your own selection of toppings

APRIL 17

Red Beet salad with ginger
Pan seared potatoes crusted filet of Haddock on Jasmine rice and basil pesto
Floating Island with candied caramel

JANUARY 9

Curried Coconut Lentil soup
Butternut squash, pear and ginger soup
Rustic Tomato Soup with VT Goat cheese toast

FEBRUARY 27

Mediterranean crepe with lemon butter sauce
Curried calamari on Forbidden rice
Café Provence chocolate mousse

MAY 1

New England Clam Chowder
Pan seared salmon wrapped scallops on Forbidden black rice, lobster saffron sauce
Café Provence Chocolate Bomb

JANUARY 16

Minestrone soup with andouille sausage
Braised veal Osso Bucco on mushroom and root veggies barley risotto
Crème caramel

MARCH 13

Pan Seared Blue Ledge Farm goat cheese wrapped in crispy potatoes
Coq Au Vin with garlic creamy mashed potatoes
Maple crème Brûlée

MAY 8

Thin tomato pie with caramelized onion, basil pesto and petite salad
Roasted pork tenderloin with savory caramel sauce and apple flambé
Pear & almond Tart w/ crème Anglaise

JANUARY 23

Chicken Niçoise on garlic mashed potatoes
Stuffed chicken breast with vegetables, on roasted vegetables
Chicken Cordon Bleu

MARCH 20

The perfect French omelet!
Poached eggs Florentine with Hollandaise sauce
Orange French toast with home made brioche bread

MAY 15

Cream of Curry Mushroom Soup
Seared breast of Mallard duck with pear and ginger sauce
Homemade crepe with Nutella and strawberry Sauce

JANUARY 30

Baked Brie cheese wrapped in puff pastry, cranberry chutney
Café Provence seafood stew with saffron risotto
Grand Marnier soufflé

APRIL 3

Caramelized Warm Cipollini Onion Tartlet
Beef Bourguignon with Garlic Mashed Potatoes
Gratin of Berries with Orange Sabayon

MAY 29

Chilled shrimp Gazpacho
Roasted free range chicken with Café Provence special rub
Flourless chocolate cake with strawberry Coulis

Everyone gets a tasting after each demo!