

Café Provence

11 Center St Brandon, VT
www.cafeprovincevt.com

Reservations required

Call 802-247-9997 for reservations

Classes are held on Wednesdays unless noted otherwise



Cooking Classes

2019/2020

\$50/class

Buy 3 classes and get 1 free!

NEW!!! Mexican Cooking Classes with Maria Verduzco!

June 26 - 2:30pm-5pm	August 7 - 5:30pm-8pm	September 25 - 5:30pm-8pm
Mexican food with Maria Verduzco Sopa de Calabasitas y queso fresco Enchiladas verdes de Pollo Pastel de 3 leches	Oyster chowder Pan seared salmon wrapped scallops on Forbidden rice Lemon butter sauce Lemon Tiramisu	Mexican food with Maria Verduzco Crema de Frijol Con Chile Morita Carne de Puerco en salsa Verde Choco Flan
July 3rd - 5:30pm-8pm	August 14 - 2:30pm-5pm	October 16 - 5:30pm-8pm
Fruit Gazpacho Tian of lamb on grilled vegetables and rosemary red wine sauce Chocolate mousse	Mexican food with Maria Verduzco Sopa de Tortilla Con Chile Pasilla Pollo con chipotle y queso de cabra Flan	Curry, coconut lentil soup Confit of duck leg with gratin of sweet potatoes Blueberry and orange sauce
July 10 - 5:30pm-8pm	August 21 - 5:30pm-8pm	October 30 - 2:30pm-5pm
Curry coconut calamari on Forbidden rice Baked filet of beef Wellington with garlic mashed potatoes Gratin of berries with Grand Marnier Sabayon	Curried mussels Baked filet of haddock, crabmeat filling & lobster Szechwan sauce Floating island with caramel and crème Anglaise	Mexican food with Maria Verduzco Sopa de Fideo de la calle Pollo con Rajas de Chile Poblano y elote Empenadas rellenas de Jalea de Pina y papaya
July 24 - 2:30pm-5pm	August 28 - 5:30pm-8pm	November 6 - 2:30pm-5pm
Mexican food with Maria Verduzco Crema de Chilli Poblano Bistec Ranchero Con Arroz Frito Pastel de Chocolate y Café	Shrimp Gazpacho Baked filet of salmon topped with scallop mousse, wrapped in puff pastry Flourless chocolate cake	Escargot Bourguignonne in puff pastry Chicken Niçoise on garlic mashed potatoes Grand Marnier Souffle with crème Anglaise
Monday July 29 @ 2:30pm	September 4 - 2:30pm-5pm	November 13 - 5:30pm-8pm
Learn How to make your own Pizza Pizza dough, Marinara sauce, Learn how to toss your own pizza up in the air! choose your own toppings	Café Provence tomato pie with basil pesto & mesclun greens Baked barley risotto wrapped in filo with butternut squash sauce Thin apple tart with caramel sauce	Mexican food with Maria Verduzco Elotes de la Calle Empenadas de Maiz rellenas de Carne Pastel de Elote
July 31 - 5:30pm-8pm	September 18 - 2:30pm-5pm	November 20 - 2:30pm-5pm
Rustic tomato soup Pan seared curried calamari with coconut milk & jasmine rice Café Provence seafood stew on saffron risotto	Carrot, sweet potatoes, curry and ginger soup Beef Bourguignon with garlic mashed potatoes Maple crème brulee	Get ready for Thanksgiving Day!! Learn how to breakdown your turkey and roast it perfectly Turkey gravy, sweet potato puree, apple, Sausage and maple bread stuffing Orange cranberry chutney

Everyone gets a tasting after each demo!

OVER



