

Café Provence

11 Center St Brandon, VT
www.cafeprovencevt.com

Reservations required
Call 802-247-9997 for reservations

Classes are held on Wednesdays unless noted otherwise



Cooking Classes

2020

\$50/class

Buy 3 classes and get 1 free!

September 16 - 5:30pm-8pm	October 28 - 2:30pm-5pm	December 2 - 5:30pm-8pm
French onion soup Coq au Vin with garlic mashed potatoes Maple crème brulee	Red beet salad with VT Blue Cheese, ginger & balsamic, Dijon vinaigrette Seafood stew with saffron risotto Crepe with chocolate sauce and vanilla ice cream	Lentil soup with curry & coconut milk Cassoulet of lamb from the south of France Raspberry mousse in a chocolate cup
September 23 - 2:30pm-5pm	November 4 - 2:30pm-5pm	December 9 - 2:30pm-5pm
Butternut squash, pear & ginger soup Curry calamari with Forbidden rice Apple tart Tatin with caramel sauce	Vegetable quiche & balsamic reduction Stuffed French omelet Brioche French toast with Grand Marnier and maple syrup	Oyster crepe with Champagne sauce Beef Wellington with red wine sauce Gratin of berries with orange sabayon
September 30 - 5:30pm-8pm	November 11 - 2:30pm-5pm	December 16 - 5:30pm-8pm
Curry mushroom soup w/coconut milk Stuffed pork tenderloin with andouille sausage, sautéed flamed brandied apple & savory caramel sauce Frangipane pear tartlet	Stuffed shrimp on lobster polenta Filet of Haddock topped with smoked salmon mousse and crispy potatoes on Forbidden rice & basil cream sauce Grand Marnier Souffle	Maryland crab cakes with lemon pepper aioli Filet of beef Stroganoff with egg pasta Grand Marnier souffle with crème anglaise
October 7 - 2:30pm-5pm	November 18 - 5:30pm-8pm	Monday December 21 - 2:30pm-5pm
House made Ricotta Cavatelli with red onion, spinach & tomato Pan seared marinated chicken breast with angel hair pasta on peanut butter coconut sauce Warm chocolate bomb with caramel sauce and vanilla ice cream	Mediterranean crepe with lemon butter sauce Chicken cordon bleu with red wine sauce Chocolate mousse in a cup	Curry calamari with Forbidden rice Baked haddock Provençale on roasted red bell pepper sauce Tomato pie with Blue Ledge Farm goat cheese
October 14 - 5:30pm-8pm	Monday November 23 - 2:30pm-5pm	December 30 - 5:30pm-8pm
Goat cheese souffle Cassoulet from the south of France with duck confit Floating island and crème anglaise	Learn How to make and toss your own Pizzas Pizza dough and homemade Marinara sauce Make your own pizza from Café Provence Pizza Menu selection	French onion soup Filet of salmon with scallop and smoked salmon mousse wrapped in puff pastry Flourless chocolate with raspberry coulis
October 21 - 2:30pm-5pm	<p>Facial Masks and Social Distancing required. Students must be seated at least 6 feet apart unless they come from the same household. Please do not attend if any sign of Covid. Temperature will be taken at the door. Out of state students from yellow or red counties or anyone who has travelled to a yellow or red county must have quarantined as described by the VT Health Department. Maximum 12 students per class.</p>	
Rustic tomato soup with fresh basil Beef Bourguignon with garlic mashed potatoes Baked thin apple tart with apple caramel Sauce		