

# Café Provence Cooking Classes

Winter/Spring 2024

**Tuesdays 5:30pm-8pm**

\$60/Class

Reserve online at  
cafeprovencevt.com or  
call 802-247-9997



with  
Chef  
Robert Barral



<p><b>January 23rd</b></p> <p>Minestrone soup Baked salmon and scallop mousse in puff pastry, basil cream sauce Home made cavatelli with lemon butter sauce</p>	<p><b>March 5th</b></p> <p>Broccoli flan with roasted red bell pepper sauce Pan seared duck breast with orange sauce. Chocolate mousse</p>	<p><b>May 14th</b></p> <p>Curried coconut calamari on forbidden black rice Oyster crêpe with champagne sauce Baked salmon, topped with smoked salmon mousse and crispy potatoes</p>
<p><b>January 30th</b></p> <p>French onion soup Coq au vin with garlic mashed potatoes Apple Tart Tatin with vanilla Ice cream and chocolate sauce</p>	<p><b>March 26th</b></p> <p>New England clam chowder Shrimp pie with basil pesto, tomato lemon aioli Maple crème Brulee</p>	<p><b>May 21st</b></p> <p>Lobster bisque with garlic toast Spinach salad with maple bacon dressing in a cheese cup Pan seared pork tenderloin with savory caramel sauce</p>
<p><b>February 6th</b></p> <p>Poached egg Benedict on wilted spinach Make your own French omelet French toasts with berries compote</p>	<p><b>April 9th</b></p> <p>Tuna tartare, mesclun greens Beef Bourguignon with garlic mashed potatoes Warm pear frangipane with vanilla ice cream</p>	<p><b>June 4th</b></p> <p>Red beet tower with goat cheese and lemon herb vinaigrette Tian of lamb with grilled vegetables and red wine rosemary sauce Chocolate bomb with caramel sauce</p>
<p><b>February 13th</b></p> <p>Cream of red bell pepper soup Baked filet of beef wellington with red beet cavatelli Flourless chocolate cake with raspberry coulis</p>	<p><b>April 16th</b></p> <p>Vegetable quiche with mesclun greens Duck leg confit on Cassoulet from the south of France Crepe Suzette with orange caramel sauce</p>	<p><b>June 11th</b></p> <p>Chilled cucumber soup Seafood stew with saffron risotto and garlic toasts Gratin of strawberries with orange mint sabayon</p>
<p><b>Monday February 19th</b></p> <p>Greek crêpe with lemon butter sauce Curry lamb stew with mango, lemon and mint chutney Tomato pie with pesto &amp; goat cheese</p>	<p><b>April 30th</b></p> <p>Carrot apple ginger soup Oyster Rockefeller on wilted spinach, bacon and Pernod Seafood Paella</p>	<p><b>June 18th</b></p> <p>Chilled Gazpacho soup Veal Osso Bucco Provençale Baked barley risotto wrapped in filo</p>
<p><b>February 27th</b></p> <p>Red beet salad with creamy goat cheese Seafood sausage on polenta and lobster Szechuan sauce Grand Marnier soufflé</p>	<p><b>May 7th</b></p> <p>Corn chowder with sweet potato purée Mediterranean crêpe with lemon butter sauce Roasted free range chicken with Café Provence rub</p>	<p><b>June 25th</b></p> <p>Pan seared goat cheesecake on mesclun greens and balsamic reduction Quiche Lorraine with mesclun greens Asparagus speared scallops, cous-cous, lemon butter sauce</p>