

# Café Provence Cooking Classes

Tuesdays 5pm-7:30pm  
 \$65/Class ~ Reserve online at  
[cafeprovencevt.com](http://cafeprovencevt.com) or  
 call 802-247-9997



*with Chef Robert Barral*

Tuesday, November 11, 2025	Tuesday, February 24, 2026
French onion soup Escargot Provençale in puff pastry Chicken cordon bleu with red wine sauce	Curried coconut lentil soup Braised cabbage with duck breast Stuffed crepe w/ strawberries & chocolate sauce
Tuesday, November 18, 2025	Tuesday, March 3, 2026
Get ready for your Thanksgiving dinner! Roasted turkey w/ stuffing, Sweet potato puree, gravy, cranberry chutney, creamed baby onions	Crab cake with lemon pepper aioli Red beet salad w/ goat cheese Bake tomato pie w/ caramelized onions & pesto
Tuesday, December 2, 2025	Tuesday, March 17, 2026
Stuffed crepe w/ ratatouille, wilted spinach & goat cheese Baked haddock w/ crabmeat on lobster polenta Chocolate mousse	Split pea soup w/ smoked ham Beef Bourguignon Chocolate bomb w/ vanilla ice cream
Tuesday, December 9, 2025	Tuesday, March 31, 2026
Oyster Rockefeller Cafe Provence seafood stew Floating island with candied caramel	Chicken Nicoise Chicken Grenobloise Vegetable Quiche
Tuesday, February 10, 2026	Tuesday, April 7, 2026
Cook for your Valentine! Oyster chowder Beef Wellington w/ red wine sauce Flourless chocolate cake w/ strawberry coulis	Curried calamari w/ Forbidden rice Coq au vin w/ garlic mashed potatoes Maple creme brulee

*If you want to sign up for a class and want to pay with a gift certificate or gift card please call us at 802-247-9997 or email [info@cafeprovencevt.com](mailto:info@cafeprovencevt.com).*