

Savory Spoon Class Schedule *(continued)*

***Sweetie Pies Perfect Apple Pies' SAT, OCT 1 | 9:30 AM \$55** Learn the techniques used for making flakey crust that will win the state fair ribbon. You will learn about a high pie, cutie pie, crumb pie and how to make lattice too. You will also go home with a pie to enjoy.

'Mountains of Mushrooms' SAT, OCT 1 | 6:00 PM \$65 Mushroom Bacon Phyllo Triangles/Crispy Grits with Sweet and Sour Beets and Wild Mushrooms/Wild Mushrooms and Haricot Verts with Shallot Sauce/Roasted Potato and Mushroom Salad/Pizza with Potato, Onion Marmalade and Mushrooms/Pan Roasted Tenderloin with Mushrooms

'For The Love of Duck' FRI, OCT 7 | 6:00 PM \$65 Lemon, Asparagus Soup with Duck Confit Toast Points/Asian Spiced Duck Breasts with Ginger-Chili Glaze Duck Fried Rice and Root Vegetable Gratin/Roast Duck with Wild Mushrooms and Sherry Ancho Chili Sauce/Raspberry Lemon Heart Cakes

***Tasty Thai from Scratch' SAT, OCT 8 | 9:30 AM \$65** Tom Yum Goong (Sweet and Sour Prawn Soup)/Spicy Lemongrass Salad (Yum Takrai) Pad Thai/Thai Yellow Curry with Beef and Potatoes (Kaeng Kari)/Coconut Sticky Rice with Mangoes

'Door County Harvest' SAT, OCT 8 | 6:00 PM \$65 Fresh Garden Greens with Roasted Ginger Beets and Ginger Aioli Dressing/Caramelized Mushroom Tart/Grilled Beef Tenderloin with Door County Cherries and Onion Compote/Couscous with Roasted Butternut Squash and Preserved Lemon/Poached Pear and Almond Tart

'Field To Fork' THURS, OCT 13 | 6:00 PM \$65 Wisconsin Blue Cheese and Pear Strudel/Watercress Salad with Port Braised Figs and Pickled Onions/Wilted Spinach with Nutmeg Butter and Gruyere Soufflé/Smoked Paprika Roasted Salmon, and Roasted Butternut Squash/Anjou Pear and Dried Cherry Galette with Orange Marmalade

'Dinner Party 101' FRI, OCT 14 | 6:00 PM \$65 Roasted Butternut Squash Salad with Pears and Stilton/Chicken Breasts Stuffed with Prosciutto and Fontina/Carrots with Pistachio-Herb Butter/Three Cheese Potato Gratin/Bittersweet Chocolate Pots au Creme

'Chef Thomas Favorites' SAT, OCT 15 | 6:00 PM \$65 Blue Cheese Flan on Crostini Boursin Creamed Spinach/Crimini Mushroom Risotto/Crab Stuffed Chicken Breasts Panettone and Rum Bread Pudding

'Harvest Time' FRI, OCT 21 | 6:00 PM \$65 Wisconsin Blue Cheese Custards on Roasted Garlic Crostini/Creamy Leek and Yukon Gold Potato Soup/Warm Red Cabbage and Spinach Salad/Veal Scaloppine with Oyster Mushroom and Sherry Sauce/Apple Ginger Upside Down Cake with Caramel Sauce and Ginger Ice Cream

'Spanish Paella Party' SAT, OCT 22 | 6:00 PM \$70 Asparagus with Fried Capers Romesco/Manchego and Crackling Caramel Grapes/Sherry Syrup Vinaigrette on Fall Greens/Seared Shrimp with Pimento and Sherry/Spanish Seafood Paella

Schoolhouse Artisan Cheese

Be sure to visit our European style cheese shop, Schoolhouse Artisan Cheese, in downtown Egg Harbor. We specialize in Wisconsin Artisan Cheeses, offering the largest selection in the state. Enjoy our award winning cheeses, along with sandwiches, cheese boards, and a wide variety of Wisconsin craft beers and imported wines on our outdoor patio, or take home to enjoy later. Enjoy life and eat good cheese!!! Let us do an amazing cheese board for your next gathering, large or small.

www.schoolhouseartisancheese.com
7813 Hwy 42, Egg Harbor, 920-868-2400

Celebrating our 13th Season!

A La Carte

Schedule Your Private Event With Us!

This year, the Savory Spoon is offering exceptionally delicious, fun and entertaining events including Artisan Cheese Tastings, Culinary Vacations, Lunch and Learns, and impromptu events to suit your needs, Kids' Farm-to-Table Classes.

Culinary Vacations

Each year we take small groups on culinary and cultural adventures to France, Italy, China and Mexico. Please join us for one of our extraordinary and delicious trips. See website for details. The pictures tell the story!

Lunch & Learn

A one-hour gourmet lunch & demonstration that includes soup or salad, main course, bread, beverage and dessert. This is a perfect way to enjoy lunch with a friend or client. Chef Thomas and Chef Terri Milligan will be our featured Chefs of the day! Thursday's at Noon. See complete menu online. A glass of wine included.

Savory Spoon Panforte

Panforte is a famous confection originating in Siena, Italy. My healthy and delicious version is handcrafted in the kitchens at the Savory Spoon. My interpretation of Panforte uses the finest locally sourced cherries and honey, along with a variety of fruits and nuts – all delicately baked with just a touch of spice. One taste ... and you will see why it is a winner. Panforte is perfect for a picnic, dessert, on a cheese flight, and great with wine or beer. **Order at www.savoryspoonpanforte.com**

Junior Chefs in the Kitchen

Our kids classes feature instructors who have written cookbooks as well as visits to a local farm to harvest some of the food prepared in class. The true farm to table experience for the youth of today!

We make a difference in their lives!

Schedule your private event with us!

**Birthdays • Anniversaries • Couples-Night-Out • Family Reunions
Corporate Team Building • Girlfriend Getaways • Showers**



Follow us on [facebook](#) [twitter](#)

Sign up for our monthly newsletter, and receive culinary news, recipes and tips.

Be sure to check our website for additional detailed information on class menus and instructors.

A Place For People Who Are Passionate About Food

About Us

The Savory Spoon Cooking School is a seasonal school, open from June through October. We offer "hands-on" and demonstration classes, as well as special "tastings," and educational events. Classes are designed for the home cook who wants to learn by experience. Classes are created to learn techniques, offer tips, introduce new ingredients, and develop the confidence to replicate the dishes at home. We also offer "private events," tailored to meet your every need. Recipes are created for all levels of talent.

The Savory Spoon Cooking School prides itself in working with local food producers to create a true "Field to Fork" experience.

Food for Thought

The Savory Spoon Cooking School founded in 2004, is located in a charming, historic school house built in 1879 in Ellison Bay, Door County, Wisconsin. A specially designed state-of-the-art kitchen with Sub-Zero/Wolf appliances has been created for your enjoyment and learning. Michael & Janice Thomas, owners, have taken pride in the careful restoration of this historic building. As Chef and Instructor, Janice invites you to join her in an unforgettable culinary experience. Thank you for helping us celebrate our 13th season.



I appreciate and value your support and continued friendship. Your enthusiasm inspires me to continue cooking great food and introducing new and exciting culinary creations.

– Janice

The Gift of "Good Taste"

Gift Certificates from the Savory Spoon Cooking School are a unique and useful gift for family, clients or friends... Memories are the best gifts of all!

**Birthdays • Anniversaries • Couples-Night-Out
Family Reunions • Corporate Team Building
Girlfriend Getaways • Showers**

Payment and Cancellation Policy

Please note that registration is a firm commitment to attend a class. Any changes must be made **AT LEAST TWO WEEKS PRIOR TO THE CLASS**. Be sure to read our complete cancellation policy before making a reservation online. No cancellation will be accepted if made within two weeks of the date of class.

All registrations can be made online at savoryspoon.com. If you experience any problems with your reservations, please do not hesitate to call us at 920-854-6600. It's our pleasure to help you.

Cooking School

SAVORY SPOON



Come Have Fun In Our Kitchen!

The Savory Spoon Cooking School & Marketplace
12042 Highway 42 • Ellison Bay, Wisconsin 54210
savoryspoon.com / 920.854.6600

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Celebrating Our 13th Season! For registration visit our website: savoryspoon.com**A Place For People Who Are Passionate About Food****Come Have Fun In Our Kitchen! Actual menu and details, visit savoryspoon.com**

***Garden Fresh Flavors' FRI, JUN 10 | 6:00 PM \$65** Zucchini Vichyssoise/Fennel and Arugula Salad with Orange Vinaigrette/Asparagus with Citrus Hollandaise/Madeira Chicken with Morel Mushrooms/Lemon Meringue Tart with Rhubarb Compote

'Asian Grill' SAT JUN 11 | 6:00 PM \$65 Grilled Coconut Shrimp Satay/Thai Basil Asian Cole Slaw/Stir Fried Noodles with Shitakes and Spinach/Spiced Yogurt Marinated Chicken/Toasted Coconut Ice Cream and Fortune Cookies

****Eat Great Whitefish' THURS JUN 16 | 6:00 PM \$75** Shoreline Whitefish Dip/Door County Whitefish Chowder/Jamaica Jerk Whitefish Sandwich/Whitefish with Diavolo Sauce/Whitefish with Rock Sauce

'Flavors of France' FRI, JUN 17 | 6:00 PM \$65 Garlic Confit on Crostini/Provencal Vegetable Tart with Aioli/Ratatouille with Local Goat Cheese/Lamb Stew with Basil and French Lentils/Petit Pots with St Germain

'Food and Wine of Tuscany' SAT, JUN 18 | 6:00 PM \$75 Scropino/Chantrelle, Radicchio and Pancetta Pizza/Warm Mushroom, Garden Greens Salad with Poached Eggs and Vin Santo Vinaigrette/Panzanella/Veal Chops with Porcini Cream Sauce/Classic Cannoli

'Mushroom Madness' FRI, JUN 24 | 6:00 PM \$65 Crab Stuffed Baked Mushrooms/Bay Scallops with Polenta and Sherried Wild Mushrooms/Mushroom and Potato Cakes with Calvados Crème Fraiche/Caramelized Mushroom Tart/Apple Crepes With Melted Brie

****Top It Off' SAT, JUN 25 | 6:00 PM \$65** Pan-Seared Halibut with Salmoriglio/Grilled Chicken Breasts with Green-Olive Relish/Broiled Salmon, with Ginger-Shiitake Glaze/Pan-Seared Steak with Italian-Style Salsa/Grilled Pork Chop with Charred Red Onion Chutney

'Love and Lore of Olives and Olive Oil' THURS, JUN 30 | 6:00 PM \$65 Provencal Tapenade with Cognac/Olive and Gruyere Gnocchi/Baked Swordfish en Papillote with Olive Relish/Eggplant, Olive and Lamb Lahmajoun/Olive Oil Cake with Seasonal Fruit

'Lighten Up' FRI, JUL 1 | 6:00 PM \$65 Chicken and Wild Rice Salad with Golden Raisins/Fresh Corn and Crab Bisque with Herbed Lavosh/Sesame Crusted Salmon, Topped with Cilantro Pesto on Minted Cucumbers/Spinach Salad with Shrimp, Fennel and Artisan Bacon, Dressed In Balsamic Vinaigrette/Orange Cardamom Cookies with Cherry Compote on Vanilla Bean Ice Cream

****Brunch with Amy' SAT, JUL 2 | 9:30 AM \$60** Leek and Goat Cheese Frittata Smoked Salmon, Hash with Chive Sour Cream/Stuffed French Toast with Lemon, Cream Cheese Filling and Blueberry Syrup/Asparagus and Fried Eggs on Garlic Toast Banana-Walnut Muffins

'Simple and Sassy' SAT, JUL 2 | 6:00 PM \$65 Individual Leek, Saffron Soup with Shrimp And Chives, Corn Scones with Citrus Butter/Sage Roasted Chicken with Madeira Sauce/Roasted Asparagus with Toasted Sesame Seeds/Rice Pilaf with Dried Currants and Peanuts/Nutella Swirl Cake with Caramel

****LUNCH & LEARN: Edible Door County' THURS, JUL 7 | NOON \$40** Chilled Blueberry & Washington Island Lavender Soup/Cornmeal-Encrusted Whitefish Tacos with Rhubarb Salsa/Black Bean and Red Bell Pepper Salad with Cumin Vinaigrette/Fresh Cherry and Rose Crème Parfaits

****Cooking Down by the Shore' THURS, JUL 7 | 6:00 PM \$65** Maryland Crab Cakes with Aioli/Classic Maine Lobster Roll/Coleslaw with Remoulade Dressing/Crawfish Love Dip/Mussel Soup with Avocado, Tomato, and Dill

'Easy and Elegant Entertaining' FRI JUL 8 | 6:00 PM \$65 Herb Leek Soup with Wisconsin Gorgonzola/White Cheddar and Chive Cornbread Pones/Spiced Rubbed Tenderloin with Door County Cherry and Avocado Salsa/Buttermilk Mashed Potatoes Topped with Braised Spinach and Shallots/Caramelized Orange Tart with Raspberry Coulis.

****Sweetie Pies Cherry Pies' SAT, JUL 9 | 9:30 AM \$55** You will learn about a cutie pie, crumb pie and how to make lattice too. Cathy Mazurek, of Sweetie Pies will teach you the tricks of the trade. You will go home with a pie to enjoy.

'Mediterranean Flavors Food and Wine Pairing' SAT, JUL 9 | 6:00 PM \$75 Marinated Mancheago and Olive Salad/Grand Parma Stuffed Mussels with Caponato and Capers with Garlic Crostini/ Dolmades/Nicouse on Olive Focaccia/Biscotti and Croccante

***Tapas Thursday' THURS, JUL 14 | 6:00 PM \$65** Palmiers with Honey Mustard and Prosciutto/Fresh Salmon Beignets/Goat Cheese and Pesto Torta with Hazelnuts/Spicy Lime Ginger Grilled Shrimp/Corn and Leek Cakes with Smoked Whitefish/Red Pepper Mousse with Tapenade Toast

'Great Food on the Grill' FRI, JUL 15 | 6:00 PM \$65 Caramelized-Onion and Gorgonzola Grilled Flatbread/Grilled Bread Salad with Sweet Peppers and Onions/Charred and Raw Corn with Chile and Cheese/Grilled Flatiron Steak with Toasted Spice Vinaigrette Cast Iron Bananas Foster

'Cookies 101' SAT, JUL 16 | 9:30 AM \$55 Rachel from Drink Coffee will teach you her secrets about ingredients and techniques, and you'll go home with delicious cookies too! All her favorite cookies to enjoy. Chocolate Chipper/Monster Cookies/Iced Maple Cookies/Cherry Queen

'Wood Fired Pizza Extravaganza' SAT, JUL 16 | 6:00 PM \$65 Thor and Chef Thomas will lead you on this pizza exploration. This class will feature various styles of pizza, dough, and the techniques to go with them. A pizza feast too!

****Junior Chef Munch some Brunch!' MON, JUL 18 | 9:30 AM \$55** Heidi's Best Ever Granola/Homemade Plain Yogurt/Nolan's Fiesta Scrambled Eggs/Madi's Special Blueberry Pancakes/Nohra's Pink Fruit Dip with Fruit. Each child receives a copy of Heidi Fannin's cookbook.

****Junior Chef Munch some Lunch!' TUES, JUL 19 | 9:30 AM \$55** Spencer's Taco Meat Filling with Vegetable Toppers/Fresh Salsa/Homemade Taco Chips/Liliana's Groovy Guacamole/Liliana's Summer Sorbet. Each child receives a copy of Heidi Fannin's cookbook.

'Lunch and Learn Savor the Southwest Flavors' THURS, JUL 21 | NOON \$40 Corn Poblano and Shrimp Chowder/Hearts of Romaine Salad with Chipotle Dressing and Queso Fresco/Pepita and Chili Encrusted Pork Tenderloin with Roasted Corn Salsa/Chocolate Ancho Crème Brulee and Mexican Shortbread Cookies

***Lakeside Cocktail Party' THURS, JUL 21 | 6:00 PM \$65** Bloody Mary Shrimp/Kefta Kebobs/Grilled Cheese with Sauteed Mushrooms/Eggplant and Sun-Dried Tomato Spread Broiled Chicken, Romaine, and Tomato Bruschetta

'Margaritaville Cha Cha Cha' FRI, JUL 22 | 6:00 PM \$65 Raging Rita/Smoking Chipotle Slaw/Tequila Chorizo Enchiladas with Cilantro Cream/Margarita Chicken Salad on Tostada Citrus Shrimp in Adobo with Roasted Garlic/Chocolate Kahlúa Bread Pudding with Vanilla Bean Ice Cream

****French Café Lunch' SAT, JUL 23 | 9:30 AM \$65** Croque Monsieur/French Onion Soup/Seasonal Summer Fruit Tart/ Pomme Frites with Truffle Oil /Salade Chèvre Chaud

'Grilled To Perfection' SAT, JUL 23 | 6:00 PM \$65 Grilled Quesadilla With Feta, Spinach and Olive, Lemon, Relish/Grilled New Potato Salad with Watercress and Blue Cheese Vinaigrette Wisconsin Strevocchio Cheese Crusted Portobello Mushrooms With Truffle Oil/Anchiote Citrus Grilled Chicken/Grilled Pineapple with Butter-Rum Glaze and Vanilla Mascarpone

'Pasta Al Fresco' THURS, JUL 28 | 6:00 PM \$65 Cucumber Mousse with Fresh Herbed and Parmesan Cream Crackers/Garden Greens with Warm Goat Cheese and Thyme Dressing Fresh Fettuccine with Chicken, Blue Cheese and Spinach/Italian Mussels with Linguine Blueberry Almond Tart with Almond Buttermilk Sorbet

****Moroccan Night! ' FRI, JUL 29 | 6:00 PM \$65** Moroccan Fresh Tomato and Caper Salad/Seven-Vegetable Couscous/Eggplant in Charmoula Sauce/Chicken, Olive, and Lemon Tagine/Moroccan Rice Pudding

****Cocktail Dinatoire' SAT, JUL 30 | 9:30 AM \$65** Chicken Liver Pate/Soupe de Poissan/Pork Tenderloin with Onion Jam/Trios of Gratin Eggplant and Tomato, Endive, Potato and Bacon/Individual Apple Tarts with Caramel Powder

'Door County Flavors' SAT, JUL 30 | 6:00 P.M \$65 Roasted Apple, Cherry, Walnut and Feta Salad/Corn and Leek Cakes with Smoked Salmon, and Crème Fraiche/ Twice Baked Potatoes with Door County Caviar/Skirt Steak with Crispy Leeks and Door County Cherry Beurre Rouge/Flourless Chocolate Cake with Brandied Cherries

****Junior Chefs Farm to Table' WED, AUG 3 | 1:00 PM \$55** Students will learn the legend of the three sisters; corn, beans and squash. We'll be shaping our own corn tortillas, seasoning beans for our taco filling, and roasting squash. We'll also be making fresh salsa using veggies and herbs from the farm to top it all off!

****Flavors of the South' THURS, AUG 4 | 6:00 PM \$65** Classic Pimento Cheese English Pea Salad, Southern Style/Creamy Shrimp and Grits/Collard Greens/Sweet and Spicy Fried Peach Pies

'Grillin' and Chillin' with Skewers' FRI, AUG 5 | 6:00 PM \$65 Lamb Tenderloin Skewer With Mint Sauce/Tandoori Chicken Skewers/Jicama Slaw with Citrus and Ancho Dressing Lime Cilantro Glazed Shrimp Skewers/Hoisin-Glazed Beef Skewers

'Wood Fired Bread Class' SAT, AUG 6 | 9:30 AM \$60 Thor and Chef Thomas will teach this bread class where you will make classic artisan breads. Sourdough bread, baguettes and boules will be discussed and demonstrated. We will have a Garden Lunch with our fresh bread

'Sauce It Up' SAT AUG 6 | 6:00 PM \$65 Mini Crab Cakes with Remoulade Sauce Shrimp In Curry Sauce/Roasted Asparagus with Citrus Hollandaise/Seared Salmon, with Lemon, and Rosemary Butter Sauce/Floating Islands (Ile Flottante) with Creme Anglaise and Caramel Sauce

****Junior Chefs Farm to Table' MON, AUG 8 | 9:00 AM \$55** We'll be identifying the various parts of a plant; roots, stem, leaves, flower, seeds and fruit and incorporating them all into a salad using freshly harvested ingredients from Hidden Acres. We'll also be making bread from scratch!

****Lunch and Learn Summer's Bounty' THURS, AUG 11 | NOON \$40** Fire and Ice Salad /Warm Caprese Sandwich with Pesto made with Local Herbs/Haricot Vert with Toasted Almonds and Dijon Vinaigrette/Almond Cake with Aged Balsamic Vinaigrette Tossed Fruit and Orange Mascarpone Cream

****Tropical Heat' THURS, AUG 11 | 6:00 PM \$65** White Peach & Jalapeno Margarita Salad/Voo Doo Coconut Rice/Rum Raisin Crème & Bruleed Tostones/Caribbean Hand Pies/Chicken Chimichurri/Honeydew Mojitos with Melon Balls & Mint

'Bacon Extravaganza' FRI, AUG 12 | 6:00 PM \$65 Smoked Duck and White Bean Crostini and Bacon Jam / Bacon Pasta Carbonara / Pilsner Braised Chicken and Kale / Bacon Honey Roasted Vegetables with Rosemary Honey /Bacon Baklava

****Fresh Summer Brunch' SAT, AUG 13 | 9:30 AM \$60** Rosemary & Leek Hash Firecracker Shrimp & Grits/Sweet Corn, Sage & Blackberry Cornbread/The Hangover Benedict with Bloody Mary Bacon Salsa/Brioche Finger Toasts with Lemon, Chiffon Crème/Ellison Bay Ice Water: Cucumber Vodka & Lemonade

'Lite Summer Plates' SAT, AUG 13 | 6:00 PM \$65 Mango Bajita/Gougère Puffs with Capered Egg Salad/Balsamic Eggplant Salad in Parmesan Cups/Shrimp Gazpacho with Basil Croutons/Citrus Chicken, Rice and Black Bean Salad/Sirloin and Blue Cheese Focaccia Sandwich

****Junior Chefs Farm to Table' TUES, AUG 16 | 9:00 AM \$55** Students will be learning the tricks and techniques to making homemade pasta simple and delicious! We'll also be making a delicious sauce from the fresh vegetables and herbs you picked at Hidden Acres Farm.

'Lunch and Learn The Perfect Trio' THURS, AUG 18 | NOON \$40 Smokey Tomato Basil Soup with Crostini and Bacon Jam/Grilled Gazpacho Salad with Shrimp, Herbed Tabbouleh and Preserved Lemons/Basil Sorbet and Lemon Zest Shortbread.

***A Taste of Greece' THURS, AUG 18 | 6:00 PM \$65** Peppers Stuffed with Feta Greek Salad/Meatballs in Tomato Sauce/Greek Lasagna/Greek Custard Pie

'Wood Fired Pizza Extravaganza II' FRI, AUG 19 | 6:00 PM \$65 Thor and Chef Thomas will lead you on this pizza exploration. This class will feature various styles of pizza, dough, and the techniques to go with them. Pizza feast too!

****Dreams of Buttery Croissants' SAT, AUG 20 | 9:30 AM \$55** You will learn how to make delicate, flakey croissants and take some home for your dining pleasure or to share with family and friends. Techniques and butter philosophy will educate your every culinary need. Great local jams will be served to compliment your tasty morsels.

'The Seasonal Kitchen' SAT, AUG 20 | 6:00 PM \$65 Zucchini Blossom Frittata/Fresh Garden Greens with Macadamia Crusted Goat Cheese and Ginger Vinaigrette Braised Leg of Lamb with Heirloom Tomato and Fennel/Black Fig Vinegar Glazed Seasonal Vegetables with Couscous/Cherry Blossom Honey Tea Cake With Plum Moscato Sabayon

'Elegant Vegetarian' THURS, AUG 25 | 6:00 PM \$65 Magic Blue Cheese Flan with Rosemary Feta Focaccia/Spinach Apple Salad with Sesame Dressing and Cashew Croquettes/Pickled Local Veggies/Florentine Frittata with Roasted Mushrooms Basil Risotto with Asparagus/Chocolate Hazelnut Praline Torte with Frangelico Whip Cream

****Exploring Sicily' FRI, AUG 26 | 6:00 PM \$65** Sicilian Caponata with Grilled Bread Fennel and Blood Orange Insalata/Grilled Steak with Castelvenerano Olive Tapenade Rigatoni alla Disgraziati/Cannoli Tarts

***A Wok Around China' SAT, AUG 27 | 9:30 AM \$55** Cantonese Chicken Sate with Spicy Peanut Dipping Sauce/Chinese Trinidadian Stir-Fried Shrimp with Rum/Cashew Chicken/Fusion Salad with Sesame-Ginger Dressing/Fortune Cookies

'The Perfect Trio' SAT, AUG 27 | 6:00 PM \$65 Marinated Tomato and Artichoke Salad with Cheesy Roasted Garlic Bread/Roasted Tomato Tabbouleh with Preserved Lemons/Smokey Tomato Basil Soup with Bacon Jam/Grilled Gazpacho Salad with Shrimp/Basil Sorbet and Lemon Zest Shortbread

'Bold Flavors of the Southwest' THURS, SEPT 1 | 6:00 PM \$65 Corn Poblano and Shrimp Chowder/Hearts of Romaine Salad with Chipotle Dressing and Warm Queso Fresco/Pepita and Chili Encrusted Pork Tenderloin with Roasted Corn Salsa Tomatillo Chilaquiles/Chocolate Ancho Crème Brulee

'Under The Tuscan Sun' FRI, SEPT 2 | 6:00 PM \$65 Peppers and Onions Melted with Balsamic Vinegar on Crostini/Rich Polenta Parmigiana with Porcini Sauce Chicken with Chickpeas, Garlic Tomatoes and Thyme/Baked Peppers with Ricotta Basil Filling/Pears in Mascarpone Custard

'Puff Pastry Pantry' SAT, SEPT 3 | 6:00 PM \$65 Wild Mushroom and Sherry Soup with Puff Pastry Hearts/Spinach and Goat Cheese Tart in Puff Pastry/Escargot Coronets in Puff Pastry with Tarragon/Roasted Beets in Orange Grand Marnier Sauce/Door County White Fish in Puff Pastry with Dill Crème Fraiche

****Lunch and Learn Seasonal Flavors' THURS, SEPT 15 | NOON \$40** Roasted Wild Mushroom and Arugula Crostini with Balsamic Glaze/Cornmeal-Crusted Galette with Locally-Grown Tomato, Montrachet and Fresh Herbs /Vanilla Scented Mascarpone Crème with Fresh Berries and Tuile Leaf Cookie

****Mediterranean Dinner' FRI, SEPT 16 | 6:00 PM \$65** Polenta Rosemary Cake with Marsala-Infused Fruit/Antipasto Salad with Olives, Fresh Mozzarella and Genoa Salami/Sicilian Chicken/Homemade Fettuccini with Arugula Pesto/Roasted Wild Mushroom and Ricotta Crostini

****Cooking with Craft Beer' SAT, SEPT 17 | 6:00 PM \$65** Lager-Steamed Mussels with Kielbasa/Roasted Butternut Squash and Brussels Sprouts with Brown Ale Vinaigrette/Porter BBQ Sauce Beef Sliders with Whiskey Caramelized Onions/Stout Waffles with Ice cream and Stout Caramel Sauce/Warm Brie with Beer-Infused Dried Fruit and Caramelized Nuts

****Lunch and Learn Autumn Feast' THURS, SEPT 22 | NOON \$40** Autumn Salad of Roasted Beets, Butternut Squash and Fresh Greens with Pumpkin Seed Vinaigrette/Farro Risotto with Corn, Wild Mushrooms and Chicken/Cinnamon, Panna Cotta with Brandy Snap

'Southwest Sauces and Salsa's' THURS, SEPT 22 | 6:00 PM \$65 Trio Of Salsa: Salsa Rojo ,Tropical Fruit Salsa or Roasted Tomato Chipotle /Roasted Poblano and Tomato Salsa on Pork Tenderloin Cutlets/Roasted Red Pepper Sauce on Saganaki/Basil Chimichurri on Grilled Flank Steak/Mexican Chocolate Tart with Cinnamon

****Fresh Pasta Dinners' FRI, SEPT 23 | 6:00 PM \$65** Orecchiette with Caramelized Onions, Green Beans, Fresh Corn, and Jalapeno/Spaghetti with Spicy Shrimp, Cherry Tomatoes and Herbed Breadcrumbs/Rigatoni with Summer Squash, Spicy Sausage, and Goat Cheese/Penne with Zucchini, Fresh Herbs and Lemon, Zest/Fire Roasted Pepper and Chicken Fettuccine with Toasted Garlic Breadcrumbs

'Artisan Cheese and Beer Tasting' SAT, SEPT 24 | 6:00 PM \$70 Widmer's Cheddar and Three Onion, Potato Tart/Cauliflower and Bandaged Cheddar Soup Chargrilled Creamy Polenta with Gorgonzola/Saganaki with Roasted Beet Carpachio Chevre Stuffed Lamb Sliders with Mint Berry Sauce/Sirloin with Blue Cheese Mascarpone

'Apples Galore and More' THURS, SEPT 29 | 6:00 PM \$65 Fennel and Apple Soup with Calvados Cream/Crab Cakes with Curry Mayonnaise and Apple Salad/Gruyere and Apple Mac and Cheese/Frisee, Apple and Warm Brussel Sprout Salad /Apple Streusel Tart with Honey Crust

'Celebrate Italy' FRI, SEPT 30 | 6:00 PM \$65 Smashed Cannellini Bean Crostini with Feta Salsa Verde/Eggplant Caponatina/Roasted Carrot and Beet Salad with Oranges and Arugula/Roast Pork Shoulder with Fennel and Potatoes/Creamy Rose Panna Cotta and Saffron Cakes