

# Shoreline Chef Mike Mead to Teach Class at Savory Spoon

By Door County Pulse, Peninsula Pulse



Mike Mead, executive chef at Shoreline Restaurant, will be the featured guest chef at Savory Spoon Cooking School on Sept. 28 at 6 pm. Mead, chef/owner of the Shoreline Restaurant for 21 years, has a passion for whitefish and mussels and his favorites will be featured in this class. The menu includes whitefish dip on handmade pita; salad of spring greens with prosciutto and warm balsamic dressing; toasted pine nuts and Parmesan cheese; Door County whitefish chowder with warm baguettes; orange-basil mussels with fresh pasta and sour dough toast points; and stuffed mussels a la Shoreline. The cost of this class is \$75 per person.

Savory Spoon will then host a class Sept. 30 at 6 pm featuring

Mediterranean cuisine. Greece is the cradle of Mediterranean cuisine, a place that embraces cooking and eating with a passion for pure ingredients like olive oil and flavorful herbs. This class will celebrate the bold sun-drenched flavors of Greece. Fabled Feta will be tasted and you can decide which brand is your favorite.

The menu includes: a classic Greek salad; peppers stuffed with feta; dolmades; Greek lasagna (pastitsio); feta tart; and orange yogurt cake. The cost of this class is \$65 per person.