

## 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 15<sup>th</sup> 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. 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](http://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



## Come Have Fun In Our Kitchen!

**The Savory Spoon Cooking School & Marketplace**  
12042 Highway 42 • Ellison Bay, Wisconsin 54210  
[savoryspoon.com](http://savoryspoon.com) / 920.854.6600

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## Celebrating Our 15th Season! For registration visit our website: [savoryspoon.com](http://savoryspoon.com)

**\*'Shrimp to Shore' FRI, JUN 15 | 6:00 PM \$75** Shrimp Scampi Rockefeller with Pappardelle/Shrimp and Cheesy Grits/Boiled Shrimp in the Shell/Thai Shrimp Stir Fry Coconut Shrimp Tempura

**'Savory & Seasonal' SAT JUN 16 | 6:00 PM \$65** Sweet Pea and Ginger Hummus on Handmade Parmesan Cracker/Green Bean & Fennel Salad with Spring Chives/Fennel Crusted Rib Roast Spanish Tortilla with Roasted Red Peppers & Peas/Panna Cotta with Rhubarb Compote and Honey Glazed Apricot

**\*'Chef Matt Chambas' THURS, JUN 21 | 6:00 PM \$75** Smoked Whitefish Wontons with Scallions and Sweet Chile Sauce Marinated Kale Salad with Kimchi Dressing and Crunchy Spring Vegetables/Pad Thai

**'Taste of Early Summer' FRI, JUN 22 | 6:00 PM \$65** Garden Salad with Goat Cheese & Thyme Vinaigrette/ Parsley Couscous with Zucchini & Carrots/Chilled Asparagus with Red Pepper Dressing/ Grilled Swordfish With Herbed Green Sauce Rhubarb Raspberry Jalousie

**'Make-Ahead Appetizers' SAT, JUN 23 | 6:00 PM \$65** BLT Canapés with Basil Mayonnaise/Cocktail Meatballs in Tomato Saffron Sauce/Gazpacho Shooters Easy Mini Chicken Empanadas/Curry Chicken Tarts

**'In Season' THURS, JUN 28 | 6:00 PM \$65** Avocado Mousse with Tomato Papaya Relish/Roasted Potatoes with Lemon Salt and Minted Peas/Roasted Asparagus with Goat Cheese and Bacon/Grilled Halibut with Rhubarb Compote and Balsamic Strawberries/Rhubarb Tartlets With Frangipane and Mascarpone

**'Market Place' FRI, JUN 29 | 6:00 PM \$65** Parmesan Crackers with Artisan Cheese and Rhubarb Cherry Chutney/Braised Chicken with Morel Sauté and Asparagus/French Lentils with Spinach and Goat Cheese/Orechiette Pasta with Prosciutto/Cardamom Scented Strawberry Rhubarb Shortcakes with Crème Fraiche

**'Ode to Summer' SAT, JUN 30 | 6:00 PM \$65** Juniper Grissini/Portabellas Stuffed With Spinach and Goat Cheese/Watercress and Pea Soup with Emmenthal Dumplings/Herbed Orzo with Young Peas/Grilled Stuffed Flank Steak/Lemon Meringue Napoleons with Seasonal Berries

**'Asian Bistro' THURS, JUL 5 | 6:00 PM \$65** Lemongrass Shrimp on Toast Points Chilled Cucumber Coconut Soup/Curried Chicken Rendang/Kung Pao Chicken Drumettes/Coconut Cream Caramel

**\*'Wood Fired Pizza Extravaganza' FRI, JUL 6 | 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. Our pizza feast is over the top!

**\*'Southern Secrets' SAT, JUL 7 | 6:00 PM \$65** Haricot Classic Pimento Cheese/Crabcakes with Jalapeño Remoulade/Jambalaya with Chicken, Andouille and Shrimp/Heirloom Tomato Salad with Green Goddess Buttermilk Dressing/Chocolate Bread Pudding with Bourbon Sauce

**'Simply Southwest' THURS, JUL 12 | 6:00 PM \$65** Champagne Sangria Jicama and Orange Salad with Cumin Chili Pecans/Roasted Poblano/Tomatillo Soup with Crème Fraiche/Albondigas En Salsa Verde/Sopaipillas with Door County Cherry Jam and Local Honey

**\*'Bites of Paris' FRI, JUL 13 | 6:00 PM \$65** Steak au Poivre with Steak Frites Provençal Vegetable Soup (soups at pistou)/French Onion Tart with Aioli/Salad Nicoise/Cherry Clafouti

**\*'Sweetie Pies Cherry Pies' SAT, JUL 14 | 9:30 AM \$60** Learn the techniques used for making flakey crust that will win the state fair ribbon. You will learn about cutie pies, crumb pie and how to make lattice too. You will go home with two pies to enjoy.

**'Cherry Delight' SAT, JUL 14 | 6:00 PM \$65** Shitake & Wisconsin Gouda Frittata Beet, Pickled Cherry and Mesclun Salad/Sweet Noodle Kugel with Dried Cherries/Lamb Chops with Cherry Port Reduction/Peach and Cherry Galette with Crumb Topping

**\*'Chef Matt Chambas' THURS, JUL 19 | 6:00 PM \$75** Sushi and so much more! Learn all about the trends in Korean Cooking tonight in this class that features Door County smoked whitefish

**\*'Chinese Take Out' FRI, JUL 20 | 6:00 PM \$65** Pork and Cabbage Potstickers Kung Pao Shrimp/Spicy Szechuan Noodles/Hot and Sour Soup/Mandarin Napoleans with Sugared Wontons

**\*'Dreams of Buttery Croissants' SAT, JUL 21 | 10:00 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.

**'Sunny Mediterranean Kitchen' SAT, JUL 21 | 6:00 PM \$65** Grilled Leeks with Romesco Sauce/Phyllo Puffs with Lamb & Moroccan Spices/Shrimp & Scallops with Saffron/Calzone with Olives, Capers and Pine Nuts/Pork Tenderloin Stuffed with Onion Marmalade

**\*'Every Which Way with Chicken' THURS, JUL 26 | 6:00 PM \$65** Classic Chicken Curry/Chicken and Rice Soup/Chicken and Dumplings Spicy Chicken and Potato Tacos with Guacamole/Chicken Marsala

**\*'Seasons Best' FRI, JUL 27 | 6:00 PM \$65** Strawberry Rosemary Lemonade Avocado Soup with Ancho Cream/Watermelon, Arugula & Pine Nut Salad/Pork Medallions with Mustard Cream Sauce/Polenta with Green Beans, Mushrooms and Leeks/Nectarine and Pecan Cookie Tart

**\*'The Little French Bakery Summer Picnic' SAT, JUL 28 | 9:30 AM \$65** Handcrafted Grissini/Mediterranean Pressed Sandwiches/ French Fruit and Vegetable Slaw/ Chicken and Rice Salad with Pinenuts and Lemon/ Almond, Elderflower and Lime Travel Cakes.

**\*'Terrific Tapas' SAT, JUL 28 | 6:00 PM \$65** Artisan Cheese, Herb and Sun Dried Tomato Phyllo Bites/Shrimp with Zucchini Fritters with Grape Leaf Sauce/Chickpea and Almond Dip on Hand Made Pita/Eggplant with Roasted Red Peppers, Feta and Greek Olives/Pork Gyros with Yogurt Tomato Sauce and Arugula

**'French Market' THURS, AUG 2 | 6:00 PM \$65** Buckwheat Blinis with Smoked Salmon and Crème Fraiche/Garden Greens with Sheep's Milk Cheese and Honey Vinaigrette/Mushroom and Shallot Quiche/Seared Duck Breast in Red Wine Sauce and Candied Citrus/Double Chocolate Financier Cake

**'Phyllo & Puff Pastry Magic' FRI, AUG 3 | 6:00 PM \$65** Herbed Goat Cheese in Rolled Roasted Red Pepper/Classic Caesar with Puff Croutons/Spanakopita Seared Scallop on Tomato Puff Tart/ Baklava

**\*'Tantalizing Thai' SAT, AUG 4 | 6:00 PM \$65** Thai Style Chicken Soup Panang Beef/Thai Style Stir-fried Noodles with Chicken and Broccoli/Pad Thai Thai Pork Lettuce Wraps

**'Farmers Market Feast' THURS, AUG 9 | 6:00 PM \$65** Minted Pea Pod Soup/Orange Glazed Fennel/Cumin Scented Duck Breast with Peach Relish/Warm Spinach Salad with Pancetta/Strawberry Sundaes with Prosecco Sabayon

Look for the \* symbol, for classes featuring a visiting chef

## Come Have Fun In Our Kitchen! Actual menu and details, visit [savoryspoon.com](http://savoryspoon.com)

**\*A Cooking Class for Kids' FRI, AUG 10 | 9:30 AM \$55** Create Your Own Pizza  
Personalized Salad/Lemonade

**\*Mexican Madness' FRI, AUG 10 | 6:00 PM \$65**  
Mexican Seafood Cocktail/Chicken Tostadas/Chipotle Meatballs with Mango  
Pomegranate Guacamole/Green Pozole with Chicken/Flan

**\*Wood Fired Bread Class' SAT, AUG 11 | 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.

**'International Pastas' SAT, AUG 11 | 6:00 PM \$65**  
Conchigle al Forno/Classic Jewish Noodle Kugel/Pasititso/Szechuan Noodles  
with Chicken and Broccoli/Lobster Mac and Many Cheeses

**\*Chef Matt Chambas' THURS, AUG 16 | 6:00 PM \$75**  
Heirloom Tomato Gazpacho with Melon, Bell Peppers, and Feta Cheese  
Blistered Shishito Peppers with Aioli/Slow Roasted Pork Belly with Fennel and Olives

**'Bacon Extravaganza' FRI, AUG 17 | 6:00 PM \$65** Smoked Duck and White  
Bean Crostini and Bacon Jam/Bacon Pasta Carbanara/Pilsner Braised Chicken  
and Kale/Bacon Honey Roasted Vegetables with Rosemary Honey  
Bacon Baklava

**'Basic Baking Rachel' SAT, AUG 18 | 9:30 AM \$60** You will learn about  
baking and leave class with great recipes that can be customized into endless  
combinations of muffins, scones and cookies.

**'Great Plates' SAT, AUG 18 | 6:00 PM \$65**  
Salmon Cakes with Fresh Ginger Aioli/Mushroom Cakes with Sautéed Seasonal  
Greens/Coquilles St. Jacques/ Smoked Whitefish Crisps with Crème Fraiche  
Sweet and Sour Cherry Turnovers with Artisanal Goat Cheese Cream

**\*Comfort Foods from Around the World' THURS AUG 23 | 6:00 PM \$65**  
Hummus & Tahini with Local Raw Seasonal Vegetables/Coconut Curry Soup  
Chicken Tikki Masala/Chiles Rellenos/Vanilla Ice Cream with Butterscotch Sauce  
with Chopped Toffee Bars

**'Night in Italy' FRI, AUG 24 | 6:00 PM \$65** Bresaola Carpa with  
Caper and Egg Vinaigrette/Mushroom and Mozzarella Arancini/Pasta alla  
Norma Braised Chicken all'Arrabbiata with Soft Polenta/Baked Peaches with  
Saffron Zabaglione

**'Just Say Cheese' SAT, AUG 25 | 9:30 AM \$65** Fresh Mozzarella with  
Cantaloupe and Blueberry Delight/Mushroom, Bacon and Fresh Mozzarella  
Triangles/Chocolate Fettucini with Mascarpone Sauce/Caprese with Herbed  
Shrimp/Pistachio Crisp with Mascarpone and Seasonal Fruit Compote

**'Wood Fired Pizza Extravaganza' SAT, AUG 25 | 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.  
Our pizza feast is over the top!

**'South of the Border' SAT, AUG 30 | 6:00 PM \$65** Pico de Gallo with Fried  
Zucchini Blossoms/Wild Mushroom, Goat Cheese & Sun Dried Tomato Quesadilla  
Roasted Tomato Soup with Poblanos and Queso Fresco/Pasilla Tortilla Bake with Black  
Beans and Cream/Marinated Game Hens with Mango Pineapple Salsa

**\*Farmstead Fresh Dinner' FRI, AUG 31 | 6:00 PM \$65** Grilled Endive with  
Gorgonzola and Pecans/Avocado, Cucumber and Poblano Gazpacho/Warm  
Kale Salad with Bacon and Hard-cooked Eggs/Grilled Farmer's Market Pasta  
with Shrimp/Lemony Blueberry Cobbler

**'Paris Bistro' SAT, SEPT 1 | 6:00 PM \$65** Pissaladiere/Blue Cheese Soufflé  
Warm Mushroom Salad/Filet of Beef au Poivre/Profiteroles

**\*Chef Matt Chambas' THURS, SEPT 20 | 6:00 PM \$75** Wild Mushroom  
Crosone/Traditional Roman Cabonar Whitefish with  
Puttanesca/and all the delicious delights that accompany these entrees!

**'Mountains of Mushrooms' FRI, SEPT 21 | 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

**'Fall Harvest' FRI, SEPT 22 | 6:00 PM \$65** Arugula, Pear & Feta Salad  
Potato Latkes with Rosemary and Brown Butter Applesauce/Butternut Squash  
Latkes with Sage & Pine Nuts/Pork Tenderloin with Apple Jelly Sauce  
Cinnamon Ice Cream with Pecan Oat Crumble

**'Flavors of the World' THURS, SEPT 27 | 6:00 PM \$65** Spicy Chicken with  
Greek Yogurt & Dill in Handmade Pita/Sweet Potato Cakes with Mango,  
Pineapple Chutney/Grilled Lamb with Curried Vegetables & Pine Nut Gremolata  
Baked Spinach with a Trio of Artisan Cheeses/Phyllo Custard Pie

**'Sauces Around the World' FRI, SEPT 28 | 6:00 PM \$65** Olive Tapenade on  
Crostini/Apricot Chutney on Artisan WI. Brie/Pistou in White Bean Soup/Potato  
Skordalia on Lamb Kebabs/ Boulanese with Pappadella/Chocolate Cake with  
Espresso Glaze

**\*Sweetie Pies Perfect Apple Pies' SAT, SEPT 29 | 9:30 AM \$60** You will learn  
about a high pie, cutie pie, crumb pie and how to make lattice too. You will  
also go home with two pies to enjoy.

**'Full Fall Flavors' SAT, SEPT 29 | 6:00 PM \$65** Arugula,WI. Blue Cheese & Roasted  
Squash Salad/Golden Basmati Rice With Apricots/Creamy Fall Greens with Crisp  
Shallots & Hickory Nuts/Coffee Marinated Grilled Pork Chocolate Almond  
Souffle Torte.

**'Global Chicken' THURS, OCT 4 | 6:00 PM \$65** Brazilian Chicken & Shrimp  
Stew/Korean Bibimbap with Sesame Chicken and Stir Fried Vegetables/Chicken  
Tikka Masala/Cuban Chicken Dish with Olives, Capers and Raisins/ Stir Fried  
Chicken with Lemon Sauce

**\*Pesto Change-O' FRI, OCT 5 | 6:00 PM \$65** Fennel and Fig Pesto on  
Crostini/Pasta,Pesto and Pea Salad/ Tomato and Ricotta Pesto on Green Beans  
Mixed Herb Pesto on Potatoes/ Roasted Yellow Pepper Pesto over Grilled Steak.

**\*Soup Swap' SAT, OCT 6 | 9:30 AM \$60** Mixed Green Salad with Mint-Orange  
Vinaigrette/Sherried Wild Mushroom & Barley Soup with Grated Parm and Chopped  
Parsley/Cream of Tomato Basil Soup with House made Croutons/North Carolina  
Rustic Clam Chowder with Oyster Crackers/Sugared Lemon Tea Bread

**'Date Night' SAT, OCT 6 | 6:00 PM \$65** Mini Crab Cakes with Cajun Aioli/  
Grilled Beef Fillet Topped with Stilton and Crispy Shallots/Creamed Spinach  
Rosemary & Garlic Roasted Potatoes/ Individual Chocolate Pudding Cakes

**\*Chef Matt Chambas' THURS, OCT 11 | 6:00 PM \$75** Roast Pumpkin  
Salad/Roman Style Artichokes/Fall Mushroom cacio e pepe

*Look for the \* symbol, for classes featuring a visiting chef*

## Savory Spoon Class Schedule *(continued)*

**'Apples Galore' FRI, OCT 12 | 6:00 PM \$65** Crab Cakes with Curry Mayonnaise and Apples/Frisee and Apple Salad with Toasted Pecans/Roasted Cauliflower with Green Olives & Pine Nuts/Beef Tenderloin with Shallot Apple Butter/Gingerbread Crusted Apple Tart and Calvados Whip Cream

**'From Field to Fork' SAT, OCT 13 | 6:00 PM \$65** Crostini with Ricotta & Warm Balsamic Carmel Apples/Risotto with Wild Mushrooms & Hazelnuts/Swiss Chard Souffle with Pumpkin Seeds/Roasted Pork Loin Stuffed with Panchetta Rosemary Pear Crisp with Pistachio Brittle

**'Local Flavors' SAT, OCT 19 | 6:00 PM \$65** Smoked Whitefish, Capers and Artisan Cheese Toasts/Cherry Orange Braised Endive/Fennel and Citrus Salad with Door County Honey/Coriander Rubbed Pork With Caramelized Apples/Buttermilk Cake with Cherry Wine Poached Pears

**'Party Food!' SAT, OCT 20 | 6:00 PM \$65** Poblanos Stuffed with Cheddar and Chicken/Coconut-Chile Shrimp Tostadas with Pineapple Salsa Guacamole Fresh Shrimp Spring Rolls with Thai Dipping Sauce/Seared Tuna Tostadas/Mini Meat Pies with Spicy Buttermilk Dip

### Culinary Vacations

Each year we take small groups on culinary and cultural adventures around the world. Please join us for one of our extraordinary and delicious trips. See website for details. The pictures tell the story!

#### Basque Country – France and Spain

Join this extraordinary culinary trip to the Basque region and indulge in Basque charcuterie, farmstead sheep's milk cheese, and many outstanding wines of the region.



#### Villa Bonita, Mexico – Culinary and Culture

La Villa Bonita, a culinary destination, complete with heated pool carved out of volcanic rock, organic citrus orchards and vegetable garden and a specially designed open-air kitchen with a stunning view of Tepoztlan valley.

#### Sicily, Italy – Taste of the Island

La Foresteria is an Estate immersed in the vineyards, which stretch to the beach of Porto Palo on the Crystalline Sea. The perfect place for a gourmet holiday in the heart of ancient sun-kissed Sicily.

#### Coastal Mexico – Puerto Escondido

The Savory Spoon Coastal Mexico trip to Puerto Escondido in the state of Oaxaca, Mexico for 2019 will be delightful. We will feature all the great cooking classes and fun with Chef Anna of La Villa Bonita.

#### Seville, Spain – Tapas and Flamenco

The pulsating life of the streets of Seville will bring you the best of this city's food and culture. You will get the behind-the-scenes look at the markets and life of Seville.

### A La Carte

*Schedule Your Private Event With Us!*

This year the Savory Spoon is offering exceptionally delicious, fun and entertaining events including: Tuesday night, Farm to Table dinners (NEW), Lunch and Learns, Culinary Vacations, Young Chefs classes with visits to farms. Our Private events and impromptu classes can suit all your needs.

### 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 Matt Chambas and Jamie Mead of Door County Underground will be the featured Chefs of the day. Mondays at Noon. See complete menu on line. A glass of wine is included.

### Farm-to-Table Dinners – NEW

NEW – Every Tuesday: Our Chefs have worked in organic gardens, both internationally and close to home, presently with Hidden Acres Gardens of Sister Bay. Door County Underground is the fusion of two minds, Chefs Matt Chambas and Jamie Mead. They are committed to using locally grown and foraged organic ingredients. They will be featuring Farm to Table dinners with us this year, every Tuesday. Sign up early for this open kitchen dinner.

### Junior Chefs in the Kitchen

Our kids classes feature instructors who are teachers who have a passion for teaching children. We will visit a local organic farm to harvest some of the food prepared in class. The true farm to table experience for the youth of today. Make a difference in their lives!

*Schedule your private event with us!*

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Corporate Team Building • Girlfriend Getaways • Showers**

Follow us on social media:  



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.***

**Celebrating our 15th Season!**