

‘Seasonal Sensations’ FRI, JUN 10 | 6:00 PM \$80 Cherry Rhubarb Chutney with Parmesan Cream Crackers/French Lentils with Wilted Spinach and Chevre/Orecchiette with Asparagus and Hand-Crafted Ricotta/Braised Chicken and Leeks with Morels Cardamom Scented Rhubarb on Pavlova with Berries

‘Gourmet Spring Feast’ SAT JUN 11 | 6:00 PM \$85 Farm Fresh Baked Eggs with Fresh Chives and Door County Creamery Chevre on Hand Crafted Herbed Lavosh/Spinach Salad with Hibiscus Dressing/Orzo with Spring Peas and Mint Grilled Ribeye’s with Asparagus/Vanilla Orange Crème Brulé with Rhubarb Citrus Compote

‘Wow! A Pasta Party’ FRI, JUN 17 | 6:00 PM \$80 Cucumber Mousse/Fresh Paradelle with Black River Blue and Wilted Spinach/Seasonal Asparagus Pesto on Angel Hair/Sensational Seafood Lasagna/Mushroom Ravioli

Knife Sharpening SAT, JUN 18 | 9 AM - 1 PM Join The Savory Spoon Cooking School for an opportunity to sharpen your knives and tools by trained expert, Kelly Lewis. Kelly has had her sharpening business for over six years in the Green Bay area.

***‘Global Street Eats’ SAT, JUN 18 | 6:00 PM \$80** Lamb Kofta with Pita and Yogurt Sauce/Piri Piri Chicken/Beef Suya/Grilled Chicken Satay/Carbonara Arancini

‘French Bistro’ THURS, JUN 23 | 6:00 PM \$60 Asparagus, Goat Cheese and Tarragon Puff Pastry Tart/Chicken Liver Pate with Pissaladiere/Garlic Great Northern Beans with Wilted Greens/French Onion Soup (Soupe à l’Oignon Gratinée)/Calvados Chicken with Apples (Poulet Vallee d Auge)

‘A Taste of Creole/Cajun’ JUN 24 | 6:00 PM \$85 Creole Mustard Vinaigrette and Caprese Salad/Red Beans and Rice/Lite Scallop Gumbo/Shrimp Etouffee Bananas Foster Beignets

***‘Brunch At It’s Best!’ SAT, JUN 25 | 9:30 AM \$65** Loaded Breakfast Tacos Served on Homemade Corn Tortillas/Massaged Kale, Strawberry & Pickled Red Onion Salad Drizzled with Balsamic Vinaigrette/Strawberry Basil Ice-Cream/Freshly Juiced Orange Rosemary Mimosas

‘Farm Fresh Summer Feast’ FRI, JUL 5 | 6:00 PM \$70 Lemon Mint Frappe Asparagus with Goat Cheese Mousse Mini Galette/Butterhead Lettuce and Fennel Salad with Edible Flowers/Pan Seared Halibut with Chardonnay and Cherry Tomatoes/Angel Food Cakes with Strawberries and Chantilly

***‘It’s All Greek To Me’ SAT, JUN 25 | 6:00 PM \$80** Feta & Phyllo Tart/Zucchini Ribbon Salad and Pasteli/Chicken and/or Pork Souvlaki with Tzatziki Sauce/Yogurt Flatbreads/Baklava

***‘Tasty Thai from Scratch’ THURS, JUN 30 | 6:00 PM \$80** Pad Thai with Pork and Shrimp/Thai-Style Fried Chicken/Spicy Pork Bowls with Greens/Stir-Fried Thai-Style Beef with Chiles and Shallots/Grilled Thai Salad with Beef and Cucumbers

‘Cuisines of Mexico’ FRI, JUL 1 | 6:00 PM \$80 Boozy Horchata/Fideo Mexican Noodle Soup/Jicama and Orange Salad with Cumin Chili Pecans/Tacos Al Pastor/Fish Taco’s with Baja Cream and Salsa Verde/Tres Leche Cake with Fresh Berries

‘Fire Up the Grill’ SAT, JUL 2 | 6:00 PM \$85 BRoasted Potatoes with Chimichurri Sauce/Rancho Gordo Bean Pot with Wisconsin Manchego/Grilled Mexican Street Sweet Corn/Grilled Sirloin Steak with Pepperanato/Red, White and Blueberry Tart with Amaretto Cream

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

‘Seafood Spectacular’ FRI, JUL 8 | 6:00 PM \$85 Crab Hollandaise on Toast Points Asparagus Shrimp and Endive Salad/Coquilles St. Jacques/Catalonian Fish Stew with Aioli/Seafood Lasagna

***‘Cherry Pie Extravaganza’ SAT, JUL 9 | 9:00 AM \$65** 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. Olivia Lowry, owner of Sweetie Pies in Fish Creek will teach you the tricks of the trade. You will also go home with two pies to enjoy.

***‘Five Ways With Shrimp’ SAT, JUL 9 | 6:00 PM \$85** Mexican Seared Shrimp/Rustic Shrimp Toasts/Orzo with Shrimp, Feta and Lemon/Shrimp and Salami Pasta/Grilled Gochujang Shrimp with Scallions

***‘Sip & Savor with Simonie Woerfel’ WED, JUL 13 | 6:00 PM \$50** During this class, Simonie will feature several spectacular wines from Italy. These selections will highlight the country’s grape-growing history, its unique terroir, as well as some of its most forward-thinking producers. The wines will be delicious and thought-provoking, and will also be made available for sale at the end of the class session

‘Italian Countryside’ THURS, JUL 14 | 6:00 PM \$80 Roasted Fennel and Carrots Garlicky Northern Beans with Broccolini Rabe on Crusty Bread/Salade Tricolore with Creamy Italian Dressing/Grissini/Oven Roasted Pork Loin Stuffed with Pancetta and Dried cherries/Amaretto and Apricot Almond Tart

‘The Ultimate Backyard Bash’ FRI, JUL 15 | 6:00 PM \$80 Jalapeño Popper Cups/Gazpacho/Grilled Vegetable Salad/Grilled Chicken with Marinated Tomatoes and Onions/Blueberry Cobbler with Ice Cream

‘Knife Sharpening’ SAT, JUL 16 | 9 AM - 1 PM Join The Savory Spoon Cooking School for an opportunity to sharpen your knives and tools by trained expert, Kelly Lewis. Kelly has had her sharpening business for over six years in the Green Bay area.

***‘Wood Fired Pizza Extravaganza’ SAT, JUL 16 | 6:00 PM \$80** Back by popular demand, this pizza class is fun for all. Larry (Thor) Thoreson, owner of Gills Rock Stoneware, has created a beautiful wood fired oven on his property, where we will bake off our handmade pizzas. 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, we will also enjoy a seasonal garden salad! You will learn to make your own Pizza dough and take some home as well.

***‘Sip & Savor Wine Tasting with Rian Hill’ WED, JUL 20 | 6:00 PM \$50** During this class, Rian will feature several spectacular Old World wines from France/Italy. These selections will highlight the country’s grape-growing history, its unique terroir, as well as some of its most forward-thinking producers. The wines will be delicious and thought-provoking, and will also be made available for sale at the end of the class session

***‘Steak Night!’ THURS, JUL 21 | 6:00 PM \$80** ACharred Broccolini Caesar with Kale and Chickpeas/Little-Neck Clams in the Style of Escargot/Garlic Miso Butter Mashed Potatoes/Grilled Cilantro-Lime Skirt Steak with Pepper Lime Dipping Sauce/Mini Chocolate Soufflés

‘Peruvian Delights’ FRI, JUL 22 | 6:00 PM \$80 Pisco Sour/Salsa Criolla on Mixed Greens/Peruvian Cheesy Potato Soup with Spicy Herb Sauce/Roasted Chicken with Cilantro Sauce/Uchucuta Herb Sauce on Potatoes/Alfajores Cookies embellished with Dulce de Leche

‘Brunch At Its Best’ II SAT, JUL 23 | 9:30 AM \$65 Brown butter crepes filled with caramelized bananas or blueberry sauce/Skillet sweet potato hash browns topped with dill, fresh greens and smoked salmon/Roasted vegetable and sharp cheddar quiche with buttery rosemary crust/Simple greens salad drizzled with lemon vinaigrettea/Raspberry mint sorbet/Freshly juiced watermelon thyme spritzer

‘Persian Love’ SAT, JUL 23 | 6:00 PM \$75 Kuku Sabzi (Persian Herb Frittata) Barbary Bread/Tahdig (Persian Rice)/Roasted Tamarind Salmon/Persian Love Cake

***‘South of the Border Cha Cha Cha’ THURS, JUL 28 | 6:00 PM \$80** Mole Negro Oaxaqueno/Rajas Con Creama (Roasted Poblano’s with Onion and Cream)/Sonoran Red Rice/Chicken Mole Verde/Orange Mango Triple Sec Layer Cake Margarita’s Too!

***‘Add Some Spice!’ FRI, JUL 29 | 6:00 PM \$80** Coconut Milk Braised Carrots with Coconut Dukkha/Orecchiette with Coriander and Cherry Tomatoes/Yogurt-Marinated Chicken with Borani/Udon in Buttery Tomato and Soy Broth/Crispy Snapper with Chaat Masala

‘Sunny Mediterranean Kitchen’ SAT, JUL 30 | 6:00 PM \$85 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

***‘Sweet, Spicy, Briny & Bright!’ THURS, AUG 4 | 6:00 PM \$80** Thai Crab Fried Rice/Vietnamese Beef Noodle/Hot Miso Salad Pot with Meatballs Chicken Adobo/Malaysian Shrimp Laksa

***‘Feast From the Middle East’ FRI, AUG 5 | 6:00 PM \$80** Cauliflower Cake Baby Spinach with Dates & Almonds/Pita Breads/Turkey Burgers with Zucchini and Green Onions with Sumac Sauce/Dark Chocolate Mouse with Bailey’s and Mascarpone

‘Sensational Salmon’ SAT, AUG 6 | 6:00 PM \$85 Basil Gravlax/Pizza with Smoked Salmon and Capers/Salmon Croquettes with Savory Spoon Tarter/Spinach Cilantro Soup with Tahini Drizzle/Sugar and Spice Salmon

***‘Just Say Cheese & Make Fresh Mozzarella’ THURS, AUG 11 | 6:00 PM \$80** Wild Rice Salad with Fresh Mozzarella and Blueberries/Mushroom, Bacon and Mozzarella Triangles/Chocolate Fettuccini with Mascarpone Sauce/Shakshuka with Fresh Mozzarella/Reuben Shells with Mascarpone/Bourbon Chocolate Mascarpone Tart

***‘Spanish Tapas’ FRI, AUG 12 | 6:00 PM \$80** Spanish Tortilla with Garlic Aioli Warm Toasted Bread with Tomato Spread and Serrano Ham/Crispy Shrimp with Piment D’Espelette/Seared Beef with Piquillo Pepper and Shallot Jam/Chicken Skewers with Yogurt-Mint Dipping Sauce

***‘Mediterranean Table’ SAT, AUG 13 | 6:00 PM \$80** Andalusian Beet Gazpacho with Goat Cheese and Orange/Greek Zucchini and Feta Fritters with Tzatziki Sauce/Couscous Salad with Radishes and Watercress/Grilled Chicken Kebabs with Tomato-Feta Salad and house made pita bread/Portuguese Orange Olive Oil Cake

***‘Sip & Savor With Simonie Woerfel’ WED, AUG 17 | 6:00 PM \$50** During this class Simonie will feature several spectacular wines from Mediterranean. These selections will highlight the grape-growing history and terroir of the Mediterranean, as well as some her stories about the regions she has visited and the producers she loves. The wines will be delicious and thought-provoking, and will also be made available for sale at the end of the class session

***‘The Spanish Table’ THURS, AUG 18 | 6:00 PM \$80** Tortilla Española with Aioli/Spanish Style Flatbread/Dates Stuffed with Goat Cheese Wrapped in Serrano Ham/Garlic Shrimp/Paella Mixta/Bananas with Caramel Sauce, Ice Cream and Pistachios

***‘Wood Fired Pizza Extravaganza’ II FRI, AUG 19 | 6:00 PM \$80** Back by popular demand, this pizza class is fun for all. Larry (Thor) Thoreson, owner of Gills Rock Stoneware, has created a beautiful wood fired oven on his property, where we will bake off our handmade pizzas. 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, we will also enjoy a seasonal garden salad! You will learn to make your own Pizza dough and take some home as well.

Knife Sharpening SAT, AUG 20 | 9 AM - 1 PM Join The Savory Spoon Cooking School for an opportunity to sharpen your knives and tools by trained expert, Kelly Lewis. Kelly has had her sharpening business for over six years in the Green Bay area.

***‘Healthy Brunch At Its Best’ SAT, AUG 20 | 9:30 AM \$65** Lemon ricotta pancakes topped with berry chia jam/Roasted tomato, caramelized red onion, homemade pesto, feta omelets/Rosemary parmesan breakfast potatoes/Beet, goat cheese and pistachio dukkha salad drizzled with basil honey dressing/Salted raw honey and lavender ice cream/Homemade Bloody Mary’s

***‘Cool Cukes!’ SAT, AUG 20 | 6:00 PM \$75** White Cucumber Gazpacho/Pita Bread Salad with Tomatoes and Cucumber (Fattoush)/Cucumber-Corn Salad Cucumber Tea Sandwiches/Spicy Beef and Cucumbers with Black Vinegar

***‘French Bistro Cooking’ THURS, AUG 25 | 6:00 PM \$80** Croque Monsieur French Onion Soup/Pomme Frites/Warm Goat Cheese Salad with French Vinaigrette/Peach Almond Tart

‘A Night In Southern Italy’ FRI, AUG 26 | 6:00 PM \$85 Classic Arancini Sicilian Fennel Salad with Orange, Arugula and Black Olives/Swordfish Sicilian-Style/Pasta alla Norma/Zabaglione with Fruit

***‘Intro to Bread’ SAT, AUG 27 | 9:00 AM \$75** Have you always wanted to make bread but found it intimidating, or didn’t get great results? Susan will take you through the steps of bread making. From yeast to choosing flour, to baking. No experience necessary- just the love of bread. Susan has her own Cooking School, The Little French Bakery and she is always a great Instructor.

‘Cooking With Wine’ SAT, AUG 27 | 6:00 PM \$85 White Wine and Parmesan Risotto/White Wine Pan Sauce Chicken with Creme Fraiche and Spring Herbs Pork Chops with Sherry Pan Sauce/Madeira-Braised Swiss Chard with Garam Masala, Sultans, and Toasted Almonds/Aperol Spritz Cake with Prosecco Poached Rhubarb

‘Eat Like An Italian’ THURS, SEPT 1 | 6:00 PM \$80 Zucchini Carbonara with Fresh Pasta/Shelling Bean Minestrone/Eggplant Involtini with Fresh Tomato Sauce/Risotto with Herb Pesto and Green Beans / Pesto, Change-O/Brick Chicken with Vinegar Red and Yellow Peppers

***‘Thai One On!’ FRI, SEPT 2 | 6:00 PM \$80** Thai Fresh Spring Rolls with Sweet Chili Dipping Sauce/Thai Chicken-Coconut Soup (tom kha gai)/Green Papaya Salad (som tum)/Panang Curry with Chicken/Banana Wontons with Coconut Cream Sauce and Lemongrass Ginger Ice Cream

‘Simply Southwest’ SAT, SEPT 3 | 6:00 PM \$80 Champagne Sangria/Jicama and Orange Salad with Cumin Chili Pecans/Roasted Poblano Tomatillo Soup with Crème Fraiche/Albondigas in Salsa Verde/Grilled Mexican Street Corn and Handmade Tortillas/Sopaipillas with Door County Cherry Jam and Local Honey

Savory Spoon Class Schedule *(continued)*

Satisfy Your Mexican Food Cravings **FRI, SEPT 9 | 6:00 PM \$80** Mexican Seafood Cocktail/Spicy Grilled Corn Salad with Black Beans and Queso Fresco/Fish Tacos al Pastor/Poblanos Stuffed with Cheddar and Chicken/Piquin Chile Pepper Brownies

***Exploring Thai Flavors!** **SAT, SEPT 10 | 6:00 PM \$80** Thai Beef Salad Shrimp and Basil Stir-Fry/Scallion Noodles with Ground Pork/Stir-Fried Beef with Fresh Herbs/Crispy Chili Chicken

Sip & Savor Wine Tasting With Rian Hill **WED, SEPT 21 | 6:00 PM \$50** During this class Rian will feature several spectacular Old World wines from France/Italy. These selections will highlight the country's grape-growing history, its unique terroir, as well as some of its most forward-thinking producers. The wines will be delicious and thought-provoking, and will also be made available for sale at the end of the class session.

***Use Your Noodle!** **THURS, SEPT 22 | 6:00 PM \$80** Pasta Primavera/Spaghetti Puttanesca with Boguerones/Three Pepper Cacio e Pepe/Garganelli with Speck, Peas, and Scallion Cream/Tagliatelle with Porcini and Herbs

Wild About Mushrooms **FRI, SEPT 23 | 6:00 PM \$80** 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

Apple Pie Heaven **SAT, SEPT 24 | 9:00 AM \$65** Now's your chance to learn the art of making a great pie. 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. Olivia Lowry owner of Sweetie Pies will teach you the tricks of the trade. You will go home with two pies to enjoy.

***Apples Galore & More!** **SAT, SEPT 24 | 6:00 PM \$80** Fennel and Apple Soup with Calvados Cream/Crab Cakes with Curry Mayonnaise and Apple Salad Pork Chops with Braised Red Cabbage with Apples and Bacon/Frisee, Apple and Warm Brussel Sprout Salad/Apple Streusel Tart with Honey Crust.

Harvest Time **THURS, SEPT 29 | 6:00 PM \$80** 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

Southern Dinner **FRI, SEPT 30 | 6:00 PM 80** Hot Crawfish Dip/Buttermilk Fried Catfish and Shrimp/Pimiento Cheese Mashed Potato Casserole/Garlicky Skillet Greens with Ham/Croissant Bread Pudding with Bourbon Sauce

Italian Entertaining **SAT, OCT 1 | 6:00 PM \$80** Roasted Tomato, Pesto and Burrata Crostini/Ricotta Gnocchi with Marinara/Classic Caesar Salad Fresh Pasta/Shrimp Scampi for a Crowd/Chocolate Budino

French Bistro Favorites **THURS, OCT 6 | 6:00 PM \$80** Salads Lyonnaise French Onion Soup/French Beans Tossed in Lemon Vinaigrette/Steak au Poivre with Cognac Sauce/Pear Tarte Tatin

Terrific Tapas **FRI, OCT 7 | 6:00 PM \$80** Artisan Cheese, Herb and Sun-Dried Tomato Phyllo Bites/Shrimp with Zucchini Fritters with Grape Leaf Sauce Flaming Saganaki/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

Full Fall Flavors **SAT, OCT 8 | 6:00 PM \$80** Five-Spice Butternut Squash Cheesy Custard/Shaved Beet and Carrot Salad with Citrus and Scallion Dressing/Creamy Parsnips with Brown Butter and Green Apple Garnish/Beef Tenderloin with Porcini Ruffled Milk Pie with Caramelized Apples

That Fall Feeling of Taste **THURS, OCT 13 | 6:00 PM \$80** Quick Bourbon Pickled Cauliflower on Fall Greens/Honey and Oat Dinner Rolls/Creamy Braised Butter Beans with Garlic Croutons and Roasted Red Pepper/Chicken with Mushroom Puree and Swiss Chard/Smothered Cabbage with Sausage and Hot Honey

Date Night: Cooking With Wine **FRI, OCT 14 | 6:00 PM \$85** White Wine and Parmesan Risotto/White Wine Pan Sauce Chicken with Creme Fraiche and Spring Herbs/Pork Chops with Sherry Pan Sauce/Madeira-Braised Swiss Chard with Garam Masala, Sultans, and Toasted Almonds/Aperol Spritz Cake with Prosecco Poached Rhubarb

Insanely Good - Brine It & Wine It **SAT, OCT 15 | 6:00 PM \$80** Arugula, Roquefort and Roasted Squash Salad/Rainbow Carrot and Caramel Tatin/Ricotta Flatbread with Delicata/Brined Waseda Pork Chops with Fennel/Orange Ginger Apple Dumplings

Taste of Morocco **THURS, OCT 20 | 6:00 PM \$80** Zaalouk (roasted eggplant dip) and Moroccan bread (khobz)/Moroccan Carrot Soup/Moroccan Tomato Salad Chicken Tagine with Olives and Preserved Lemon and Couscous/M'hanncha (almond snake cake)/Mint tea

Contemporary Southwest **FRI, OCT 21 | 6:00 PM \$80** Grilled Salmon Fillet with Poblano-Lime Jam/Fresh Corn and Green Onion Tamale/Chipotle Black Beans Cabbage Cilantro Slaw/Vanilla Espresso Flan

Winter Warmer for the Finale **SAT, OCT 22 | 6:00 PM \$80** Watercress Salad with Port Braised Figs/Wisconsin Marieke Gruyere Souffle/Butternut Squash with Hand-made Harissa/Five Spice Duck, and or Chicken, with Pear Chips and Chutney/Door County Harvest Galette with Ginger Snap Ice Cream

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 Crystaline Sea. The perfect place for a gourmet holiday in the heart of ancient sun-kissed Sicily.

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 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 15th season.



WOLF SUB-ZERO

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. 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
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