

january

Saturday, January 12

Braised Winter Mains, Chef Jonathan Forsythe

10 - 3 p.m., fundamental workshop, \$160pp

[click here](#) to register online

Braising wins every time. Today, Chef Jonathan will guide you through the classic technique of braising, the "low and slow" method of cooking that imparts the maximum flavor and tenderness to any dish. It's easy, comforting, and the low-and-slow approach makes it perfect for entertaining. You'll be eager to crack a bottle of red and recreate these rich, cozy meals in the chilly months to come. Today we'll make:

Braised leeks and shallots with double smoked bacon, thyme, buttermilk cauliflower puree and fried capers; Olive braised chicken thighs with preserved lemon, creamy mascarpone polenta, and caramelized and pickled fennel; Braised pork shoulder with caramelized fennel and apple, buttermilk mashed potatoes and apple cider jus; Beef short ribs with marsala mushrooms, fresh pappardelle and beer battered pearl onions; Braised pears, white wine with cinnamon, whipped mascarpone, olive oil cake

Sunday, January 13

Curry in a Hurry, Chef Tara Rajan

5 – 8 p.m., hands-on cooking class, \$130pp

[click here](#) to register online

A delicious, savoury Indian meal needn't come from a restaurant – and it also needn't wait till Saturday night! Join Chef Tara tonight and spice up those lacklustre weeknights with our curry in a hurry inspired menu. We'll make a host of quick, healthful dishes that will handily become part of your mid-week meal faves. On the menu: Salt and pepper cashews; Spicy potato cakes with onion chutney and tomato raita; Masala greens; Basmati rice pilaf with lentils (Khichdi); Beef with green peas and tomatoes; Indian warm apple pudding with sweet garam masala roasted nuts

Wednesday, January 16

Brunch for Dinner, Chef Anna March

6 – 9 p.m., hands-on cooking class, \$130pp

[click here](#) to register online

Why wait in line on the weekend? Skip the queues and bring your brunch crew to you. While eggs and toast may do the trick, Chef Anna is raising the brunch game with a sophisticated spin that is sure to impress, any day of the week. We'll be making: Shakshuka – baked eggs in a spicy tomato and roasted pepper sauce with zaatar pita chips, and herbed pressed yogurt; Smoked trout fish cakes benedict with béarnaise sauce and perfect poached eggs; Huevos rancheros, re-fried black beans, charred corn salsa, toasted tortilla, sunny side up egg, and spicy avocado, cilantro and jalapeno emulsion; Cinnamon sugar dusted brioche doughnuts

Sunday, January 20

Easy Moroccan, Chef Tara Rajan

5 – 8 p.m., hands-on cooking class, \$130pp

[click here](#) to register online

Moroccan flavours are heady and warming – the perfect antidote to cool winter nights. Fans of the country's savoury, aromatic and colourful dishes will want to join us tonight as Chef Tara shares some of her favourite easy recipes, each of them well worth recreating at home for family and friends. On the menu: Merguez sausage patties with harissa; Roasted eggplant and chickpea salad; Spicy carrot salad with black olives; Cauliflower salad with cumin and pomegranate molasses; Chicken tagine with preserved lemon; Kesra (Moroccan yeast bread); Fresh orange-pomegranate salad with cinnamon shortbread cookies

Wednesday, January 23

Knife Skills, Chef Anna March

6 – 9 p.m., hands-on cooking class, \$145pp

[click here](#) to register online

Lack of knife skills slowing you down? Up your kitchen cred and get savvy on the right tools, proper grip, and top techniques and when to use them (think dicing, julienne-ing, chiffonade-ing and filleting). Join Chef Anna as you build your skills and reap the rewards of your efforts with the following menu: Marinated trout tartare, pickled celery brunoised, finely sliced marinated shallots and boy choi salad with citrus dressing and cream cheese foam; Miso lacquered broiled tofu, rice paper salad wraps, julienned crunchy vegetables, toasted cashews and spicy cilantro and avocado sauce; Pear chutney (perfectly brunoised of course) with local blue cheese, honey comb and spiced pecans and caramelized onion jam and toasted baguette

Friday, January 25**Date Night, Chef Jonathan Forsythe****6 – 9 p.m., hands-on cooking class, \$260pc**[click here](#) to register online

This is date night, done right folks! Why just go out for a meal when you can be part of the action preparing it?! Have a little fun with us in the kitchen; this is the perfect, interactive way to spend time together *and* earn bonus points for thinking outside the box. Tonight, Chef Jonathan will chaperone and guide us along as we prepare: Apple parsnip soup, spiced pepitas, and candied double smoked bacon; Stuffed chicken thighs, grainy mustard spaetzle, braised kale with almonds and raisins with white wine velouté; Maple confit apple with vanilla mascarpone ice cream and pecan streusel

Saturday, January 26**Hearty Soups and Stews, Chef Devin Marhue****10 - 3 p.m., fundamental workshop, \$160pp**[click here](#) to register online

Homemade soup and stew are essential when it comes to getting through an Ottawa winter! Exceptionally versatile, quick, and healthy too, these one-pot wonders will stick to your ribs when the snow piles up high. Today, Chef Devin shows us how to build flavour the old-fashioned way with homemade soup stocks. Learn the fundamentals of making your own beef, roasted chicken, and vegetable stocks which will be the foundation to all of today's recipes. You'll leave with several recipes that will help take the sting out of winter! We'll make: Smoked tomato soup, fried St. Albert's cheese curds, candied double smoked bacon; Khao soi, thai chicken soup with guajillo chili paste and coconut milk; Flemish stew, caramelized fennel and onions, roasted garlic mash potatoes, glazed heirloom carrots; East coast clam chowder, littleneck clams, mini gem potatoes; Tangerine soup, sour cream panna cotta, pineapple

Sunday, January 27**Bread Making, Chef Jessica (Bread by Us)****10 - 3 p.m., fundamental workshop, \$160pp**[click here](#) to register online

Chef Jessica from Bread by Us is here to set you on the path to baker's independence! Whether you're a budding baker or have been at it for a while, you're sure to learn loads as we chat about baking theory and provide lots of opportunity for hands-on practice. We'll introduce lean breads including baguettes and white sourdough with an emphasis on how to bake with a sourdough/wild yeast culture. We'll also demonstrate how to make a versatile sourdough flatbread that can be used to make pizza. Yum! By the end of the day, you'll gain the necessary know-how to formulate your own recipes and experiment with breads, doughs, and flours that may currently seem out of reach. Oh! And let's not forget – you'll also get to take home your freshly baked goods.

Tuesday, January 29

North African Mediterranean, Chef Devin Marhue

6 – 9 p.m., hands-on cooking class, \$130pp

[click here](#) to register online

Arabic, Mediterranean, Middle Eastern, French – roll it all together and you have Tunisian cuisine. Rich olive oil, fragrant cinnamon and saffron, spicy harissa... Have we got your mouth watering yet? Satisfy your palates and warm your bellies with us tonight as we make: Moroccan meloui flatbreads with muhammara dip, smoky eggplant dip, zaatar beet dip; Shakshuka eggs, roasted red pepper sauce, seared Monforte halloumi; Seared albacore tuna, dukkha spice, preserved meyer lemon vinaigrette; Walnut phyllo cigars with lavender honey and creamy goat's cheese

february

Sunday, February 3

Chinese New Year, Chef Tara Rajan

5 – 8 p.m., hands-on cooking class, \$130pp

[click here](#) to register online

Goodbye Dog, hello Year of the Pig! We're a couple of days early to officially usher it in, but join us tonight for Chef Tara's special festive menu, and perhaps you'll be inspired to re-make it for an official celebration with friends? There are plenty of lip-smacking favourites on tonight's menu: Sichuan vegetable dumplings with dipping sauce; Peking-style duck breast with pancakes; Shanghai style braised pork belly; "Big plate" chicken with noodles; Buddha's delight vegetables; Fried sticky rice; Chinese almond cookies

Wednesday, February 6

Après Ski, Chef Anna March

6 – 9 p.m., hands-on cooking class, \$130pp

[click here](#) to register online

A decadent meal tastes so much better when you've earned it. And a day on the slopes – or out in the snow – definitely counts as earning it. Rich, warm flavours, a cozy red wine, a roaring fire and a few laughs are the ultimate reward. Tonight, Chef Anna will tempt our palettes with an array of cozy, hearty meals perfect for tucking into after a day outside in the cold open-air: French onion soup with caramelized onions, beef broth, and toasted gruyere on crusty French bread; Classic cheese fondue, white wine, emmental, and sharp cheddar served with rosemary focaccia, broccoli florets, and prosciutto wrapped pears; Braised chicken cacciatore with roasted red peppers, white wine and cherry tomato sauce with loads of herbs served on soft polenta; Maple baked "pudding chomeur" with vanilla bean ice cream

Friday, February 8

Date Night, Chef Jonathan Forsythe

6 – 9 p.m., hands-on cooking class, \$260pc

[click here](#) to register online

This is date night, done right folks! Why just go out for a meal when you can be part of the action preparing it?! Have a little fun with us in the kitchen; this is the perfect, interactive way to spend time together *and* earn bonus points for thinking outside the box. Tonight, Chef Jonathan will chaperone and guide us along as we prepare: Seared Monforte halloumi, butternut squash bruschetta, rye bread crumble, guajillo maple sauce; Fitzroy Farms striploin, brandy sauce, fondant golden beets, sweet potato aligot; Dark chocolate brownie, caramelized bananas, coconut dulce de leche, macadamia nut crumble

Saturday, February 9**Butchery, Chef Jonathan Forsythe****10 - 3 p.m., fundamental workshop, \$160pp**[click here](#) to register online

"If you're going to kill the animal, it only seems polite to use the whole thing." So said nose-to-tail movement founding father Fergus Henderson in his 2004 book *The Whole Beast*. Today we'll go "whole hog" with Chef Devin and special guest, Around the Block Butcher Shop. They'll demo the breakdown of half a pig and have us working hands-on with a variety of cuts to make a number of refined and really delectable dishes. Join us for an incredibly unique and informative workshop. The menu tonight will be: Gnocchi marinara with fennel meatballs, parm fricco, and crispy prosciutto; Roast pork tenderloin, peach chutney, parmesan polenta and wilted kale; Bone-in pork loin chop, pomme dauphinoise, bacon red onion jam, pork and cider jus and roasted heirloom carrots; Maple confit apple, vanilla mascarpone ice cream, pecan streusel crumble

Wednesday, February 13**Prelude to a Kiss with Wine Pairings, Chef Anna March****6 - 9 p.m., hands-on cooking class, \$160pp**[click here](#) to register online

Restaurant, shmestaurant. If you and your valentine like to roll up your sleeves and get busy in the kitchen, you'd be far better off spending your evening with us. The two of you will help prepare a gorgeous multicourse meal complete with wine pairings – and you'll have no stress about trying to score a reservation. We'll make: Bibb lettuce salad, pickled shallots, whipped chevre, sour cherries and maple roasted spiced pecans with sour cherry vinaigrette; Pan roasted duck breast, hand rolled cavatelli pasta, roasted agro-dolce squash with thyme, fresh ricotta and marinated sultanas and warm shallot and brown butter vinaigrette; Layered mason jar with dark chocolate mousse, sponge toffee and crème brulee "foam"

Thursday, February 14**Valentines with Wine Pairings, Chef Anna March
6 – 9 p.m., hands-on cooking class, \$160pp**

[click here](#) to register online

Restaurant, shmestaurant. If you and your valentine like to roll up your sleeves and get busy in the kitchen, you'd be far better off spending your evening with us. The two of you will help prepare a gorgeous multicourse meal complete with wine pairings – and you'll have no stress about trying to score a reservation. We'll make: Bibb lettuce salad, pickled shallots, whipped chevre, sour cherries and maple roasted spiced pecans with sour cherry vinaigrette; Pan roasted duck breast, hand rolled cavatelli pasta, roasted agro-dolce squash with thyme, fresh ricotta and marinated sultanas and warm shallot and brown butter vinaigrette; Layered mason jar with dark chocolate mousse, sponge toffee and crème brulee "foam"

Friday, February 15**Date Night, Chef Jonathan Forsythe
6 – 9 p.m., hands-on cooking class, \$260pc**

[click here](#) to register online

This is date night, done right folks! Why just go out for a meal when you can be part of the action preparing it?! Have a little fun with us in the kitchen; this is the perfect, interactive way to spend time together *and* earn bonus points for thinking outside the box. Tonight, Chef Jonathan will chaperone and guide us along as we prepare: Roasted acorn squash salad, organic quinoa + bulgur wheat, lime + black pepper quark, crème fraiche, zaatar spice; Seared steelhead trout, roasted fingering potatoes, vanilla parsnip, red beet beurre blanc; Hazelnut meringue torte, espresso crème anglaise, vanilla chantilly

Saturday, February 16**Italian Wine Dinner, Chef Devin Marhue
6:30 – 10 p.m., communal dining with wine pairings, \$160**

[click here](#) to register online

Switch-up your Saturday night standard and join us for a beautifully detailed Italian meal, complete with wine pairings for each course. This communal style dinner is a great opportunity for a fun night out! Make it a date, bring a group of friends or fly solo and meet some new faces around the table. Join Chef Devin as he creates: Caramelized fennel arancini, confit tomato ragu and shaved pecorino; Seared tuna, Castelvetrano olives, pangrattato, caper berries, orange compressed cucumber; Confit pork ravioli, whipped ricotta, le coprin mushroom ragu, candied pancetta Limoncello sorbet with confit fennel; Braised Enright farms short rib, celery root puree, black olive ash, fried sage; Mascarpone panna cotta, limoncello curd, almond Florentine cracker

Sunday, February 17

Bread Making, Chef Jessica (Bread by Us)

10 - 3 p.m., fundamental workshop, \$160pp

[click here](#) to register online

Chef Jessica from Bread by Us is here to set you on the path to baker's independence! Whether you're a budding baker or have been at it for a while, you're sure to learn loads as we chat about baking theory and provide lots of opportunity for hands-on practice. We'll introduce lean breads including baguettes and white sourdough with an emphasis on how to bake with a sourdough/wild yeast culture. We'll also demonstrate how to make a versatile sourdough flatbread that can be used to make pizza. Yum! By the end of the day, you'll gain the necessary know-how to formulate your own recipes and experiment with breads, doughs, and flours that may currently seem out of reach. Oh! And let's not forget – you'll also get to take home your freshly baked goods.

Sunday, February 24

Malaysian and Indonesian, Chef Tara Rajan

5 – 8 p.m., hands-on cooking class, \$130pp

[click here](#) to register online

On these short and dark days it's the perfect time to punch things up and add some intensity, vibrancy and flavour to your plate. A close proximity and cultural kinship have led Indonesia and Malaysia to share strong culinary ties. While dishes tend to vary by region, there are certain popular dishes that are common across much of Southeast Asia, like satay and rendang. Join Chef Tara tonight and experience these favourites and more. We'll be making: Lamb satays with chili dipping sauce; Mee goreng (fried spicy noodles); Stir-fried tamarind beef; Jackfruit curry with coconut; Spicy eggplant sambal; Coconut rice with pandanus leaf; Indonesian black rice pudding with fruit

Tuesday, February 26

French Sauces 101, Chef Devin Marhue

6 – 9 p.m., hands-on cooking class, \$130pp

[click here](#) to register online

In traditional French cooking, a good sauce isn't just an accompaniment, it's a necessity. Join Chef Devin Marhue and get the inside scoop on creating French sauces that will elevate your dishes from ho-hum to yum-yum. Future guests are sure to be impressed when you pull these off at home! Together, we'll make: Seared scallop, gribiche sauce, caramelized fennel puree; East coast cod fishcakes with soft boiled egg and hollandaise sauce, caperberries; Grilled bavette steak, triple cooked potatoes, espagnole sauce; Maple confit apple, puff pastry with vanilla crème anglaise and oat streusel

march

Saturday, March 2

Seafood 101, Chef Devin Marhue

10 - 3 p.m., fundamental workshop, \$160pp

[click here](#) to register online

There are plenty reasons to include more seafood in our diets, but many of us feel uncertain. Where to buy it? What to avoid? What to look for? How to prepare it? Today's class will equip you with the confidence, skill, and recipes to prepare restaurant style seafood dishes at home. Today we'll make: Seared scallops, gribiche sauce, fried shallots; Oysters motoyaki, miso, shisito peppers; Salt cod fritters, salsa verde, roasted shallot and chili oil; Braised octopus, romesco sauce, roasted fingerling potatoes, pickled shallots; Roasted cod, le coprin mushroom broth, caramelized fennel puree and pangrattato; Pavlova, limoncello curd, lavender pastry cream and macerated berries

Tuesday, March 5

Mardis Gras, Chef Devin Marhue

6 – 9 p.m., hands-on cooking class, \$130pp

[click here](#) to register online

Happy Shrove Tuesday! It's affectionately called "Fat Tuesday" for a reason and tonight, there's no doubt we'll be indulging! (Whether you choose to give up all the good stuff for lent starting tomorrow, well, that's up to you!) Tonight, skip the pancakes and join Chef Devin for a fun and festive night of feasting. Don't forget to wear your beads! On the menu: Fat Tuesday baked oysters; Le coprin mushrooms on toast with a soft boiled egg and creamy herb sauce; Gulf shrimp and sausage gumbo with house-made andouille sausage and baby okra; White chocolate croissant bread pudding with bananas foster

Wednesday, March 6

French Bistro, Chef Anna March

6 – 9 p.m., hands-on cooking class, \$130pp

[click here](#) to register online

Many of us are left dreaming of warmer climes at this stage in winter. If heading south isn't on the agenda, the next best thing is to embrace winter with plenty of warmth and coziness, and tonight's French Bistro-inspired meal does just that. Come out and enjoy making the meal with us, or take it a step further and recreate it for a group at home. Suggested accompaniments: great vino and a roaring fire. On the menu: Beef tartare with house made potato chips as well as truffled aioli and pickle salad; Niçoise - pickled yellow dill bean, red jem potatoes, soft boiled egg, black olive tapenade, seared albacore tuna, fresh herb vinaigrette and oven roasted plum tomatoes; Coq au vin with double smoked bacon, pearl onions, and red wine sauce served with roasted garlic, celery root and Yukon potato puree; Dark chocolate soufflé, vanilla bean crème anglaise, fresh berries

Sunday, March 10

Thai Curry Pastes, Chef Tara Rajan

5 – 8 p.m., hands-on cooking class, \$130pp

[click here](#) to register online

There's nothing like a good curry on a cold night – ok, any night – to warm your insides and offer up a punch of flavour that leaves you longing for leftovers. In this class, Chef Tara is going to focus on 4 classic curry pastes: the familiar red, green and yellow, plus the less familiar (but equally enjoyable) Massaman curry. Learning to make these pastes will open up endless meal opportunities to create in your own home kitchen. The menu includes: Coconut green curry seafood soup; Mixed vegetable salad with tamarind chilli vinaigrette; Crispy corn fritters with red curry paste; Mussaman beef curry; Vegetarian yellow curry; Stir-fried red curry vegetables; Thai sticky rice with mangoes

Monday, March 11 –Friday, March 15, 9 a.m. – 4 p.m.

March Break Day Kids Culinary Camp

Ages 9 – 13, \$575 pp

[click here](#) to register online

urban element has just the thing to capture the imagination of the junior wannabe chef – cooking camp! Helping a young cook gain confidence in the kitchen is truly a gift that lasts a lifetime. Over five days, our budding chefs learn basic skills, techniques and interpretations. We'll also explore different types of cuisine and learn, hands-on, the value of cooking from scratch. Our one-of-a-kind March Break kids' day camp includes breakfast, lunch, plenty of instruction and inspiration, recipes, and all food and beverages. Daily 9 am - 4 pm.

Wednesday, March 20

Italian Staples, Chef Anna March

6 – 9 p.m., hands-on cooking class, \$130pp

[click here](#) to register online

Italian cuisine ranks high on the favourites list with good reason; its hearty, full-flavoured dishes offer wide appeal and comfort. In this hands-on class, you'll nail down the essentials of Italian cooking, gaining the confidence and know-how to recreate this impressive spread in your own home. Join Chef Anna as she leads you through the following menu: Kale caesar with fried capers, parmesan chips, roasted garlic croutons and anchovy citrus dressing; Hand rolled cavatelli pasta, roasted agrodolce squash with thyme, fresh ricotta and marinated sultanas and warm shallot and brown butter vinaigrette; Mozzarella stuffed beef meatballs baked in san Marzano tomato sauce with creamy parmesan and lemon polenta; Classic tiramisu with lady fingers, espresso, vanilla bean mascarpone and cocoa

Friday, March 22**Date Night, Chef Jonathan Forsythe****6 – 9 p.m., hands-on cooking class, \$260pc**[click here](#) to register online

This is date night, done right folks! Why just go out for a meal when you can be part of the action preparing it?! Have a little fun with us in the kitchen; this is the perfect, interactive way to spend time together *and* earn bonus points for thinking outside the box. Tonight, Chef Jonathan will chaperone and guide us along as we prepare: Eggplant + tomato spanakopita, whipped quark, chive + arugula oil; Pork tenderloin stuffed with chorizo sausage, grilled mushroom provincial, cheese curd potato puree, roast tomato espagnole sauce; Sour cream panna cotta, tangerine consommé, pineapple

Sunday, March 24**Simplified Indian Spices, Chef Tara Rajan****5 – 8 p.m., hands-on cooking class, \$130pp**[click here](#) to register online

Indian cooking can seem daunting. Curry powder or paste? Ready-made spice mixes or individual components? And if it's the latter, how do you know which spices to blend and for what effect? It's Chef Tara to the rescue tonight as she helps us overcome "spice intimidation." It all comes down to six essentials, she says: chilies, cumin, cardamom, coriander, turmeric and cinnamon. Tonight, you'll learn how to purchase and store spices and build up a solid Indian repertoire with the bare essentials. On the menu: Cauliflower and lentil samosas with cilantro-mint chutney; Masala chickpeas; Cumin rice pilaf; Parathas (wheat flatbreads); Mushroom raita (yoghurt condiment); Saag chicken (chicken with creamy spinach); Roasted sweet potatoes with fenugreek; Carrot-almond halwa (pudding) with creamy shrikand (sweet yoghurt)

Sunday, March 31**Bread Making, Chef Jessica (Bread by Us)****10 - 3 p.m., fundamental workshop, \$160pp**[click here](#) to register online

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