

## september

### **Wednesday, September 11**

#### **Weeknight Italian, Chef Anna March**

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

[click here](#) to register online

Is your love affair with Italian food relegated to weekends when you have enough time to prep...or dine out? We want this love story to have a happy ending so Chef Anna is going to show you how yummy Italian dishes can be made simply and quickly, (without sacrificing flavour!) any night of the week. Tonight we'll be making: Seared albacore tuna, romesco sauce with roasted olives and chilies, and arugula salad with grilled baguette; Wild mushroom risotto with pan roasted mushrooms, porcini stock and chives; Eggplant parmesan with san Marzano marinara, parmesan and baby arugula salad; and last but not least, Buttermilk panna cotta with bruleed figs and vincotto

### **Sunday, September 15**

#### **Canning Fundamentals, Chef Tara Rajan**

**10 a.m. – 3 p.m., fundamentals workshop, \$160pp**

[click here](#) to register online

Mason jars still sitting empty on the shelf? Not to fear, Chef Tara will make sure your pantry is stocked with delicious accoutrements that are sure to add summer fresh flavours to your food, no matter the time of year. Whether you're a novice or veteran when it comes to canning & preserving, you'll take home some great tips and tricks along with all your goodies. We'll be making: Red pepper jelly; Apple cranberry chutney; Spiced pickled beets; Winter vegetable pickles; Indonesian satay sauce; and Southwest style tomato salsa. And we know all that hard work is sure to work up an appetite. Not to fret, we'll serve up a yummy lunch with a glass of wine too!

\*Please note that jars will need to remain in our kitchen for 48hours after the class and arrangements will need to be made to pick up all of your goodies

**Wednesday, September 25**

**Fall Comfort, Chef Anna March**

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

**SOLD OUT!**

Fall is a favourite season for many (and no, not just for pumpkin-spiced everything). With its crisp air and changing colours, we crave cozy sweaters and comforting food. Join Chef Anna and fall in love with a few new favourites that will get you through the colder months. On the menu tonight: Roasted squash and miso soup with toasted sesame seeds and chili bean oil; Panzanella tomato salad with basil goddess dressing, pickled and grilled red onions and Bulgarian feta cheese; Orecchiette pasta with braised chicken, roasted corn, zucchini and cherry tomatoes, weeknight cream sauce and pan gratto; Cardamom crepes with roasted pears, white chocolate cremeux and hazelnut praline

## october

### **Saturday October 5**

#### **Pie 101, Chef Isabelle Leroux**

**10:00a.m. – 3:00p.m., fundamental workshop, \$160pp**

[click here](#) to register online

The perfect pie crust is a thing of beauty – to behold with your eyes as well as your taste buds! Chef Isabelle is here to show you the in's and out's of pie making using the best of fall's bounty, which is practically begging to be turned into something scrumptious and fancy. In today's class, you'll make 4 different pies: 2 to bring home with you, and 2 prepared start to finish, then enjoyed together with perfect wine pairings. On the menu: Orchard fruit pie (make and take!), Roasted vegetables strudel (make and take!), Mini cranberry/brie/bacon galettes, and Individual pumpkin pies with pecan streusel

### **Sunday October 6**

#### **Vegetarian Thai, Chef Tara Rajan**

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

**SOLD OUT!**

Thai classes are consistently among urban element's most popular, and there's a reason. Thai cuisine is healthy, easy to cook (with a well-stocked pantry), often friendly for those with food sensitivities, and a hit for vegetarians, as well. Tonight, Chef Tara guides us through a flavourful menu focused on meatless faves that will no doubt fast become part of your dinner repertoire: Corn fritters with sweet chili dipping sauce; Mushroom galangal soup; Cucumber salad with peanuts; Chiang Mai noodles with seitan; Red curry peppers with cashews; Baked black rice pudding with mango and starfruit

### **Wednesday October 23**

#### **Knife Skills - Tartare Showdown, Chef Anna March**

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

[click here](#) to register online

Up your kitchen cred with solid knife skills! Join Chef Anna to explore proper tools and grip, professional techniques and when to use them (think julienne and chiffonade). Tonight's menu will have you slicing and dicing in no time (not to mention enjoying the fruits of your labour) with a multicourse meal. You'll prepare: House made focaccia and dip to start; Miso marinated salmon tartar with kimchi mayo, cucumber and napa cabbage slaw and sesame seed lavache flatbreads; Steak tartar with garlic aioli, pickled things, avonlea cheddar curls, 6 minute eggs, fried capers and grilled baguette; Fennel seed and date bread, sauvagine, candied pecans and honeycomb

### **Sunday, October 27**

#### **After-work Indian (Vegetarian), Chef Tara Rajan**

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

[click here](#) to register online

It's hard to think of an Indian dinner as anything but slow, simmering and time consuming. But, as it turns out, Indian on a weeknight can be done without a telephone and a takeout menu. Tonight Chef Tara shows us that curry-in-a-hurry is not, in fact, an oxymoron. We'll make: Chili pakoras with tomato-fennel chutney; Spinach raita; Cumin rice; Wheat flatbreads (chapatis); Masala okra; Dal with Bengali spices (panch phoron); Sweet potatoes with fenugreek; Sweet vermicelli pudding with honeyed fruit

## **Monday, October 28**

### **Autumn in Paris: Seasonal French Bistro Fare, Chef Cari Reid**

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

[click here](#) to register online

Oh to be dining on a Parisian terrace, surrounded by the warm glow of fall colours. We'll do the next best thing tonight, transporting your tastebuds and warming your belly with a culinary trip to the City of Lights – just as the evenings begin to develop a nip. After all, there's really no better way to embrace fall than with a good bottle of cosy red, some candlelight and the flavours of a French bistro. On the menu: Mackerel escabèche with caramelized fennel, French shallots, confit cherry tomatoes and Basque-infused olive oil; Duck cassoulet with great northern beans, double smoked duck breast, duck confit and Toulouse sausage; Steak Diane with mushroom shallot sauce, duck fat fondant potatoes and roasted heirloom carrots; Crêpes Suzette with vanilla pastry cream, orange kirsch sauce and preserved cherries

## **Tuesday October 29**

### **Gnocchi Masterclass, Chef Anna March**

**6 – 9:30p.m., hands-on cooking class, \$145pp**

[click here](#) to register online

Most of us are familiar with the doughy goodness that are gnocchi but, if you're new to the game, gnocchi are essentially small, delicious dumplings that strike a balance between being delicate and tender, yet sturdy enough to hold their own when combined with sauce. Quicker to make than homemade pasta, gnocchi are the perfect made-from-scratch dish with a plethora of finishing options. Tonight, Chef Anna March will guide you through the fundamentals of preparing gnocchi and offer up traditional and creative ways to serve them. The menu will be: House made focaccia and dip to start; Pan roasted potato gnocchi, double smoked bacon, grilled corn caramelized onion sour cream; Baked potato gnocchi, San Marzano tomato sauce, roasted garlic with spinach, soft mozzarella, and pan gratto; Poached pears, whipped mascarpone sweetened with honey and hazelnut praline

november

**Sunday November 3**

**Sri Lankan Cuisine, Chef Tara Rajan**

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

[click here](#) to register online

The beautiful spice island of Sri Lanka is a rich melting pot of cuisines, with South Indian, Indonesian, and Dutch influences, and an abundance of fresh produce and exotic spices that combine to create distinctly unique flavours. Join Chef Tara, as she guides us through a vibrant and welcoming menu featuring the pillars of Sri Lankan cuisine: rice, coconut, and spices, that are sure to warm up the kitchen as well as our tummies. We'll make: Crispy lentil fritters (vadai) with coconut chutney; Beef rolls (godombas) with chutney (seeni sambol); Sri Lankan chicken curry with red rice; Tempered seasonal greens; Tomato-onion sambol; Spicy coconut custard

**Monday November 11**

**Game Day, Chef Cari Reid**

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

[click here](#) to register online

With hockey, basketball, and football in full swing, not to mention the approach of Grey Cup, it's time to get serious. Not about which game to watch, silly, but about the most important part of the whole experience – snacks! It's time to roll out the most crave-worthy of eats, and hunker down in front of the telly whether you're interested in the score or not. Chef Cari is here to provide a menu that will have your friends vying for a cushion on your couch. Together we'll make: Homemade corn tortilla chips with an assortment of yummy dips: french onion, muhammara, rustic guacamole, blue cheese; Louisiana fried chicken with savory waffle, spicy maple sauce, and apple slaw; Fennel meatball submarine sandwich with Glengarry Fleur-en-lait cheese and marinara sauce; and to cover everyone's sweet tooth, triple chocolate brownie with chocolate covered pretzels and bourbon fudge sauce

## **Friday November 15**

### **Date Night, Chef Cari Reid**

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

[click here](#) to register online

Let's shake things up a bit! Skip the same old date night options and give our version a try; it's fun, interactive, super tasty, and guaranteed to earn you bonus points for thinking outside the box. Join Chef Cari Reid and put your teamwork skills to the test. Tonight we'll prepare: Wheat berry salad with roasted squash, miso honey vinaigrette, and heirloom carrots and red cabbage with apple butter; Seared AAA sirloin steak with smashed fingerling potatoes and roasted shallot and chili oil, za'atar spiced cauliflower and buttermilk cauliflower puree; Triple chocolate brownie with strawberry vanilla jam, mascarpone ice cream and chocolate fudge sauce

\*please note this is a price per couple

## **Sunday November 17**

### **Easy Moroccan, Chef Tara Rajan**

**5 – 8p.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: Lentil-chickpea soup (harira); Cucumber-tomato salad; Cauliflower salad (zaalouk); Baked Moroccan flatbread (m'semmen); House-made harissa; Beef kofta tagine with bulgur; Milk pudding (mhalbi) with orange-pomegranate salad

## **Saturday, November 30**

### **Decadent Holiday Baking, Chef Lynne Frappier**

**10a.m. – 3p.m., fundamental workshop, \$200pp**

[click here](#) to register online

'Tis the season for stringing lights, celebrating with friends and...baking and consuming mass amounts of delectable treats! Join us for a day spent baking goodies that are the perfect mix to bring to gatherings, serve your guests, and wrap-up as gifts. Chef Lynne will have you whipping up (and, yay! Taste-testing) a delicious selection of yummy items! This best-seller seasonal workshop includes lunch and a perfect pairing of wine. Stay tuned – menu details to come!

## december

### **Sunday, December 1**

#### **Decadent Holiday Baking, Chef Isabelle Leroux**

**10a.m. – 3p.m., fundamental workshop, \$200pp**

[click here](#) to register online

'Tis the season for stringing lights, celebrating with friends and...baking and consuming mass amounts of delectable treats! Join us for a day spent baking goodies that are the perfect mix to bring to gatherings, serve your guests, and wrap-up as gifts. Chef Isabelle will have you whipping up (and, yay! Taste-testing) a delicious selection of yummy items! This best-seller seasonal workshop includes lunch and a perfect pairing of wine. Stay tuned – menu details to come!

### **Saturday, December 7**

#### **Decadent Holiday Baking, Chef Lynne Frappier**

**10a.m. – 3p.m., fundamental workshop, \$200pp**

[click here](#) to register online

'Tis the season for stringing lights, celebrating with friends and...baking and consuming mass amounts of delectable treats! Join us for a day spent baking goodies that are the perfect mix to bring to gatherings, serve your guests, and wrap-up as gifts. Chef Lynne will have you whipping up (and, yay! Taste-testing) a delicious selection of yummy items! This best-seller seasonal workshop includes lunch and a perfect pairing of wine. Stay tuned – menu details to come!

### **Sunday, December 8**

#### **Decadent Holiday Baking, Chef Isabelle Leroux**

**10a.m. – 3p.m., fundamental workshop, \$200pp**

[click here](#) to register online

'Tis the season for stringing lights, celebrating with friends and...baking and consuming mass amounts of delectable treats! Join us for a day spent baking goodies that are the perfect mix to bring to gatherings, serve your guests, and wrap-up as gifts. Chef Isabelle will have you whipping up (and, yay! Taste-testing) a delicious selection of yummy items! This best-seller seasonal workshop includes lunch and a perfect pairing of wine. Stay tuned – menu details to come!

**Saturday, December 14****Decadent Holiday Baking, Chef Lynne Frappier****10a.m. – 3p.m., fundamental workshop, \$200pp**[click here](#) to register online

'Tis the season for stringing lights, celebrating with friends and...baking and consuming mass amounts of delectable treats! Join us for a day spent baking goodies that are the perfect mix to bring to gatherings, serve your guests, and wrap-up as gifts. Chef Lynne will have you whipping up (and, yay! Taste-testing) a delicious selection of yummy items! This best-seller seasonal workshop includes lunch and a perfect pairing of wine. Stay tuned – menu details to come!

**Sunday, December 15****Decadent Holiday Baking, Chef Isabelle Leroux****10a.m. – 3p.m., fundamental workshop, \$200pp**[click here](#) to register online

'Tis the season for stringing lights, celebrating with friends and...baking and consuming mass amounts of delectable treats! Join us for a day spent baking goodies that are the perfect mix to bring to gatherings, serve your guests, and wrap-up as gifts. Chef Isabelle will have you whipping up (and, yay! Taste-testing) a delicious selection of yummy items! This best-seller seasonal workshop includes lunch and a perfect pairing of wine. Stay tuned – menu details to come!

**Saturday, December 21****Decadent Holiday Baking, Chef Lynne Frappier****10a.m. – 3p.m., fundamental workshop, \$200pp**[click here](#) to register online

'Tis the season for stringing lights, celebrating with friends and...baking and consuming mass amounts of delectable treats! Join us for a day spent baking goodies that are the perfect mix to bring to gatherings, serve your guests, and wrap-up as gifts. Chef Lynne will have you whipping up (and, yay! Taste-testing) a delicious selection of yummy items! This best-seller seasonal workshop includes lunch and a perfect pairing of wine. Stay tuned – menu details to come!

**Sunday, December 22**

**Decadent Holiday Baking, Chef Isabelle Leroux**

**10a.m. – 3p.m., fundamental workshop, \$200pp**

[click here](#) to register online

'Tis the season for stringing lights, celebrating with friends and...baking and consuming mass amounts of delectable treats! Join us for a day spent baking goodies that are the perfect mix to bring to gatherings, serve your guests, and wrap-up as gifts. Chef Isabelle will have you whipping up (and, yay! Taste-testing) a delicious selection of yummy items! This best-seller seasonal workshop includes lunch and a perfect pairing of wine. Stay tuned – menu details to come!