



cooks

cooksofcrocushill.com

Baking + Confections

From basics to master classes, our Baking + Confections classes focus on everything from innovative new techniques to tried-and-true recipes for bread baking, candy making and more.

EASY BREADS

Aleah Vinick

MPLS SATURDAY, FEBRUARY 2, 10 AM - 12:30 PM, \$80

Ninety-nine out of one hundred scientists agree: There's nothing like the smell of fresh bread! Let Chef Aleah help you overcome that irrational fear of baking with a fun-packed, hands-on lesson in making dough, proofing and creating always-beautiful breads.

French Boule Loaf; Whole-Wheat Bread; White Bread; Cinnamon Bread.

THE MINNESOTA BAKERY

Cynthia Maxwell

SW SUNDAY, FEBRUARY 3, 11 AM - 1:30 PM, \$80

Ah, the North Star State: home of character-building winters, Ole, Lena, an enormous blue ox AND some of the best baked treats you can get your hands on! Chef Cynthia, who knows more about baking than just about anyone, will be sharing some of her favorite and perfected recipes for a few of Minnesota's most iconic baked goodies.

Individual Nutella Bundt Cakes with Hazelnut Praline; Grain Belt and Bacon Beer Bread Muffins with Cheddar Cheese Dipping Sauce; Honeycrisp Apple Hand Pies; Scotcheroo Budinos (butterscotch pudding with chocolate whipped cream and caramelized krispies).

MACARON WORKSHOP

Amy Kovacs

SW SATURDAY, FEBRUARY 16, 10 AM - 12:30 PM, \$80

Half the fun of visiting France is seeing those shops that feature gorgeous, petite, richly colored treats piled high in pyramids of deliciousness. No need to book a trip, though, when Chef Amy can teach you to make your own. Learn the difference between French and American versions of these beautiful little pastries.

Hot Cocoa; Gingerbread and White Chocolate; Cinnamon with Dulce de Leche; Honey Apple Crisp.

CAFÉ PASTRIES AT HOME

Libby Bolen

MPLS SUNDAY, FEBRUARY 24, 10 AM - 12:30 PM, \$80

Chef Libby's bringing the coffeehouse home with these tasty riffs on café favorites. But be careful: once they taste these homemade creations, your friends will never want to meet at the coffee shop again!

Orange-Scented Popovers; Biscuits with Quick Berry Jam; Honey-Oat Muffins; Sweet-and-Savory Apple Cheddar Scone.

SWEET, SUCCULENT FLOUR GARDEN CUPCAKES

Amy Kovacs

SP MONDAY, FEBRUARY 25, 6 - 8:30 PM, \$80

In this unique cupcake decorating class, Chef Amy will demonstrate how to create a stunning garden of cactus and succulents atop delicious cupcakes. Perfect for photographing, posting on Instagram or watering. Get your camera and offset spatula ready — this class is going to be a stunner!

TBD.

GLOBAL BAKES

Cynthia Maxwell

SW TUESDAY, FEBRUARY 26, 6 - 8:30 PM, \$80

Is math the international language? Or does love hold that distinction? We beg to differ either way. If you want to know a global touchstone, it's got to be cake. Think of France's bittersweet chocolate ganache, suspended over a multilayered dacquoise. Or an Italian tiramisù, so light that it seems to float above the plate. In this hands-on class, you'll learn to speak cake, one delicious bite at a time.

Hazelnut Dacquoise with Brandied Bittersweet Chocolate Ganache (France); White Chocolate Strawberry Tiramisù (Italy); Walnut Torte (Hungary); Sachertorte (Austria).

BETTER (FOR YOU) BAKING

Ranelle Kirchner

MPLS WEDNESDAY, FEBRUARY 27, 6 - 8:30 PM, \$80

Learn how to utilize less sugar in baking while not sacrificing taste and texture. Sensible and not boring is the theme of this baking alternative class. Sweet, sumptuous treats, just as good with a fraction of the sugar — this is real baking, but better for you.

Crunchy; Gingersnaps; Moist; Soft and Chewy Oatmeal Raisin Cookies; Tender; Sugar Cookies; Cut Outs; Holiday Butter Cookies; Just Because; Chocolate Chip.

MACARONS: A NIGHT AT THE FRENCH BAKERY

Terry John Zila

MPLS THURSDAY, FEBRUARY 28, 6 - 8:30 PM, \$80

Light, crumbly meringue, encasing a sugary filling, in one convenient little package. Who doesn't love these baby sweets? Be whisked away to France as you start your journey with a flavorsome quiche and bright mixed salad before learning the centuries-old secrets behind the French classic macaron.

Macarons: Raspberry, Lemon, Pistachio and Chocolate, Chef Terry John will also prepare Quiche Lorraine with a Mixed Green Salad.

Date Night

Let's redefine the date night. Of course it can be a romantic evening, but maybe it's a fantastically special evening with your mom, best friend or fellow foodie. Maybe you want to create a date night with a group of friends and launch some delicious new adventures. Join Cooks in these hands-on classes where you're split into groups to prepare a dish, and then come together to enjoy a spectacular dinner.

DATE NIGHT CLASSES ARE PRICED PER GUEST. One glass of wine or beer per student is included, so 21 and up only.

DATE NIGHT IN STILLWATER: FRENCH, SIMPLE, MAGNIFIQUE

Marty Hegna

SW FRIDAY, FEBRUARY 1, 6 - 8:30 PM, \$85

The south of France is renowned worldwide as being a nirvana for all things edible, but you don't have to buy a plane ticket to sample superb French food! In this class, you'll be ditching Stillwater for Marseilles and trying your hand at creating this delightful French feast. Mmm! C'est bon!

Strawberry Salad with Champagne Vinaigrette; Potatoes Anna; Pan-Seared Tuna with Mixed Olive Tapenade over White Bean, Tomato and Basil Ragout; Crêpes with Fresh Fruit and Whipped Cream.

NIGHT OUT IN NORTH LOOP: JAPANESE STEAKHOUSE

Brian Hauke

MPLS FRIDAY, FEBRUARY 1, 6 - 8:30 PM, \$85

There's a whole lot more to Japanese cuisine than rice 'n' ramen. And when it comes to making a fantastic steak, the Japanese are pretty hard to beat. This is far from your traditional American steakhouse, but it is every bit as beefy. Sign up today!

Crisp Green Salad with Creamy Ginger-Miso Dressing; Grilled Steak with Asian Mustard Sauce; Miso Yaki Onigiri (grilled rice patties with miso); Castella (honey sponge cake) with Berries.

DATE NIGHT IN STILLWATER: CHINESE TAKEOUT

Peter Tignor

SW SATURDAY, FEBRUARY 2, 6 - 8:30 PM, \$85

When life gives you lemons, we say eat Chinese takeout! In this class, you will learn some of the secrets to creating tasty Chinese takeout at home. Bring on the lemons of life!

Grilled Soy-Glazed Baby Bok Choy; Mongolian Beef with Jasmine Rice; Vegetable Pan-Fried Noodles; Triple Almond Cookies.

Toast for two!



Smeg 2-Slice Toaster

\$149.95 (regularly \$190.00)

Sale now through February.

NIGHT OUT IN NORTH LOOP: TROPICAL ESCAPE

Van Keszler

MPLS **FRIDAY, FEBRUARY 8, 6 - 8:30 PM, \$85** 🍴

Winter is still dragging its heels, so you'd be forgiven for wanting a getaway, even just for the night. Allow Chef Van to whisk you away on a culinary tropical escapade. Trade in your winter diet of carbs and comfort food for the exotic flavors of the Caribbean!

Jicama Lime Slaw; Mojito-Marinated Chicken; Cuban-Style Black Beans and Rice; Coconut and Mango Rice Pudding.

MONDAY DATE NIGHT

Cynthia Maxwell

SW **MONDAY, FEBRUARY 11, 6 - 8 PM, \$65** 🍴

The Monday blues are a thing of the past, or that can certainly be the case when you register for our special Monday Date Night cooking events in Stillwater. Banish the blues and get cracking in the kitchen in this lively and tasty participation cooking class!

Utica Greens with Pancetta; Pasta with Creamy Garlic White Wine Sauce; Limoncello Truffles with Berries.

NIGHT OUT IN NORTH LOOP: FUSION REVOLUTION

Cynthia Maxwell

MPLS **FRIDAY, FEBRUARY 22, 6 - 8:30 PM, \$85** 🍴

The revolution will not be televised. No, instead we're going to prepare it, plate it and share it with you on a dish in this fusion-style menu-driven class. The Fusion Revolution is here! Cultures unite in a common cause on one plate, to delight your taste buds with cultures without the clash.

Korean Fried Chicken Bites with Kimchi Macaroni and Cheese; Chile Relleno Pasta; Kielbasa and Black Bean Tacos with Roasted Tomato Salsa; Sweet Curry Shortbread Ice Cream Sandwiches with Candied Pistachios.

DATE NIGHT IN STILLWATER: LATIN SABORES

Tammy Haas

SW **FRIDAY, FEBRUARY 22, 6 - 8:30 PM, \$85** 🍴

Latin food lovers, this is the class for you! Join Chef Tammy in preparing a tasty menu of authentic Latin American recipes full of fiesta and fun.

From-Scratch Flour Tortillas; Avocado and Tomatillo Salsa; Homemade Tortilla Chips; Flank Steak Fajitas with Chimichurri; Mexican Chicken Salad; Chocolate Soufflés with Cinnamon Chile Cream.

NIGHT OUT IN NORTH LOOP: A STUDY IN YUM

Marty Hegna

MPLS **SATURDAY, FEBRUARY 23, 6 - 8:30 PM, \$85** 🍴

Whodunit?! Well that's easy: Chef Marty and the culinary staff dunit. But how DID they do it? Elementary! No need for deerstalkers and spy glasses as you sit back and learn the facts behind this menu fit for a mastermind in A Study in Yum! (Not actually a Sherlock Holmes novel.)

Pan-Seared Scallops with Spiced Carrot Purée; Citrus Arugula Salad with Pistachios and Ricotta Salata; Hand-Rolled Pasta with Prosciutto-Stuffed Meatballs; Cinnamon Cayenne Chocolate Brownie with Ganache.

Eat Well + Be Well

Who says that healthful eating has to be ho-hum? Certainly not our chefs and students. For nutrient-packed meals with plenty of flavor, opt for Eat Well + Be Well classes.

PASTA LA VISTA, GLUTEN!

Robin Asbell

SP **TUESDAY, FEBRUARY 19, 6 - 8:30 PM, \$80** 🍴

When you give up gluten, you may think all those beloved pasta dishes are off the menu. But with Robin's gluten-free pasta, dumplings, gnocchi, spätzle and noodles, GF pasta lovers can rejoice and chow down again. Learn how to make fresh GF pasta, cook dried pasta and noodles properly, and make pasta alternatives from veggies and other healthful ingredients.

Fresh Egg Pasta and Chèvre Spinach Tortellini; Pasta Primavera; Potato Gnocchi Gratinéed with Cheddar and Veggies; Raw Tomato-Avocado Sauce and Zucchini "Noodles."

FLAVORFUL FISH

Mike Shannon

MNTKA **TUESDAY, FEBRUARY 19, 6 - 8 PM, \$55** 🍴

Fish, fish, makes a flavorful dish! Join Chef Mike as he cranks up the flavors in a demonstration-style cooking class loaded with inspiration for new renditions of pesce favorites. You will leave class with recipes and fresh fish knowledge.

Roasted Halibut with Herbed Tomatoes and Parmesan Polenta; Salmon en Papillote with Vegetables; Triple Ginger Cookies with Dark Chocolate.

FIT FISH FINDS

Brian Hauke

MPLS **TUESDAY, FEBRUARY 26, 6 - 8:30 PM, \$75**

Exercise your taste buds while conquering any fear of preparing fresh fish. Join Chef Brian to learn tips and tricks to add as a powerful tool in your cooking arsenal. Eat well — be well! (Note: All recipes adhere to the Paleo diet guidelines.)

Grilled Salmon with Dashi, Baby Bok Choy and Mint; Pecan-Encrusted Tilapia with Lemon-Herb Tartar Sauce; Spicy Tuna Cakes with Chipotle Aioli; Caesar Salad.

Ethnic + Regional

For those looking to broaden their horizons and expand their culinary repertoires, Ethnic + Regional classes focus on cuisines from culinary regions around the country and around the globe.

LITTLE ITALY

Ranelle Kirchner

MPLS **SATURDAY, FEBRUARY 2, 6 - 8:30 PM, \$80** 🍴

Chef Ranelle invites you into the Italian kitchen in this lively participation class. After arriving, you will be broken into groups where you will all be given a tasty task in making the meal. In the end, dinner will be served at the Italian Chef's table!

Ricotta and Roasted Grape Crostini; Kale, Mint and Feta Chop Salad; Lentil and Sausage Bolognese; Fresh Pasta; Lemon Semolina Syrup Cakes.

PIZZA WORKSHOP

Antonio Cecconi

MPLS **MONDAY, FEBRUARY 4, 6 - 8:30 PM, \$80** 🍴

Looking for a time-tested, mama-approved way to dazzle your friends, family and guests? How about cooking up the best pizzas they'll ever eat! Chef Antonio is back to unveil the Italian secrets of making fresh pizza dough and a sampling of other authentic favorites.

Pizza Dough; Stuffed Rustic Pizza; Four-Season Pizza; Calzone.

LOVIN' LATIN

Peter Tignor

SP **FRIDAY, FEBRUARY 8, 6 - 8:30 PM, \$80** 🍴

Give yourself a break from the winter blues and help yourself to some mouthfuls of zesty goodness! Divide yourselves into teams and prepare the different courses that go into this lovely, Latin-inspired menu, before getting cozy and reaping the rewards!

Corn and Black Bean Salad with Lime Vinaigrette; Adobo Chicken with Tomatillo and Chipotle Sauce; Latin Rice; Brownies with Ancho Chiles and Cinnamon.

SUSHI 101

Jeremy Reinicke

SW **SATURDAY, FEBRUARY 9, 6 - 8:30 PM, \$85** 🍴

Most likely, you don't really have the time to study sushi skills in Japan, which can often take years of apprenticeship to perfect. Welcome to your shortcut. Wow your friends and family with your sushi prowess, thanks to Chef Jeremy's step-by-step instructions through the process. From sushi vinegar to slamm'n' soy sauce to expert fish-slicing techniques, you'll be on par with the greats in no time.

Salmon and Tuna Nigiri; Cucumber Maki Roll; California Roll; Spicy Tuna Roll.

WINTER IN FRANCE

Van Keszler

SP **SATURDAY, FEBRUARY 9, 6 - 8:30 PM, \$75**

As the snowflakes fall, Parisians cozy down with the warmth of winter dishes that reflect the foods and herbs of French cuisine. This class will take us there for a stylish evening.

Tourin (creamy garlic soup); French Lentil Salad with Walnuts and Chèvre; Steak Diane; Ile Flottante with Fresh Raspberries.

SPANISH VEGETARIAN

Robin Asbell

MPLS **TUESDAY, FEBRUARY 12, 6 - 8:30 PM, \$80** 🍴

Barcelona — the land of ham and seafood — can be a paradise for vegetarians, in part because the Spanish love of vegetables is so strong. But it's also a modern city, where vegetarian options are appearing on menus to meet growing interest. Come taste the flavors of sunny Spain!

Catalan Potato Onion Tortilla; Hazelnut Romesco Sauce and Grilled Asparagus; Vegetable Paella; Spinach and Egg Empanadas; Fresh Juice and Wine Sangria.

ROCK THE KASBAH

Randi Madden

SP **WEDNESDAY, FEBRUARY 13, 6 - 8:30 PM, \$80** 🍴

Join Chef Randi, who will rock your world with loads of flavor and spice to carry you off to the Middle East and beyond. In this participation class, you will delve into the mysterious worlds of aroma and spice, just when you thought you needed a vacation.

Indian Vegetarian Fritters; Konju Masala; Spicy Lamb in Almond Milk; Perfumed Persian Pulow; Creamy Saffron Dessert.

STIR-FRY IT!

Van Keszler

MPLS **WEDNESDAY, FEBRUARY 13, 6 - 8:30 PM, \$80** 🍴

If your vision of stir-fry is limp bean sprouts and indistinct flavors, served in a mushy heap, then get ready for a revelation. This hands-on class will give you the foundation you need to master the versatility of stir-fry, so you can create a dynamite Asian dish anytime. With bright, delectable flavors and expert techniques, you can change your vision of stir-fry for good.

Chinese Sizzling Beef Lettuce Wraps; Shrimp Fried Rice; Chinese Lemon Chicken; Kung Pao Chicken.

TONGUE-THAI'ED

Tammy Haas

MPLS **SUNDAY, FEBRUARY 17, 4 - 6:30 PM, \$80** 🍴

Featured in this class are some wonderful, authentic Thai recipes, including genuine classics for you to try making yourself. We'll sit down to a fine feast and believe me, you'll certainly be tongue-tied with a gobful of these delicious eats.

Thai Grilled Chicken Skewers with Sweet-and-Spicy Dipping Sauce; Red Curry Shrimp Soup; Pad Thai; Coconut Ice Cream.

CURRY IN A HURRY

Brian Hauke

SW **MONDAY, FEBRUARY 18, 6 - 8:30 PM, \$80** 🍴

Can the rich, gorgeous flavors of curry be put on the kitchen equivalent of speed dial? Oh, yes. Join Chef Brian in this popular hands-on class. Revel in the big flavors, the nuanced dishes, and the tips and tricks that come with creating perfect curries.

Curried Root Vegetable Stew with Couscous; Slow-Cooker Curried Lamb over Rice; Som Tam (green papaya salad); Cà Ri Gà (Vietnamese curried chicken soup with baguettes).

VIETNAMESE PLEASE

Cynthia Maxwell

MPLS **WEDNESDAY, FEBRUARY 20, 6 - 8:30 PM, \$80** 🍴

The Twin Cities area the best place outside of Vietnam for wholesome, genuine Vietnamese food. And at Cooks of Crocus Hill, you can learn how to replicate it! Get busy with simple, authentic dishes that will keep hunger at bay, and eat tasty Vietnamese fare every day!

Pork Meatball Bánh Mì; Shrimp Spring Rolls with Peanut Sauce; Caramelized Tofu Noodle Salad; Chicken Pho.

CARIBBEAN CRAVINGS

Tracy Figueroa

SP **THURSDAY, FEBRUARY 21, 6 - 8:30 PM, \$80** 🍴

The Caribbean is home to some beautiful sights and a balmy climate. Heaven knows we could all use a little of that right about now. What we really find interesting about the islands is the food! Come along on a sunlit voyage with us, sans seasickness, and experience just how easy it is to make Caribbean classics.

Fried Plantains with Garlic Sauce; Jerk Chicken with Pineapple and Mint Salad; White Rice and Black Beans; Coconut Bar Cookies.

PASTA PARADISO

Randi Madden

SP **FRIDAY, FEBRUARY 22, 6 - 8:30 PM, \$80** 🍴

Forget your store-bought noodles, because Cooks invites you to fry your hand at making REAL pasta. Treat yourself to a few hours on the Mediterranean coastline, while Chef Randi guides you through the basics and some real saucy numbers. Mmm.

Pappardelle Pasta with Garlic Cream Sauce; Lasagna Abruzzo-Style with Four Cheeses; Chicken Scarpariella; Mediterranean Mixed Salad; Orange Olive Oil Bundt Cake.

HANDS-ON PASTA

Antonio Cecconi

SP **TUESDAY, FEBRUARY 26, 6 - 8:30 PM, \$80** 🍴

You haven't eaten pasta until you've eaten the pasta you made yourself. Find out how just a few simple ingredients come together to create a new world of flavors, textures and experiences. You'll spend an enjoyable evening making pasta from scratch and sampling the amazing results.

Homemade Fettuccine Alfredo; Lasagna with Two Sauces; Tortellini with Mushroom Brandy Sauce; Baked Cannelloni.

BIG EASY STREET FOOD

Suzanne Schilling

SW THURSDAY, FEBRUARY 28, 6 - 8:30 PM, \$80

New Orleans is home to some of the nation's most vibrant, eclectic and unique dishes, and the best of it can be found from The Big Easy's street vendors. Replicating these Southern delights doesn't require travel to the South! We're offering this très bonne New Orleans experience in Stillwater.

Crab Cakes with Lemon Rémoulade; Mini Muffulettas with Cheese, Ham, Salami, Olives and Mixed Marinated Vegetables; Gumbo Sauce over Stone-Ground Grits; Funnell Cakes with Chocolate Sauce.

Foundations

Foundations focus on the absolute essentials of great cooking and great food. For those looking to learn the core skills required of all chefs, or to learn the vital points of an essential culinary topic, our Foundation classes are the perfect choice.

GNOCCHI? NO PROBLEM!

Brian Hauke

SW TUESDAY, FEBRUARY 5, 6 - 8:30 PM, \$80

Who doesn't love gnocchi? If you've ever wanted to make gnocchi yourself, but aren't quite sure where to begin, this foundation course is just for you. Join us in Stillwater for a crash course in how to make this tasty versatile Italian classic.

Classic Gnocchi with Pork Ragu; Sweet Potato Gnocchi with Sage Browned Butter; Gnuoli (ricotta dumplings) with Chanterelles; Golden Crispy Gnocchi with Pesto.

KNIFE SKILLS

Brian Hauke

MPLS WEDNESDAY, FEBRUARY 6, 6 - 8 PM, \$65

The knife block is the center of your kitchen, but without the know-how needed to use, sharpen, hone, wash and store your knives, you're just the owner of an expensive collection of accidents in the making. In this essential tutorial, our resident blade expert will take you through every aspect of knife use and care.

Artisan Cheese Board.

THE NEW VINTAGE KITCHEN

Randi Madden

SP SUNDAY, FEBRUARY 17, 4 - 6:30 PM, \$80

Nostalgic memories of Great-Grandma's cooking might seem like a good idea, until you actually whip out a recipe and start cooking. Many things in modern cooking have changed the way vintage recipes taste. Older recipes haven't necessarily aged so well, particularly since some of the ingredients may not even exist anymore. Committed to breathing new life into a few old standards, we'll be visiting vintage cookbook recipes elevated to our current, lofty standards.

Cheese Balls with Veggies and Homemade Crackers; Chicken à la King; American Lasagna; Easy Citrus Salad; Honey-Baked Apple with Pecan Brittle and Oat Crumble.

Kids

Get the kids off the couch and into the kitchen to learn how to blend, chop and sauté their way to a life of culinary exploration!

ISLA THE OWL MAKES BROWNIES

Isla Nolan

SP SATURDAY, FEBRUARY 2, 10 AM - NOON, \$30

Once a hit book written and illustrated by a local youth sensation, now it's the best brownie-making class in Minnesota! In this terrific kids class, we kick off with a live reading from the author, before everyone has a hoot joining her in making the very same brownies featured in the book. And if that weren't enough, each participant gets a copy of this fantastic little book! This class is for ages 7 to 11. Enjoy your free time, parents!

Brownie Ice Cream Sundae.

KIDS COOK:

THE BRITISH ARE COMING ... FOR DESSERT!

Aleah Vinick

SP SATURDAY, FEBRUARY 9, 10 AM - 12:30 PM, \$65

What do you say to a morning off, while the kiddywinks have a go at some beautiful British puddings? We'll turn the little treasures loose in our kitchen as they learn to replicate some of Britain's favorite desserts. They will return to you with recipes and expertise. Simply tickety-boo! This class is for ages 8 to 12. Enjoy your free time, parents!

Battenberg Cake; Eton Mess; Currant Scones; Sticky Toffee Pudding.

TEENS COOK: CAKE DECORATING

Cynthia Maxwell

SW SUNDAY, FEBRUARY 17, 11 AM - 1:30 PM, \$65

Express yourself through food? Show the world your inner baking and decorating brilliance? Check and check! This cake decorating class will elevate your cake beautification skills and load you up with tips, tricks and tools to decorate like a pro. This class is for ages 8 to 12. Enjoy your free time, parents!

Chocolate Cake; American Buttercream; Swiss Meringue Buttercream.

KIDS COOK: CUPCAKE WARS

Cynthia Maxwell

SP MONDAY, FEBRUARY 18, 10 AM - 12:30 PM, \$65

Lights, camera, cook-off! Some of the most exciting shows for kids these days are all about battles with pots, whisks and plenty of culinary know-how. But no need to make a jaunt to the Food Network sets when Cooks will put your junior chef in the spotlight right here. We re-create the popular Cupcake Wars; providing a hands-on cooking adventure, friendly competition, and of course, fun galore. This class is for ages 8 to 12 years old. Enjoy your free time parents!

Two Cupcakes (one sweet and one savory). Judging will focus on taste, decoration and presentation.

Libations

Everyone has the power to be a top drink mixologist or create the perfect beer or wine pairing, and our Libation classes give you the know-how to get started. These classes include an alcoholic beverage pairing, so 21 and up only, please.

BUBBLES

Matt Carson

SW THURSDAY, FEBRUARY 7, 6 - 7:30 PM, \$65

Come and see why Monsieur Pérignon is said to have exclaimed, "I'm drinking the stars" and why Madame Clicquot devoted her life to crafting the perfect concoction. Taste your way through the world of bubbles! Sip assorted sparkling wines with Sommelier Matt Carson as he shares his passion for these tasty teasers. Surely, a class you won't want to miss. After all ... how can you say no to bubbles?

A Flight of Dessert Wine; Artisan Cheese and Fruit Tray.

MEET THE MAKER: BET VODKA

Ben Brueshoff, Cody Webster

MPLS SATURDAY, FEBRUARY 16, 2 - 3 PM, \$65

Our favorite purveyor of white liquor is swinging by our Minneapolis kitchen this month to refresh our memories (and our glasses!) with just how delicious BET Vodka is and why it is a perfect spirit to celebrate Saint Valentine's Day. Bring a date and join us for an interactive afternoon as we show you how to make three libations that cupid would approve of. All applicants must be 21 or over.

Artisan Cheese and Fruit Board; BET Vodka Tasting; Three Seasonal Craft Cocktails.

SPARKLING WINE OLYMPICS

Alison Perrier

SP THURSDAY, FEBRUARY 28, 6 - 7:30 PM, \$60

Five countries will bring their sparkling wine A game to our first-ever Bubbly Olympics! Cava, Prosecco, crémant, Champagne and American sparkling wine will go head to head, with you awarding the medals in a blind tasting. We will also learn about the history, culture and lore of one of the world's most celebrated wine categories. Grab your valentine or galentine and join Sommelier Alison Perrier for this hands-on, laid back evening at Cooks of Crocus Hill St. Paul!

A Flight of Wine; Artisan Cheese and Fruit Tray.

Seasonal

Make the most of every season with classes that focus on the best bounty available now. From winter comfort foods to summer grilling, these classes are always in season.

NORTHWOODS WINTER RETREAT

Randi Madden

SP SUNDAY, FEBRUARY 3, 4 - 6:30 PM, \$80

If this schedule finds you curled up in a warm little nook and hibernating, we have just what you need to feed your soul. Indulge your winter retreat this year with new takes on cozy comfort food in this hands-on class.

Devils Riding on Crostini; Miso-Glazed Turnips and Kale; Hanger Steak with Roasted Shallots; Shiitake Mushroom Potato Cakes; Maple-Apple Walnut Cobbler.

CHINESE NEW YEAR

Terry John Zila

SP TUESDAY, FEBRUARY 5, 6 - 8:30 PM, \$75

In 2019 the Chinese New Year will usher in the Year of the Pig, and Chinese astrologers are saying this will be a great time for lifestyle change. Why not start in the kitchen? Ring in the new year with some delicious Chinese favorites like spring rolls and Buddha's Delight, as Chef Terry John shows off some techniques you can use all year round.

Fried Spring Rolls; Chinese Long Beans; Buddha's Delight; Black Bean Shrimp and Chinese Broccoli; Beef Lettuce Wraps; Ginger Ice Cream with Mandarin Oranges.

WINTER WARMER LAND

Sheryl Grover

SP THURSDAY, FEBRUARY 7, 6 - 8:30 PM, \$80

Brrr! It's still plenty cold outside so you still need to take on plenty of calories to beat back the chills! Take a new look at comfort food this February, mastering simple, yet sophisticated dishes, perfect to warm you up this winter.

Spinach, Apple, Edamame Salad; Mushroom Risotto with Fried Sage; Lemon Caper Chicken Paillard; Easy Chocolate Mousse.

THE HYGGE LIFE

Jody Eddy

SP TUESDAY, FEBRUARY 12, 6 - 8:30 PM, \$75

This class will feature the Danish concept of hygge, a word that essentially means creating a sense of warmth, hospitality and coziness for yourself and the people you love. The inviting recipes will be complemented by an exploration of how to invite hygge into every aspect of your life, including decorating, entertaining and creating an overall sense of coziness that permeates every moment of your day, making you feel more buoyant, joyful and alive.

Fennel and Grapefruit Salad with Blue Cheese and Spiced Walnuts; Smørrebrød with Shredded Pork, Pickled Rhubarb and Horseradish Mayonnaise; Ginger and Hazelnut Cookies with Lavender Ice Cream; The Tom Cat with House-made Bitters.

THE YARNERY VISITS COOKS

Lorelei McInerney, Scott Rohr

MPLS SATURDAY, FEBRUARY 9, 10 AM - 12:30 PM, \$85

What do cooking and knitting have in common? The Yarnery! In this cozy, hands-on class, you will learn to knit. Join us for a morning of making while we create a pan of coffee-glazed chocolate-cinnamon rolls together and learn from The Yarnery experts how to knit perfect hot pads to take home. This is sure to be a match made in makers' heaven. Knitting needles, yarn and pattern are included.

Coffee Iced Chocolate-Cinnamon Rolls.

THE BRUNCH BUNCH

Ranelle Kirchner

MPLS SATURDAY, FEBRUARY 16, 10 AM - 12:30 PM, \$80

Whatever the reason brunch became a thing, we don't care, because brunch is the best meal of the day! In this class, we will take you through everything that makes brunch the top trending meal on everything. From the basics to the blintzes, you will find it in this class.

Ultimate Egg and Bacon Sandwich; Avocado Citrus Crunch Salad; Cheese-Filled Blintzes with Blueberry Sauce; Quick Cinnamon Rolls with Cream Cheese Frosting.

WINTER IN PARIS

Suzanne Schilling

SW SATURDAY, FEBRUARY 23, 6 - 8:30 PM, \$80

As the snowflakes fall, Parisians cozy down with the warmth of winter dishes that reflect the foods and herbs of French cuisine. This class will take us there for a stylish evening.

French Onion Soup with Gruyère Cheese Toasts; Bacon-Wrapped Pork Tenderloins Stuffed with Goat Cheese, Spinach and Pork Sausage with Apple Riesling Sauce; French Lentils with Caramelized Celery Root and Parsley; Chocolate Raspberry Clafoutis (baked custard).

EFFORTLESS ELEGANCE

Sheryl Grover

SW SUNDAY, FEBRUARY 17, 6 - 8:30 PM, \$80

A fancy menu doesn't necessarily mean years of culinary school and hours of practice, no, not in this class, we'll give you the skills to create this eclectic menu of divine dishes, using maximum Elegance, with minimal effort.

Citrus and Avocado Salad; Herbed Pork Tenderloin with Sherry Cream; Yukon Gold Potato Stacks; Warm Chocolate Cake with Raspberries.

VALENTINE'S DAY CLASSES

CUPID AND YOU

Terry John Zila

MPLS SATURDAY, FEBRUARY 9, 6 - 8:30 PM, \$95 🍷

There are few things more magical in this life than cooking alongside someone you love, with a glass of wine in hand "dreamy sigh". To celebrate Valentine's Day this year, bring your partner and we'll bring the magic in this special cooking class. Warning: you may fall in love all over again! All seats are priced per person.

Spinach and Raspberry Salad with Balsamic Vinaigrette; Roasted Shrimp with Herby Cream Sauce and Fresh Fettucini; Sautéed Kale with Garlic and Olive Oil; Warm Chocolate Soufflés with Chantilly Cream and Fresh Berries; Prosecco Toast.

ALL AGES: VALENTINE'S COOKIES

Randi Madden

SP SUNDAY, FEBRUARY 10, 10 - 11:30 AM, \$30 🍷

Young or old, everyone loves cookies! Finally, we have a class for both parents and kids together, to share in creating this favorite sweet treat. We'll get the two of you set up, and then cut you loose on a dozen cookies to decorate and take home with you! Attendees must register one adult AND one child age 6 to 10.

One Dozen Cookies Per Guest.

SWEETHEART-CAKE-BAKE BONANZA!

Libby Bolen

SW SUNDAY, FEBRUARY 10, 11 AM - 1 PM, \$49 🍷

SW SUNDAY, FEBRUARY 10, 1:30 - 3:30 PM, \$49 🍷

We've gone lovey-dovey for Valentine's Day with the Sweetheart-Cake-Bake Bonanza! Celebrate your love for baking and your special someone as you bake (and take home) stunningly decorated mini Heart Cakes, sure to make anyone weak at the knees. Heart baking pan included with each class registration.

Vanilla Conversation Heart Cakes with Berry Glaze.

SWEETHEART-CAKE-BAKE BONANZA!

Amy Kovacs

MPLS SUNDAY, FEBRUARY 10, 11 AM - 1 PM, \$49 🍷

MPLS SUNDAY, FEBRUARY 10, 1:30 - 3:30 PM, \$49 🍷

We've gone lovey-dovey for Valentine's Day with the Sweetheart-Cake-Bake Bonanza! Celebrate your love for baking and your special someone as you bake (and take home) stunningly decorated mini Heart Cakes, sure to make anyone weak at the knees. Heart baking pan included with each class registration.

Vanilla Conversation Heart Cakes with Berry Glaze.

CUPID AND YOU

Randi Madden

MPLS THURSDAY, FEBRUARY 14, 6 - 8:30 PM, \$95 🍷

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CUPID AND YOU

Lorelei McInerny

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CUPID AND YOU

Peter Tignor

SW THURSDAY, FEBRUARY 14, 6 - 8:30 PM, \$95 🍷

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THE PERFECT PAIR FOR VALENTINE'S

Brian Hauke, Matt Carson

SP FRIDAY, FEBRUARY 15, 6 - 8:30 PM, \$95 🍷

Join Chef Brian and Sommelier Matt in this Valentine's Day pairing class as they explain making the perfect match for your meal. Lovely! Participants must be 21 or over. Seats are priced per person.

TBD.

VALENTINE'S DINNER: THAT'S AMORE!

Cynthia Maxwell

SW FRIDAY, FEBRUARY 15, 6 - 8:30 PM, \$95 🍷

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Pear-Arugula Salad with Champagne Vinaigrette and Candied Walnuts; Parmesan Risotto; Coriander-Crusted Pork Chops with Sautéed Apples and Caramelized Onions; Vanilla Cheesecake with Port Glaze and Chocolate-Covered Strawberries; Prosecco Toast.

VALENTINES DINNER: THAT'S AMORE!

Terry John Zila

MPLS FRIDAY, FEBRUARY 15, 6 - 8:30 PM, \$95 🍷

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VALENTINE'S DINNER: THAT'S AMORE!

Manfred Krug

SW SATURDAY, FEBRUARY 16, 6 - 8:30 PM, \$95 🍷

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VALENTINE'S DINNER: THAT'S AMORE!

Lorelei McInerny

MPLS SATURDAY, FEBRUARY 16, 6 - 8:30 PM, \$95 🍷

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CUPID'S BEST

Van Keszler

SP SATURDAY, FEBRUARY 16, 6 - 8:30 PM, \$95 🍷

Grab your sweetie and head to Cooks for a romantic evening of eating sure to bring nothing but tasty bliss. We'll kick off the festivities with Prosecco and a little candlelight, followed by an evening of conversation where Chef Van will whip up a love potion of gastronomic delights sure to make Cupid jealous.

Sun-Dried Tomato and Goat Cheese Crostini; Herb-Crusted Flank Steak with Pan-Roasted Grapes; Ricotta Mashed Potatoes; Grilled Asparagus; Caramel Fleur de Sel Cheesecakes; Prosecco Toast.



KEY

SP CLASS IN ST. PAUL

SW CLASS IN STILLWATER

MPLS CLASS IN MINNEAPOLIS (NORTH LOOP)

MNTKA CLASS AT ROTH IN MINNETONKA

🍷 PARTICIPATION CLASS

FINE PRINT

Please understand that a lot of time, effort and resources go into the preparation of a successful class long before the class ever takes place. For this reason, we do require one week (two weeks for groups larger than four) advance notice on any class cancellation. For groups larger than six, please contact our private events team to learn about our group options at 651-288-7237. If canceling is necessary, and a one-week advance notice is given, we will offer you store credit usable toward the purchase of another class of your choice. We appreciate your understanding that there will be no exceptions made to this policy. The class fee includes instruction, printed recipes and tasting portion of the food prepared. In the event that Cooks of Crocus Hill cancels a class, a full refund will be given and you will be notified as soon as possible. Cooks of Crocus Hill does not cancel classes due to weather. The information in this schedule is subject to change. Please refer to our website for current class information and to confirm dates, times and location.

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St Paul, MN 55105
651.228.1333

324 S Main St
Stillwater, MN 55082
651.351.1144

208 N 1st St
Minneapolis, MN 55401
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REGISTER ONLINE // cooksofcrocushill.com CALL US TODAY // 651.228.1333 // FOLLOW US @CooksOfCrocusHill #CooksOfCrocusHill

Please Visit Our Website For A Complete, Up-To-Date Listing Of All Cooking Classes And Happenings.