GLOBAL GOURMET
Bring the world closer with enticing menus from all corners.

CHINESE STIR-FRYING: SPRING GREENS  HANDS-ON
Christina Chung // Members $55, Non-members $60
Join Christina for a stir-fry primer that highlights fresh, seasonal, springtime vegetables! Stir-frying green vegetables is one of the best ways to enhance textures and intensify and caramelize flavors. Students will learn step-by-step preparation, from cutting, marinating and spicing up ingredients to working their way around the wok.

MENU:
- Stir-fried Asparagus topped with Crabmeat Egg White Sauce
- Stir-fried Garlic Scapes with Chicken
- Caramelized Leek Fried Rice with Scallops and Goji Berries
- Garlic Bok Choy Stir-fry

Dietary Notes: With poultry, seafood and eggs; no dairy.

DETROIT-STYLE PIZZA  HANDS-ON
Marianna Stepniewski // Members $50, Non-members $55
New York is known for its thin, crispy slices; Chicago is known for its deep-dish pies; but what about Detroit? Marianna will show you the trick to the lesser-known pizza perfection that is Detroit-style: A soft, pillow-y dough and uniquely rectangular shape. Plus, she’ll walk you through ways to adjust your home oven to get the best bake.

MENU:
- Detroit-style Pizza Dough
- Classic Detroit Red Top Pizza
- Potato Pesto Pizza
- Romaine Salad with Cabbage, Radishes and Parmesan Vinaigrette

Dietary Notes: With poultry, seafood and eggs; no dairy.

FLAVORS OF PAKISTAN  HANDS-ON
Kausar Ahmed // Members $50, Non-members $55
After years of cooking and teaching in Karachi, Chef Kausar is bringing the rich, diverse culinary traditions of Pakistan to your kitchen. In this class, you’ll dive headfirst into some of Kausar’s favorite recipes from her new cookbook, “Karachi Kitchen,” while taking in the stories behind each vibrant dish.

MENU:
- Lentil and Rice Pilaf with Raita (Yogurt Sauce)
- Bun Kabab (Savory Potato Burger, a popular Pakistani street food) with Tamarind Chutney and Green Coconut Chutney
- Shahi Turka (Bread Pudding)
FRENCH CLASSICS  DEMO  SIP + SAVOR
Michael Diem // Members $60, Non-members $65 (Age 21+ with ID)
Let’s face it, French cuisine can be pretty intimidating — maybe it’s the thousand-year-old traditions or the complex artistry. Chef Mike is here to break down the techniques that often are misunderstood as too complicated, so you can enjoy gorgeous dishes any time, no restaurant required. Sit back, sip on French wines and gain culinary confidence.

**MENU:**
- Baked Brie and Brioche with Quince Jam and Fresh Fruit Garnish
- Chicken Provençal (Chicken Sautéed with Tomatoes, Peppers and Capers)
- Flourless Chocolate Mousse Torte with Sauce Framboise
- French wines to pair

*Dietary Notes: With poultry dairy and eggs.*

GNOCCHI WORKSHOP  HANDS-ON
Iole Aguero // Members $50, Non-members $55
Little Italian potato dumplings, anyone? These versatile bites are a fitting component of meals both humble and elaborate. Join Iole and learn to make and shape the dough, cook the gnocchi and enjoy it three ways — the reward is well worth the effort!

**MENU:**
- Gnocchi with White Wine Mushroom Sauce and Shallots
- Gnocchi with Fresh Tomato and Basil Sauce
- Gnocchi with Herb-Garlic Butter Sauce

*Dietary Notes: Vegetarian with dairy and eggs.*

ITALIAN BAKING  DEMO
Iole Aguero // Members $45, Non-members $50
Desserts that are delicate in sweetness and light on richness? That’s amore! Trade your pie and cookies for some signature Italian desserts. Iole will show you how to whip up a few classic treats that make for a delicious end to a meal and pair perfectly with coffee or tea.

**MENU:**
- Polenta Plum Cake
- Torta Caprese (Flourless Chocolate Cake with Almonds)
- Cherry Custard Tart

*Dietary Notes: Vegetarian with dairy and eggs.*

ITALIAN PASTA TOUR  DEMO
Iole Aguero // Members $50, Non-members $55
Travel the regions of Italy with Iole and get a taste of each area’s distinct cuisine. She’s recently returned from a long visit to her home country and has brought back classic pasta recipes to share, along with plenty of stories to round out the menu. Sit back and enjoy the culinary trip.

**MENU:**
- Spaghetti alla Siracusa with Sundried Tomatoes, Capers, Golden Raisins, Pine Nuts and Anchovies
- Fresh Pasta with Lucania Sauce, Sausages and Wine
- Sicilian Pesto with Ricotta, Tomatoes and Almonds served over Pasta
- Roman Spaghetti with Cacio and Pepe (Spaghetti with Romano Cheese and Black Pepper)

*Dietary Notes: With meat, seafood, dairy and eggs.*
JAPANESE OKONOMIYAKI  
Kanako Koizumi // Members $55, Non-members $60

We can always use a bit of comfort food, and these Japanese savory pancakes are sure to do the trick. Kanako will lay the basis for this customizable dish as she guides you through crafting the batter, an array of fillings and Okonomiyaki Sauce to build your own pancake perfection.

MENU:
Japanese Savory Pancakes
Fillings include: Pork Belly, Ground Meat, Mochi, Shredded Cabbage, Egg, Seafood
Okonomiyaki Sauce

Dietary Notes: With meat, seafood, dairy and eggs.

KURDISH SPRINGTIME FLAVORS  
Pinar Ozhal // Members $55, Non-members $60

Food has an unparalleled ability to transport you to another time and place. Pinar takes a trip back to her childhood home in Southeastern Anatolia as she walks you through classic recipes accompanied by stories of her family’s traditions and Kurdish culture.

MENU:
Şehriyeli Bulgur Pilavi (Bulgur Pilaf with Vermicelli)
Bahar Türküşü (Spring Ratatouille) with Vegetables and Lamb
Cacık (Chilled Yogurt Soup) with Cucumber and Mint
Halbur Hurmasi (Date-shaped Cookies imprinted on a sieve) with Walnuts

Dietary Notes: With meat, seafood, dairy and eggs.

MEDITERRANEAN DINNER PARTY  
Abby Canfield // Members $55, Non-members $60

Not only is the Mediterranean way of eating good for you, it’s also perfectly suited for entertaining. Learn to prepare an array of Mediterranean springtime bites that go beyond the staple tomatoes and olive oil as Abby teaches you how to make the most of local, seasonal ingredients.

MENU:
Mezze Platter: Spiced Labneh with Za’atar, Spring Vegetables and Lentil Falafel
Braised Beans with Farro, Herbs and Fennel
Grilled Whole Fish with Lemon and Olive Sauce
Honeyed Rhubarb with Rose-scented Frozen Yogurt, Poached Fennel and Pecans

Dietary Notes: With seafood and dairy; no eggs.

SPRING FLING FEAST  
Thanh Tang // Members $55, Non-members $60

Fall in love with spring in the Pacific Northwest, one course at a time. Thanh will get you dinner-party ready as you simmer, sear, sauce and sauté your way through a four-course meal using the freshest seasonal ingredients.

MENU:
Creamy Asparagus Bisque with Caramelized Shiitake Mushrooms
Smoky Mushroom and Cauliflower Bruschetta
Seared Black Cod with Roasted Leek and Rhubarb Ginger Gastrique
Apple Bottom Cakes

Dietary Notes: With poultry, seafood, dairy and eggs; no gluten.
SPRINGTIME IN LIGURIA  HANDS-ON
Paola Albanesi // Members $55, Non-members $60
With fresh herbs, vegetables and seafood at our disposal, a Ligurian-inspired feast is first on our list. Paola will lead you on a tasting tour of this fertile Italian region, pairing the sustainable seafood of the Pacific Northwest with springtime veggies for a taste of the Italian Riviera’s coastal cuisine.

MENU:
Pasta Sugo di Noci (Pasta with Walnut Sauce)
Cappon Magro (Seafood and Vegetable Salad) with Salsa Verde
Baci di Alassio (Hazelnut-Chocolate Cookies filled with Dark Chocolate Ganache)

Dietary Notes: With seafood, dairy and eggs.

SALVADORAN PUPUSAS  HANDS-ON
James Gasser // Members $55, Non-members $60
You can’t go wrong with stuffed bread piled high with fixings — we’re talking the Salvadoran specialty, pupusas. Dole out the dough, prepare satisfying fillings and craft classic toppings with a twist courtesy of James’ step-by-step instructions. Plus, make traditional Horchata to sip on along the way.

MENU:
Homemade Refried Beans and Carnitas
Fermented Curtido (Cabbage Relish similar to sauerkraut)
Pickled Red Onions and Salvadoran Salsa Roja
Homemade Horchata
Leche Poleada (Vanilla Custard)

Dietary Notes: With seafood, dairy and eggs.

SOUTHERN BISCUIT WORKSHOP  HANDS-ON
Marianna Stepniewski // Members $55, Non-members $60
Where would we be without the beloved biscuit? These seemingly simple treats can be tricky to whip up. Marianna will teach you the ins and outs of one of the South’s greatest culinary contributions as she walks you through three different styles of biscuits. Plus, you’ll get tips on how to avoid common mixing and baking pitfalls.

MENU:
Classic Buttermilk Biscuits with Sausage Gravy
Laminated Black Pepper Biscuits with Chives and Sharp Cheddar
Yeasted Angel Biscuits with Orange Honey Butter

Dietary Notes: With meat and dairy; no eggs.

THE SOUTHWESTERN KITCHEN  HANDS-ON
Marianna Stepniewski // Members $55, Non-members $60
As we head into our own PNW summer, we’ll take a cue from our southern counterpart and cook up a bit of Southwest flavor. Marianna talks southwestern pantry staples as she guides you through crafting some of the region’s famed dishes.

MENU:
Homemade Corn Tortillas
Stacked Enchiladas with Chicken and Green Chile Salsa Verde
Chiles Rellenos with Butternut Squash, Black Beans, Queso Fresco and Toasted Pepitas
Baked Apples with Cajeta (Goat Milk Dulce de Leche) and Candied Almonds

Dietary Notes: With poultry, dairy and eggs.
TASTE OF THE PACIFIC NORTHWEST  DEMO  SIP + SAVOR
Abby Canfield // Members $60, Non-members $65 (Age 21+ with ID)

Once again, the Northwest is abundant with fresh produce! Celebrate the spring harvest in plant-forward style with a locally grown menu. Sit back, sip on regional wines and get inspired as Abby cooks up dishes worthy of a springtime soiree.

**MENU:**
- Roasted Carrot Soup with Spiced Crispy Chickpeas, Lime Yogurt and Mint Oil
- Asparagus, Radish and Spring Pea Salad with Burrata Cheese, Pickled Shallots, Pistachios and Spring Herb Vinaigrette
- Seared Romanesco with Kale, Caper and Meyer Lemon Salsa Verde
- Bay-poached Rhubarb with Cocoa Nib Shortbread Cookies and Orange-scented Mascarpone

Local wines to pair

**Dietary Notes:** Vegetarian with dairy and eggs.

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THAI COOKING FROM SCRATCH  DEMO
Pranee Halvorsen // Members $50, Non-members $55

If you’re wondering where traditional Thai food gets its signature flavor, Pranee is here to guide you. She’ll start by preparing Massaman Curry Paste and Nam Prik Pow (Thai Roasted Red Chili Paste) and show you how to incorporate these key condiments into four dishes, covering the basics of Thai cooking techniques along the way.

**MENU:**
- Yum Mamuang Goong (Thai Mango Salad with Prawns, Cashews and Thai Herbs)
- Phad Tow Hue Nam Prik Pow (Stir-fried Ginger Tofu with Chili Jam and Thai Basil)
- Gaeng Massaman Gai (Massaman Curry Chicken with Homemade Curry Paste and Onions)
- Tua Pap (Sweet Rice Dumplings with Coconut and Sesame Seeds)

**Dietary Notes:** Vegetarian with dairy and eggs.

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VEGETARIAN VIETNAMESE TABLE  HANDS-ON  GLUTEN-FREE
Thanh Tang // Members $50, Non-members $55

There may be no greater fusion than that of Northwest-grown produce and classic Vietnamese recipes! Thanh’s vegetarian menu makes the most of peak-season, springtime goodies while marrying tradition with innovation.

**MENU:**
- Rice Vermicelli with Asparagus and Shiitake Mushrooms
- Soy-braised Mushrooms and Tempeh
- Potato and Goji Berry Soup
- Baby Spinach with Vietnamese Pepper Vinaigrette
- Turmeric Rice

**Dietary Notes:** Vegetarian; no dairy, eggs or gluten.
TO YOUR HEALTH!

Expert nutritionists share delicious and practical dishes to help you achieve better health.

COOLING INFLAMMATION WITH FOOD  DEMO  GLUTEN-FREE

Kory DeAngelo, M.S., R.D.N. // Members $45, Non-members $50

Food is the best medicine, especially when it comes to chronic inflammation. Join in a lively conversation as Kory, an integrative registered dietitian, helps you kick the tired, achy, congested feelings and cool down with delicious dishes for any day of the week.

MENU:
- Chickpea Spinach Curry with Garam Masala
- Shiitake Mushroom and Spring Greens Miso Soup
- Tangy Cabbage Salad with Lime Vinaigrette
- Cinnamon Beet Latte

*Dietary Notes: Vegetarian; no dairy, eggs or gluten.*

EVERYDAY DETOX  DEMO  GLUTEN-FREE

Maribeth Evezich, M.S., R.D. // Members $45, Non-members $50

After a long winter, your home isn’t the only thing in need of spring cleaning — your body deserves a refresh, too! Culinary nutritionist, Maribeth, will make detoxing downright easy. She’ll provide tips, techniques and substitutions for your everyday eats that will help rid your body of toxins and replace them with a healthy dose of nutrients.

MENU:
- Ginger Turmeric Healer Tea
- Roasted Cauliflower with Spicy Mustard Sauce
- Detox Slaw
- Cacao Brownie Bites with Cashew Cream

*Dietary Notes: Vegetarian; no dairy, eggs or gluten.*

FOOD AND MOOD  DEMO

Marilyn Walls, M.S. // Members $5, Non-members $10

Food can improve your mood, and not just because it hits the taste buds right. In this short, lecture-style class, PCC Cooks nutritionist, Marilyn, explains how the foods we eat can affect brain function and mood, both good and bad. Plus, you’ll sample goodies from the PCC shelves that help maintain equilibrium.
FOODS FOR HEALTHY HORMONE BALANCE DEMO GLUTEN-FREE
Michelle Babb, M.S., R.D., C.D. // Members $50, Non-members $55
Hormones in flux can contribute to weight gain, mood swings and depression. Thankfully, diet and lifestyle changes can have a significant effect on hormone production and metabolism. Michelle will teach you what types of foods and supplements are helpful for PMS, menopause, andropause (male menopause) and thyroid issues.

MENU:
We Got the Beet Smoothies
Collard Rolls with Tofu and Veggies
Curried Shrimp Kebabs with Spring Slaw

Dietary Notes: With seafood and eggs; no dairy or gluten.

WALK, TALK AND TASTE DEMO
Marilyn Walls, M.S. and Ami Karnosh, M.S., C.N. // Members and Non-members $5
Whether you’re a foodie or a newbie, there’s always something fresh to be discovered in the world of nutrition. In this discussion, we’ll demystify food labels, delve into the latest research on what to eat for your health and the planet’s, and snack from the aisles of PCC. Plus, you’ll get a chance to have your burning questions answered by a nutritionist!
**TECHNIQUES**

Add a new skill to your toolbox and bring creativity to your kitchen with inspiring classes.

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**CHEESE TASTING 101**

*Courtney Johnson, Ph.D., ACS, C.C.P. // Members $45, Non-members $50*

Learn how to taste cheese like a professional and craft the perfect party platter with help from one of PCC’s resident cheese experts. In this class, you’ll travel through cheeses of all families, made with all kinds of milk — cow, sheep, goat and even buffalo. Once you’ve honed your senses of sight, smell, touch and taste with cheese, you’ll explore different pairings from a variety of fruits, nuts, meats and chocolates to discover which flavors play together just right. You’ll come away knowing how to build a cheese board that’s dressed to impress!

**MENU:**
- Horizontal Tasting with Brie-style cheese made from cow, goat, sheep and water buffalo milks
- Vertical Tasting with a fresh cheese, a soft-ripened cheese, a firm cheese, a hard cheese, a washed-rind cheese and a blue cheese
- Pairing with seasonal fruit, Marcona almonds, salami and dark chocolate

**Dietary Notes:** With dairy and optional meat; no eggs.

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**DAIRY-FREE CHEESE WORKSHOP**

*Birgitte Antonsen // Members $50, Non-members $55*

Let Chef Birgitte guide you through the delightful world of dairy-free cheese. In this class, you’ll have the opportunity to craft several appealing cheese alternatives using coconut, nuts and seeds. Discuss the process of soaking and culturing ingredients to create a dairy-free cheese that not only looks the part but tastes scrumptious and is ready to share.

**MENU:**
- Pizza with Dairy-free Mozzarella Cheese
- Dairy-free Parmesan Crackers
- Vegetable Stir-fry with Coconut-Lime Cheese

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**FERMENT AND CULTURE YOUR MEAT-FREE BURGER**

*Birgitte Antonsen // Members $50, Non-members $55*

Learn how to supercharge a staple summertime meal with a health-oriented approach! In this class, Chef Birgitte will teach you how to create a meat-free burger that is an enzyme-rich, probiotic superfood that supports digestion and boosts immunity.

**MENU:**
- Sourdough Buns
- Nut and Veggie Patties
- Fermented Condiments
- Supercharged Dairy-free Milkshakes

**Dietary Notes:** Vegetarian; no dairy, eggs or gluten.
GLUTEN-FREE SWEET SHOPPE  HANDS-ON  GLUTEN-FREE

Thanh Tang // Members $50, Non-members $55
Surprise! This class is packed with sweetness, and it’s all gluten-free. Students will learn fundamental baking techniques as they prepare three delicious desserts. Designed to be approachable and flavorful, these recipes aim to please any guest, gluten-free or not.

**MENU:**
- Citrus Chiffon Cake with Strawberry Tarragon Salsa
- Southeast Asian Almond Cookies
- Coconut Dacquoise with Apricot-Lime Mascarpone

*Dietary Notes:* Vegetarian with dairy and eggs; no gluten.

HOMEMADE BAGELS AND PRETZELS  HANDS-ON

Laurie Pfalzer // Members $50, Non-members $55
It’s easier than you think to craft New York-style bagels and chewy soft pretzels. First, we’ll mix up doughs for these classic breads, then shape, boil and bake them. Add toppings and mix up some complementary cream cheese spreads for a perfect pairing.

**MENU:**
- Plain, Poppy Seed, Everything, Whole-Wheat and Cinnamon-Raisin Bagels
- Salted and Plain Soft Pretzels
- Cream Cheese Spreads

*Dietary Notes:* Vegetarian with optional dairy and eggs.

KITCHEN BASICS: ALL ABOUT EGGS  HANDS-ON

Jennifer Reyes // Members $50, Non-members $55
For many, eggs are a weekly staple. Expand your knowledge of this versatile ingredient, learning classic, reliable cooking techniques that will last a lifetime. Chef Jen will lead a discussion delving into all things egg and walk you through a variety of basic dishes. Come with questions!

**MENU:**
- Perfect Scrambled Eggs the French Way
- 6-minute Eggs on Toast with No-fail Hollandaise Sauce
- Leek and Bacon Quiche
- Classic Chocolate Mousse

*Dietary Notes:* With meat, dairy and eggs.

KNIFE SKILLS  HANDS-ON  ADULTS ONLY

Seppo Farrey // Members $55, Non-members $60
Sharpen your knife skills in this hands-on workshop where you’ll learn to cut safely and efficiently while making a flavorful tortilla soup! You can bring the chef knife you’re already familiar with or use one of ours. Chef Seppo will review knife selection as well as honing and sharpening, and you’ll have ample time to practice several professional techniques.

**MENU:**
- Vegetarian Tortilla Soup with Avocado
- Chicken Tortilla Soup with Avocado

*Dietary Notes:* With optional poultry; no dairy or eggs.
LE BÉBÉ GOURMET  DEMO
Cam Zarcone // Members $50, Non-members $55
Get creative with your little ones’ food! Cam, mother of three and former Parents Magazine staffer, brings a chef’s sensibility to the table and offers plenty of tips and techniques for making baby meals you’ll be tempted to munch down, too. Flavors of vegetables and fruits truly shine when they’re roasted. And grains we eat every day can easily and deliciously be adapted for little appetites. After learning to make a variety of meals and some scrumptious finger foods, you may find yourself banishing those jars of sweet potatoes to the back of the cupboard.

**MENU:**
- Turkish Barley and Apricot Porridge
- Pumpkin and Pea Risotto
- Chunky Roasted Cauliflower and Apple Purée
- Mini Veggie-loaded Chicken Meatballs
- Cheesy Polenta Sticks

*Dietary Notes:* With poultry and dairy; no eggs.

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**PLAN AHEAD: MAKING MEALS WORK**  HANDS-ON
Cam Zarcone // Members $55, Non-members $60
Lock in your meal planning with personal chef Rachel. You’ll learn how to both simplify and expand your weekly menu while avoiding monotony with techniques that are easy to master. Chef Rachel will start with a core meal and then show how it can be adapted and transformed for each new day. We’ll review menu plans and pantry staples, then venture into crafting the actual dishes. One-stop shopping and minimal waste? Let’s get started!

**MENU:**
- Teriyaki Chicken with Brown Rice and Grilled Bok Choy
- Thai-inspired Fried Rice
- Hearty Chicken Salad

*Dietary Notes:* With poultry and eggs; no dairy.

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**PLANT-BASED KITCHEN: SAUCES, DIPS AND DRESSINGS**  DEMO
MJ Conboy // Members $45, Non-members $50
A good sauce can take a dish from so-so to scrumptious! Chef MJ will demonstrate how to mix up a variety of sauces, toppings, dips and dressings to make plant-based eating both easy and delicious. Plus, you’ll have a chance to work hands-on to make fresh rolls with herbs, veggies, crispy tofu and noodles wrapped in rice paper.

**MENU:**
- Rainbow Spring Rolls with Almond-Ginger-Lime Dip
- Caesar Salad with Vegan Caesar Dressing and Crunchy Shiitake “Bacon”
- Japanese Carrot-Miso Dressing with Crudités
- Versatile Cashew Cheese Sauce

*Dietary Notes:* Vegetarian; no dairy or eggs.
PNW SPRINGTIME GARDENING  DEMO
Sarah Cassidy // Members $45, Non-members $50
Chart the coming growing season with Sarah, organic farmer and educator of 20+ years. You’ll learn how to care for your living soil, choose the right seed varieties and plant starts, and coax along hot crops in our cool Northwest climate. We’ll talk about growing perfect tomatoes, peppers, eggplants and even watermelon. You’ll receive lots of recipe ideas, plus a plant start to get you going! Backyard and balcony gardeners welcome.

MENU: A light snack will be provided.

QUICK AND EASY MAIN-COURSE MEATS  DEMO
Nancy Leson // Members $55, Non-members $60
The meaty marvels you’ll make in this class are on regular rotation at Nancy’s house, and she’s convinced they deserve a place in your quick-and-easy recipe repertoire. Learn a simple way to let seasonal asparagus shine alongside your savory centerpiece and score a bonus recipe for roasted potatoes while you’re at it.

MENU:
Chicken Thighs with Preserved Lemons
Spicy Mediterranean Lamb Chops
Mel-Maw’s “Marry Me” Pork Schnitzel
Simple-as-can-be Asparagus
Roasted Potatoes

Dietary Notes: With meat, poultry, dairy and eggs.

SAVORY HAND PIES AND TARTS  HANDS-ON
Laurie Pfalzer // Members $50, Non-members $55
Chef Laurie introduces you to the savory side of hand pies and tarts as you discover the traditions of Cornish and Irish pasties, which incorporate meat and vegetables. Each student will make their own flaky pie dough using the techniques learned in class. Then, using general filling recipes as a guide, you’ll choose a selection of seasonal vegetables, herbs and meat to create your own personal hearty hand pies and tarts to bake in class and take home.

MENU:
Traditional Irish Pasties
Seasonal Vegetable and Meat Hand Pies

Dietary Notes: With dairy and optional meat; no eggs.

TOAST WITH TOASTS!  HANDS-ON  SIP + SAVOR
Jennifer Reyes // Members $60, Non-members $65, (21+ with ID)
Raise your glass for a toast — to toast! Chef Jen is crafting appetizers that elevate humble bread to elegant hors d’oeuvre status. Her recipes are perfect for any celebration, including a spur-of-the-moment cocktail party. To top it off, you’ll learn to mix a couple of mini cocktails featuring local spirits.

MENU:
Potato Blinis with Whipped Crème Fraîche and Smoked Salmon
Crostini with Wild Mushroom Duxelle
Classic Shrimp Toast
Mini Lavender Lemon Drops
Mini Basil Mojitos

Dietary Notes: With seafood and dairy; no eggs.
WRAP UP THE SPRING  HANDS-ON  GLUTEN-FREE

Birgitte Antonsen // Members $50, Non-members $55
This gluten-free class celebrates wraps from around the world. Savor spring flavor by adding these versatile, gluten-free sandwich alternatives into your regular meal rotation. Chef Birgitte will show you how easy they are to make and pack with your favorite ingredients!

MENU:
Thai Salad Rolls with Lime Peanut Sauce
Mexican Bean Taquitos with Guacamole and Salsa
Sweet Crepes with Seasonal Berries

**Dietary Notes**: Vegetarian; no dairy, eggs or gluten.
PCC KIDS COOK
Welcome kids into the kitchen with hands-on classes for age two to teens.

WE LOVE BUGS!
*Kim Trimmer and Lee Baker // Members $45, Non-members $50*
*Ages 2 to 3, with one adult guest.*
It’s time to build some edible bugs! Kids will roll out sugar cookie dough, then cut and decorate Sugar Cookie Bugs. While our creations are baking, we’ll have some healthy fun arranging cut vegetables to make colorful Veggie Bugs. We’ll have some ideas to get everyone started, and then it’ll be time to let imaginations shine!

**MENU:**
Sugar Cookies
Veggie Bugs made with a selection of cut vegetables

*Dietary Notes:* Vegetarian with dairy and eggs.

DINOSAUR ROMP
*Marie Donadio // Members $45, Non-members $50*
*Ages 2 to 3, with one adult guest.*
Send your kids back in time to an age when dinosaurs roamed the earth! We’ll start by practicing our veggie-chopping skills, then mix the vegetables into soup with a tasty blend of herbs and beans. After that, we’ll create a forest using dinosaur kale, complete with critters and landscape features made from a variety of colorful veggies and fruits.

**MENU:**
Dinosaur Bean Soup (herbs, beans, vegetables)
Dino Kale Forest (selection of vegetables and fruits)

*Dietary Notes:* Vegetarian; no dairy or eggs. Gluten-free options available on request.

SIMPLE SIMON’S PIES
*Marie Donadio // Members $50, Non-members $55*
*Ages 4 to 6, with one adult guest.*
“Simple Simon met a pie man going to the fair.” With Marie’s help, kids will turn into pie people, too! We’ll mix and roll out savory pot pies and sweet fruit turnovers, prepare fillings, then enjoy our scratch-made snacks as a group along with a fun rhyming word game.

**MENU:**
Simple Pot Pies with Leek Sauce or Turkey Gravy
Fruit Turnovers with Fruit Fillings
Simple Salad

*Dietary Notes:* With dairy, eggs and optional poultry.
SPRINGTIME IS BRUNCHTIME

Lizzie Diehl // Members $50, Non-members $55
Ages 4 to 6, with one adult guest.

We see spring weekends as opportunities to cook up delicious brunches with the family. In this class, kids will get to mix, mash, and fry up their own delicious and seasonally inspired brunchtime creations, perfect for a Mother’s or Father’s Day celebration!

MENU:
- Baked Egg Cups
- Whole-Wheat Banana Pancakes
- Honey Rhubarb Sauce

Dietary Notes: Vegetarian with dairy and eggs.

SNACK ATTACK: SAY CHEESE!

Samantha Brumfield // Members $50, Non-members $55
Ages 4 to 6, with one adult guest.

Young chefs will learn to make their own satisfying after-school or weekend afternoon snack boards! We’ll build tasty platters with cheese, scratch-made crackers and hummus. They’ll have time to learn and practice proper knife techniques and plating skills, too!

MENU:
- Cheese
- Hummus
- Cheese Crackers with Rosemary
- Selection of cut vegetables
- Honey Rhubarb Sauce

Dietary Notes: With dairy, eggs and optional meat.

MUFFIN TIN TREATS

Lisa Palmatier // Members $50, Non-members $55
Ages 7 to 9, kids only.

Muffin tins can be used to make all kinds of food in no time at all. Kids will practice recipes for any time of day, beginning with breakfast. We’ll make cheesy lasagna rolls for a fun and hearty dinner, and finish with a sweet and simple no-bake treat.

MENU:
- French Toasties with Maple Syrup or Fruit
- Lasagna Rolls
- No-Bake Mini Cheesecakes with Jam

Dietary Notes: Vegetarian with dairy and eggs.
SILLIEST BREAKFAST EVER!
Cam Zarcone // Members $60, Non-members $65
Ages 7 to 9, with one adult guest.
Toads and bubbles and babies? What kind of cooking class is this? An extremely silly one! In this class, we’re cooking up three oddly named but delightfully flavored breakfast dishes, learning kitchen essentials along the way.

MENU:
Toad in the Hole (Oven-baked Casserole with Eggs and Sausage)
Bubble and Squeak (Pan-fried Vegetable and Potato Cakes)
Dutch Baby Pancakes

Dietary Notes: With dairy, eggs, and optional meat.

AFTER-SCHOOL COOKING CLUB: WHAT’S FOR LUNCH?
Lee Baker and Cam Zarcone // Members $180, Non-members $200
Ages 9 to 12, kids only.
You’ve got enough on your plate — let the kids handle some of the cooking! Over the course of four weeks, students will build their confidence in the kitchen as they learn to prepare four classic lunch dishes. They’ll grow their culinary vocabulary and practice techniques, including knife skills and kitchen organization.

MENU:
Homemade Tacos, Flan
Croque Monsieur, Tomato Bisque, Madeleines
Chili with Cornbread, Brownies
Homemade Pita Bread, Falafel, Tzatziki Sauce, Greek Yogurt Parfaits

Dietary Notes: With dairy, eggs, and optional meat.

BAKED DOUGHNUTS
Lisa Crawford // Members $60, Non-members $65
Ages 10 to 12 with one adult guest.
Everyone loves doughnuts and when baked, they’re easy to make at home any time! Lisa will walk kids and their adult through the process, as we make three varieties of baked cake doughnuts and four tasty glazes. She’ll also share the secret to baked raised doughnut twists, as we work hands-on to mix, bake, glaze and enjoy our delicious doughnut creations.

MENU:
Baked Vanilla, Chocolate and Applesauce Spice Cake Doughnuts
Vanilla, Chocolate, Raspberry and Maple Glazes
Baked Raised Doughnut Twists

Dietary Notes: Vegetarian with dairy and eggs.
RAMEN ROCKS!

Tamara Guyton // Members $50, Non-members $55
Ages 10 to 12, kids only.

Nix the classic microwave ramen for a delicious homemade version. Tamara will teach kids her own take on the famed Japanese fast food. We’ll practice chopping skills while prepping ingredients, then cook up a personalized bowl with fresh noodles, variety of vegetables, condiments and optional chicken. For a sweet end-of-class treat, we’ll make Butter Mochi, a chewy, rice flour cake made with coconut milk.

MENU:
Vegetarian Miso Broth
Chicken Broth
Customized Ramen Noodle Soup
Butter Mochi

*Dietary Notes: Vegetarian, with optional poultry; no dairy or eggs.*

THE GLOBAL BAKER

Cam Zarcone // Members $50, Non-members $55
Ages 13 to 18, teens only.

Ready to branch out beyond boxed brownies? Discover what people in other parts of the world like to bake. Circle the globe with us as we whip up three very different and delightful recipes from Italy, Haiti and Denmark — including a customized cake person of your choice.

MENU:
Pizzelle (Waffle Cookies) from Italy
Mini Coconut Cakes from Haiti
Kagemand (“Cake Man”) or Kagekone (“Cake Woman”) from Denmark

*Dietary Notes: Vegetarian with dairy and eggs.*

PERUVIAN FUSION

Lee Baker // Members $70, Non-members $75
Ages 13 to 18, with one adult guest.

Peruvian cuisine is a colorful reflection of the country’s rich history and diverse landscape. Many cultures from around the world brought together their techniques in Peru and used an amazing variety of local ingredients to create an all-new style of cooking. In this class, students will prepare four dishes that capture a range of flavors and textures.

MENU:
Lomo Saltado (Beef Tenderloin Stir-fried with Red Onion, Tomatoes and Tamari)
Roasted Yukon Gold Potato Fries and Garlic Rice
Peruvian-style Cucumber and Tomato Salad with Lime and Salt
Rosquitas de Anis (Anise-Sesame Wreath Cookies)

*Dietary Notes: With meat, dairy and eggs.*