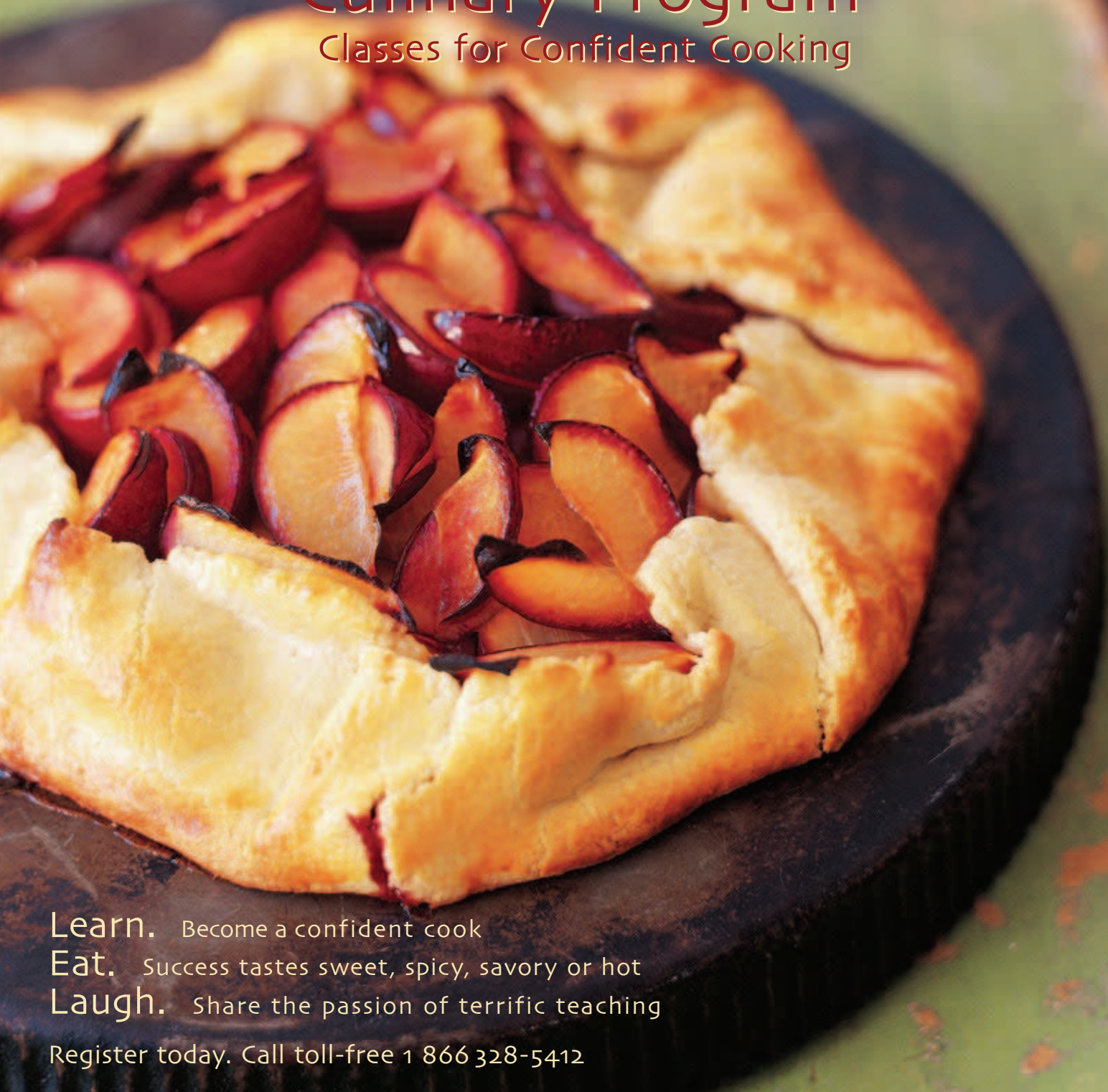


Sur La Table®

Culinary Program

Classes for Confident Cooking



Learn. Become a confident cook

Eat. Success tastes sweet, spicy, savory or hot

Laugh. Share the passion of terrific teaching

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Fall 2003

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Marlton Naperville Newport Beach Portland Richmond Salt Lake City San Francisco Santa Monica Scottsdale

local instructors

OCTOBER

Not Your Average Burger

Jane Murphy & Liz Yeh Singh

Saturday, October 4 11:00 am · \$55

Mouthwatering variations on the traditional hamburger. Using recipes from their new book, *The Great Big Burger Book*, Jane Murphy and Liz Yeh Singh will show you how to re-invent an American classic using poultry, fish, vegetables, beans, savory sauces and more.



M E N U • Andouille Bayou Burger with Red Pepper Mayonnaise · Cuban Frita Burgers · Asian Tuna Burger with Wasabi Mayonnaise · Pecan Pesto Turkey Burger with Caramelized Fennel · Dilled Chickpea Burgers with Spicy Yogurt Sauce

The Great Pumpkin

Jennifer Gregory

Tuesday, October 7 6:30 pm · \$45

Pumpkins take center stage. A nutritious seasonal fruit and a versatile ingredient, pumpkin is a wonderful primary ingredient in a variety of flavorful recipes for the autumn table. A culinary instructor and former food editor, Jennifer Gregory will focus on the preparation of pumpkin for dishes other than the traditional pie.

M E N U • Pumpkin Ravioli with Fried Sage · Pumpkin Risotto · Pumpkin, Pear and Fennel Soup · Shrimp Ragout in a Mini Pumpkin · Pumpkin Bread Pudding

Chocolate Creations

John Karangis

Saturday, October 11 11:00 am · \$50

Elegant and inspired chocolate desserts. Make gorgeous baked goods and chocolates at home using fresh ingredients and equipment that you probably already own. John Karangis, owner of Karangis Chocolate, takes you step-by-step through the process of working with chocolate for cakes and confections. You will learn how to temper and mold chocolate and how to make genoise, dacquoise, ganache and more.

M E N U • Chocolate Hazelnut Cake · Holiday Bûche de Noël · Chocolate Santa and Surprise

Strudel Workshop

Janet Maraldo

Tuesday, October 14 6:30 pm · \$75

A strudel extravaganza. An experienced cooking instructor, Janet is a graduate of the Culinary Institute of America and previously worked with renowned chef Lidia Bastianich. She will work with students to make sweet and savory strudels from scratch, including making dough, pulling and stretching the dough to paper thinness and filling it.

M E N U • Savory Potato, Kale and Leek Strudel · Sweet Cheese Strudel · Harvest Apple Strudel

Super Fast Chicken

Sur La Table

1468 Northern Boulevard • Manhasset, NY 11030-3006

Phone: 516 365-3297 Fax: 516 365-3979

Mon-Wed: 10 am-6 pm • Thu: 10 am-8 pm • Fri-Sat: 10 am-6 pm • Sun: 12 pm-5 pm

by popular demand, Marge Perry creates a medley of irresistible chicken and turkey dishes that previously appeared in her Superfast column in *Cooking Light* and her *Newsday* column.

M E N U • Chicken Thighs Cacciatore · Coconut Curried Chicken · Chicken Romesco Dinner · Spicy Chicken Tortilla Soup · Knock-Your-Socks-Off Blue Cheese Stuffed Turkey Burgers



Cheese and Spirits

Susan Sturman & Sheri Sauter

\$75 per class

A worldwide tour of cheese and wine. Cheese expert Susan Sturman and wine educator Sheri Sauter will introduce you to different cheeses and wines from around the world. In every class you will taste 6 to 8 different cheeses accompanied by a selection of wines from a specific region. Each class will provide you with comprehensive knowledge about the proper way to taste wine and cheese and how to create perfect wine and cheese pairings. Susan and Sheri will also discuss the fascinating history of cheeses and wines, including cheesemaking and vinification techniques. Susan Sturman is the founder of Epicurean Catering in Paris and the chef-owner of Epicurean in Port Washington, New York. Sheri Sauter is a certified wine instructor.

New World Cheese and Wine: The Tastes of the USA

Friday, October 17 6:30 pm

A Comparative Tasting: Italy and Spain

Friday, November 14 6:30 pm

The Glories of France

Friday, December 12 6:30 pm

Sushi Workshop

Eric Takahashi

Sunday, October 19 1:00 pm · \$75

Sunday, January 25 1:00 pm · \$75

Perfect sushi rolls. A former sushi chef, Eric Takahashi graduated from the Culinary Institute of America and apprenticed in Japan. He will work with students to make rolled sushi, hand-formed sushi, sushi rice, authentic sauces and more.

M E N U • California Rolls · Spicy Tuna Hand Rolls · Cucumber Rolls · Shrimp Nigiri Sushi

Class and Cancellation Policy

- Classes are approximately 2½ hours long unless otherwise indicated. Instructors reserve the right to alter menus due to seasonal availability of ingredients.
- Payment must accompany each reservation. Space is limited. If the class is full, your name will be placed on a waiting list.
- We will refund tuition for your cancellation up to 48 hours before the class. No refunds or credit can be given for cancellations less than 48 hours before class.
- No discounts can be applied to class tuition.
- Classes may be cancelled due to insufficient enrollment. Upon cancellation we will contact you by phone.
- Adult classes are open to students ages 16 and older.



A Gift of Good Taste

Give your friends and family the opportunity to select the class or Sur La Table merchandise that will please them most. Gift cards are available in any denomination. Let them choose from the store, catalog or website. To order, call your local store or 1 866 328-5412 or visit www.surlatable.com