



# February at the Movies with... *the* CHOPPING BLOCK

## LINCOLN SQUARE FEBRUARY 2012 CLASSES

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
<p><b>H</b> HANDS ON    <b>D</b> DEMONSTRATION    <b>W</b> WINE CLASS</p>			<p><b>1</b> <i>Blade Runner</i> <b>Knife Skills</b> <b>H</b> 7-9:30PM</p> <p><i>Meat Me in St. Louis</i> <b>Meat 101</b> <b>H</b> 7-9:30PM</p>	<p><b>2</b> <i>Raging Bull: Food and Wine of Spain</i> <b>D</b> <b>W</b> 7-9:30PM</p> <p><i>Pineapple Express</i> <b>A Hawaiian Feast</b> <b>H</b> 7-9:30PM</p>	<p><b>3</b> <i>Planet of the Grapes</i> <b>Wine Goddess Presents: Strategic Wine Tasting</b> <b>W</b> 7-8:30PM</p> <p><i>The Raw Diary</i> <b>Sushi Workshop</b> <b>H</b> 7-9:30PM</p>	<p><b>4</b> <i>True Grit</i> <b>Southern Brunch</b> <b>D</b> 10AM-12:30PM</p> <p><i>The Darjeeling Limited</i> <b>An Indian Adventure</b> <b>H</b> 10AM-12:30PM</p> <p><b>Girls' Night: Sex and the City 2</b> <b>D</b> 7-9:30PM</p>
<p><b>5</b> <i>Crazy, Stewed, Love</i> <b>Crock Pots &amp; Cast Iron</b> <b>D</b> 10AM-12:30PM</p> <p><i>A Few Good Hens</i> <b>Chicken 101</b> <b>H</b> 10AM-12:30PM</p> <p><i>Meatless in Seattle</i> <b>H</b> 5-7:30PM</p> <p><i>Blade Runner</i> <b>Knife Skills</b> <b>H</b> 5-7:30PM</p>	<p><b>6</b> <i>Blade Runner</i> <b>Knife Skills</b> <b>H</b> 10AM-12:30PM</p>	<p><b>7</b> <i>Blade Runner</i> <b>Knife Skills</b> <b>H</b> 7-9:30PM</p> <p><i>A Ravioli Runs Through It</i> <b>Pasta Workshop</b> <b>H</b> 6:30-9:30PM</p>	<p><b>8</b> <i>A Room with a Stew</i> <b>Cold-Weather Soups and Stews</b> <b>D</b> 7-9:30PM</p> <p><i>The Help</i> <b>Southern Specialties</b> <b>H</b> 7-9:30PM</p>	<p><b>9</b> <i>Midnight in Paris</i> <b>H</b> 7-9:30PM</p> <p><i>2012: A Steak Odyssey</i> <b>H</b> 7-9:30PM</p>	<p><b>10</b> <i>Love at First Bite</i> <b>Appetizers to Put You in the Mood</b> <b>H</b> 10AM-12:30PM</p> <p><i>Under the Tuscan Sun</i> <b>D</b> 7-9:30PM</p> <p><b>Date Night: In the Heat of the Night</b> <b>H</b> 7-9:30PM</p>	<p><b>11</b> <i>Breakfast at Tiffany's</i> <b>D</b> 10AM-12:30PM</p> <p><i>You Had Me at Chocolate</i> <b>H</b> 10AM-1PM</p> <p><i>The Romantics</i> <b>D</b> 6:30-9:30PM</p> <p><i>A Sweetheart Named Desire</i> <b>H</b> 6:30-9:30PM</p>
<p><b>12</b> <i>Breakfast at Tiffany's</i> <b>D</b> 10AM-12:30PM</p> <p><i>Love at First Bite</i> <b>Appetizers to Put You in the Mood</b> <b>H</b> 10AM-12:30PM</p> <p><i>The Romantics</i> <b>D</b> 5-8PM</p> <p><i>A Sweetheart Named Desire</i> <b>H</b> 5-8PM</p>	<p><b>13</b> <i>You Had Me at Chocolate</i> <b>H</b> 10AM-1PM</p> <p><i>Raging Bull: Food and Wine of Spain</i> <b>D</b> <b>W</b> 7-9:30PM</p> <p><i>A Sweetheart Named Desire</i> <b>H</b> 6:30-9:30PM</p>	<p><b>14</b> <b>Couples Cooking: A Pear to Remember</b> <b>H</b> 11AM-1:30PM</p> <p><i>The Romantics</i> <b>A Valentine's Feast</b> <b>D</b> 6:30-9:30PM</p> <p><i>A Sweetheart Named Desire</i> <b>Hands-on Valentine's Dinner</b> <b>H</b> 6:30-9:30PM</p>	<p><b>15</b> <i>Julie and Julia</i> <b>Celebrating Julia Child</b> <b>H</b> 6:30-9:30PM</p> <p><i>Mystic Pizza</i> <b>H</b> 7-9:30PM</p>	<p><b>16</b> <i>Like Water for Chocolate</i> <b>H</b> 7-9:30PM</p> <p><i>Planet of the Grapes</i> <b>Wine Goddess Presents: Food and Wine Pairing Primer</b> <b>W</b> 7-8:30PM</p>	<p><b>17</b> <i>Poseidon Adventure</i> <b>Sushi Boot Camp</b> <b>H</b> 10AM-3PM</p> <p><i>Midnight in Paris</i> <b>H</b> 7-9:30PM</p> <p><i>2012: A Steak Odyssey</i> <b>H</b> 7-9:30PM</p>	<p><b>18</b> <i>True Grit</i> <b>Southern Brunch</b> <b>D</b> 10AM-12:30PM</p> <p><i>The Help</i> <b>Southern Specialties</b> <b>H</b> 10AM-12:30PM</p> <p><i>The Romantics</i> <b>D</b> 6:30-9:30PM</p> <p><i>A Sweetheart Named Desire</i> <b>H</b> 6:30-9:30PM</p>
<p><b>19</b> <i>Breakfast at Tiffany's</i> <b>D</b> 10AM-12:30PM</p> <p><i>Julie and Julia</i> <b>Celebrating Julia Child</b> <b>H</b> 10AM-1PM</p> <p><i>2012: A Steak Odyssey</i> <b>H</b> 5-7:30PM</p> <p><b>Date Night: In the Heat of the Night</b> <b>H</b> 5-7:30PM</p>	<p><b>20</b> <i>Cupcake Strong</i> <b>Cupcake Boot Camp</b> <b>H</b> 10AM-2:30PM</p> <p><i>A Room with a Stew</i> <b>Cold-Weather Soups and Stews</b> <b>D</b> 7-9:30PM</p> <p><i>Good Night &amp; Good Duck</i> <b>H</b> 7-9:30PM</p> <p><b>PRESIDENT'S DAY</b></p>	<p><b>21</b> <i>The Best Hors d'Oeuvres of Our Lives</i> <b>D</b> 7-9:30PM</p> <p><i>A Few Good Hens</i> <b>Chicken 101</b> <b>H</b> 7-9:30PM</p>	<p><b>22</b> <i>Blade Runner</i> <b>Knife Skills</b> <b>H</b> 7-9:30PM</p> <p><i>The Darjeeling Limited</i> <b>An Indian Adventure</b> <b>H</b> 7-9:30PM</p>	<p><b>23</b> <i>2012: A Steak Odyssey</i> <b>H</b> 7-9:30PM</p> <p><i>Eat Drink Man Woman</i> <b>H</b> 7-9:30PM</p>	<p><b>24</b> <b>Girls' Night: Sex and the City 2</b> <b>D</b> 7-9:30PM</p> <p><b>Couples Cooking: A Pear to Remember</b> <b>H</b> 7-9:30PM</p>	<p><b>25</b> <i>Love and Other Spices</i> <b>Tastebud Tutorial</b> <b>D</b> 10AM-12:30PM</p> <p><i>The Life Aquatic</i> <b>Seafood 101</b> <b>H</b> 10AM-12:30PM</p> <p><i>The Raw Diary</i> <b>Sushi Workshop</b> <b>H</b> 7-9:30PM</p> <p><b>Date Night: In the Heat of the Night</b> <b>H</b> 7-9:30PM</p>
<p><b>26</b> <i>Meat Me in St. Louis</i> <b>Meat 101</b> <b>H</b> 10AM-12:30PM</p> <p><i>Blade Runner</i> <b>Knife Skills</b> <b>H</b> 5-7:30PM</p> <p><b>Family Night: Chinatown</b> <b>H</b> 5-7:30PM</p> <p><b>OSCAR NIGHT!</b></p>	<p><b>27</b> <i>Crazy, Stewed, Love</i> <b>Cooking with Crock Pots and Cast Iron</b> <b>D</b> 7-9:30PM</p> <p><i>Braising Arizona</i> <b>H</b> 7-9:30PM</p>	<p><b>28</b> <i>A Ravioli Runs Through It</i> <b>Pasta Workshop</b> <b>H</b> 6:30-9:30PM</p> <p><i>The Raw Diary</i> <b>Sushi Workshop</b> <b>H</b> 7-9:30PM</p>	<p><b>29</b> <i>Mystic Pizza</i> <b>H</b> 7-9:30PM</p> <p><i>The Life Aquatic</i> <b>Seafood 101</b> <b>H</b> 7-9:30PM</p>	<p><b>Easy online enrollment!</b></p> <p><b>Go to <a href="http://WWW.THECHOPPINGBLOCK.NET">WWW.THECHOPPINGBLOCK.NET</a></b></p> <p>Please call ahead if you have dietary restrictions. We will do our best to accommodate you.</p>		



# February at the Movies with... *the* CHOPPING BLOCK

## MERCHANDISE MART FEBRUARY 2012 CLASSES

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
<div style="border: 1px solid black; padding: 5px; display: flex; justify-content: space-around;"> <span><b>H</b> HANDS ON</span> <span><b>D</b> DEMONSTRATION</span> <span><b>W</b> WINE CLASS</span> </div>			<b>1</b> <i>A Ravioli Runs Through It</i> <b>Pasta Workshop</b> <b>H</b> 6-9PM	<b>2</b> <i>The Darjeeling Limited</i> <b>An Indian Adventure</b> <b>H</b> 6-8:30PM  <i>Julie and Julia</i> <b>Celebrating Julia Child</b> <b>H</b> 6-9PM	<b>3</b> <i>2012: A Steak Odyssey</i> <b>H</b> 6-8:30PM  <i>Moonstruck</i> <b>H</b> 6-8:30PM  <b>Date Night:</b> <i>In the Heat of the Night</i> <b>H</b> 6-8:30PM	<b>4</b> <i>Cupcake Strong</i> <b>Cupcake Boot Camp</b> <b>H</b> 10AM-2:30PM  <i>A Few Good Hens</i> <b>Chicken 101</b> <b>H</b> 10AM-12:30PM  <i>Eat Drink Man Woman</i> <b>H</b> 6-8:30PM  <b>Date Night:</b> <i>In the Heat of the Night</i> <b>H</b> 6-8:30PM
<b>5</b> <i>Julie and Julia</i> <b>Celebrating Julia Child</b> <b>H</b> 10AM-1PM  <i>The Life Aquatic</i> <b>Seafood 101</b> <b>H</b> 10AM-12:30PM	<b>6</b> <b>Advanced Culinary Boot Camp</b> Starts Today! <b>H</b> MON-FRI 9AM-5PM	<b>7</b> <i>Gnocchi and Juliette</i> <b>H</b> 6-8:30PM  <i>Meat Me in St. Louis</i> <b>Meat 101</b> <b>H</b> 7-9:30PM	<b>8</b> <i>Blade Runner</i> <b>Knife Skills</b> <b>H</b> 6-8:30PM	<b>9</b> CLOSED FOR PRIVATE PARTY	<b>10</b> <i>Midnight in Paris</i> <b>H</b> 6-8:30PM  <b>Couples Cooking:</b> <i>A Pear to Remember</i> <b>H</b> 7-9:30PM  <i>Planet of the Grapes</i> <b>Wine Goddess and Vosges Haut Chocolat Present:</b> Wine and Chocolate! <b>W</b> 7-8:30PM	<b>11</b> <i>Mystic Pizza</i> <b>H</b> 10AM-12:30PM  <i>The Breakfast Club</i> <b>H</b> 10AM-1PM  <i>Julie and Julia</i> <b>H</b> 10AM-1PM  <i>The Romantics</i> <b>D</b> 6-9PM  <i>Eat Drink Man Woman</i> <b>H</b> 6-8:30PM  <i>Sweetheart Named Desire</i> <b>H</b> 6-9PM
<b>12</b> <i>You Had Me at Chocolate</i> <b>H</b> 10AM-1PM  <i>Moonstruck</i> <b>H</b> 12-2:30PM  <i>Love at First Bite</i> <b>H</b> 12-2:30PM  <i>2012: A Steak Odyssey</i> <b>H</b> 5-7:30PM  <i>A Sweetheart Named Desire</i> <b>H</b> 5-8PM	<b>13</b> <i>2012: A Steak Odyssey</i> <b>H</b> 6-8:30PM  <i>Eat Drink Man Woman</i> <b>H</b> 6-8:30PM  <i>A Sweetheart Named Desire</i> Hands-on Valentine's Dinner <b>H</b> 6-9PM	<b>14</b> <i>You Had Me at Chocolate</i> <b>H</b> 10AM-1PM  <i>A Sweetheart Named Desire</i> Hands-on Valentine's Dinner <b>H</b> 6-9PM	<b>15</b> <i>Like Water for Chocolate</i> <b>H</b> 6-8:30PM  <i>Gnocchi and Juliette</i> <b>H</b> 6-8:30PM  <b>Date Night:</b> <i>In the Heat of the Night</i> <b>H</b> 6-8:30PM	<b>16</b> <i>Pineapple Express</i> <b>H</b> 6-8:30PM	<b>17</b> <b>Couples Cooking:</b> <i>A Pear to Remember</i> <b>H</b> 6-8:30PM  <i>The Raw Diary</i> <b>Sushi Workshop</b> <b>H</b> 6-8:30PM  <i>Planet of the Grapes</i> <b>Wine Goddess and Vosges Haut Chocolat Present:</b> Wine and Chocolate! <b>W</b> 7-8:30PM	<b>18</b> <b>The Basics:</b> <i>The Italian Job</i> <b>H</b> 10AM-12:30PM  <i>A Ravioli Runs Through It</i> <b>H</b> 10AM-1PM  <i>The Fabulous Baker Boys</i> <b>H</b> 10AM-1PM  <i>The Romantics</i> <b>D</b> 6-9PM  <i>A Sweetheart Named Desire</i> <b>H</b> 6-9PM
<b>19</b> <i>Cupcake Strong</i> <b>Cupcake Boot Camp</b> <b>H</b> 10AM-2:30PM  <i>Blade Runner</i> <b>Knife Skills</b> <b>H</b> 10AM-12:30PM  <i>Gnocchi and Juliette</i> <b>H</b> 11AM-1:30PM  <i>Eat Drink Man Woman</i> <b>H</b> 4-6:30PM	<b>20</b> <i>A Ravioli Runs Through It</i> <b>Pasta Workshop</b> <b>H</b> 6-9PM  <i>The Help</i> <b>Southern Specialties</b> <b>H</b> 6-8:30PM  <i>Blade Runner</i> <b>Knife Skills</b> <b>H</b> 6-8:30PM  <b>PRESIDENT'S DAY</b>	<b>21</b> <i>Braising Arizona</i> <b>H</b> 6-8:30PM  <i>Meatless in Seattle</i> <b>H</b> 6-8:30PM  <i>Sauce Code</i> <b>H</b> 6-8:30PM	<b>22</b> <i>Mystic Pizza</i> <b>H</b> 6-8:30PM  <i>Planet of the Grapes</i> <b>Wine Goddess Presents:</b> Wine and Cheese: Uncensored! <b>W</b> 7-8:30PM	<b>23</b> <i>The King's Sweets</i> <b>Baking Boot Camp</b> <b>H</b> THU-SAT, 10AM-4PM  <i>Julie and Julia</i> <b>Celebrating Julia Child</b> <b>H</b> 6-9PM	<b>24</b> <i>Planet of the Grapes</i> <b>Wine Goddess Presents:</b> An Intro to Wine <b>W</b> 7-8:30PM  <i>Eat Drink Man Woman</i> <b>H</b> 6-8:30PM  <i>The Raw Diary</i> <b>Sushi Workshop</b> <b>H</b> 6-8:30PM	<b>25</b> <i>The Breakfast Club</i> <b>H</b> 10AM-12:30PM  <i>Meat Me in St. Louis</i> <b>Meat 101</b> <b>H</b> 10AM-12:30PM  <b>Couples Cooking</b> <i>A Pear to Remember</i> <b>H</b> 6-8:30PM  <i>Midnight in Paris</i> <b>H</b> 6-8:30PM
<b>26</b> <i>The Butcher</i> <b>Meat Butchery</b> <b>H</b> 10AM-2:30PM  <i>The Fabulous Baker Boys</i> <b>How to Bake Bread</b> <b>H</b> 10AM-1PM  <i>The Help</i> <b>Southern Specialties</b> <b>H</b> 11AM-1:30PM  <b>OSCAR NIGHT!</b>	<b>27</b> <i>Planet of the Grapes</i> <b>Wine Goddess Presents:</b> The Wines and Vines of Argentina <b>W</b> 7-8:30PM	<b>28</b> CLOSED FOR PRIVATE PARTY	<b>29</b> <i>Blade Runner</i> <b>Knife Skills</b> <b>H</b> 10AM-12:30PM  <i>2012: A Steak Odyssey</i> <b>H</b> 6-8:30PM	<div style="border: 1px solid black; padding: 10px; background-color: #f0f0f0;"> <p><b>Easy online enrollment!</b></p> <p><b>Go to <a href="http://WWW.THECHOPPINGBLOCK.NET">WWW.THECHOPPINGBLOCK.NET</a></b></p> <p>Please call ahead if you have dietary restrictions. We will do our best to accommodate you.</p> </div>		



# the CHOPPING BLOCK

## FEBRUARY 2012 CLASSES

Let's go to the movies! We're celebrating the Oscars all month with award-worthy menus inspired by some of our favorite films. Join us for the fun...and great recipes!

### DEMONSTRATION CLASSES

**D** Demonstration classes are an intimate, interactive look at cooking. Each class features an entertaining and informative lesson by our professional chef-instructor plus generous tastings of every dish prepared in class.

#### **The Best Hors d'Oeuvres of Our Lives** • \$40

LINCOLN SQUARE FEBRUARY 21

Get ready for your Oscar night party with these winning appetizers. Shrimp Fritters with Tarragon Aioli; Potato, Truffle and Fontina Tart; Curried Chicken Skewers with Peanut Dipping Sauce; Bacon-Wrapped Dates with Balsamic Glaze.

#### **♥ Breakfast at Tiffany's** • \$60

LINCOLN SQUARE FEBRUARY 11, 12, 19

Start your day off right with these sumptuous and seasonal gems. Class includes a complimentary Mimosa. Lemon Poppy Seed Muffins with Lemon Glaze; Eggs Florentine Frittata with Hollandaise Sauce; Sweet Potato and Celery Root Hash; Apple, Sage and Fennel Breakfast Sausage; Crêpes with Sautéed Apples and Chantilly Cream.

#### **Crazy, Stewed, Love:** Cooking with Crock Pots and Cast Iron • \$40

LINCOLN SQUARE FEBRUARY 5, 27

Relax as we teach you how to prepare slow-simmered recipes that will fill your home with amazing aromas. Spicy Soy-Glazed Short Ribs; Tuscan Chicken with Beans and Greens; Cumin-Spiced Turkey Chili; Pozole Verde (Braised Pork in Tomatillo Sauce with Hominy).

#### **Girls' Night: Sex and the City 2** • \$40

LINCOLN SQUARE FEBRUARY 4, 24

Take a trip with the girls to Abu Dhabi and treat yourself to some of the fabulous food from the Middle East. Hummus with Spicy Pita Chips; Chicken Shawarma Skewers with Tabouleh Salad; Falafel with Tahini Sauce, Tomatoes and Cucumbers; Rose-Scented Yogurt-Berry Parfait.

#### **Love and Other Spices:** Tastebud Tutorial • \$40

LINCOLN SQUARE FEBRUARY 25

Essential for anyone who likes to cook! Learn to make sense of your sense of taste. With stronger olfactory awareness, you can become a creative cook inspired by your own palate instead of following recipes to the letter. We'll teach you the art of tweaking the five basic flavors—Salty, Sweet, Bitter, Sour and Umami—and how to use herbs, spices, oils, vinegars and aromatic ingredients to create a rich tapestry of cuisine limited only by your imagination.

#### **Raging Bull:** The Food and Wine of Spain • \$60

LINCOLN SQUARE FEBRUARY 2, 13

More exciting than running with the bulls, come enjoy these Spanish classics paired with regional wines. Shrimp with Fino Sherry; Braised Chicken with Catalan Picada; Rioja-Style Potatoes; Churros con Chocolate.

#### **A Room with a Stew:** Cold-Weather Soups & Stews • \$40

LINCOLN SQUARE FEBRUARY 8, 20

Take the chill out of the air with these hearty recipes. Mushroom Beef Barley Soup; Butternut Squash and Apple Bisque; Curried Lentil, Swiss Chard and Chickpea Stew; Shrimp and Andouille Gumbo. During class students will sample all the dishes prepared by the chef.

#### **True Grit:** Southern Brunch • \$50

LINCOLN SQUARE FEBRUARY 4, 18

Enjoy a morning full of delicious Southern brunch specialties. This class includes a full meal, so come hungry. Beignets; Eggs Sardou (Poached Eggs with Artichokes, Spinach and Hollandaise Sauce); Shrimp and Grits; Banana Whiskey Bread Pudding.

#### **Under the Tuscan Sun** • \$60

LINCOLN SQUARE FEBRUARY 10, 23

Let the cuisine and wine of Tuscany bring warmth and light to your table. This class includes a full meal, so come hungry. Ribollita (Rustic Bean and Vegetable Soup); Chicken Marsala with Parmesan Polenta; Semolina and Olive Oil Cake.

### HANDS-ON CLASSES

**H** In hands-on classes, you participate in each step of the cooking so you can recreate the experience at home. Our professional chef-instructor will discuss the ins and outs of each recipe, give you valuable tips, and coach you as you work in groups to prepare the dishes. You'll sit down at the end of class to feast upon the fruits of your labor.

**[V]** = vegetarian menu

#### **2012: A Steak Odyssey** • \$85

LINCOLN SQUARE FEBRUARY 9, 17, 19, 23

MERCHANDISE MART FEBRUARY 3, 12, 13, 29

Why go out when you can learn how to prepare these steakhouse classics at home? Caesar Salad; Grilled Strip Steaks with Garlic Herb Butter; Twice-Baked Potatoes; Oven-Roasted Broccoli; Molten Chocolate Cakes. Two glasses of wine or beer per student are included in the price of the class. You must be 21 or over to attend. Please present valid ID at the time of check-in.

#### **Advanced Culinary Boot Camp** • \$1950

MERCHANDISE MART FEBRUARY 6-10

For our Boot Camp graduates who just can't get enough! In the advanced sessions, we'll go even deeper into some of the Boot Camp subjects plus introduce some new subjects, including baking and seafood. Call us for more info.

#### **The Basics: The Italian Job** • \$75

MERCHANDISE MART FEBRUARY 18

The Basics classes help you lay a foundation of cooking techniques to build on. You'll learn about ingredients, how to time a full meal, and which tools and equipment are right for the job. Roasted Red Pepper and Mozzarella Crostini; Herb Roasted Chicken; Wild Mushroom Risotto; Tiramisu. Skills Covered in Class Include: Selecting Poultry; Roasting Poultry and Peppers; Making Crostini; Poultry Doneness; Carving a Whole Bird; Working with Dried Mushrooms; Risotto; Simple Syrup; Using Vanilla Beans.

#### **Blade Runner: Knife Skills** • \$40

LINCOLN SQUARE FEBRUARY 1, 5, 6, 7, 22, 26

MERCHANDISE MART FEBRUARY 8, 19, 20, 29

Our most popular class! A hands-on chopping session where you learn how to mince, slice and dice vegetables and herbs. Knife care, sharpening and honing, and selection and manufacturing are also covered. **[V]**

#### **Braising Arizona** • \$75

LINCOLN SQUARE FEBRUARY 27

MERCHANDISE MART FEBRUARY 21

Braising—slow, moist-heat cooking—is all about creating layers of flavors. Come learn how to prepare abundantly flavorful, comforting food that's perfect for cold winter days. Apple Cider-Braised Pork Shoulder with Root Vegetable Smash; Moroccan Braised Chicken with Steamed Couscous; Braised Root Vegetables with Sherry Vinegar Thyme Glaze.

#### **The Breakfast Club** • \$75

MERCHANDISE MART FEBRUARY 11, 25

Creating a luxurious breakfast is easy like Sunday morning. Eggs Poached in Tomato Sauce with Spinach and Feta Cheese; Butter-milk Biscuits with Sausage Gravy; Chilaquiles Verdes (Tortilla Chips and Shredded Chicken Simmered in Tomatillo Salsa).

#### **The Butcher: Meat Butchery** • \$150

MERCHANDISE MART FEBRUARY 26

Are you ready to take your knife skills to the next level? We'll teach you essential butchery techniques so you can tackle meat preparation like the pros. You'll then use your handiwork to prepare three delicious dishes. **Techniques:** Breaking Down and Deboning Chicken; Boning and Filleting a Whole Fish; Cleaning, Butterflying, Stuffing and Tying Pork Tenderloin.

**Recipes to be Prepared:** Pan-Roasted Chicken with Honey and Almonds; Baked Fish en Papillote; Pork Tenderloin Stuffed with Roasted Red Peppers, Olives and Spinach.

### HANDS-ON CLASSES

#### **♥ Couples Cooking: A Pear to Remember** • \$75

LINCOLN SQUARE FEBRUARY 14, 24

MERCHANDISE MART FEBRUARY 10, 17, 25

Enjoy an evening together preparing a savory and sweet meal featuring this sensuous, succulent fruit. Mixed Green, Roasted Pear and Blue Cheese Salad with Toasted Walnuts and Apple Cider Vinaigrette; Spinach-Stuffed Pork Tenderloin with Bacon Pear Chutney; Roasted Carrots and Parsnips with Thyme; Gingerbread Pear Upside-Down Cake.

#### **Cupcake Strong:** Cupcake Boot Camp • \$90

LINCOLN SQUARE FEBRUARY 20

MERCHANDISE MART FEBRUARY 4, 19

Have your cake and eat it, too! Make several varieties of delicious cupcakes, and bring them home to impress your friends and family. We will teach you fun, easy ways to decorate them, too. Lunch will be served during class. Boston Cream Cupcakes with Chocolate Ganache and Vanilla Pastry Cream Filling; Red Velvet Cupcakes with Cream Cheese Frosting; S'mores Cupcakes with Toasted Marshmallow Meringue; Spiced Pumpkin Cupcakes with Salted Caramel Frosting; Banana Cupcakes with Milk Chocolate Frosting.

## VALENTINE'S DAY AT THE CHOPPING BLOCK!

We know the way to your hearts. Nothing starts a perfect night like a sumptuous dinner. Bring the object of your affection, and we will treat the two of you to a fun, romantic and delicious evening.



### **A Sweetheart Named Desire**

Hands-On Romantic Valentine's Dinner • \$125

LINCOLN SQUARE FEBRUARY 11, 12, 13, 14, 18

MERCHANDISE MART FEBRUARY 11, 12, 13, 14, 18

**[H]** Celebrate Valentine's Day with an elegant multi-course meal that you cook together, for each other. A complimentary glass of bubbly is included. Frisée Salad with Toasted Pecans and Oranges; Crawfish Cakes with Remoulade; Sautéed Beef Tenderloin with Béarnaise Sauce; Cajun-Spiced Roasted Sweet Potatoes and Parsnips; Dark Chocolate Flourless Cake with Bourbon Whipped Cream.

### **The Romantics**

A Valentine's Feast • \$95

LINCOLN SQUARE FEBRUARY 11, 12, 14, 18

MERCHANDISE MART FEBRUARY 11, 18

**[D]** Treat yourselves to a lavish meal complete with cooking lesson! A complimentary glass of bubbly is included. Sautéed Scallops with Brussels Sprout and Bacon Hash and Brown Butter Sauce; Endive and Watercress Salad with Toasted Walnuts, Apples and Goat Cheese; Dijon and Herb-Crusted Pork Loin with Sauce Robert; Aged Cheddar and Potato Gratin; Chocolate Amaretto Mousse.

For more romantic cooking ideas for you and your date, look for the "♥" on the classes above and below.

[NOTE: PRICES LISTED ARE PER PERSON]

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# THE CHOPPING BLOCK FEBRUARY 2011 CLASSES

## HANDS-ON CLASSES

**The Darjeeling Limited:** An Indian Adventure • \$75  
LINCOLN SQUARE FEBRUARY 4, 22  
MERCHANDISE MART FEBRUARY 2

Get hands-on experience in using the spicy, tangy and savory spices of India. Vegetarian-friendly menu! Vegetable Pakora with Coconut Cilantro Chutney; Tomato Dal Soup; Aloo Gobi (Curried Potatoes and Cauliflower); Vegetable Biryani. [V]

**♥ Date Night: In the Heat of the Night** • \$75

LINCOLN SQUARE FEBRUARY 10, 19, 25  
MERCHANDISE MART FEBRUARY 3, 4, 15

Learn sexy recipes featuring edible aphrodisiacs. Pistachio-Crusted Scallops with Chardonnay Cream; Strawberry, Avocado and Spinach Salad; Pan-Roasted Chicken with Honey and Almonds; Chocolate Fondue.

**Eat Drink Man Woman** • \$85

LINCOLN SQUARE FEBRUARY 23  
MERCHANDISE MART FEBRUARY 4, 11, 13, 19, 24

Cook together and have a blast learning fresh new ways to make dinner fun! Sausage and Herbed Cheese Stuffed Mushrooms; Sautéed Beef Tenderloin with Herb and Roasted Garlic Compound Butter; Broccoli and Cauliflower Gratin; Chocolate Whoopie Pies with Marshmallow Filling.

Two glasses of wine or beer per student are included in the price of the class.

**The Fabulous Baker Boys:** How to Bake Bread • \$65

MERCHANDISE MART FEBRUARY 18, 26

Learn the basics of working with yeast doughs and the art of properly shaping them. Potato Rosemary Focaccia; Cinnamon Rolls with Cream Cheese Frosting; Mini Whole Wheat Baguettes.

**Family Night: Chinatown** • \$75

LINCOLN SQUARE FEBRUARY 26

Everyone cooks and eats together, and one child is free with each adult (\$20 per additional child.) Crispy Vegetable Egg Rolls with Sweet Chili Dipping Sauce; Chicken and Vegetable Stir Fry with Steamed Rice; Almond Cookies.

**A Few Good Hens:** Chicken 101 • \$75

LINCOLN SQUARE FEBRUARY 5, 21  
MERCHANDISE MART FEBRUARY 4

New ideas for cooking this versatile bird! We'll show you three delicious techniques for cooking chicken perfectly. Chicken Saltimbocca (Sautéed Chicken Cutlets with Sage, Prosciutto and Provolone); Arroz con Pollo; Whole Roasted Chicken with Cilantro-Ginger-Lime Butter and Cumin-Roasted Carrots.

**Gnocchi and Juliette** • \$85

MERCHANDISE MART FEBRUARY 7, 15, 19

Learn the secrets of Italy's little dumpling. Parmesan and Ricotta Gnocchi with Rosemary Brown Butter Sauce; Baked Gnocchi alla Romana (Baked Semolina Cakes) with Fontina Cheese; Potato Gnocchi with Tomato Cream Sauce. [V]

**Good Night, and Good Duck** • \$85

LINCOLN SQUARE FEBRUARY 20

We'll teach you how to use the whole duck to prepare three distinctly different recipes. Curly Endive Salad Duck with Cracklings, Toasted Walnuts, Dried Cranberries and Duck Fat Vinaigrette; Sautéed Duck Breast with Orange Gastrique and Wild Rice; Braised Duck Legs with Port Wine, Mushrooms and Star Anise.

**The Help:** Southern Specialties • \$75

LINCOLN SQUARE FEBRUARY 8, 18  
MERCHANDISE MART FEBRUARY 1, 20, 26

Bring the mouth-watering food from the South to life. Deviled Eggs; Classic Fried Chicken; Bacony Black-Eyed Peas; Butter-milk Biscuits; Caramel Cake.

**Julie and Julia:** Celebrating Julia Child • \$85

LINCOLN SQUARE FEBRUARY 15, 19  
MERCHANDISE MART FEBRUARY 2, 5, 11, 23

Julia Child revolutionized American cuisine by presenting an approachable version of sophisticated French cooking techniques. Join us as we pay tribute to this Master Chef and prepare dishes inspired by her most famous book, *Mastering the Art of French Cooking*. Petits Choux au Fromage (Cheese Puffs); Lobster Thermidor; Beef Bourguignon; Apple Tarte Tatin.

## HANDS-ON CLASSES

**▶▶ The King's Sweets: Baking Boot Camp** • \$525  
MERCHANDISE MART FEBRUARY 23-25

Roll up your sleeves and spend a three-day, dough-filled weekend in the pastry kitchen. **Day One:** Yeast Dough; Pie and Tart Dough; Brioche Dough; Croissant Dough; Devil's Food Cake; Linzer Cookie Dough; Lemon Cookie Dough. **Day Two:** Pastry Cream; Mousses; Chocolate and Caramel Ganache; Buttercream; Pate a Choux; Creme Brulee; Flan; Raspberry Jam. **Day Three:** Shaping and Proofing Doughs; How to Frost a Cake; Baking and Assembling Cookies. [V]

**The Life Aquatic:** Seafood 101 • \$75

LINCOLN SQUARE FEBRUARY 25, 29  
MERCHANDISE MART FEBRUARY 5

We'll teach you the tricks of the trade when purchasing seafood and how to handle it once you get it home for perfectly prepared fish every time. New England Clam Chowder; Sesame, Fennel and Mustard Seed-Crusted Salmon with Coconut Curry Sauce; Snapper a la Veracruzana (Snapper Braised with Peppers, Tomatoes, Olives and Capers).

**Like Water for Chocolate** • \$75

LINCOLN SQUARE FEBRUARY 16  
MERCHANDISE MART FEBRUARY 15

A sumptuous Mexican feast! Shrimp Cocktail with Avocado Crema; Spiced Pumpkin Bisque with Toasted Pepitas; Chicken Braised in Mole Sauce; Caramel Flan.

**♥ Love at First Bite:** Appetizers to Put You in the Mood • \$75

LINCOLN SQUARE FEBRUARY 10, 12  
MERCHANDISE MART FEBRUARY 12

Start your Valentine's weekend off right with sexy aphrodisiacs you can sink your teeth into. Warm Nut-Crusted Baked Brie with Port-Infused Pears; Rum-Glazed Shrimp with Avocado Salad; Honey, Fig and Blue Cheese Tartlets; Prosciutto-Wrapped Asparagus; Fried Plantains with Fiery Jalapeño Dipping Sauce.

**Meatless in Seattle** • \$75

LINCOLN SQUARE FEBRUARY 5, 24  
MERCHANDISE MART FEBRUARY 21

You won't miss the meat with these comforting and down-to-earth recipes. Curried Lentil, Swiss Chard and Chickpea Stew; Herb Ricotta-Stuffed Whole Wheat Manicotti with Tomato Sauce; Chillies en Nogada (Roasted Poblano Peppers Stuffed with Spiced Quinoa). [V]

**Meat Me in St. Louis:** Meat 101 • \$75

LINCOLN SQUARE FEBRUARY 1, 26  
MERCHANDISE MART FEBRUARY 7, 25

Fear not—you can master cooking meat to perfection. We'll teach you how to select meat and handle it properly for delicious results. Braised Beef Stroganoff with Buttery Egg Noodles; Apple Cider-Glazed Pork Chops with Roasted Brussels Sprouts; Mediterranean Roasted Leg of Lamb with Tapenade.

**Midnight in Paris** • \$75

LINCOLN SQUARE FEBRUARY 9, 17  
MERCHANDISE MART FEBRUARY 10, 25

Oh la la! These Parisian recipes bring a whole new meaning to the City of Light. Mussels Steamed with Fennel and Crème Fraîche; Coq au Vin (Chicken Braised in Red Wine with Pearl Onions and Mushrooms); Celery Root Puree; Dark Chocolate Pots de Crème.

**Moonstruck** • \$75

MERCHANDISE MART FEBRUARY 3, 12

"When the moon hits your eye like a big pizza pie, that's amore!" Classic Caesar Salad; Garlicky Shrimp Scampi; Ziti al Forno with Artichokes and Prosciutto; Chocolate Tiramisu.

**Mystic Pizza** • \$65

LINCOLN SQUARE FEBRUARY 15, 29  
MERCHANDISE MART FEBRUARY 11, 22

*Mamma Mia!* Master the art of tossing your dough and creating authentic Neapolitan pizzas. Crispy-Fried Calamari with Marinara Sauce; Mushroom and Italian Sausage Pizza; Quattro Formaggi White Pizza; Sun-Dried Tomato, Smoked Mozzarella and Arugula Pizza.

## HANDS-ON CLASSES

**▶▶ Poseidon Adventure:** Sushi Boot Camp • \$225  
LINCOLN SQUARE FEBRUARY 17

Sushi lovers rejoice! Learn the intricate ins and outs of everything sushi related in this intensive hands-on class. Mario Scordato, sushi chef and Chopping Block instructor, will teach you how to perfectly cook and season rice, how to select and properly cut tuna, salmon, yellowtail (hamachi), eel (unagi), soft shell crab and shrimp for creating basic and more intricate maki rolls, hand rolls and nigiri. Mario will also share his passion for sashimi including Salmon Sashimi with Miso-Mustard and Yellowtail Sashimi with Chili Sesame Soy Sauce. Whether you are a novice or rolling pro, this is a not-to-be-missed opportunity!

**Pineapple Express:** A Hawaiian Feast • \$85

LINCOLN SQUARE FEBRUARY 2  
MERCHANDISE MART FEBRUARY 16

Enjoy a break away from Old Man Winter with a feast that's sure to warm you to the core. Mango and Shrimp Spring Rolls; Macadamia Nut-Crusted Fish with Volcano-Spiced Pineapple Relish; Coconut Rice; Passion Fruit Chiffon Pie.

**A Ravioli Runs Through It:** Pasta Workshop • \$75

LINCOLN SQUARE FEBRUARY 7, 28  
MERCHANDISE MART FEBRUARY 1, 18, 20

Learn how to make fresh pasta dough from scratch and create noodles of all shapes and sizes. You'll also discover how to prepare simple, seasonal sauces to accompany your pasta. Three-Cheese and Spinach Lasagna with Tomato Sauce; Italian Sausage-Filled Ravioli with Walnut Sage Pesto; Fettuccine with Pancetta, Garlic Cream Sauce and Roasted Butternut Squash.

**The Raw Diary:** Sushi Workshop • \$85

LINCOLN SQUARE FEBRUARY 3, 25, 28  
MERCHANDISE MART FEBRUARY 17, 24

Learn, hands on, how to prepare maki rolls; inside-out rolls; spicy tuna rolls; salmon and unagi nigiri. You will learn the secrets to making perfect sushi rice and finding the freshest fish. *Get equipped to put your new sushi skills into action! We're offering a set of useful tools and ingredients at a discount. For details see our calendar at [www.thechoppingblock.net](http://www.thechoppingblock.net).*

**Sauce Code** • \$80

MERCHANDISE MART FEBRUARY 21

Master the art of preparing classic and timeless sauces, and learn what to pair with them. Mushroom Cognac Reduction with Sautéed Pork Medallions; Cheddar Béchamel with Baked Penne; Easier-than-Ever Béarnaise Sauce with Oven-Poached Salmon; Romesco Sauce with Oven-Roasted Potatoes.

**♥ You Had Me at Chocolate** • \$75

LINCOLN SQUARE FEBRUARY 11, 13  
MERCHANDISE MART FEBRUARY 12, 14

Lose control with these insanely decadent chocolate masterpieces. Bring an assortment of your edible treats home for your Valentine! Chocolate Whoopie Pies with Marshmallow Filling; Chocolate Pecan Bars; Chocolate Cherry Cupcakes with Vanilla Frosting; Chocolate Toffee Cookies.

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## THE CHOPPING BLOCK FEBRUARY 2011 CLASSES

### WINE CLASSES



**Planet of the Grapes: Wine Goddess Presents:** *We are pleased to announce the return of wine program director Diana Hamann after a year's sabbatical. Join us for an evening of wine tasting and expert instruction.*

**Food and Wine Pairing Primer** • \$45  
LINCOLN SQUARE FEBRUARY 16

Wine is best enjoyed (and understood) at the table. Join our resident wine goddess, Diana Hamann, in her very favorite wine class. We'll taste several wines with several bites representing salty, sour, bitter and sweet, and we guarantee the light bulbs will go on, the clouds will part, and you'll leave with a solid food and wine pairing foundation. Not to be missed!

**An Intro to Wine** • \$45  
MERCHANTISE MART FEBRUARY 24

The perfect class to whet your wine whistle and learn the basics of the grape! Join us in welcoming back our resident wine goddess, Diana Hamann, as we swish and swirl our way through seven tasting pours representing dry vs. sweet and light vs. full. We'll also learn to identify basic wine descriptors such as fruit, oak, spice, acidity and tannin.

**Strategic Wine Tasting: Identifying What's in the Glass** • \$45  
LINCOLN SQUARE FEBRUARY 3

How are Sommeliers and Wine Experts able to identify a wine's grape variety and region of origin, blind? A lotta, lotta practice -and a strategic plan of attack! In this sensory evaluation class, we'll employ the Strategic Approach to Tasting as penned by the Wine & Spirits Education Trust, the educational body associated with the Institute of Masters of Wine (MW)

### WINE CLASSES

program. We'll taste several wines together, "hitting our boxes," and the final wine we'll assess individually and see how we fare.

**Wine and Cheese: Uncensored!** • \$60  
MERCHANTISE MART FEBRUARY 22

Get ready to get your wine and cheese on! Celebrate the age-old, tried-and-true symbiotic relationship between wine and cheese by tasting through six basic-to-barely legal wine/cheese pairings. Decadent stuff indeed.

**♥ Wine and Chocolate!**  
with Vosges Haut Chocolat • \$70  
MERCHANTISE MART FEBRUARY 10, 17

Wine and exotic chocolate truffles are as decadent a pairing as they come, but every now and again, life demands a little excess!! We're proud to partner with Chicago's own *Vosges Haut Chocolat*, whose exotic truffles are made from the finest ingredients offered worldwide. Vosges' eclectic infusions of flowers and spices (think: ginger wasabi, Indian curry, pasilla chilies, and star anise) combined with premium chocolate deliver lingering layers of chocolate and spice. The Chopping Block is looking to add one more layer: wine! We'll meet Vosges' creativity with sensational pairings designed to give goosebumps. (This class sells out fast, so sign up quick.)

**The Wines and Vines of Argentina** • \$55  
MERCHANTISE MART FEBRUARY 27

High plains desert, exotic countryside, empanadas, grilled meats and Tango. Oh yeah, and perhaps some of the best (and affordable!) wines in the world are now coming from Argentina. We'll taste the best-of-the-best wines, wineries and winemakers from Mendoza, Argentina, and you'll see for yourself why Argentina is the rising star of the global wine market, poised to continue its meteoric growth.

### K CLASSES FOR KIDS AND TEENS

*Classes for kids and teens—now offered on weekends!—provide an opportunity for budding chefs to get comfortable and have fun in the kitchen, working with recipes geared for their age group.*

See our **KIDS AND TEENS' CLASSES** calendar for details.

**Chicken Little: Tater Tots** • \$20  
LINCOLN SQUARE FEBRUARY 26

Kids 3-7 get to help cook snacks, learn about ingredients, and have fun in the kitchen.

**The Kids Are All Right:**  
Kids' Cooking Classes • \$25  
LINCOLN SQUARE SATURDAYS 3-4PM  
FEBRUARY 4, 11, 18, 25

Kids 7 to 11 years old learn fundamental kitchen skills, focusing on measuring, mixing, following recipes, working cleanly and safely in the kitchen, and exploring new foods.

**Teenage Mutant Ninja Chefs:**  
Teens' Cooking Classes • \$30

LINCOLN SQUARE SUNDAYS 2-3PM  
FEBRUARY 5, 12, 19, 26

Young teens ages 12 to 16 will focus on specific skills while experimenting with simple yet sophisticated menus that they'll enjoy recreating at home, learning basic knife skills, cooking

*Teens are welcome to attend any of our other classes if accompanied by an adult. And parents are invited to bring kids of all ages to our **Family Night** classes, monthly at Lincoln Square!*

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