

COOKING BY THE BAY CLASS SCHEDULE APRIL 2017

SUNDAY	M	TUESDAY	WEDNESDAY	THURSDAY	F	SATURDAY
2	3	4th 6:30-9PM	5	6	7	8
		The Seasonal Table Sweet Pea Crostini Kale, Pear & Gorgonzola Salad Creamy Chicken-Asparagus Risotto Fresh Berry Tartlets				
9	10	11	12	13th 6:30-9PM	14	15
				Weeknight Gourmet Roasted Asparagus Soup Seared Scallops in Tarragon Cream Sauce Herb-Farro Cakes Pear Clafoutis		
16	17	18th 6:30-9PM	19	20th 6:30-9PM	21	22
		Thai Style Hot & Sour Soup Green Papaya Salad Chicken Pra Ram Mango Sticky Rice		Global Cuisine Vegetarian Summer Rolls Spicy Peanut Noodles Chicken Tiika Masala Ginger-Garlic Bok Choy		PRIVATE COOKING PARTY
23	24	25	26	27th 6:30-9PM	28	29
				A Taste of India Ginger Mango Chutney Paneer (homemade cheese) Palak Paneer Butter Chicken		
30	1	2nd 6:30-9PM	3	4th 6:30-9PM	5	6
		Dinner in a Flash Seafood in Parchment Chicken Paillard Vegetable Green Curry Mexicali Skillet		By The Sea Classic Ceviche Wakame & Cucumber Salad Panko Crusted Salmon Rosemary Smashed Potatoes		

(V) denotes vegetarian. Email me with questions about other dietary restrictions; substitutions may be possible.

Email Suzanne@CookingbytheBay.com with your name and phone number to sign up for a class