

## COOKING BY THE BAY CLASS SCHEDULE JUNE 2017

SUNDAY	M	TUESDAY	WEDNESDAY	THURSDAY	F	SATURDAY
				<b>1</b>	<b>2</b>	<b>3</b>
				PRIVATE CLASS		
<b>4</b>	<b>5</b>	<b>6</b>	<b>7</b>	<b>8 6:30-9:00</b>	<b>9</b>	<b>10</b>
				<b>Weeknight Gourmet</b> Roasted Beet Salad Seared Citrus Scallops Herb-Farro Cakes Berry Clafoutis		
<b>11</b>	<b>12</b>	<b>13</b>	<b>14</b>	<b>15</b>	<b>16</b>	<b>17</b>
				PRIVATE CLASS		PRIVATE CLASS
<b>18</b>	<b>19</b>	<b>20</b>	<b>21</b>	<b>22 6:30-9:00</b>	<b>23</b>	<b>24</b>
				<b>Tropical Tastes</b> Caribbean Empanadas Mango Sauce Jerk Chicken Grilled Pineapple Rice		PRIVATE CLASS
<b>25</b>	<b>26</b>	<b>27 6:30-9:00</b>	<b>28</b>	<b>29 6:30-9:00</b>	<b>30</b>	
		<b>A Taste of India (V)</b> Mango Dal Paneer (homemade cheese) Palak Paneer Ginger- Papaya Chutney		<b>South of the Border</b> Tortilla-Tomato Soup Grilled Steak w Mojo Sauce Mexican Creamed Corn Citrus Baked Plantains		

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

Email [Suzanne@CookingbytheBay.com](mailto:Suzanne@CookingbytheBay.com) with your name and phone number to sign up for a class