

COOKING BY THE BAY CLASS SCHEDULE MARCH 2017

SUNDAY	M	TUESDAY	WEDNESDAY	THURSDAY	F	SATURDAY
			1	2 6:30-9PM	3	4
				Global Cuisine Vegetarian Summer Rolls Spicy Peanut Noodles Chicken Tiika Masala Ginger-Garlic Bok Choy		
5	6	7	8 6:30-9PM	9	10	11 11:00-1:30PM
			Weeknight Gourmet Roasted Asparagus Soup Seared Scallops in Tarragon Cream Sauce Herb-Farro Cakes Pear Clafoutis			Knife Skills (V) Learn and practice various knife cuts, then we will put together an impromptu meal with the ingredients prepared
12	13	14	15 6:30-9PM	16	17	18
			Fuss Free French French Onion Soup Chicken Paillard Haricot Vert in Dijon Vinaigrette French Apple Tart			PRIVATE COOKING PARTY
19	20	21	22	23 6:30-9PM	24	25 11:00-1:30PM
				Everyday Gourmet Roasted Beet & Citrus Salad Flank Steak w Creamy Mushroom Sauce Roasted Balsamic Brussels Sprouts Berry-Ricotta Cake		Weekend Brunch Berry Dutch Baby Southwestern Quinoa Bites Breakfast Potatoes Espresso-Chocolate Chia Pudding
26	27	28 6:30-9PM	29	30 6:30-9PM	31	1
		Thai Style Hot & Sour Soup Green Papaya Salad Chicken Pra Ram Mango Sticky Rice		South of the Border Queso Fundido Baja Fish Tacos w Smoky Slaw Mexican Green Rice Citrus Baked Plantains		

(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