

COOKING BY THE BAY CLASS SCHEDULE NOVEMBER 2017

SUNDAY	M	TUESDAY	WEDNESDAY	THURSDAY	F	SATURDAY
			1	2	3	4
				Private Class		
5	6	7	8	9 6:30-9pm	10	11
				French Bistro French Onion Soup Lyonnaise Potatoes Chicken Paillard French Apple Tart		
12	13	14	15	16 6:30-9pm	17	18
				New Holiday Sides (V) Kale & Cranberry Salad Serrano Creamed Spinach Butternut Squash Gratin Skillet Apple & Herb Stuffing		
19	20	21	22	23	24	25
				HAPPY THANKSGIVING		Private Class
26	27	28	29	30 6:30-9pm	1	2
				Autumn Soups Cheddar & Ale Roasted Tomato Balsamic Chicken Tortilla Roasted Red Pepper		

(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. \$60 per person