

COOKING BY THE BAY CLASS SCHEDULE SEPTEMBER 2017

SUNDAY	M	TUESDAY	WEDNESDAY	THURSDAY	F	SATURDAY
				AUG 31st 6:30-9PM	1	2
				Pizza Party (V) Traditional Dough Cauliflower Crust Pesto Sauce Marinara Sauce Various Toppings		
3	4	5	6	7 6:30-9PM	8	9
		Private Class		Basics: Soups (V) Roasted Tomato & Balsamic Green Gazpacho Butternut Squash & Apple Greek Lemon Soup		Private Class
10	11	12	13	14 6:30-9PM	15	16
				Weeknight Gourmet Roasted Beet Salad Seared Citrus Scallops Herb-Farro Cakes Pear Clafoutis		
17	18	19 6:30-9PM	20	21 6:30-9PM	22	23
		French Bistro French Onion Soup Lyonnais Potatoes Chicken Paillard French Apple Tart		Thai Style Tom Yum Soup Green Papaya Salad Thai Basil Chicken Mango Sticky Rice		Private Class
24	25	26	27	28 6:30-9PM	29	30
		Private Class		Farmers' Market Finds Coconut-Squash Soup Panzanella Bread Salad Balsamic-Orange Chicken Berry-Almond Torte		

(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