

## *A Place For People Who Are Passionate About Food*

### About Us

The Savory Spoon Cooking School is a seasonal school, open from June through October. We offer “hands-on” and demonstration classes, as well as special “tastings,” and educational events. Classes are designed for the home cook who wants to learn by experience. Classes are created to learn techniques, offer tips, introduce new ingredients, and develop the confidence to replicate the dishes at home. We also offer “private events,” tailored to meet your every need. Recipes are created for all levels of talent.

*The Savory Spoon Cooking School prides itself in working with local food producers to create a true “Field to Fork” experience.*

### Food for Thought

The Savory Spoon Cooking School founded in 2004, is located in a charming, historic school house built in 1879 in Ellison Bay, Door County, Wisconsin. A specially designed state-of-the-art kitchen with Sub-Zero/Wolf appliances has been created for your enjoyment and learning. Michael & Janice Thomas, owners, have taken pride in the careful restoration of this historic building. As Chef and Instructor, Janice invites you to join her in an unforgettable culinary experience. Thank you for helping us celebrate our 14<sup>th</sup> season.



*I appreciate and value your support and continued friendship. Your enthusiasm inspires me to continue cooking great food and introducing new and exciting culinary creations.*

– Janice

### The Gift of “Good Taste”

*Gift Certificates from the Savory Spoon Cooking School are a unique and useful gift for family, clients or friends... Memories are the best gifts of all!*

**Birthdays • Anniversaries • Couples-Night-Out  
Family Reunions • Corporate Team Building  
Girlfriend Getaways • Showers**

#### Payment and Cancellation Policy

Please note that registration is a firm commitment to attend a class. Be sure to read our complete cancellation policy before making a reservation online. No cancellation will be accepted if made within two weeks of the date of class.

All registrations can be made online at [savoryspoon.com](http://savoryspoon.com). If you experience any problems with your reservations, please do not hesitate to call us at **920-854-6600**. It's our pleasure to help you.

# Cooking School

SAVORY SPOON



## Come Have Fun In Our Kitchen!

The Savory Spoon Cooking School & Marketplace  
12042 Highway 42 • Ellison Bay, Wisconsin 54210  
[savoryspoon.com](http://savoryspoon.com) / 920.854.6600

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## Celebrating Our 14th Season! For registration visit our website: [savoryspoon.com](http://savoryspoon.com)

**\*Wickman House' MON, JUN 12 | 6:00 PM \$75** Asparagus, Creme Fraiche, Peanuts Conserved Mushrooms, Kale Pesto, Grilled Focaccia, Marieke Gouda/Pan Seared Whitefish, Ramp Kimchi Broth, Wild Rice, Arugula Salad/Waseda Chicken, Creamery Chèvre Gnudi, Early Summer Vegetables, Chicken Jus Macerated Strawberries, Lemon Cake, Sabayon

**'Taste of Summer' FRI JUN 16 | 6:00 PM \$65** Chilled Avocado Soup/Basil Gravlax/Herbed Garlic Cheese Bread/Summertime Frittata/Grilled Swordfish with Herbed Green Sauce/Italian Almond Cookies with Lemon Ice and Port

**'Fresh & Fantastic' SAT JUN 17 | 6:00 PM \$65** Gourmet Caesar Salad with Tempura Anchovies/Girlfriends Caponata on Crostini/ Chicken, Spinach, Alfredo Lasagna Roasted/Asparagus with Shallot Vinaigrette/Brandy Orange Cake with Rhubarb Compote

**\*Edible Door: Lunch & Learn' THURS, JUL 22 | NOON \$40** Roasted Rhubarb Salad with locally- made Chevre/Panko and Herb-Encrusted Door County Whitefish with Asparagus and Arugula/Door County Cherry Fool

**'Plenty/Cook The Book' FRI, JUN 23 | 6:00 PM \$65** Surprise Potato Tatin Parsnip Dumplings in Heavenly Broth/Feta Stuffed Onions/Shakshuka Crusted Pumpkin Wedges with Herbed Cream Flavorful Delights

**\*Date Night by the Grill! SAT, JUN 24 | 6:00 PM \$65** Grilled Stuffed Mushrooms with Sage, Parmesan and Prosciutto/Grilled Littlenecks Johnson Rib-Eye Steaks Rubbed with Coffee and Cocoa/Rosemary-Mustard Grilled Potatoes/Peach and Blueberry Crisp with Spiced-Pecan Topping

**'Garden Fresh Flavors' FRI, JUN 30 | 6:00 PM \$65** Zucchini Vichyssoise Fennel and Arugula Salad with Orange Vinaigrette/Asparagus with Citrus Hollandaise/Madeira Chicken with Morel Mushrooms/Lemon Curd Tart with Rhubarb Compote – Fresh at every bite!

**\*Breakfast Forever' SAT, JUL 1 | 9:30 AM \$65** Baked Eggs with Spiced Creamed Spinach/BLT Benedict with Avocado-Tomato Relish/Jam-Stuffed Brioche French Toast/Sausage Biscuit and Gravy Bake/Vegetable Frittata

**'Asian Grill' SAT, JUL 1 | 6:00 PM \$65** Grilled Coconut Shrimp Satay/Asian Snap Cole Slaw/Stir Fried Noodles With Seared Beef, Shitakes and Spinach Spiced Yogurt Marinated Chicken/Toasted Coconut Ice Cream with Macadamia Brittle. No chopsticks needed!

**\*Greek Party Time' WED, JUL 5 | 6:00 PM \$65** Greek Souzoukaklia on Skewers/Spanakopita /Roasted Red Pepper and Garlic Hummus/Horta Vrasta Authentic Greek Salad /Traditional Tzatziki Sauce/ Baklava

**'Picnic in Paris: Lunch & Learn' THURS, JUL 6 | NOON \$40** Haricot Verte with Shallots and Dijon Vinaigrette/Spinach and Bacon Crepes with Hollandaise Sauce and Arugula, Slivered Radish Garnish/Bittersweet Chocolate Mousse

**\*Lakefront Cookout!' THURS, JUL 6 | 6:00 PM \$65** Grilled Scallops with Remoulade Sauce/Grilled Panzanella Salad/Grilled Argentine Steaks with Chimichurri/Smoky Potato Salad/Grilled Polenta Cake with Cherry-Cassis Sauce

**'Birds of a Feather' FRI, JUL 7 | 6:00 PM \$65** Turkey Croquettes with Citrus Dipping Sauce/Sonoran Chicken Wings with Santa Cruz Sauce/Chicken Pot Pie for the Queen/Duck Breast Rumaki/Coq Au Vin Blanco

**\*Sweetie Pies Cherry Pies' SAT JUL 8 | 9:30 AM \$55** You will learn the techniques used for making flaky crust that will win the state fair ribbon. You will learn about a cutie pie, crumb pie and how to make lattice too. Cathy Mazurek, of Sweetie Pies will teach you the tricks of the trade. You will go home with two pies to enjoy.

**'Wood Fired Pizza Extravaganza' SAT, JUL 8 | 6:00 PM \$65** Thor and Chef Thomas will lead you on this pizza exploration. This class will feature various styles of pizza, dough, and the techniques that go with them. A Pizza feast Al Fresco will finish off the night.

**\*Authentic Mexican Cuisine' THURS, JUL 13 | 6:00 PM \$65** Agua Flor De Jamaica Margaritas/Mango Pico de Gallo/ Raw Green Sauce with Avocado and Tomatillo's Handmade Fresh Corn Masa Tortillas/Squash Blossom Sauté/Carnitas with Chile Guajillo Sauce/Crema De Chile Poblano/Creamy Lemon Carlota

**'Noodling Around!' FRI, JUL 14 | 6:00 PM \$65** Coconut Curry Rice Noodle Soup with Shrimp/Roast Pork Ramen with Shiitake and Spinach/Sesame-Ginger Beef and Napa Cabbage and Soba/Stir-Fried Udon Noodles with Black Bean, Chicken and Chives/Spring Vegetables Lo Mein

**\*A New Look at Brunch' SAT, JUL 15 | 9:30 AM \$65** Chilled Door County Cherry Soup/Spanish Tortilla with Manchego and Olives/Open Face Breakfast Torta with Homemade Naan/Poutine/Peanut Butter Banana Bread Yogurt Parfaits

**\*Cooking with Herbs! SAT, JUL 15 | 6:00 PM \$65** Cilantro-Pepita Hummus Shrimp and Cannellini Salad with Tarragon Vinaigrette/Vegetables with Garlic Dill Sauce/Vegetable and Potato Frittata/Pecan-Crusted Mojito Bars

**'Culinary Gascony France' FRI, JUL 21 | 6:00 PM \$65** Kate's Asparagus Salad/Pork Loin Paupiettes/Chicken Marbella with Agen Prunes/Oven Roasted Potatoes with Bechamel/Armagnac and Prune Clafoutis

**\*Dreams of Buttery Croissants' SAT, JUL 22 | 9:30 AM \$55** Rachel Lohman, owner of Analog Coffee and Ice Cream is the star of the show in this class. You will learn how to make delicate, flakey croissants and take some home for your dining pleasure or to share with family and friends.

**'Elegant & Easy' SAT, AUG 22 | 6:00 PM \$65** Honey Citrus Dressing with Jicama and Local Spinach /Chili Grilled Salmon with Grape and Peach Salsa/Parmesan and Walnut Risotto Cakes/Tasty Oat Dinner Rolls with Citrus Compound Butter Chocolate Orange Cheesecake.

**\*Kitchen Kidz All Things Chicken' MON, JUL 24 | 9:30 AM – NOON \$55** Chicken Kabobs/Chicken Noodle Soup/Chicken Lettuce Wraps/Vegetable Chips: Sweet Potato, Yukon Gold Potato, Beets and Kale Chips/Strawberries and Vanilla Scented Whipped Cream. Let the young chefs shine!

**\*Kitchen Kidz Italian Feast' TUES, JUL 25 | 9:30 AM – NOON \$55** Meatballs and Spaghetti/ Meatballs and Spaghetti Squash/Homemade Tomato Sauce/Toasted Italian Bread/Garlic Salad/ Italian Ice. Let the young chefs shine!

**\*Late Summer Feast: Lunch & Learn' THURS, JUL 27 | NOON \$40** Fire and Ice Fresh Melon, Berry and Prosciutto Starter/Summer Vegetable Panzanella Salad with Poached Egg/Lemon and Washington Island Lavender Cake with Vanilla-Scented Whipped Cream

**'Seriously Simple' THURS, JUL 27 | 6:00 PM \$65** Sweetpea and Avocado Vichyssoise/Pan Fried Halloumi with Lemon/Handcrafted Seeded Crackers Wolfgangs Lamb Chops with Cilantro – Mint Sauce/Feta Chicken with Honey Caper Sauce/Preserved Lemon Brulee

**'Seaside Mexico Sayulita' FRI, JUL 28 | 6:00 PM \$65** Molcahete Red Sauce/Green Rice with Coconut and Plantains/Shrimp Meatballs / Frijoles de la Olla/Seasonal Chamoya/Tequila Chocolate Bread Pudding

**\*Little French Bakery' SAT, JUL 29 | 9:30 AM \$65** Croque Monsieur/French Onion Soup / Pomme Frites/Warm Goat Cheese Salad with French Vinaigrette Peach Almond Tart

**\*Steakhouse Favorites with a Twist!' SAT, JUL 29 | 6:00 PM \$65** Bacon-Wrapped Shrimp with Cocktail Sauce/Butter Lettuce Wedge Salad with Tomato Vinaigrette/Creamed Spinach/Poutine-Style Twice Baked Potatoes Grilled Strip Steak with Onion Wedges

**'Tapas Thursday' THURS, AUG 3 | 6:00 P.M \$70** Palmiers with Honey Mustard and Prosciutto/Fresh Salmon Beignet/Goat Cheese and Pesto Torta with Hazelnuts/Spicy Lime Ginger Grilled Shrimp/Corn and Leek Cakes with Smoked Whitefish/Red Pepper Mouse with Tapenade Toast

**\*Wisconsin Cheese-Happy Hour & Beer Tasting' FRI, AUG 4 | 6:00 PM \$65** Zucchini Fritters with Mint, Dill and Feta/Alpine Style Cheese Gougeres/Spicy Watermelon Salad with Queso Fresca and Tequila Lime Dressing/Gnocchi with Peas, Sweet Italian Sausage and Ricotta/Bread Pudding with Door County Dried Cherries and Caramel Sauce

Look for the \* symbol, for classes featuring a visiting chef

## Come Have Fun In Our Kitchen! Actual menu and details, visit [savoryspoon.com](http://savoryspoon.com)

**\*Wood Fired Bread Class' SAT, AUG 5 | 9:30 AM \$60** Thor and Chef Thomas will teach this bread class where you will make classic artisan breads. Sourdough bread, baguettes and boules will be discussed and demonstrated. We will have a garden lunch with our fresh bread. Let's break bread together.

**\*5 Ways to Cook with Yogurt' SAT, AUG 5 | 6:00 PM \$60** Cucumber Yogurt Dip (Tzatziki)/Smoked Trout and Bean Salad/Tomato-Basil Tart with Yogurt Custard/Orange Roasted Salmon with Yogurt-Caper Sauce/Yogurt Cake with Chocolate Ganache Frosting. Healthy and delicious!

**\*Mexican Fiesta' WED, AUG 9 | 6:00 PM \$65** Steak and Chicken Fajitas Grilled Shrimp Tostadas with Salsa Verde and Fresh Crème/Mexican Rice and Salsa Fresca/Bacon Fried Pinto Beans/ Tres Leche Cake/Frozen Margarita's

**\*A Touch of Asia - Lunch & Learn' THURS, AUG 10 | NOON \$40** Cucumber, Avocado and Coconut Chilled Bisque/Chopped Thai Salad with Sesame Ginger Dressing/Lemongrass Panna Cotta with Mango and Mint Garnish

**'Pacific Northwest Masterpiece' THURS AUG 10 | 6:00 PM \$70** Washington Oyster, Fennel and Bacon Chowder/Potato, Goat Cheese Stuffed Red Chard Leaves/Scallop Salad with Oranges and Endive/Salmon Cakes with Caper Tater Sauce/Roasted Chicken with Wild Mushrooms/Peaches Wrapped in Phyllo with Cherry Sauce. Chef's favorite foods.

**'Bacon Extravaganza' FRI, AUG 11 | 6:00 PM \$65** Smoked Duck and White Bean Crostini and Bacon Jam/Bacon Pasta Carbonara/Pilsner Braised Chicken and Kale/Bacon Honey Roasted Vegetables with Rosemary Honey Bacon Baklava. Neuske's take-home gift too.

**\*French Pastry Primer' SAT, AUG 12 | 9:30 AM \$60** Cherry Clafouti/French Macarons/Chocolate Ganache/Chocolate Mousse/Pate'a Choux/French Orange Poached Pears/Vanilla Tuiles

**'Hot Off the Grill' SAT, AUG 12 | 6:00 PM \$65** Grilled Portobello Mushrooms with Basil Aioli/Summer's Freshest Vegetables Grilled in Black Fig Vinegar/Spiced Flank Steak with Creamy Corn Sauce/"Pickled" Grilled Mushrooms/Jalapeno Stuffed Garlic Bread/Grilled Banana Sundaes with Whiskey Caramel Sauce

**\*Hidden Acres Junior Chefs Farm-to-Table' MON, AUG 14 | 9:30 AM - NOON \$55** Farm tour and Scavenger Hunt at Hidden Acres. Carrot Hummus Naan Bread/Handmade Falafel/Chocolate Cardamom Cake. The true farm-to-table experience for the youth of today.

**\*Hidden Acres Junior Chefs Farm-to-Table' TUES, AUG 15 | 9:30 AM - NOON \$55** Garden art at Hidden Acres/Tah dig (crispy rice)/Zucchini Kuku and Spiced Yogurt with Summer Berries. The true farm-to-table experience for the youth of today.

**\*Healthful Cuisine from India' THURS, AUG 17 | 6:00 PM \$65** Lasi/ Avocado Chutney with Tamarind and Chilies, with Lentil Wafers/ Black Pepper Curry Chicken/Cucumber and Tomato Yogurt Salad/ Buttery Basmati Rice with Spinach and Onion/Almond Cardamom Tapioca Pudding with Fresh Blueberries and Mint

**'Wood Fired Pizza Extravaganza' FRI, AUG 18 | 6:00 PM \$65** Thor and Chef Thomas will lead you on this pizza exploration. This class will feature various styles of pizza, dough, and the techniques that go with them. A Pizza feast Al Fresco will finish off the night. The sky's the limit.

**\*Brunch Club' SAT, AUG 19 | 9:30 AM \$65** Savory Rosemary Chicken & Waffle Sliders/Chorizo & Chimichurri Fingerling Poutine/Strawberry & Basil Coffee Crumb Cake/Ancient Grains Avocado Breakfast Toast/Crispy Shrimp & Grits Topped with Spicy Remoulade/Melon & Prosecco Mists

**\*You Say Tomato!' SAT, AUG 19 | 9:30 AM \$65** Tomato Soup with Arugula, Croutons, and Pecorino/Falafel-Spiced Tomatoes and Chickpeas on Flatbread Farro and Tomato Salad with Fish-Sauce Vinaigrette/Spaghetti and No-Cook Tomato Sauce and Hazelnuts/Grilled Green Tomatoes with Burrata

**'Explore Sicily' THURS, AUG 24 | 6:00 PM \$65** Sicilian Caponata with Grilled Bread/Fennel, Olive, Orange Insalata/Grilled Chicken in Sicilian Mint Sauce/Rigatoni with Eggplant and Ricotta Salada/Classic Sicilian Cannoli

**\*Harvest to Heat' FRI, AUG 25 | 6:00 PM \$65** Herb Gougeres/Beet Salad with Chevre and Black Olive Croutons/Halibut Poached in Pepper Butter with Roasted Corn Salad/Braised New Potatoes with Mustard and Leeks/Nectarines, Peaches, and Blueberries with Sabayon

**\*Basic Baking with Rachel' SAT, AUG 26 | 9:30 AM \$60** You will leave class with three recipes that can be customized into endless combinations of muffins, scones and cookies. Join us for this morning of fun! Eat, drink and be merry. Baked Goods to take home too! Recipes you'll use forever.

**\*Just Say Cheese' SAT, AUG 26 | 6:00 PM \$65** Fresh Mozzarella Cantaloupe and Blueberry Delight/Mushroom, Bacon and Mozzarella Triangles/Chocolate Fettuccini with Mascarpone Sauce/Caprese with Herbed Shrimp/Pistachio Crisp with Mascarpone and Seasonal Fruit Compote

**'Chicken Galore' THURS, AUG 31 | 6:00 PM \$65** Sonoran Chicken Wings Raspberry Cabernet Game Hens/Tropical Chicken with Grand Marnier/Chinese Chicken and Cucumber on Rice Noodles/Chicken with Prociutto, Fontina and Aparagus/Red Berry Fruits Parfait. Every which way with chicken.

**'Everthing Au Gratin' FRI, SEPT 1 | 6:00 PM \$65** Polenta Gratine with Wild Mushrooms and Three Cheeses/Crab Stuffed Avocados with Tortilla Gratin/Scallops and Asparagus au Gratin/Artichoke, Leek and Local Chevre au Gratin/Squash and Rice Au Gratin/Apple Ginger Gratin. Oh my au gratin!

**'For the Love of Garlic' SAT, SEPT 2 | 6:00 PM \$65** Mussels in Garlic Bath Roasted Garlic Flan in Tomato Broth/Roasted Garlic and Sun Dried Tomato Smear on Crostini/Garlic Soup with Potatoes and Arugula Pesto/Shrimp with Garlic, Fennel, Tomato and Orzo/Roasted Garlic Ice Cream

**\*Moroccan Magic' FRI, SEPT 15 | 6:00 PM \$65** Moroccan Carrot and Sweet Potato Bisque/Chicken and Olive Tagine with Preserved Lemons Jeweled Turmeric Couscous/Moroccan "lambsticks" with Homemade Spicy Barbeque Sauce/Honey and Spice Oranges with Ice Cream and Pomegranates

**\*Earth-to-Table' SAT, SEPT 16 | 6:00 PM \$65** Grilled Portabella Mushrooms on Mixed Greens with Parmesan Crisps/Saffron White Wine Pasta Tossed with Tomatoes, Olive Oil and Parmesan/Shrimp Cakes with Toasted Tomatillo Sauce and Salsa Cruda/Almond Cake with Balsamic Strawberries and Orange-Scented Mascarpone Whipped Cream

**\*Spanish Twist Lunch & Learn' THURS, SEPT 21 | NOON \$40** White Gazpacho/Paella Salad with Shrimp, Saffron and Olives/Olive Oil and Rosemary Cake with Orange Liqueur-Marinated Orange Segments

**\*Little Italy!' FRI, SEPT 22 | 6:00 PM \$65** Prosciutto-Wrapped Asparagus Salade Tricolore with Creamy Italian Dressing/Oven Roasted Garlic Bread/Bucatini and Meatballs/Chocolate Amaretti Parfaits. Off to Italy!

**'Encrusted to Perfection' SAT, SEPT 23 | 6:00 PM \$65** Goat Cheese Encrusted with Pistachios and Herbs on Crostini/Hazelnut Encrusted Saganaki On Garden Greens/Pecan Crusted Lamb Chops with Rosemary Serrano Aioli Pumpkin Seed Crusted Salmon with Mango Pineapple Salsa/Pear and Strawberry Mille - Feuille

**\*Mussels, Whitefish and Chowder' THURS, SEPT 28 | 6:00 PM \$75** Whitefish Dip on Handmade Pita/Salad of Spring Greens with Prosciutto and Warm Balsamic Dressing, Toasted Pine Nuts and Parmesan Cheese/Door County Whitefish Chowder with Warm Baguettes/Orange-Basil Mussels with Fresh Pasta and Sourdough Toast Points/Stuffed Mussels a la Shoreline

**'Savoring the Southwest' FRI, SEPT 29 | 6:00 PM \$65** Sweet Potato Soup with Chipotle Chiles/Blue Corn Salmon Cakes with Pineapple and Tomatillo Salsa/Grilled Pork Tenderloin with Citrus Cascabel Sauce/Sonoran Salad /Pay de Limon and a little Tequila too!

**\*Southern Hospitality' SAT, SEPT 30 | 9:30 AM \$65** Dixie Chicken Cakes with Creole Sauce/Black Eyed Pea Salad/Oklahoma Cornbread with Whipped Honey Butter/Bayou Shrimp with Linguine/"Nectar of the South" Three Milk Cake. Feast like the Southerners!

**'Glories of Greece' SAT, SEPT 30 | 6:00 PM \$65** Classic Greek Salad Peppers Stuffed with Feta/Dolmades/Greek Lasagna (Pastitsio)/Feta Tart Orange Yogurt Cake with Spiked Orange Slices

**\*Eat the Season - Autumn: Lunch & Learn' THURS, OCT 5 | NOON \$40** Maple Butternut Squash Bisque/Autumn Salad with Grilled Chicken, Blue Cheese and Maple Roasted Pear/White Chocolate Pumpkin Spice Mousse with Amaretti Cookie Crumble

Look for the \* symbol, for classes featuring a visiting chef

## Savory Spoon Class Schedule *(continued)*

**\*Soups & Stews from Around the World! FRI, OCT 6 | 6:00 PM \$65** French Shrimp Bisque/Vietnamese Beef and Noodle Soup (PHO)/Italian Pasta and Bean Soup (Pasta Fagioli)/West African Sweet Potato and Peanut Soup/Hearty Mexican Beef Soup (Caldo De Res). Soup's on!

**'Fall Flavors at Paley's' SAT, OCT 7 | 6:00 PM \$75** Curried Squash and Goat Cheese Fritters with Green Goddess Sauce/Spiced Chickpea and Vegetable Soup with Chimichurri/Spinach Salad with Smokey Bacon and Blue Cheese Dressing/Cedar Planked Salmon with Oranges and Walla Walla Onions/Ricotta – Orange Blintzes with Roasted Apples. Enjoy a glass of Oregon Pinot Noir on us.

**'Foods of Emilia-Romagna' FRI, OCT 13 | 6:00 PM \$65** Wild Porcini Mushroom Tart/Balsamic Roasted Chicken and Potatoes/Grilled Broccoli Rabi with Salsa Rosa Crostini with Peperonata/Pears Stuffed with Cream and Chocolate. Enjoy the flavors of Italy!

**'Seafood Extravaganza' SAT, OCT 14 | 6:00 PM \$70** Sheila's Seafood Mouse on Handcrafted Parmesan Crackers/Creamy Crab and Caviar Parfait/Smoked Pumpkin Soup with Shellfish Salsa/Scallop Yorkshire Pudding With Beurre Blanc Sauce/Lobster Souffle

**\*Wickman House – Matt Chambas' MON, OCT 16 | 6:00 PM \$75** Summer Greens, Creamery Chèvre, Foraged Mushroom Toast/Heirloom Tomato Salad Whitefish Escabeche - Pickled Vegetables, Hardboiled Egg/Waseda Pork Loin - Cherry Aronia Chutney, Summer Vegetables, Mustard jus/A Special Dessert

**\*Pasta 5 Ways! FRI, OCT 20 | 6:00 PM \$65** Creamy Mushroom Ragù with Pappardelle/Egg Tagliatelle and Saffron, Asparagus and Hot Sauce/Bucatini with Lamb and Ham Ragù/Linguine with Mussels, Hot Sausage, Fennel, Peppers, Onions, and Garlic Crumbs/Cavatelli with Artichokes, Olives, and Leeks

**'Fall Flavors Forever' SAT, OCT 21 | 6:00 PM \$65** Sherried Parsnip Soup with Hazelnut Pesto/Pearl Onion Gratin with Hickory Nuts/Roasted Butternut Squash with Maple Syrup and Sage Cream/Grilled Bourbon Marinated Top Sirloin/Peanut Butter Ice Cream and Milk Chocolate Crème Anglaise

## Culinary Vacations

Each year we take small groups on culinary and cultural adventures around the world. Please join us for one of our extraordinary and delicious trips. See website for details.

The pictures tell the story!



### Basque Country – France and Spain

Join this extraordinary culinary trip to the Basque region and indulge in Basque charcuterie, farmstead sheep's milk cheese, and many outstanding wines of the region.

### Gascony, Franch – A Foodie's Paradise

Duck confit, prunes, Amagnac, foie gras are just a few of the regional specialties in Southwest France that you will indulge in. A trip that dreams are made of! A spectacular undiscovered area.

### Villa Bonita, Mexico – Culinary and Culture

La Villa Bonita, a culinary destination, complete with heated pool carved out of volcanic rock, organic citrus orchards and vegetable garden and a specially designed open-air kitchen with a stunning view of Tepoztlan valley.

### Sicily, Italy – Taste of the Island

La Foresteria is an Estate immersed in the vineyards, which stretch to the beach of Porto Palo on the Crystaline Sea. The perfect place for a gourmet holiday in the heart of ancient sun-kissed Sicily.

## A La Carte

*Schedule Your Private Event With Us!*

This year, the Savory Spoon is offering exceptionally delicious, fun and entertaining events including Artisan Cheese Tastings, Culinary Vacations, Lunch and Learns, and impromptu events to suit your needs, Kids' Farm-to-Table Classes.

## Lunch & Learn

A one-hour gourmet lunch & demonstration that includes soup or salad, main course, bread, beverage and dessert. This is a perfect way to enjoy lunch with a friend or client. Chef Thomas and Chef Terri Milligan will be our featured Chefs of the day! Thursday's at Noon. See complete menu online. A glass of wine included.

## Savory Spoon Panforte

Panforte is a famous confection originating in Siena, Italy. My healthy and delicious version is handcrafted in the kitchens at the Savory Spoon. My interpretation of Panforte uses the finest locally sourced cherries and honey, along with a variety of fruits and nuts – all delicately baked with just a touch of spice. One taste ... and you will see why it is a winner. Panforte is perfect for a picnic, dessert, on a cheese flight, and great with wine or beer. *Order at [www.savoryspoonpanforte.com](http://www.savoryspoonpanforte.com)*

## Junior Chefs in the Kitchen

Our kids classes feature instructors who have written cookbooks as well as visits to a local farm to harvest some of the food prepared in class. The true farm to table experience for the youth of today!

We make a difference in their lives!

*Schedule your private event with us!*

**Birthdays • Anniversaries • Couples-Night-Out • Family Reunions  
Corporate Team Building • Girlfriend Getaways • Showers**

Follow us on social media:  



Sign up for our monthly newsletter, and receive culinary news, recipes and tips.

***Be sure to check our website for additional detailed information on class menus and instructors.***

## Celebrating our 14th Season!