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Birthdays • Anniversaries • Couples-Night-Out  
Corporate Team Building



2009 Season



The Savory Spoon Cooking School & Marketplace  
12042 Highway 42 • Ellison Bay, Wisconsin 54210  
savoryspoon.com  
920.854.6600

# A Place For People Who Are Passionate About Food

## About Us

The **Savory Spoon Cooking School**, member of the **International Association of Culinary Professionals**, & a seasonal school is open from June through October each year. We welcome you to come have fun in our kitchen, whether you are planning a special event or just need to learn the basics. Expand your repertoire of techniques & recipes in our exciting hands-on classes. Take your tastebuds on a culinary tour of the world while learning to combine the flavors of different cultures. This is the perfect opportunity for the home cook to infuse meals with a loving professional touch & a pinch of the exotic.

The **Savory Spoon** prides itself in being a valuable link to growers and producers of Door County and Wisconsin's culinary bounty.

**Enjoy our Marketplace!** Call us for Marketplace hours and weekly "To Go" culinary specials.

## 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 student's enjoyment and learning.



Michael & Janice Thomas, owners of the Savory Spoon Cooking School, have taken pride in the careful restoration of this historic building. As Chef and instructor, Janice invites you to join her, and indulge in an unforgettable experience. Janice has over 20 years experience in the food industry. In addition to owning her own catering company for 14 years, she has also taught cooking classes all over the country.

"Hands on" classes at the Savory Spoon Cooking School are designed for the home cook who wants to learn by experience. Classes are created to learn techniques, offer tips and introduce new ingredients, and develop the confidence to replicate the dishes at home.

I appreciate and value your support and continued friendship. Your enthusiasm inspires me to continue cooking great food and give you the best and most efficient classes. Thank you.



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## The Gift of "Good Taste"

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

- Birthdays • Weddings • Anniversaries
- Showers • Christmas • & more!

## A La Carte

*Schedule Your Private Event With Us!*

This year the **Savory Spoon** is offering some exceptionally fun and entertaining events for you, and an opportunity to gather with friends. **This A La Carte menu includes: Tapas Tuesdays and Lunch and Learn on Thursdays.** These events were created with your pleasure in mind and always a touch of education. **Join us for a memorable experience!**

## Tapas Tuesdays

**Small Bite Delight! The Savory Spoon's Tapas Evening from 6:00 to 7:00 P.M.** We will sample a variety of tapas along with a glass of wine. Betsy Titterington, one of our teaching staff will demonstrate one of the morsels of the evening. Tapas comes from Spanish heritage and means "small bites." This event will include a glass of wine. Additional wine will be available for sale by the bottle of glass. Cheers!

**Tuesdays July 14th & 28th / August 11th & 25th**

## Lunch & Learn

A one-hour lunch and **demonstration** with Amy Rebhan. A complete meal, including soup or salad, main course, bread, beverage and dessert. Recipes included. This is the perfect way to share lunch with a friend or client. Wine available for purchase. Learn and relax.

**Thursdays at Noon, July 9th & 23rd / August 6th & 20th**

**Menu of the Week** online at [savoryspoon.com](http://savoryspoon.com)

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**A great gift idea for any occasion!**

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## Kids Can Cook!

The Savory Spoon offers fun and creative classes for kids ages 8-14. Come have fun in our kitchen! See website for details. **July 27th & August 3rd**

## Holiday Classes

Check our website for seasonal classes and to sign up on our email list.

### Payment and Cancellation Policy

Please note that registration is a firm commitment to attend a class. Any changes must be made **AT LEAST TWO WEEKS PRIOR TO THE CLASS.** Be sure to read our complete cancellation policy before making a reservation on line. No cancellations will be accepted if made within two weeks of the date of class.

All registrations can be made on line at [www.savoryspoon.com](http://www.savoryspoon.com). If you experience any problems with your reservations, please do not hesitate to call us at **920-854-6600**. Be sure to see complete menu and description online before booking your class, as the printed schedule may have some additions. Classes that feature guest chefs, wine pairing and special menus will be priced accordingly.

## List of Classes - Celebrating Our 6th Season! For registration visit [www.savoryspoon.com](http://www.savoryspoon.com)

**'Salmon Extravaganza' THURS, JUN 18 / 6:00 PM \$65** Grilled Salmon with Maple Glaze Grilled Jamaican Salsa Salmon / Grilled Salmon Mediterranean Style / Poached Salmon in Phyllo Crust with Mango Salsa / Salmon Salad and Salmon with Lemon Dijon Sauce

**'Garden Fresh Flavors' FRI, JUN 19 / 6:00 PM \$55** Zucchini Vichyssoise / Fennel and Arugula Salad with Orange Vinaigrette / Asparagus with Citrus Hollandaise / Madeira Chicken With Morel Mushrooms / Lemon Meringue Tart with Rhubarb Compote

**'Asian Grill' SAT, JUN 20 / 6:00 PM \$55** Grilled Coconut Shrimp Satay / Asian Cole Slaw / Stir Fried Noodles With Shitakes and Spinach / Spiced Yogurt Marinated Chicken / Toasted Coconut Ice Cream

**'Waterfront Favorites' THURS, JUN 25 / 6:00 PM \$65** Grilled Coconut Shrimp Satay Asian Cole Slaw / Stir Fried Noodles With Shitakes and Spinach / Spiced Yogurt Marinated Chicken / Toasted Coconut Ice Cream

**'Chefs Choice' FRI, JUN 26 / 6:00 PM \$60** Tuna Olive Tapenade on Crostini / Vichyssoise with Chive Arugula Oil / Pecan Crusted Goat Cheese and Mascarpone Tarts / Grilled Lamb Chops with Herbed Risotto and Red Wine Butter Sauce / Chocolate Espresso Torte

**'Food and Wine of Tuscany' SAT, JUN 27 / 6:00 PM \$70** Sgropino (Prosecco drink) Chantrelle, Radicchio and Pancetta Pizza / Warm Mushroom, Garden Greens Salad with Poached Eggs and Vin Santo Vinaigrette / Panzanella (A classic bread salad) / Veal Chops with Porcini Cream Sauce / Classic Cannoli

**'Mushroom Madness' THURS, JUL 2 / 6:00 PM \$55** Crab Stuffed Baked Mushrooms / Bay Scallops with Polenta and Sherried Wild Mushrooms / Mushroom and Potato Cakes with Calvados Crème Fraiche / High View Farm Mushroom Pate / Apple Crepes With Melted Brie

**'Love and Lore of Olives and Olive Oil' FRI, JUL 3 / 6:00 PM \$55** Provencal Tapenade with Cognac / Olive and Gruyere Gnocchi / Baked Swordfish en Papillote (in paper) with Olive Relish / Eggplant, Olive and Lamb Lahmajoun (Napoleon) / Olive Oil Cake with Seasonal Fruit

**'Lunch and Learn' THURS, JUL 9 / 12:00 Noon \$30** Wild Rice & Mushroom Soup with Almonds / Mustard, Sage and Maple Glazed Pork Roast / Garlic Roasted Potatoes / Sweet and Sour Red / Cabbage / Individual Apple Charlottes

**'Lighten Up' THURS, JUL 9 / 6:00 PM \$55** Chicken and Wild Rice Salad with Golden Raisins / Fresh Corn and Crab Bisque with Herbed Lovosh / Sesame Crusted Salmon Topped with Cilantro Pesto on Minted Cucumbers / Spinach Salad with Shrimp, Fennel and Artisan Bacon, Dressed In Balsamic Vinaigrette / Orange Cardomom Cookies with Cherry Compote on Vanilla Bean Ice Cream

**'Simple & Sassy' FRI, JUL 10 / 6:00 PM \$55** Leek, Saffron Soup with Shrimp and Chive Corn Scones with Citrus Butter / Sage Roasted Chicken with Madeira Sauce / Roasted Asparagus with Toasted Sesame Seeds / Rice Pilaf with Dried Currants and Peanuts / Strawberry Crème Caramel Tart

**'Chocolate Decadence' SAT, JUL 11 / 9:30 AM \$50** Can't get enough chocolate? Then our chocolate decadence class is for you! Our in-house chocolatier, Kathy (Cocoa) McCarthy, who creates our Sweet Spot Chocolates, will teach this hands-on-class. She will increase your "chocolate smarts," teaching you about the art of classic truffle making using Belgium couverture chocolate. You will create your own one-of-a-kind decadent truffles using a praline crunch, seasonal fruit puree, and a variety of herbs. We will also create a decadent chocolate sauce and you will take a sample home.

**'Easy and Elegant Entertaining' SAT, JUL 11th / 6:00 PM \$55** Herb Leek Soup with Wisconsin Gorgonzola / White Cheddar and Chive Cornbread Pones / Spiced Rubbed Tenderloin with Door County Cherry and Avocado Salsa / Buttermilk Mashed Potatoes Topped with Braised Spinach and Shallots / Caramelized Orange Tart With Raspberry Coulis

**'Tapas Tuesday' TUES, JUL 14 / 6:00 PM to 7:00 PM \$30** Small bite delight! The Savory Spoon Tapas evenings have become very popular so sign up early. You will sample a variety of delicious tapas along with a glass of wine. Tapas come from Spanish heritage and means 'small bites.' This event includes a glass of wine, and great fun. Additional wine will be available for purchase by the glass or bottle. Cheers!

**'Summer Afternoon Tea' WED, JUL 15th / 2 to 4 PM \$25** A variety of finger sandwiches will be served including, watercress finger sandwiches with smoked salmon. The tea will also include fresh scones with our very own lemon curd and clotted cream, seasonal berry tarts with shortbread pastry and finish with rich Belgium chocolate truffles. Tea will be paired with each course. A fun afternoon shared with a girlfriend or daughter.

**'Mediterranean Flavors' - Food and Wine Pairing THURS, JUL 16th / 6:00 PM \$70.00** Marinated Manchego and Olive Salad / Grand Parma Stuffed Mussels with Caponata and Capers with Garlic Crostini / Dolmades / Tuna Nicoise on Rustic Olive Focaccia / Biscotti and Croccante (Nut Brittle)

**'Grilled To Perfection' FRI, JUL 17th / 6:00 PM \$55** Grilled Quesadilla with Feta, Spinach and Olive Lemon Relish / Grilled New Potato Salad with Watercress and Blue Cheese Vinaigrette / Wisconsin Strevocchio Cheese Crusted Portobello Mushrooms with Truffle Oil / Anchiote Citrus Grilled Chicken / Grilled Pineapple with Butter-Rum Glaze and Vanilla Mascarpone

**'Brunch And All That Jazz!' SAT, JUL 18th / 9:30 AM \$50** Garlic and Herb Fried Eggs on Toast with Prociutto Crisps / Blueberry Buttermilk Pancakes with Fresh Berries / Salmon Hash with Dilled Crème Fraiche / Fresh Spinach and Goat Cheese Frittata / Cranberry Orange Pecan Muffins

**'Door County Flavors' SAT, JUL 18 / 6:00 PM \$55** Roasted Apple, Cherry, Walnut and Feta Salad / Corn and Leek Cakes with Smoked Salmon and Crème Fraiche / Twice Baked Potatoes with Door County Caviar / Skirt Steak with Crispy Leeks and Door County Cherry Beurre Rouge Tart Cherry and Marmalade Galette

**'Lunch and Learn' THURS, JUL 23 / 12:00 Noon \$30** Creole Salmon Cakes with Giardiniera / Relish / Shrimp Remoulade on Tender Greens / Chicken and Sausage Gumbo Cornbread / Bread Pudding with Bourbon Sauce and Chantilly Creme

**'Pasta Al Fresco' THURS, JUL 23 / 6:00 PM \$55** Cucumber Mousse with Fresh Herbed and Parmesan Cream Crackers / Garden Greens with Warm Goat Cheese and Thyme Dressing / Fresh Fettuccine with Chicken, Blue Cheese and Spinach / Italian Mussels with Linguine / Blueberry Almond Tart with Almond Buttermilk Sorbet

**'Farmers Market Feast' FRI, JUL 24 / 6:00 PM \$55** Creamy Local Spinach with Sweet Onion Dip and Crudites / Heirloom Tomato and Arugula Salad with Walnut Oil Vinaigrette Sweet Corn Fritters with Mint Salsa / Pork Tenderloin with Calvados and Door County Cherries / Raspberry Flan with Anejo Rum Caramel Sauce And Door County Honey Shortbread

**'Wood Fired Breads' SAT, JUL 25 / 9:30 AM \$50** Larry (Thor) Thoreson of Gills Rock Stoneware has created a beautiful wood fired oven on his property, right next door to our cooking school, where we will bake off our bread. Thor and Chef Thomas will teach this bread class where you will make classic artisan breads. We will make crusty white bread, a whole wheat bread and even a sourdough bread. We will discuss and demonstrate how to make a variety of breads like baguettes, batards and boules.

**'Summer In Provence' - Food and Wine Pairing SAT, JUL 25 / 6:00 PM \$70** Zucchini Vichyssoise / Fennel and Arugula Salad with Citrus Vinaigrette / Asparagus with Orange Hollandaise / Madeira Chicken with Morels / Lemon Meringue Tart With Fresh Berries

**'Kids Can Cook' MON, JUL 27 / 9:30 AM \$45** Macaroni and Cheese / Chicken Noodle Soup / Parmesan Chicken Fingers with Dipping Sauce / Spaghetti and Meatballs Homemade Pizza / Double Chocolate Brownies

**'Tapas Tuesday' TUES, JUL 28 / 6:00 PM to 7:00 \$30** Small bite delight! The Savory Spoon Tapas Evening has become very popular so sign up early. You will sample a variety of delicious tapas along with a glass of wine. Tapas comes from Spanish heritage and means small bites. This event includes a glass of wine, and great fun. Additional wine will be available for purchase by the glass or bottle. Cheers!

**'Margaretville Cha Cha Cha' THURS, JUL 30 6:00 PM \$55** Raging Rita (Margarita) Smoking Chipotle Slaw / Tequila Chorizo Enchiladas with Cilantro Cream / Margarita Chicken Salad on Tostada / Citrus Shrimp in Adobo with Roasted Garlic / Chocolate Kahlúa Bread Pudding with Vanilla Bean Ice Cream

## Savory Spoon Class Schedule (continued)

**'Grillin and Chillin With Skewers'** FRI, JUL 31 / 6:00 PM \$55 Lamb Tenderloin Skewer With Mint Sauce / Tandoori Chicken Skewers / Jicama Slaw with Citrus and Ancho Dressing Lime Cilantro Glazed Shrimp Skewers / Hoisin-Glazed Beef Skewers

**'Sauce It Up'** SAT, AUG 1 / 9:30 AM \$50 Mini Crab Cakes with Remoulade Sauce / Shrimp in Curry Sauce / Steak with Béarnaise Sauce / Seared Salmon with Lemon, Rosemary, Butter Sauce / Floating Islands (Ile Flottante) with Creme Anglaise and Caramel Sauce

**'Lite Summer Plates'** SAT, AUG 1 / 6:00 PM Fee \$55 Rosemary Breadsticks and Gougère Puffs / Balsamic Eggplant Salad in Parmesan Cups / Shrimp Gazpacho with Basil Croutons Citrus Chicken, Rice and Black Bean Salad / Sirloin and Blue Cheese Focaccia Sandwich

**KIDS CLASS - 'Just Desserts'** MON, AUG 3 / 9:30 AM \$45 Lemon Bars / Chocolate Sandwich Cookies / Chewy Peanut Candy Bars / Lattice-Topped Cherry Pie / M&M Popcorn Ball / Peanut Butter Fudge

**'Lunch & Learn'** THURS, AUG 6 / 12 Noon \$30 Bistro Salad with Warm Goat Cheese Roasted Salmon with Pistachio Pesto Crust / Braised Carrots, Red Onions and Bell Peppers with Ginger, Lime and Cilantro / Mustard Roasted Potatoes / Lemon Pudding Cake  
**'Soups, Salads and Sandwiches'** SAT, OCT 3 / 9:30 AM \$50 Butternut Squash Soup with Apple and Bacon / Smoky Black Bean Soup / Baby Romaine Salad with Spicy Chicken and Warm Chipotle Vinaigrette / Winter Greens with Black Olive Vinaigrette and Warm Goat Cheese Croutons / Grilled Brie, Turkey and Pear Sandwiches

**'International Fall Flavors'** SAT, OCT 3 / 6:00 PM \$55 Oysters with Apple Mignonette / Beet Carpaccio Salad with Watercress and Miso Vinaigrette / Chicken Wellington with Port Currant Sauce / Parsnip and Potato Latke / Lavender Crème Brulee with Tuille Cookies

**'Spanish Paella Party'** THURS, OCT 8 / 6:00 PM \$55 Tortilla Espanola (Spanish Potato Torte) / Sautéed Chorizo in Red Wine with Crusty Bread / Seared Shrimp with Pimenton and Sherry / Olives and Pepper on a Pick with Scallion Vinaigrette Seafood Paella

**'Elegant Appetizers'** FRI, OCT 9 / 6:00 PM \$55 Blue Cheese Shortbread with Aioli Shrimp / Grilled Five Spice Duck on Pear Chips with Pear Chutney / Chorizo Stuffed Mushrooms / Salmon Cilantro Croquettes / Curry Chicken Won Tons Cups

**'Chocolate Decadence II'** SAT, OCT 10 / 9:30 AM \$50 Still dreaming of chocolate? Our in-house chocolatier, Kathy (Cocoa) McCarthy, will teach this hands-on class. Learn the art of classic truffle making using Belgian chocolate. Create your own one-of-a-kind decadent truffles including, pumpkin, holiday spice and white chocolate raspberry truffle. You will also learn to make peppermint chocolate sauce and take some home too. The "Sweet Spot" brand is our signature chocolate for the Savory Spoon. Just in time for the holidays, your homemade treats will create some sweet memories for years to come.

**'Simply Italian'** SAT, OCT 10 / 6:00 PM \$55 Warm Pear Tart with Blue Cheese Baked Polenta with Sage Brown Butter and Roasted Pine Nuts / Braised Escarole with Garlic and Preserved Lemons / Veal Saltimbocca Alla Romano / Basil Ice Cream with Wine-Poached Cherries and Olive Oil Cake

**'Sausage Man Wednesday'** WED, OCT 14 / 6:00 PM \$55 Greg "Fuzzy" Sunstrom has owned and operated *Fred and Fuzzy's*, on picturesque Little Sister Bay for many years. He grew up in Door County and has a passion for making outstanding sausage. This class is the perfect opportunity for you to learn the art of making sausage and some of the heritage of sausage making. Get up close and personal with this "link" to the sausage world. Potato Sausage, Italian and Bratwurst.

**'Field To Fork'** THURS, OCT 15 / 6:00 PM \$55 Wisconsin Blue Cheese and Pear Strudel Watercress Salad with Port Braised Figs and Pickled Onions / Wilted Spinach with Nutmeg Butter and Gruyere Soufflé / Smoked Paprika Roasted Salmon and Roasted Butternut Squash / Anjou Pear and Dried Cherry Galette with Orange Marmalade

**'Wisconsin Roots'** FRI, OCT 16 / 6:00 PM \$65 John Raymond of Roots Restaurant in Milwaukee is welcomed back as our guest chef of the evening. Roots is well known and respected for using farm raised and local products from Wisconsin. Roots is the only farmer/chef owned restaurant in the state. This meal will be a seasonal sensation. It is a pleasure to have him join us for the 3rd season. John and Dan Keehn always create a delicious and exciting menu. This hands-on class will sell out quickly.

**'Best of the Best'** SAT, OCT 17 6:00 PM \$55 Blue Cheese Flan on Crostini  
Boursin Creamed Spinach / Crimini Mushroom Risotto / Crab Stuffed Chicken Breasts / Panettone and Rum Bread Pudding

**'Walk On The Wild Side'** THURS, OCT 22 / 6:00 PM \$65 Students travel from all over the state for this annual Wild Game Feast! Bruce Alexander, Owner/Chef of Alexander's restaurant in Fish Creek has been specializing in wild game for the last 20 years. Bruce will be teaching you his tips and techniques on how to make your game dinners a big success. Featuring goose, pheasant, quail, duck and venison, as well as farm raised game. Bring your hunting partner too! We will enjoy a wild game feast to remember.

**'Argentina Food and Wine Pairing'** FRI, OCT 23 / 6:00 PM Fee \$70 Beef Empanadas Argentinas / Watercress Salad with Red Wine Vinaigrette / Churrasco (Beef Filet with Chimichurri Sauce) / Grilled Gaucho Steak with Red Chimichurri Caramelized Apples with Dulce De Leche and Vanilla Bean Ice Cream

**'Rise and Shine'** SAT, OCT 24 / 9:00 AM \$30 Mango Mimosa's / Oven Roasted Hash Brown Cakes / Your own omelet creation The sky's the limit! / Praline Bacon  
Our Famous White Chocolate and Cherry Scones and more