



Couples Cooking

\$250.00 for two + tax

Celebrating St. Patrick's Day ~ Cooking with Beer

Friday, March 14th @ 6:00pm

Handmade Beer Soft Pretzels
Yogurt and Beer Marinated Chicken Thighs
Beer Poached Grilled Sausage
Stout Brownie with Caramel Sauce

Middle Eastern Delight

Saturday, April 4th @ 6:00pm

Mezze Platter – Homemade Pita Bread, Baba Ghanoush and Muhammara Dip
Unkabobed Beef Kafta
Grilled Harissa Chicken, Lebanese Seven Spice Roasted Squash and Rainbow Carrots, Apricot Couscous and Tzatziki Sauce

Spring in Sicily

Saturday, April 18th @ 6:00pm

Handmade Pasta with Asparagus, and Ricotta-Pine Nut Sauce
Pan Seared Cod, Red Pepper, Eggplant Caponata, with Lemon and Olive Couscous
Cannoli Napoleon: Crispy Pastry with Lemony Ricotta Cheese Cream and Chocolate Chips Filling

Mexican

Saturday, April 25th @ 6:00pm

Mexican Ceviche (Red Snapper, Cucumber, Tomatoes, Red Onion, Cilantro, Lime, and Avocado)
Alambre de Arrachera (Beef with Vegetables), served with Rice Stuffed Poblano, Roasted Corn, and Cilantro Crema
Baked Cinnamon Churros and Spicy Chocolate Sauce

Lounging in Thailand

Friday, May 29th @ 7:00pm

Tom Yum Goong (Spicy Shrimp Soup)
Pad Gra Pow (Thai Basil Beef) and Khao Pad (Fried Rice)
Coconut Rice Pudding and Mango-Lime Sauce

Italian Comfort Food

Saturday, June 6th @ 6:00pm

Risotto Cake with Fennel and Orange Salad
Veal Rolls with Prosciutto and Provolone Cheese Stewed in Tomato Sauce and Roasted Tomatoes, Onions and Bell Peppers
Marsala Wine Zabaglione with Mixed Berries

Gift certificate available for purchase.

The duration of this hands on cooking class is approx. two hours with dinner at the academy afterwards.

Upon booking kindly provide your name, contact telephone number, your partners name as well as your email address.

Payment can be done via e-transfer to info@cirillosacademy.com or forward your credit card information.

Some substitutions can be arranged to accommodate possible dietary restrictions or allergies. Kindly mention this upon booking.

Aprons and ice water will be provided.

Beverages are available to purchase the evening of or, bring your own wine. A corkage fee will apply.

Free parking at the rear of the building.

Recipe package will be sent out via email after the class.