

CIRILLO'S ACADEMY
118 THE ESPLANADE

COOKING CLASSES

THE GREAT BRITISH COOKING CLASS

FRIDAY APRIL 14TH
@ 6:00PM

- Chunky Potato and Leek Soup
- Steak and Mushroom Pie with Mushy Peas & Creamy Mashed Potatoes
- Sticky Toffee Pudding

ITALIAN COMFORT FOOD

FRIDAY APRIL 21ST @ 6:00PM

- Handmade Pappardelle Pasta, Market Mushrooms, Truffle Cream Sauce
- Veal Steak Pizzaiolo, Garlic Broccolini & Cheesy Garlic Bread
- Classic Tiramisu

\$270.00+tax per couple

RUN TO THE MARKET: ITALIAN

SATURDAY APRIL 15TH @ 12:00PM

Green Bean and Orange Salad with
Poached Shrimp

Market Inspired Mushroom Risotto
Chicken Saltimbocca with Prosciutto &
Sage

Together we'll go to St. Lawrence Market, pick our fresh ingredients from our favourite vendors then come back to cook a delicious lunch.

\$145.00 + tax per person
(does not need to be sold in a couple)

VIETNAMESE DELIGHTS

FRIDAY APRIL 28TH @ 6:00PM

- Shrimp Fresh Rolls with Sesame Hosin Sauce
- "Quick" Chicken Pho
- Beef, Pepper, and Cucumber Salad

NIGHT OF WINES: SPANISH TAPAS

SATURDAY APRIL 29TH @ 6:00PM

Join us for our monthly Night of Wines! Stefanie will guide you through five Spanish wines along with cheese and meats to snack on. Enjoy a live cooking demo of Classic Paella and tapas hands on cooking. Enjoy your tapas and Paella in our dining room paired with Spanish wines!

- 5 wine pairings
- Selection of Spanish cheese & meats to nibble
- Live Cooking Demo: **Classic Paella**
- Hands-on-Cooking

Tapas: tomato bread, clams with chorizo & beans, stuffed mushroom caps, patatas bravas

\$160.00 + tax per person
(does not need to be sold in a couple)

