



www.clementineskitchen.com

Stone Creek Shopping Village  
Hwy 68 at Hwy 218/Canyon Del Rey

(831) 392-1494  
Call to reserve your place today!

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Class length or content may vary without notice. We reserve the right to postpone, reschedule or cancel a class. Payment or provide gift certificate at time of reservation. Cancellations require 48-hour notice (Future class credit only. No credits or accommodation for no-shows., Sorry, no on-line or e-mail reservations permitted)

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### PAELLA VALENCIANA AND MORE

Wednesday August 4 - or - Thursday August 5 6:00 – 8:00 pm \$45

Sort of a reprise of previous paella classes as the techniques remain the same but the ingredients may differ with the season! In addition to paella making techniques, class includes Spanish Beans, vegetables, cheeses, and caramel flan. Wine pairings included.

### KNIFE SKILLS AND MAINTENANCE

Saturday August 7 1:00 – 3:00 pm \$15

A semi-hands on lesson on how to maintain your kitchen knives. Learn a bit about knives and their most basic uses, which knife to use when, and most importantly learn how to keep that nice sharp edge! Please bring along 2-3 of your own knives to practice some slicing and dicing as well as sharpening and honing.

### CENTRAL CALIFORNIA VEGETABLES!

Wednesday August 11 - or - Thursday August 12 6:00 – 8:00 pm \$45

We have it all right here! Learn how to shop for local fruits, vegetables, nuts, grains, beef, seafood, poultry and more! This class will feature all vegetable appetizers, salads, main dishes and more using techniques of roasting, stir-frying, sautéing, baking and even raw! Wine tastings of fabulous local wines included.

### CENTRAL CALIFORNIA POULTRY AND EGGS!

Wednesday August 18 - or - Thursday August 19 6:00 – 8:00 pm \$45

Pick up some new techniques on how to properly cook eggs, including frying them to perfection. Egg Salad Sandwiches with Vine Ripened Tomatoes, Chicken Cacciatore, Green Salad with Grilled Chicken Breast, Grandma's Egg Sponge Cake with Fresh Fruits, and more! Wine tastings of local California wines included.

### CENTRAL CALIFORNIA BEEF!

Wednesday August 25 - or - Thursday August 26 6:00 – 8:00 pm \$45

Why save a prime rib roast for the holidays? This summer class features Prime Rib Roast with Herbed Yorkshire Pudding, Garlic Beef Sauté, vegetables, greens with homemade dressing, and more. Learn how to make the best melon sorbet and vanilla bean ice cream! Learn a bit about the beef industry and how to shop for the good stuff. Wine pairings included.

### SUSHI

Wednesday September 1 - or - Thursday September 2 6:00 – 8:00 pm \$45

Back by popular demand, this class features the basic skills of making very tasty sushi rice and how to roll various sushi to perfection. Learn the techniques and a bit of Japanese history while enjoying the fabulous tastes of homemade sushi. Wine pairings included.

### WHOLE GRAINS AND SUCH

Wednesday September 8 - or - Thursday September 9 6:00 – 8:00 pm \$45

This class features the discussion and use of many whole grain styles of flours for making breads, pancakes, sauces, barley beef veggie soup as well as a wonderful layer cake with creamy fudge frosting. Wine pairings included!

### ROASTED PORK TENDERLOIN

Wednesday September 15 - or - Thursday September 16 6:00 – 8:00 pm \$45

Learn how to shop for and then butterfly a pork tenderloin. Includes a very special curried vegetable dressing, oven roasted to perfection. Spicy rice, salad with ginger dressing, appetizers and dessert along with fine wine pairings complete this class.

### APPLES AND PEARS

Wednesday September 22 - or - Thursday September 23 6:00 – 8:00 pm \$45

So many to choose from! Learn how to shop for apples such as which are better for eating out of the hand, or for cooking, etc. Apples and pears will be featured in salsas, sauces, salads, appetizers and of course, a wonderful double crust apple pie ala mode. Wine pairings included.

### VEGETABLE POT ROAST WITH HERB DUMPLINGS

Wednesday September 29 - or - Thursday September 30 6:00 – 8:00 pm \$45

A very delicious all-vegetable pot roast featuring techniques of caramelizing vegetables to bring out their unique flavors and then roasting them all together with vegetable broth and herbs, finished with herbed dumplings. Class also includes cheese appetizers, salad, dessert and wine pairings.



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### CHEESES FROM AROUND THE WORLD

Wednesday October 6 - or - Thursday October 7 6:00 – 8:00 pm \$45

A class featuring the discussion and use of many different kinds and styles of cheeses. Use for wonderful appetizer platters, salads, and main dishes including the ever-popular Swiss Cheese Fondue. Learn how to use cheeses along with vegetables, fruits, meats, and more, especially for making "mini-plates"- Wine pairings included, of course!

### OKTOBERFEST!

Wednesday October 13 - or - Thursday October 14 6:00 – 8:00 pm \$45

Don't miss this special German cooking class, featuring Dorothy's famous sauerbraten recipe along with the Bavarian Semmelknodeln, as taught by her landlady while living in Bad Abling, Germany years ago. All kinds of appetizers, a great salad, and dessert along with wine pairings. Yes, wine can be served instead of beer! Come see, learn and taste for yourself!

### HOLIDAY COOKIES

Wednesday October 20 - or - Thursday October 21 6:00 – 8:00 pm \$45

Well, it's about time to start thinking and baking up some special holiday cookies. This class features techniques of baking, of selecting the best ingredients, and history and lore related to the various delicacies from around the world. Tantalizing appetizers and a main dish salad also featured, along with wine pairings. This is just not dessert alone!

### PUMPKINS AND SQUASH

Wednesday October 27 - or - Thursday October 28 6:00 – 8:00 pm \$45

Techniques for preparing wonderful fall and winter dishes using pumpkins and squash as the basic ingredient. Paired with local fish of the season as a wonderful appetizer and then followed with a grilled steak with a spicy herbed pumpkin sauce, salad ideas, and of course real pumpkin pie for dessert. Wine pairings included.

### CRANBERRIES, POMEGRANATES, AND MORE

Wednesday November 3 - or - Thursday November 4 6:00 – 8:00 pm \$45

Grilled chicken breasts with cranberry sauce, pomegranate salad, special olive oil dressings for local fresh greens, sauces, and lots more. Also included in this holiday oriented class will be homemade old fashioned fudge as well as peanut brittle and caramels. Wine pairings included! (Caramels and icewine are fabulous together!).

### KNIFE SKILLS AND MAINTENANCE CLASS

Saturday November 6 1:00 – 3:00 pm \$15

Get your kitchen knives ready for the cooking and carving season! This is a semi-hands on class so feel free to bring along several of your own kitchen knives. We will discuss all of the various styles, sizes and shapes of kitchen knives and learn how to use them properly. Most importantly, learn how to maintain your own knives by using a sharpening steel/knife sharpener so that they are always sharp and ready to use. "Wash, dry, steel, put away!"

### ROAST STUFFED GOOSE

Wednesday November 10 - or - Thursday November 11 6:00 – 8:00 pm \$45

Farm raised domestic goose with roasted chestnut dressing! Along with holiday style appetizers, salad, vegetables, and Dorothy's famous German Austrian Stollen for dessert. 'Wine pairings included, don't miss this very special class just in time for your holiday entertaining dinner parties. Learn how to roast chestnuts without an open fire!

### TURKEY AND ALL THE TRIMMINGS

Wednesday November 17 - or - Thursday November 18 6:00 – 8:00 pm \$45

As we complete our cooking classes for this year, don't miss this favorite American holiday event Learn how to shop for the perfect turkey, how to make sage apple dressing, and how to roast the whole thing to perfection. Salad, potatoes and gravy, sauces, and pumpkin cheesecake for dessert. Wine pairings included.