



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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### PIZZA STONE COOKERY

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

Learn how to use a pizza stone in your home oven for delicious home baked goodness which goes even beyond pizza. Several great pizza topping ideas will be presented, as well as learning how to use the stone for biscuit baking, etc. Class includes appetizer, salad,, dessert and wine pairings.

### IRISH STEW WITH MURPHY!

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

Get a wee bit of Irish luck and good cooking with this fabulous class featuring a vegetable stew flavored with Murphy's Irish whiskey, Dorothy's special corned beef and cabbage, baked eggs with smoked salmon, Dover sole, and homemade Irish Cream. All of this paired with great local Central Coast of California wines

### EASTERN AFRICAN COOKING

Thursday March 18 ONLY 6:00 - 8:00 pm \$45

This special class is back by popular demand for those who missed it last year! A bit of history and remembrances from a summer stay in the city of Asmara, Eritrea near the Red Sea. Wonderful spiced foods and sauces, lentils, flat bread, vegetable dishes, a chicken stew, berbere sauce and more! Once a part of Ethiopia, now Eritrea, this area is rich with good foods and customs. Wine pairings included. Note: this class is offered on Thursday only.

### TEMPURA AND SIZZLING RICE

Wednesday March 24 - or - Thursday March 25 6:00 - 8:00 pm \$45

A fabulous menu for home cooking using a wok and lots of great ingredients such as seafood, vegetables and rice. Learn about the best oils to use for wok style frying, and sample several varieties of Asian rice dishes. This special class also features wine pairings, salad and a fresh fruit dessert.

### EASTER FEAST!

Wednesday March 31 - or - Thursday April 1 6:00 - 8:00 pm \$45

A springtime cooking class to welcome the season, featuring some classic foods with a special new look for a wonderful Easter dinner. Baked ham with a tangy tasty sauce covered with whipped potatoes, fresh green salad with herbed dressing, fresh fruits of the season, and New Zealand Pavlova for dessert. Wine pairings included. Don't miss this festive class!

### KNIFE SKILLS AND MAINTENANCE CLASS

Saturday April 3 1:00 - 3:00 pm \$15

This semi-hands on class will teach basic techniques of using a good, sharp knife each time you cook, especially choosing the correct knife for the task at hand. Also, learn how and why proper maintenance of your kitchen knives is so important. You will learn Dorothy's mantra: "Wash, dry, steel, put away!" Bring along 2-3 of your own knives for sharpening and for practicing some basic knife skills.

### LOCAL VEGETABLES AND FISH

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

This class proudly features all locally grown vegetables and fish. Learn once again how versatile farm fresh vegetables can be for all kinds of cooking methods, such as stir-fry, sauté, roasting, in salads and more. Class includes appetizers, a main dish of both fish and vegetables, salads, and dessert along with wine pairings.

### TAX-BREAK BEEF POT PIES

Wednesday April 14 - or - Thursday April 15 6:00 - 8:00 pm \$45

It's tax deadline week and Beef Pot Pie may be just the perfect meal! Learn how to make flaky crust, and how to create a delectable meat filling that won't break the bank. Paired with appetizers featuring cheeses made in America, American fries with a crispy green salad, and strawberry shortcake for dessert. Wine pairings included.

### CHICKEN PAPRIKA AND NOODLES

Wednesday April 21 - or - Thursday April 22 6:00 - 8:00 pm \$45

Learn the procedures of simmering chicken, this one in a sweet Hungarian paprika sauce, This class also features quick and natural homemade noodles (with or without a pasta machine) which are perfect when served with the creamy chicken and sauce. Along with an appetizer, a salad with healthful olive oil and balsamic dressing, chocolate cherry dessert, and several wine pairings this is a great menu for your family and friends!

### Tamales and More

Wednesday, April 28 ONLY 6:00 - 8:00 pm \$45

Celebrate California heritage a bit with Dorothy's versions of chicken tamales and more, just in time for Cinco de Mayo. This special class will feature the techniques for making homemade tamales, beans in the pressure cooker, salad, and a wonderful orange caramel custard dessert with crispy Mexican cookies. California wine pairings complete this class. Come learn, eat, and celebrate! One night only!



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### OMELETTES AND POPOVERS

Wednesday May 5 - or - Thursday May 6 6:00 - 8:00 pm \$45

Exquisite egg cookery at its finest! Learn the techniques of great omelette making from the selection of the pan to the eggs and to the fillings, both stove-top and over baked. Also features a fresh herb and ground meat sausage recipe, sauces, appetizers, salad, and dessert along with wine pairings.

### LET'S DO CAJUN/CREOLE!!

Wednesday May 12 - or - Thursday May 13 6:00 - 8:00 pm \$45

Jambalaya, Cajun sausages, fresh local greens, cheeses, Beignets, vegetables, salads, and a wonderful bread pudding! Need we say more? Don't miss this special class, also featuring local California wines.

### FRESH LOCAL VEGETABLES AND SEAFOOD

Wednesday May 19 - or - Thursday May 20 6:00 - 8:00 pm \$45

Seems we can never get enough of this lesson! Learn techniques of cooking fresh seafood to perfection, which means learning how to shop for it! Learn how to sauté pan-fry, grill, bake and steam fish. Paired with herbs, sauces, specialty sea salts, and local fresh vegetables this is a lesson in easy healthful eating! Wine pairings included..

### IT'S JUST THE BERRIES!

Wednesday May 26 - or - Thursday May 27 6:00 - 8:00 pm \$45

Fresh strawberries, raspberries, blackberries, blueberries and others will be featured in appetizers with cheeses, Strawberry Salsa with Meatballs, Spicy Herbed Berry Sauce with Pan Grilled Chicken, salad dressings, and old-fashioned double crust red and black raspberry pie. Wine pairing included.

### A TRIP DOWN THE RHINE

Wednesday June 2 - or - Thursday June 3 6:00 - 8:00 pm \$45

A collection of wonderful German recipes featuring fresh mushroom soup and sausages, Beef Short Ribs with Lemon Caper Sauce, German Potato Salad, fresh plum compote, vegetables, and a lighter version of Black Forest Kirsch Cake. Wine pairings included.

### TAMALES AND MORE

Wednesday June 9 - or - Thursday June 10 6:00 - 8:00 pm \$45

Celebrate California heritage a bit with Dorothy's versions of chicken tamales and more. A repeat for those that missed this popular class last time. We will feature the techniques for making homemade tamales, beans in the pressure cooker, salad, and a wonderful orange caramel custard dessert with crispy Mexican cookies. California wine pairings complete this class.

### KNIFE SKILLS AND MAINTENANCE CLASS

Saturday June 12 1:00 - 3:00 pm \$15

This semi-hands on class will teach basic techniques of using a good, sharp knife each time you cook, especially choosing the correct knife for the task at hand. Also, learn how and why proper maintenance of your kitchen knives is so important. You will learn Dorothy's mantra: "Wash, dry, steel, put away!" Bring along 2-3 of your own knives for sharpening and for practicing some basic knife skills.

### CHINESE CUISINE

Wednesday June 16 - or - Thursday June 17 6:00 - 8:00 pm \$45

Learn the techniques for making these popular Chinese foods in the comfort of your own kitchen! Learn how to make Egg Foo Yung, Shrimp Chow Mein, Sweet and Sour Pork, Chinese Fried Rice, Egg Drop Soup, and more including a refreshing fruit dessert. Great wine pairing included.

### VEGETABLES! LASAGNA! SUMMER SOUP!

Wednesday June 23 - or - Thursday June 24 6:00 - 8:00 pm \$45

Gather up those fresh local vegetables and herbs from the garden and farmer's markets! Learn some wonderful techniques of preparing a vegetable lasagna with your own homemade lasagna noodles, how to chop, cut, dice for summer soups t hot and cold, salads, side dishes, and more! Eating raw, steamed, braised, roast smoked veggies is what it is all about. Great local wines featured in the wine pairings.

### FOURTH OF JULY IN FIFTY STATES

Wednesday June 30 - or - Thursday July 1 6:00 - 8:00 pm \$45

This class will feature folk lore and foods from ea this American Foods Class, which goes way beyond Barbequed Burgers, Fish and seafood, meats (including venison and duck), vegetables, sauces, and more, including a deluxe version of Strawberry Shortcake. Food fusion for fun and patriotism! Wine pairings included. (red, white, or blue?)