

# L'ecole de la Maison

Classes at L'ecole de la Maison are designed to teach and inspire. We create an environment of side-by-side interaction preparing classic dishes with time-honored techniques. We hand select quality, local and seasonal foods along with premium imports to prepare. All of our recipes are prepared from whole food to presentation. We hope you take what you learn and create great dishes in your home, passing on the tradition of fine European cuisine.

## 2015 CLASS SCHEDULE

### JANUARY

<del>9</del>	European Brunch (w) Full	\$125
10	French Bistro (o)	\$185
23	Pasta and Sauces (w)	\$125
<del>24</del>	Burgundy Cuisine (o) Full	\$185

### FEBRUARY

6	French Desserts (w)	\$125
<del>7</del>	Italian Trattoria (o) Full	\$185
<del>20-21</del>	Artisan Breads (t) Full	\$295

### MARCH

6	La Creperie (w)	\$125
<del>7</del>	Bouchon Lyon (o) Full	\$185
<del>20-21</del>	Breakfast Bakery (t) Full	\$295

### APRIL - NO CLASSES OFFERED

### MAY

<del>1</del>	French Desserts (w) Full	\$125
2	Sunny Provence (o)	\$185
15	La Creperie (w)	\$125
<del>16</del>	Italian Trattoria (o) Full	\$185
29	European Brunch (w)	\$125
30	Bouchon Lyon (o)	\$185

### JUNE

5	Pasta and Sauces (w)	\$125
6	French Bistro (o)	\$185
19	Macarons and Truffles (w)	\$125
20	Sunny Provence (o)	\$185

### JULY

10	European Brunch (w)	\$125
11	Italian Trattoria (o)	\$185
24	French Desserts (w)	\$125
25	Sunny Provence (o)	\$185

### AUGUST

7	La Creperie (w)	\$125
21	Pasta and Sauces (w)	\$125
22	Bouchon Lyon (o)	\$185

### SEPTEMBER

4	Macarons and Truffles (w)	\$125
5	Italian Trattoria (o)	\$185
18	Pasta and Sauces (w)	\$125
19	Burgundy Cuisine (o)	\$185

### OCTOBER

9	French Desserts (w)	\$125
10	Bouchon Lyon (o)	\$185
<del>23-24</del>	Artisan Breads (t) Full	\$295

### NOVEMBER

6	European Brunch (w)	\$125
7	Thanksgiving Dinner (o)	\$185
<del>20-21</del>	Breakfast Bakery (t)	\$295

### DECEMBER

4	La Creperie (w)	\$125
<del>5</del>	French Christmas Full	\$185
<del>11</del>	Macarons and Truffles Full	\$125
12	Burgundy Cuisine (o)	\$185

**WORKSHOPS** - These classes are designed to focus learning on a single subject in a short 2-3 hour experience.

**ONE-DAY COURSES** - These 4-5 hour courses are offered to give you a varied experience, with the group preparing a multi-course meal with artisan bread and wines to accompany.

**TWO-DAY COURSES** - These courses offer an experience that is naturally paced, preparing artisan bread or Vienna style breakfast pastries.

- 48-hour advance reservation needed for all classes.
- Cancellations less than 72 hours in advance will result in the forfeit of the cooking class deposit.
- Classes not reaching minimum number of participants will be cancelled two weeks before course date.
- This course schedule is subject to change without notice. Please call to confirm choice of class, time and date.

- (o) One-Day Course: 4-5 hrs
- (w) Workshop: 2-3 hours
- (t) Two-Day Course: Friday 2-3 hrs, Saturday 4-5 hrs

All courses and workshops begin at 9 a.m. with exception of the Friday of a two-day course, which begins at 2 p.m.

For more information, class schedule, or to register, please call 888.789.2811, or visit [www.cookingschoolatstohff.com](http://www.cookingschoolatstohff.com).

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