

L'école de la Maison

2016 COURSE SCHEDULE

JANUARY

| | | |
|-------|----------------------------|-------|
| 1 | Tarte Patisserie (w) | \$125 |
| 2 | Seafood Cookery (w) Full | \$125 |
| 9 | Italian Trattoria (o) | \$185 |
| 15 | Soups and Stocks (w) Full | \$125 |
| 16 | Artisan French Breads Full | \$185 |
| 22 | European Brunch (w) Full | \$125 |
| 23 | French Bistro (o) Full | \$185 |
| 29-30 | Sourdough Breads (t) Full | \$275 |

FEBRUARY

| | | |
|-------|----------------------------------|-------|
| 5 | Pasta and Sauces (w) | \$125 |
| 6 | Seafood Cookery (w) | \$125 |
| 12 | French Desserts (w) | \$125 |
| 13 | Burgundy Cuisine (o) Full | \$185 |
| 19 | Truffles and Chocolates (w) Full | \$125 |
| 20 | Sunny Provence (o) Full | \$185 |
| 26-27 | Breakfast Bakery (t) Full | \$275 |

MARCH

| | | |
|----|----------------------------|-------|
| 4 | Le Crêperie (w) | \$125 |
| 5 | Petite Gateau (w) Full | \$125 |
| 11 | French Macarons (w) | \$125 |
| 12 | Bouchon Lyon (o) | \$185 |
| 18 | European Brunch (w) | \$125 |
| 19 | Seafood Cookery (w) Full | \$125 |
| 25 | Hors d'oeuvres (w) | \$125 |
| 26 | Italian Trattoria (o) Full | \$185 |

APRIL

| | | |
|-------|----------------------------|-------|
| 1 | European Brunch (w) Full | \$125 |
| 2 | French Bistro (o) Full | \$185 |
| 8-9 | Sourdough Breads (t) | \$275 |
| 15 | French Desserts (w) | \$125 |
| 16 | Burgundy Cuisine (o) | \$185 |
| 22 | Pasta and Sauces (w) Full | \$125 |
| 23 | Artisan Italian Breads (o) | \$185 |
| 29-30 | Breakfast Bakery (t) | \$275 |

MAY

| | | |
|----|-----------------------------|-------|
| 13 | Le Crêperie (w) | \$125 |
| 14 | Petite Gateau (w) | \$125 |
| 20 | French Macarons (w) Full | \$125 |
| 21 | Bouchon Lyon (o) Full | \$185 |
| 27 | Tarte Patisserie (w) Full | \$125 |
| 28 | Pizza and Tarte Flambée (w) | \$125 |

JUNE

| | | |
|----|----------------------------|-------|
| 3 | Hors d'oeuvres (w) | \$125 |
| 4 | Italian Trattoria (o) | \$185 |
| 10 | Soups and Stocks (w) Full | \$125 |
| 11 | Artisan French Breads (o) | \$185 |
| 17 | European Brunch (w) | \$125 |
| 18 | French Bistro (o) | \$185 |
| 24 | French Desserts (w) Full | \$125 |
| 25 | Pizza & Tarte Flambée Full | \$125 |

JULY

| | | |
|----|------------------------------|-------|
| 1 | Pasta and Sauces (w) Full | \$125 |
| 2 | Artisan Italian Breads Full | \$185 |
| 8 | Truffles and Chocolates Full | \$125 |
| 9 | Sunny Provence (o) Full | \$185 |
| 15 | Le Crêperie (w) Full | \$125 |
| 16 | Petite Gateau (w) Full | \$125 |
| 22 | French Macarons (w) Full | \$125 |
| 23 | Bouchon Lyon (o) Full | \$185 |
| 29 | Tarte Patisserie (w) Full | \$125 |
| 30 | Pizza and Tarte Flambée Full | \$125 |

AUGUST

| | | |
|----|------------------------------|-------|
| 5 | Hors d'oeuvres (w) Full | \$125 |
| 6 | Italian Trattoria (o) Full | \$185 |
| 12 | European Brunch (w) Full | \$125 |
| 13 | Seafood Cookery (w) Full | \$125 |
| 19 | Soups and Stocks (w) Full | \$125 |
| 20 | Artisan French Breads Full | \$185 |
| 26 | Truffles and Chocolates Full | \$125 |
| 27 | French Bistro (o) Full | \$185 |

SEPTEMBER

| | | |
|----|--------------------------------|-------|
| 2 | Le Crêperie (w) Full | \$125 |
| 3 | Petite Gateau (w) Full | \$125 |
| 9 | Pizza & Tarte Flambée Full | \$125 |
| 10 | Sunny Provence (o) Full | \$185 |
| 16 | French Macarons (w) Full | \$125 |
| 17 | Bouchon Lyon (o) Full | \$185 |
| 23 | Mediterranean Small Plates (w) | \$125 |
| 24 | Seafood Cookery (w) Full | \$125 |
| 30 | Hors d'oeuvres (w) Full | \$125 |

OCTOBER

| | | |
|----|-----------------------------|-------|
| 1 | Italian Trattoria (o) | \$185 |
| 7 | Soups and Stocks (w) Full | \$125 |
| 8 | Artisan French Breads Full | \$185 |
| 14 | European Brunch (w) | \$125 |
| 15 | French Bistro (o) Full | \$185 |
| 21 | French Desserts (w) Full | \$125 |
| 22 | Burgundy Cuisine (o) Full | \$185 |
| 28 | Pasta and Sauces (w) Full | \$125 |
| 29 | Artisan Italian Breads Full | \$185 |

NOVEMBER

| | | |
|-------|----------------------------|-------|
| 4-5 | Breakfast Bakery (t) Full | \$275 |
| 11 | French Desserts (w) Full | \$125 |
| 12 | Thanksgiving Dinner (o) | \$185 |
| 18 | Hors d'oeuvres (w) Full | \$125 |
| 19 | Italian Trattoria (o) Full | \$185 |
| 25-26 | Sourdough Breads (t) Full | \$275 |

DECEMBER

| | | |
|----|---------------------------|-------|
| 2 | European Brunch (w) Full | \$125 |
| 3 | Bouchon Lyon (o) Full | \$185 |
| 9 | Le Crêperie (w) Full | \$125 |
| 10 | French Christmas (o) Full | \$185 |
| 16 | Soups and Stocks (w) Full | \$125 |
| 17 | Hors d'oeuvres (w) Full | \$125 |

- (o) One-Day Course: 4-5 hrs
 (w) Workshop: 2-4 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.

- 48-hour advance reservation required 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.

For more information, class schedule, or to register, call 888.789.2811, or visit www.cookingschoolatosthoff.com.