

# Cuisine & Passion

A PLACE FOR YOU TO EXPERIENCE  
THE ULTIMATE WAY TO ENTERTAIN



2297 ST. JOSEPH BLVD., ORLÉANS, ON K1C 1E7  
613-845-1090 • WWW.CUISINEPASSION.CA

## **Cooking-class schedule**

**(February 11 to March 27, 2009)**

All classes are held at Cuisine & Passion  
2297 St. Joseph Blvd. from 6:00 p.m. to 9:00 p.m.  
Cost: \$90 per person

### **Wednesday, February 11, 2009**

French Cookery

*Warm mushrooms salad with walnut dressing;  
lamb rump Provençal; green beans with bacon;  
crispy apple pie with marzipan*

### **Friday, February 13, 2009**

My Special Valentine

*Cupid Thai fish cake with arugula and yogurt dressing;  
short pasta with pepper pancetta, baby spinach and  
goat cheese; poached pear with chocolate sauce*

### **Wednesday, February 18, 2009**

Saucy!

*Learn the basic sauces and how to match them with food.  
On the menu: veal stock, chicken stock,  
Béchamel sauce, Hollandaise sauce and more*

### **Friday, February 20, 2009**

Ελληνική κουζίνα (Greek cooking)

*Feta Saganaki, pork tenderloin with Yizourtlou sauce,  
stuffed tomato, baked apple with dry fruit*



**Wednesday, February 25, 2009**

Japanese fare

*Hot udon noodle soup, vegetable tempura, beef tataki,  
cabbage and radish slaw, string beans in sesame dressing,  
fruit salad with green tea syrup*

**Friday, February 27, 2009**

Asian Balinese

*Lumpia (a large spring roll), grilled fish cooked in  
banana leaf, kue labue (a pumpkin treat)*

**Wednesday, March 4, 2009**

French Cookery

*Warm lentil and duck salad, steak au poivre,  
gratin dauphinois, crème brûlée*

**Friday, March 6, 2009**

Italian Tuscany

*Panzanella (tomato bread salad),  
veal involtini with spinach ravioli, tiramissu*

**Wednesday, March 11, 2009**

Under the sea

*Chardonnay-steamed mussels with leeks and tomatoes,  
scallops wrapped with prosciutto, baked salmon with fresh herbs*

**Friday, March 13, 2009**

Tapas

*Pork empanadas, stuffed peppers with goat cheese, crab cakes,  
asparagus wrapped with prosciutto, roasted tomato tartlets*

**Wednesday, March 18, 2009**

Fabulous Asian Noodles

*Wonton soup, Singapore Meehoon,  
soba noodles with red miso and eggplant*



**Friday, March 20, 2009**

The brunch bunch

*Perfect poached eggs, chicken breast stuff with Italian sausage,  
potato galette, raspberry tart*

**Wednesday, March 25, 2009**

Nuevo Latino

*Lobster croquettes, corn and pepper salsa,  
Latino chicken fricassée, chocolate-rum flan*

**Friday, March 27, 2009**

Garden BBQ (It's not that far away!)

*Grilled-vegetable salad, pickled vegetables, BBQ pork cutlets,  
dry-rubbed skirt steak, grilled pineapple*

***DON'T MISS OUT—BOOK YOUR CLASS TODAY!***

**THE FINE PRINT...**

1. A deposit of 50 percent of the fee (\$45) is required.
2. All bookings are fully transferable.
3. Cancellations must be made at least 48 hours in advance of the class or the deposit is forfeited.
4. A minimum of four people are required to hold a class. If a class is cancelled, you can reschedule or receive a full refund for your deposit.