

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 • INFO@CUISINEPASSION.CA

Wednesday and Friday night classes

*All classes are held at Cuisine & Passion
2297 St. Joseph Blvd., 6:00 p.m. to 9:00 p.m.*

Cost: \$90 per person

Tuesday Lunch 'n Learn classes

*All classes are held at Cuisine & Passion
2297 St. Joseph Blvd., 12:00 p.m. to 1:00 p.m.*

Cost: \$30 per person

Tuesday, September 14, noon



Lunch 'n learn

Baked stuffed salmon filet
with fennel salad

Wednesday, September 15, 6:00 p.m.

Italian

Goat cheese and potato gnocchi
Veal Milanese and tomato fresco
Soft pana cotta with caramelized banana

Friday, September 17, 6:00 p.m.

Thai

Hot and sour prawn soup
Spicy beef salad
Chiang Mai noodle
Sliced fruit



Tuesday, September 21, noon



Lunch 'n learn

Goat cheese and potato gnocchi on
butternut squash purée

Wednesday, September 22, 6:00 p.m.

Gluten free

Red quinoa salad with dried fruits
Corn-crusting chicken breast
Poached pear in red wine

Friday, September 24, 6:00 p.m.

Fish 101

Chardonnay steamed mussels with leeks and tomato
Scallops wrapped with prosciutto
Baked salmon with fresh herbs

Tuesday, September 28, noon



Lunch 'n learn

Pork filet filled with blue cheese
and cumin scent couscous



Wednesday, September 29, 6:00 p.m.

Brunch

Poached eggs on smoked salmon and bagel
Stuffed chicken with Italian sausages
Raw vegetable salad
Pasta with mushrooms and garlic
Raspberry tart

Friday, October 01, 6:00 p.m.

Cuisine Francaise

Paris warm mushroom salad
Lamb Provençal
Haricot blanc pure
Apple pie

Tuesday, October 05, noon



Lunch 'n learn

Short pasta with chorizo sausage
and blue cheese

Wednesday, October 06, 6:00 p.m.

Fondue

Learn how to prepare lamb
chicken, beef and homemade sauce to serve
in your next raclette-style fondue



Friday, October 08, 6:00 p.m.

Italian Tuscany

Tuscany Panzanella salad
Veal involtini and spinach ravioli tomato sauce
Tiramisu

Tuesday, October 12, noon



Lunch 'n learn

Cantonese lemon chicken
Jasmine rice

Wednesday, October 13, 6:00 p.m.

Asian

Summer roll
Shrimp and chicken gyoza salad
Cantonese chicken

Friday, October 15, 6:00 p.m.

Verrine Class

Gazpacho
Lamb and goat cheese patties
Vietnamese summer roll
Grilled shrimp cocktail
Balinese beef satay
Soft pana cotta



Tuesday, October 19, noon



Lunch 'n learn

Pork medallion with fresh mozzarella
basil and tomato

Wednesday, October 20, 6:00 p.m.

Sauces

Basic veal and chicken stock
Béchamel
Hollandaise
Red wine sauce
Pair them with salmon, spinach
mushrooms and beef

Friday, October 22, 6:00 p.m.

Caribbean

Island shrimp
Jamaican Jerk chicken
Rice pelau
Banana fritter

Tuesday, October 26, noon



Lunch 'n learn

Prawn and asparagus risotto



Wednesday, October 27, 6:00 p.m.

French

Warm lentil and duck salad
Gratin dauphinois
Steak au poivre
Crème brûlée

Friday, October 29, 6:00 p.m.

New Orleans

Scallop ceviche with tomato-corn salsa
Chicken and shrimp Jambalaya
Pecan pie

DON'T DELAY—BOOK TODAY!

THE FINE PRINT...

1. A deposit of 50 percent of the fee 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.