

Cuisine & Passion

2297 St. Joseph Blvd., Orléans, ON



Chef Marc Miron

At 26 years of age, Marc Miron was appointed Executive Sous Chef at the brand new four-star Westin Hotel in Ottawa. Soon, he was noticed by Four Seasons Resorts, a brand known for its luxury accommodations, beautiful settings and exquisite culinary offerings.

Over the next two decades, Chef Marc would serve presidents and prime ministers, royalty and rock stars while leading kitchen brigades in some of the best hotels and resorts in the world. From Canada to the West Indies, from Bali to Sydney, Australia, it was a role he was born to play. Now, Chef Marc has returned to Canada to share his passion with his friends and neighbours.

Contact us now to book your spot!
613-845-1090
chefmarc@cuisinepassion.ca

Cooking Classes – January 2012

Wednesday

4	
11	
18	
25	

Thursday

5	
12	
19	<p>Chinese Dim Sum</p> <p>Demonstration cooking class 6:00-9:00 p.m. \$70/2 people</p> <p><i>Learn to make shrimp toast, mini spring rolls, pot stickers, pork shumai and Thai pork skewers.</i></p>
26	<p>Chinese Dim Sum</p> <p>Demonstration cooking class 6:00-9:00 p.m. \$70/2 people</p> <p><i>Learn to make shrimp toast, mini spring rolls, pot stickers, pork shumai and Thai pork skewers.</i></p>

Friday

6	
13	
20	
27	<p>Wine and Cheese extravaganza!</p> <p>6:00-9:00 p.m. \$70/person</p> <p><i>After this, you'll be able to throw a wine and cheese party that will be the envy of your neighbours!</i></p>

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Let Cuisine & Passion cater to your lunchtime needs!



Staff, board or committee meetings, sales meetings, casual get-togethers...whatever your noon-time plans, we can help!

- Competitively priced to save you money
- All dishes are made by a master chef (learn more at www.cuisinepassion.ca/about.htm)
- A great selection of fresh, nutritious foods
- No preservatives or additives
- Gluten- and allergen-free meals are available

Talk about convenient—we can even deliver! And we can accommodate even small groups at the last minute from our showcase of fresh foods.

Leave your guests raving!

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Cooking Classes – February 2012

Wednesday

1	
8	
15	<p>Fresh Fish: An ocean of delights!</p> <p>Hands-on cooking class 6:00-9:00 p.m., \$90 per person</p> <p><i>Learn to make black mussels, scallops and prosciutto, and baked salmon with fresh herbs</i></p>
22	<p>Fresh Fish: An ocean of delights!</p> <p>Hands-on cooking class 6:00-9:00 p.m., \$90 per person</p> <p><i>Learn to make black mussels, scallops and prosciutto, and baked salmon with fresh herbs</i></p>

Thursday

2	
9	
16	
23	

Friday

3	
10	<p>Caribbean Adventure</p> <p>Demonstration cooking class 6:00-9:00 p.m. \$70/2 people</p> <p><i>Salt fish fritters, Jamaican jerk chicken, rice pelau, banana beignet... oh, and a lot of fun!</i></p>
17	<p>Caribbean Adventure</p> <p>Demonstration cooking class 6:00-9:00 p.m. \$70/2 people</p> <p><i>Salt fish fritters, Jamaican jerk chicken, rice pelau, banana beignet... oh, and a lot of fun!</i></p>
24	<p>Sparkling wine extravaganza!</p> <p>6:00-9:00 p.m., \$70/person</p> <p><i>From the initial burst of effervescence in the glass to the clean finish on your palette, learn about the beauty of sparkling wines.</i></p>

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More great cooking experiences from Cuisine and Passion!

Chef for a Week

Spend a week in a state-of-the-art kitchen with a world-class chef! Chef Marc Miron spent a career preparing food for royalty and rock stars, prime ministers and presidents, business tycoons and stars of stage and screen all over the globe. Now, you can learn the tricks of the trade and turn out fabulous food.

For \$499, you will learn skills for a lifetime that will help you plan and prepare dinners your friends and family will never forget.

Go, team, go!

Build team spirit over a lunch filled with fun, competition and great food! You and your group of 10 to 20 people will start by watching Chef Marc create a special main dish. Then, after splitting into teams, you will be challenged to recreate that dish—without the recipe!

After the judging, enjoy your creation at the Chef's Table. Cost: \$45 per person.

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Cooking Classes – March 2012

Wednesday

7	It's Brunchtime! Hands-on cooking class 6:00-9:00 p.m., \$90 per person <i>Learn to cook these classic brunch dishes: poached eggs on bagels and smoked salmon, stuffed chicken, salads.</i>
14	It's Brunchtime! Hands-on cooking class 6:00-9:00 p.m., \$90 per person <i>Learn to cook these classic brunch dishes: poached eggs on bagels and smoked salmon, stuffed chicken, salads.</i>
21	It's Brunchtime! Hands-on cooking class 6:00-9:00 p.m., \$90 per person <i>Learn to cook these classic brunch dishes: poached eggs on bagels and smoked salmon, stuffed chicken, salads.</i>
28	

Thursday

8	
15	
22	
29	

Friday

9	
16	A Tour of Italy Demonstration cooking class 6:00-9:00 p.m., \$70/2 people <i>Learn to prepare—and enjoy—goat cheese/potato gnocchi, Veal involtini, eggplant Parmesan and semi fredo (semi-frozen dessert)!</i>
23	A Tour of Italy Demonstration cooking class 6:00-9:00 p.m., \$70/2 people <i>Learn to prepare—and enjoy—goat cheese/potato gnocchi, Veal involtini, eggplant Parmesan and semi fredo (semi-frozen dessert)!</i>
30	Dinner and wine extravaganza! 6:00-9:00 p.m., \$70/person <i>Enjoy a beautiful four-course dinner with a new wine pairing at everyturn. Learn tips and tricks to impress your friends and family!</i>