

Potential Topics

Dinner in Tuscany

Simple and straightforward, Tuscan cuisine typifies the food of Italy. We'll delve into Tuscany by presenting classic dishes that typify the region and showcase why it's such a popular choice for dining.

Sample Menu

Crab and Yukon Gold Pizzas
Crisp Greens with Poached Pears and Gorgonzola Dressing
Penne with Pancetta and Broccoli Rabe
Stuffed Chicken Breast with Mushroom and Demi-glace Sauce
Apple Crumb Cheesecake

A Taste of Spain

You don't have to travel to Spain to taste really good paella. This vibrant rice dish marries the flavor of olive oil, garlic, meat, fish and vegetables. We'll start with small savory treats, make traditional paella and finish with tasty Spanish dessert.

Sample Menu

Blue Cheese Stuffed Phyllo Rolls
Salmon Croquettes with Cilantro Sauce
Empanadas with Chorizo and Potatoes
Classic Seafood, Chicken and Sausage Paella
Basque Chocolate Cake

Flavors of France

As anyone who likes to eat can attest, French cooking combines exceptional ingredients and basic techniques to produce exceptional dishes. We'll focus on some great seasonal recipes that feature fruity olives, fresh seafood, great bread and other tasty ingredients.

Sample Menu

Caramelized Onion Tarts with Gruyere
Mixed Greens, Artichoke and Olive Salad with Herb Vinaigrette
Grilled Pork Tenderloin with Mustard Sauce
Traditional Apple Tart Tatin with Vanilla Ice Cream

Seasonal Meal

Usher in spring with a themed meal that takes advantage of fresh, seasonal ingredients. Based on classic technique, these recipes are simple and straightforward - perfect for any occasion from weekday dinner to elegant dinner party.

Sample Menu

Crisp Greens with Creamy Gorgonzola Dressing
Fresh Pasta with Tomato, Caper and Olive Sauce
Chicken and Mushrooms with an Herbed Pan Sauce
Roasted Potatoes with Provencal Herbs
Fruit Tarts with Fresh Whipped Cream