

LISA PETERSON PRESENTS



OF THE TABLE

COOKING CLASS SCHEDULE

Join us at A'Tavola for an educational, informative & fun evening!
Dinner & dessert included in all classes

————— \$65.00 per person —————

6:00 - 8:00 p.m.

*Each class includes an evening of fabulous foods,
recipes, culinary tips and treats to take home.*

Thursday, May 11th | IN CELEBRATION OF OLIVE OIL

Chef Tim Holley & Seth Masarik

Celebrate this amazingly versatile ingredient from appetizer to dessert!

Thursday, June 1st | GREEK COMFORT FOOD

Chef Tim Holley & Dan Cooper

Explore the wonderful flavors of Greek Cuisine and the heart of the Mediterranean diet.

Thursday, July 13th | AMERICAN STEAKHOUSE

Chef Tim Holley & Seth Masarik

Join us to learn some classic dishes where we will showcase 3 types of steak and some favorite dishes to accompany them.

Thursday, August 17th | ITALIAN AL FRESCO

Chef Tim Holley & Dan Cooper

Celebrate Summer on our beautiful patio and learn some easy Italian recipes designed for outdoor dining or to take on a picnic.

Thursday, September 14th | A MEXICAN FIESTA

Lisa Peterson & her Dad, Robert Rodriguez

Come celebrate the rich cultural traditions of Mexican cooking ~ the root of my passion!
This is a hands on class from start to finish with a dizzying variety of foods!

****Designed for those who have a passion for cooking, creating a unique, one-of-a-kind experience.**

****Classes are limited in size to allow for personalized teaching.
Individuals, couples, small groups and beginners welcome!**

****Private cooking parties are a great way to get your friends together for a fun night of cooking and eating.
Private classes are reserved for your group only and are available at our private kitchen facility.**