

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!

===== \$75.00 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, April 18th | SPRINGTIME IN PARIS

Chef Tim Holley & Dan Cooper

Escape the Winter Blues and celebrate the promise of spring, French style!

Thursday, May 16th | TASTE OF THAI

Chef Tim Holley & Dan Cooper

Learn how to create this fresh & flavorful cuisine starting with Spring Rolls & Pad Thai.....

Thursday, June 13th | COOK THE BOOK: Balaboosta

Bold Mediterranean Recipes to Feed the People you Love -by Einat Admony

Chef Tim Holley, Lisa Peterson & Dan Cooper

Explore this "Chopped" Champions selection of recipes inspired at the knee of her mother.

Thursday, July 18th | 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, August 22nd | COOKING WITH FRUITS
FROM THE ORCHARD**

Robin Kelley

Join us as we celebrate National Peach Day with Robin from Kelley's Canyon Orchard, a 5th generation family owned orchard. Robin will be showing us some creative ways to use the best of the summer bounty from appetizer to dessert!

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****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!**