

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, December 12th | HOLIDAY FAVORITES**

**Chef Tim Holley & Dan Cooper**

Join us for a fun & festive class & learn some easy and delicious ways to bump up your holiday repertoire!

### **Thursday, January 9th | SUMPTUOUS SOUPS**

**Chef Tim Holley & Dan Cooper**

Winter is the perfect time to learn some new soup recipes- from stocks to roux's & a variety of soups!

### **Thursday, February 13th | SALT**

**Chef Tim Holley & Lisa Peterson**

Learn all about the importance of salt in cooking. We will taste a variety of salts & utilize the varieties with a complete meal & end with how to make A'Tavola's Salted Caramel!

### **Friday, February 14th | VALENTINES COOKING WITH WINE**

**Chef Tim Holley & Dan Cooper**

Bring a friend or a loved one & join us for an evening of cooking with wine, from appetizers to dessert!

### **Thursday, March 19th | KNIFE SKILLS**

**Chef Tim Holley**

Everything you need to know about choosing, storing, sharpening & using the most important tool in the kitchen! Learn to slice, dice, chop & chiffonade in this HANDS ON class & enjoy a meal using ingredients you have cut! Bring your own chef's knife if you have one!

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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!**