

CULINARY

COOKING AROUND THE WORLD WORKSHOPS NEW

with Steve Cortez

Learn to cook recipes from Spain to Thailand! Bring a 3-hole binder for recipes.
Lab Fee: \$7 payable to instructor at class. NO REFUNDS 7 DAYS PRIOR TO CLASS START DATE.

Location: VMSC

All classes are \$60 and 1 meeting

HOMEMADE PASTA & SAUCES

Join Chef Steve in creating variations of pasta sauces. We will also make homemade pasta.

\$60 • 1 class

28.120 Th 7-9pm 1/14

SPANISH TAPAS

Come and learn the famous Spanish Tapas appetizers that have made its mark in the American social scene.

\$60 • 1 class

28.121 Th 7-9pm 1/21

EAST INDIAN SPECIALTIES

This class will cover several favorites from Northern and Southern India. We will use authentic Indian cookware.

\$60 • 1 class

28.122 Th 7-9pm 1/28

CAJUN CUISINE

In this class we will create a complete meal reminiscent of New Orleans. We will use ingredients originating from African, French, Spanish, and Native American roots.

\$60 • 1 class

28.123 Th 7-9pm 2/11

OAXACAN MOLÉ

Learn one of the staples of pre-Colombian cooking from Mexico. The class will create the traditional moles of Oaxaca.

\$60 • 1 class

28.124 Th 7-9pm 2/18

HUNAN AND SZECHUAN FAVORITES

Known for the spicy overtones Hunan and Szechuan dishes are now American favorites. Join us in assembling a variety regional dishes.

\$60 • 1 class

28.125 Th 7-9pm 2/25

DIM SUM

Steamed, fried, or sautéed, get ready to craft some of Hong Kong's famous finger foods, Dim Sum.

\$60 • 1 class

28.126 Th 7-9pm 3/4

RISOTTO VARIATIONS

Join Chef Steve and learn the basics and variations of the Italian staple, Risotto. We will try different combinations of ingredients.

\$60 • 1 class

28.127 Th 7-9pm 3/18

THAI FAVORITES

Get ready to create and enjoy some Thailand's choice selections. We take a virtual tour of this country with our culinary creations.

\$60 • 1 class

28.128 Th 7-9pm 3/25

WINE APPRECIATION

Age 21+

Location: Savvy Cellars

2048 Broadway St. Redwood City, 94063

Must be 21 to attend. Please bring ID to class.

FROM VINEYARD TO GLASS

Taught by a Pichetti Head Winemaker, Aimee Baker, this wine class provides an overview of wine making, starting with the grapes in the vineyard through the winemaker's finishing touches. Learn from a winemaker about the 30 potential choices/decisions they make before bottling. The wine class will be conducted in a fun and casual combination lecture and wine tasting format. Students will taste a variety of wines both nights that are representative examples of wine making concepts taught in class. **NO REFUNDS 7 DAYS PRIOR TO CLASS START DATE.**

\$79 • 2 classes

25.101 M 7-9pm 1/25 & 2/1

WINES OF FRANCE

From Bordeaux to Burgundy to Champagne, French wines are world-renowned for their quality. What makes French wine so special? What is "terroir", and does the place a wine is made really matter? How do you read a French wine label and how can you tell what kind of wine is in the bottle? Unravel the mysteries with us at Savvy Cellar. **NO REFUNDS 7 DAYS PRIOR TO CLASS START DATE.**

"I overcame my fear of ordering French wines at a restaurant in this fun class. Nice to have learned how to better understand French wines - they aren't as intimidating now." - former wine student

\$59 • 1 class

25.102 M 7-9pm 2/8

HOW TO ORDER WINE IN A RESTAURANT

Confused by restaurant wine lists? Intimidated by wine language, wine terminology and wine regions? Want to try a new wine but don't want to waste your money? You can begin to judge a wine by how it's listed on a wine menu. Come learn the tricks and tips that you can really use! **NO REFUNDS 7 DAYS PRIOR TO CLASS START DATE.**

\$49 • 1 class

25.103 M 7-9pm 3/8

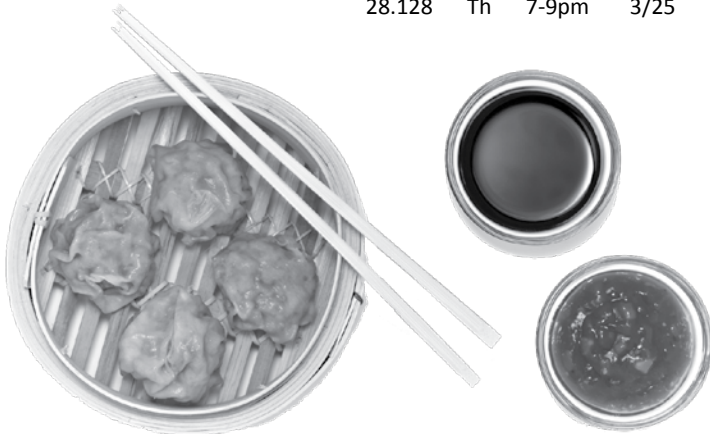
A WINE OF PASSION: PINOT NOIR

We'll share our passion for Pinot Noir in this upbeat and tasting-centered wine class. Learn about Pinot Noir's regional styles around the world, its wine making challenges, Pinot Noir food pairings made in heaven and how to decipher a Pinot Noir label. We'll taste Pinot Noir examples from Burgundy, New Zealand, California and Oregon. Don't miss this great wine class! **NO REFUNDS 7 DAYS PRIOR TO CLASS START DATE.**

"Great experience! This class really opened my eyes to a new wonderful world." - former student

\$59 • 1 class

25.104 M 7-9pm 3/15



adults