WILLIAMS-SONOMA

COOKING SCHOOL

Chicago: March 2014

U				
ESDAY	RIDAY	THURSDAY	SATURDAY	
			1 Nature to Plate: Essentials of Vegetarian Cooking 10:00am-2:00pm	
Z	7	6	8	
	king For the	Culinary Classic: Crème brûlée 11:00am-1:00pm Girls Night Out: Small Bites 6:30-9:30pm	Cooking Around the World: Ireland 10:00am-2:00pm	
11	14	13	15	
	=ood & Wine 3:30-9:30pm	Make & Take: Savory Focaccia – Pissaladière 1:00-3:00pm Date-Night Cooking: Dublin 6:30-9:30pm	Butchery & Cooking: Nose to Tail: Lamb 10:00am-2:00pm	
18	21	20	22	
	6:30-9:30pm	Make & Take: Quiche Lorraine 12:00-2:00pm Pizza, Pasta & Perfect Tomato Sauce 6:30-9:30pm	Seasonal Dinner Party: Late Winter in Chicago 10:00am-2:00pm	
25	28	27	29	
	Ravioli	Seasonal Risotto: Risi e Bisi 11:00am-1:00pm Essential Knife Skills (Beginners) 6:30-9:30pm	Cooking With Seafood: Essentials of Fish & Shellfish 10:00am-2:00pm	
Williams-Sonoma Cooking School, 1550 N Fremont St, Chicago, IL 60622 (312) 255-0643				