

San Francisco: March 2014

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
						Nature to Plate: Essentials of Vegetarian Cooking 10:00am-2:00pm
Essentials of Bread 10:00am-2:00pm Culinary Classic: Chicken Cacciatore 3:00-5:00pm	3	4	5 Learn to Cook in Four Sessions: Steaming & Baking 6:30-9:30pm	Culinary Classic: Crème brûlée 11:00am-1:00pm Girls Night Out: Small Bites 6:30-9:30pm	7 One Pot Wonders 11:00-2:00pm Tweens Class: Cooking For the Family 6:30-9:30pm	8 Cooking Around the World: Ireland 10:00am-2:00pm
Essential Knife Skills (Intermediate) 10:00am-1:00pm Culinary Classic: Saltimbocca 3:00-5:00pm	10	11	12 Dietary Cooking: Cooking Without Salt 6:30-9:30pm	Make & Take: Savory Focaccia – Pissaladière 1:00-3:00pm Date-Night Cooking: Dublin 6:30-9:30pm	14 Pairing Food & Wine 6:30-9:30pm	Butchery & Cooking: Nose to Tail: Lamb 10:00am-2:00pm
Healthy Cooking: Ouick, Simple & Seasonal 10:00am-2:00pm	17 St Patrick's Day	18	19 Learn to Cook in Four Sessions: Sautéing & Grilling 6:30-9:30pm	20 Make & Take: Quiche Lorraine 12:00-2:00pm Pizza, Pasta & Perfect Tomato Sauce 6:30-9:30pm	21 Date Night Cooking: Destination Valencia 6:30-9:30pm	Seasonal Dinner Party: Late Winter in San Francisco 10:00am-2:00pm
Essentials of Baking and Pastry (Intermediate) 10:00am-2:00pm	24	25	26 Dietary Cooking: Cooking Without Gluten 6:30-9:30pm	27 Seasonal Risotto: Risi e Bisi 11:00am-1:00pm Essential Knife Skills (Beginners) 6:30-9:30pm	28 Parent & Child Cooking Class: Ravioli 6:00-8:00pm	Cooking With Seafood: Essentials of Fish & Shellfish 10:00am-2:00pm
Healthy in a Hurry: Great Grains 10:00am-2:00pm						