



WILLIAMS-SONOMA

## COOKING SCHOOL

# San Francisco: September 2014

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
	<b>1</b>  Chef Series: Michael Mina Group presents Chef Michael Rotondo of Parallel 37 6:00pm–8:00pm	<b>2</b>  Chef Series: Michael Mina Group presents Chef Rowena Rillo of Bourbon Steak 6:00pm–8:00pm	<b>3</b>	<b>4</b>  Essential Knife Skills: French Cuts (Beef Tartare & Salade Niçoise) 12:00pm–3:00pm  Street Food Fancy: Mexican Street Tortas and Corn 6:30pm–8:00pm	<b>5</b>  How to Prep, Cut & Cook: Whole Fish (Branzino) 12:00pm–2:00pm  Date Night Cooking: Seasonal Dinner & Wine Pairing 6:00pm–9:00pm	<b>6</b>  Healthy in a Hurry, Quick, Simple and Seasonal: Summer Super-Foods 10:00am–1:00pm  Culinary Classics: Saltimbocca & Gnocchi alla Romana 5:00pm–7:00pm
<b>7</b>  Essentials of Bread Making (Beginners) 10:00am–2:00pm  Make & Take: Doughnuts 4:00pm–5:30pm	<b>8</b>  Chef Series: Michael Mina Group presents Chef Marc Arhancet of Bourbon Steak 6:00pm–8:00pm	<b>9</b>	<b>10</b>  Cookbook Club: The Best Cookbook Ever! 6:30pm–8:30pm	<b>11</b>  Culinary Classics: Beer-Battered Fish & Chips 12:00pm–2:00pm  Street Food Fancy: Indian Samosas & Dosas 6:30pm–8:00pm	<b>12</b>  How to Prep, Cut & Cook: Whole Lobster 12:00pm–2:00pm  Date Night Cooking: Seafood Meals with Craft Beer 6:00pm–9:00pm	<b>13</b>  Pizza, Pasta & the Perfect Tomato Sauce 10:00am–1:00pm  Make & Take: Beef Stout Pot Pie 2:30pm–4:00pm  Culinary Classics: Tagines & Couscous 5:30pm–7:30pm
<b>14</b>  Cooking around the World: Best of Greece 10:00am–2:00pm  Culinary Classics: Beignets & Café au Lait 3:30pm–5:00pm	<b>15</b>  Chef Series: Michael Mina Group presents Chef Carrie Anne Lopez of MM52 6:00pm–8:00pm	<b>16</b>  Chef Series: Michael Mina Group presents Chef Yoji Harada of Pabu SF 6:00pm–8:00pm	<b>17</b>	<b>18</b>  Essential Knife Skills: Japanese Cuts (Sushi & Tempura) 12:00pm–3:00pm  Girls' Night Out: Late Summer Bites & Artisanal Cocktails 6:30pm–8:30pm	<b>19</b>  How to Prep, Cut & Cook: Whole Fish (Rainbow Trout) 12:00pm–2:00pm  Date Night Cooking: Sonoma Wine Country 6:00pm–9:00pm	<b>20</b>  Butchery & Cooking: Pork Charcuterie—Terrine and Sausage Making (In partnership with Marin Sun Farms) 10:00 am–2:00 pm  Make & Take: Seafood Lasagna 4:00pm–5:30pm
<b>21</b>  Essentials of Baking and Pastry (Beginners) 10:00am–2:00pm  Make & Take: One-Meal Salads 4:00pm–5:30pm	<b>22</b>  Chef Series: Michael Mina Group presents Chef Nick Sharpe of RN74 6:00pm–8:00pm	<b>23</b>  Chef Series: Michael Mina Group presents Chef Paul Piscopo of Pabu SF 6:00pm–8:00pm	<b>24</b>	<b>25</b>  Culinary Classics: Crepes Sweet & Savory 12:00pm–2:00pm  Culinary Classics: Dim Sum & Sake 6:30pm–8:30pm	<b>26</b>  How to Prepare, Cut & Cook: Whole Chicken 12:00pm–2:00pm  Date Night Cooking: Spanish Meals and Wines 6:00pm–9:00pm	<b>27</b>  Cooking around the World: Best of Wine Country 10:00am–2:00pm  Culinary Classics: Chicken Cacciatore 5:00pm–7:00pm
<b>28</b>  Gluten-Free Cooking: Asian Meals 10:00am–1:00pm  America's Favorite Pies (Three Classic Pies, Sweet & Savory) 3:00pm–6:00pm	<b>29</b>	<b>30</b>				

### CANCELLATION POLICY

Reservations canceled 3 days or more prior to the class date, we will be happy to offer a full refund with proof of purchase or exchange for another class, providing space is available. Credits for another cooking class must be used within 12 months of date of issue. Reservations canceled within 3 days prior to the class are non-refundable and not exchangeable. However, if you would like to send someone in your place, contact the cooking school to do so.