



CVGC Cooking Classes

Featuring Chef Steven Bottoms

Formerly Chef/Owner of Over-the-Top Catering (Currently *Under-the-Table Catering*)

Culinary Instructor at Santa Rosa Junior College

Taught classes in: soups, stocks, and sauces; outdoor grilling; Japanese and Southwestern cuisine.

Past clients include Governor Kenny Guinn and Howard Schultz, CEO of Starbucks

*Advance payment of \$75 per class reserves your place, limited to 6 students per class. **

Saturdays, November 3rd till December 1st 2:00 pm until 6:00 pm

NOVEMBER 3rd- Southwestern Menu: fresh corn tortillas, beef fajitas, smoked chicken chili relleno with mango salsa, guacamole, Pico de Gallo, jicama salad, & Mexican chocolate flan.

NOVEMBER 10th- Japanese Menu: sushi rice, nigiri sushi, tempura prawn roll, miso soup, fish and vegetable tempura, & sunomono salad (cucumber seaweed salad).

NOVEMBER 17th- Chinese Menu: black bean chicken, dan-dan noodles, smacked cucumber salad, brown jasmine rice, stir fried broccoli with chili and Sichuan pepper, steamed squash with spicy black bean sauce.

NOVEMBER 24th- Sauces: Hollandaise (for Eggs Benedict), pesto (with tortellini) , wild mushroom sauce (for mushroom ravioli), mustard tarragon vinaigrette (for bacon wrapped prawns), and a caramel rum sauce (with vanilla ice cream).

DECEMBER 1ST- Thai menu: Pad Thai noodles, Tom Yam Kung (hot sour prawn soup), Ho Muk (steamed curry chicken), Po-pai thod (Thai egg rolls), chicken satay with Thai peanut sauce, & fried bananas with coconut ice cream.

* (Classes subject to cancellation if enrollment is less than 5 persons)