

A CULINARY EXPERIENCE TO REMEMBER!

L'ecole de la Maison

L'ecole de la Maison at The Osthoff Resort is a cooking school where you can feed your passion and enhance your basic culinary skills. Courses are faithful to traditional recipes, yet geared toward you and your kitchen. Our chef instructors are welcoming and helpful—it's truly a culinary experience to remember! L'ecole de la Maison offers workshops, single and two-day courses, immersing you in a hands-on and interactive experience.

WORKSHOPS

Our workshops are designed for students who enjoy learning techniques in a quick 2–3 hour class. The menus feature preparations that, at home or professionally, are naturally prepared in a short amount of time. All of our classes prepare recipes from whole food to presentation. The techniques taught are time-honored and will make the moments you spend cooking and baking at home enjoyable.

ONE-DAY COURSES

Our one-day courses are designed to teach and inspire. We create an environment of side-by-side interaction through team cooking, where our instructors' and fellow students' food experiences, knowledge and skills enhance your own. We give you a head start on product selection by using quality imports, local products and perhaps, introduce you to a few ingredients you are not familiar with. Our 4–5 hour, one-day courses feature a collection of recipes that may be prepared quickly, paired with others that are crafted throughout these longer classes.

TWO-DAY COURSES

Our two-day courses feature preparations that simply cannot be taught in a one-day class. The *Artisan Breads* and *Breakfast Bakery* are in-depth classes teaching the art, science and techniques necessary to not only recreate the recipes we provide, but also the base knowledge to proceed further on your own.

For more information, class schedule, or to register, please call 888.789.2811, or visit www.cookingschoolatosthoff.com.

JANUARY 2013

11	Bistro Desserts (w)	\$125
12	French Bistro (o)	\$185
25	Pasta and Sauces (w)	\$125
26	Italian Trattoria (o) Filled	\$185

FEBRUARY

8	European Brunch (w)	\$125
9	Sunny Provence (o) Filled	\$185
22–23	Artisan Breads (t)	\$295

MARCH

8	Soups and Stocks (w)	\$125
9	Burgundy Cuisine (o) Filled	\$185
22	Bistro Desserts (w)	\$125
23	Loire Valley (o) Filled	\$185

APRIL

5–6	Breakfast Bakery (t)	\$295
19	European Brunch (w)	\$125
20	French Bistro (o) Filled	\$185

MAY

3	Pasta and Sauces (w)	\$125
4	Italian Trattoria (o) Filled	\$185
17	Soups and Stocks (w)	\$125
18	Sunny Provence (o)	\$185
31	Bistro Desserts (w)	\$125

JUNE

1	Burgundy Cuisine (o)	\$185
14	European Brunch (w)	\$125
15	Loire Valley (o)	\$185
28	Soups and Stocks (w)	\$125
29	French Bistro (o)	\$185

JULY

12	Pasta and Sauces (w)	\$125
13	Italian Trattoria (o)	\$185
26	Bistro Desserts (w)	\$125
27	Sunny Provence (o)	\$185

AUGUST

2	European Brunch (w) Ferrari	\$125
3	French Bistro (o) Ferrari	\$185
9	Soups and Stocks (w)	\$125
10	Burgundy Cuisine (o)	\$185
23	Bistro Desserts (w)	\$125
24	Loire Valley (o)	\$185

SEPTEMBER

6–7	Breakfast Bakery (t)	\$295
20	Pasta and Sauces (w)	\$125
21	Italian Trattoria (o)	\$185

OCTOBER

4–5	Artisan Breads (t)	\$295
18	European Brunch (w)	\$125
19	French Bistro (o)	\$185

NOVEMBER

1	Soups and Stocks (w)	\$125
2	Thanksgiving Dinner (o)	\$185
15	Bistro Desserts (w)	\$125
16	Thanksgiving Dinner (o)	\$185

DECEMBER

6	Christmas Cookies (w)	\$125
7	French Christmas (o)	\$185
13	Bistro Desserts (w)	\$125
14	French Bistro (o)	\$185

(o) One-Day Course: 4–5 hours

(w) Workshop: 2–3 hours

(t) Two-Day Course: Friday 2–3 hours, Saturday 4–5 hours

All courses and workshops begin at 9 a.m. with exception of the Friday of a two-day course, which begins at 2 p.m.

Prices are per person, reservations are non-refundable.

48-hour advance reservation needed for all classes.

Cancellations less than 72 hours in advance will result in the forfeit of the cooking class deposit.

This course schedule is subject to change without notice. Please call to confirm choice of class, time and date.

L'ecole de la Maison Sponsorship Partners

