



MAY 2017

Cook Cork & Fork Classes & Events

Sun	Mon	Tue	Wed	Thu	Fri	Sat
		2 Private Event	3	4 Summer Sippers 6:30p \$60 <i>Hands-On</i>	5 Perfect Pasta 6:30p \$65 <i>Hands-On</i>	6 Gnocchi Nocca 5:30p \$65 <i>Hands-On</i>
7 Cooking with the Kid(s) 12p \$100* <i>Hands-On</i>	8	9 Private Event	10 Private Event	11 Pizza! Pizza! 6:30p \$65 <i>Hands-On</i>	12 Private Event	13 Mom's Nite Out 5:30p \$85 <i>Hands-On</i>
14 Mother's Day Brunch 1p \$70 <i>Hands-On</i> Sold Out	15		17 Knife Skills 6:30p \$45 <i>Hands-On</i>	18 La French Cuisine 6:30p \$80 <i>Hands-On</i>	19 Italian Cena 6:30p \$80 <i>Hands-On</i>	20 Private Event
21 Junior Chef's Cook Too 12p \$45 <i>Hands-On</i>	22	23	24 Spring Baking 6:30p \$65 <i>Hands-On</i>	25 Pasta Party! 6:30p \$65 <i>Hands-On</i>	26 Memorial Day Outing 6:30p \$75 <i>Hands-On</i>	
28 Happy Memorial Day weekend! <i>Thank you to all that have given their lives for our country!</i> CLOSED	29	30	31 Gnocchi Nocca 6:30p \$65 <i>Hands-On</i>			

- Enroll at www.CookCorkandFork.com. Prices are per person. Registration closes 24 hours prior to class date/time.
- 72-hour advance notice on any cancellations. See our web page for all terms & conditions.
- Using a gift card? Please contact us at 847-348-3356 to register or stop in the store.
- Interested in a private event? Email Events@CookCorkandFork.com
- Cooking with the Kid(s) – Price is for 1 parent and 1 child. Additional children are \$50 each.
- Junior Chef's Cook Too – Open to ages 7-11. Signed waiver is required.

May Store Hours:
 Mon – Closed
 Tues-Sat – 11a-7p
 Sun – 12p-5p

COOK·CORK&FORK

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www.CookCorkandFork.com
Info@CookCorkandFork.com



On the Menu

Summer Sippers: Summer is almost here and it's time to pick out your summer wines! Heritage Wines Rep, Kate "Keogh" Hepp, will be tasting 4 different summer favorites: Rose, Albarino, Granache and a Pinot Bianco. We'll also have a special treat – a Frose! You'll have to sign up to find out what that's all about. Wine and appetizers will be prepared to pair with your wines.

Perfect Pasta: Our guests love Pasta and so do we! Learn how to make this dinner staple from scratch. Knead the dough, run it through the pasta machine and create pasta perfection! You'll learn to make two variations of these Italian classics – Ricotta Cheese Ravioli with Pomodoro Sauce and a classic Fettuccine with Alfredo Sauce.

Gnocchi Nocca: Definition: "noun plural | gnoc·chi | \ 'nó-kē, 'nyô-, 'nä-\ - small balls of dough made from potatoes or flour that are boiled in water and usually served with a sauce in Italian cooking..." And OH SO Much More. This Italian staple is a must in every cook's repertoire. On the menu: Potato Gnocchi w/Lemon Pea Sauce and Ricotta Gnocchi w/Mushroom Butter Sauce.

Cooking with the Kid(s): The family that cooks together...eats together. Be our guests for this afternoon of family time. Start a new weekly family event right here! We'll do all the setup and cleanup (you can sort out who will take on these new chores at home :). Create a fantastic meal with the guidance of our professional team and then sit down to enjoy your meal with your family. On the Menu: Beef Handmade Ravioli w/Pomodoro Sauce, Garlic Bread, and Cannoli w/Berry Cream Filling.

Pizza! Pizza!: Everyone loves Pizza, so why not learn how to be a little more creative with yours. Chef Lucio will introduce you to a Prosciutto Brie Cheese Pizza and a white Truffle Asparagus Pizza. Prepare dough from scratch.

Mom's Nite Out: The night before Mother's Day and what better way to spoil her than to celebrate with an entertaining and enjoyable night out! Whether she's with other Mom's or maybe you want to spoil her yourself, she will enjoy a night out! On the menu: Roasted Rack of Lamb, Warm Potato Salad and Cake au Chocolat.

Mother's Day Brunch: Happy Mother's Day! We've got a truly fantastic way on how to give Mom some love...cook with her! On the Menu: Quiche Lorraine, French Toast and Candied Bacon. A complimentary Mimosa will be served (for those 21 and over).

Knife Skills: One of our most popular classes! Learn the skills to chop, mince, dice, chiffonade, proper knife care and maintenance, honing versus sharpening and much more! Our chef will teach you proper techniques to help make your prep time less demanding and safer. You'll start off with soft vegetables and then progress to harder root vegetables, finishing up with herbs. You'll be taking your prepared veggies home with you along with a recipe to prepare a vegetable stock.

La French Cuisine: The essence and inspiration for so many varied cooking styles found throughout the culinary landscape. French cuisine is arguably the pinnacle of modern cooking. Journey into a world of flavor and aroma... Bon Appetite! On the Menu: Quiche Lorraine, Filet 'a la meuniere', Roasted Potatoes and Crème Brulee.

Italian Cena: Mangia! Mangia! Take these seasonal ingredients and elevate them to a crowd pleasing (big or small) mouth watering meal. Buon Appetito! On the Menu: Chicken Piccata, Orzo Pasta Salad, and Sabayon.

Junior Chef's Cook Too: Does your child aspire to be the next Chopped contestant, or just enjoys being in the Kitchen? Get them started on the right path, learning the fundamentals of all things culinary! On the Menu: Pizza and Apple Turnovers.

Pasta Party!: Our guests love Pasta and so do we! Learn how to make this dinner staple from scratch. Knead the dough, run it through the pasta machine and create pasta perfection! You'll learn to make two variations of these Italian classics – Ravioli w/Mushroom Leek Sauce and Pappardelle w/Bacon Spinach Cream Sauce.

Spring Baking: It might be spring, but that doesn't mean we turn our ovens off! On the Menu: Rosemary Flatbread, Goat Cheese/Arugula Tart, and Raisin Rum Loaf.

Memorial Day Outing: Summer is almost here and it's time to celebrate with some all American food! We've got the perfect menu to do just that! On the menu: Herb Roasted Chicken, Gorgonzola Polenta and a Fruit Crisp.

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