

## Cook Cork & Fork Classes & Events

Sun	Mon	Tue	Wed	Thu	Fri	Sat
					<b>2</b> Pasta Pappardelle 6:30p \$65 <i>Hands-On</i>	<b>3</b> <b>Private Event</b> <b>10am</b> An evening in the Mediterranean 5:30p \$80 <i>Hands-On</i>
<b>4</b> <b>Private Event</b> <b>1p</b>	<b>5</b>	<b>6</b>		<b>8</b> Pizza Party! 6:30p \$65 <i>Hands-On</i>	<b>9</b> Summer Seafood 6:30p \$85 <i>Hands-On</i>	<b>10</b> A Taste of India 5:30p \$80 <i>Hands-On</i>
<b>11</b> Gnocchi 2p \$65 <i>Hands-On</i>	<b>12</b>		<b>14</b> Knife Skills 6:30p \$45 <i>Hands-On</i>	<b>15</b> Latin Aestas 6:30p \$85 <i>Hands-On</i>	<b>16</b> Turf Plancha 6:30p \$85 <i>Hands-On</i>	<b>17</b> Summer Sushi 5:30p \$80 <i>Hands-On</i>
<b>18</b> Father's Day Brunch 12p \$200 <i>Hands-On</i>		<b>20</b> Junior Chef Camp 10am \$160 <i>Hands-On</i>	<b>21</b> Junior Chef Camp 10am <i>Hands-On</i> <b>Private Event</b> <b>3p</b>	<b>22</b> Junior Chef Camp 10am <i>Hands-On</i> Summer Cooking 6:30p \$75 <i>Hands-On</i>	<b>23</b> Junior Chef Camp 10am <i>Hands-On</i> French été 6:30p \$85 <i>Hands-On</i>	<b>24</b> <b>Private Event</b> <b>6p</b>
<b>25</b> Cooking with the Kid(s) 12p \$100* <i>Hands-On</i>	<b>26</b>	<b>27</b> Junior Chef Camp 10am \$160 <i>Hands-On</i> Teen Chef Camp 1pm \$200 <i>Hands-On</i>	<b>28</b> Junior Chef Camp 10am <i>Hands-On</i> Teen Chef Camp 1pm <i>Hands-On</i> Pasta Pappardelle 6:30p \$65 <i>Hands-On</i>	<b>29</b> Junior Chef Camp 10am <i>Hands-On</i> Teen Chef Camp 1pm <i>Hands-On</i> Asian Cuisine 6:30p \$75 <i>Hands-On</i>	<b>30</b> Junior Chef Camp 10am <i>Hands-On</i> Teen Chef Camp 1pm <i>Hands-On</i> Chopped Competition* 6:30p \$380 <i>Hands-On</i>	

- Enroll at [www.CookCorkandFork.com](http://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](mailto:Events@CookCorkandFork.com)
- Junior Chef's & Teen Chef's Camps – Signed waiver is required. Price is for full week. Not sold in individual days.
- Cooking with the Kid(s) – Price is for 2. 1 Adult and 1 Child. Additional children are \$50 per child.
- \*Chopped Event – Price is for group of 4.
- Fathers Day Brunch – Price is for family of 4 (No more than 2 adults). Additional children are \$50 per child.

COOK·CORK·FORK

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

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# On the Menu

**Pasta Pappardelle:** 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 – Crab Ravioli with Lemon/Butter/Caper Sauce and a Pappardelle with Asian, Vegetable Sauté.

**An Evening in the Mediterranean:** This diverse region comes together to create truly inspired culinary. On the menu: Chicken Tagine, Fattet Hummus, and Roasted Eggplant and Tomatoes w/ Feta Vinaigrette.

**Pizza Party!:** Learn new ways to prepare an all time favorite. Chef Lucio will introduce you to a Detroit style pizza w/ shallots & Italian sausage (Focaccia) and a Positano Style pizza w/ shrimp and sundried tomatoes (Flatbread).

**Summer Seafood:** The perfect summer meal; light, yet full of flavor. Learn the skills to prepare incredible seafood. Join us in creating these seafood delights. On the menu: Cajun Shrimp skewers, Fish Tacos w/ red cabbage slaw, Pan Fried Scallops & Greens w/ Bacon Vinaigrette.

**A Taste of India:** Lauded for its curries, exciting spices and complex pairings. The resulting taste combinations make this cuisine a unique culinary experience. Mom's Chicken Curry, Kulcha Naan, and Carrot & Cucumber Raita.

**Gnocchi:** Definition: "noun plural | gnoc-chi | \ 'nô-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: Vichyssoise Gnocchi w/Leek/wine/parmesan Sauce and Ricotta Gnocchi w/ Cream, Spinach & Roasted Garlic sauce.

**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.

**Latin Aestas:** Latin American cuisine typically includes spices galore. These spices provide a distinct flavor that is oh-so-good in Latin dishes. Create some of these favorite aestas Latin dishes. On the menu: Filet Ceviche, Vegetable Crema Stuffed Avocados and Shrimp Caribbean Rice.

**Turf Plancha:** Can't grill outside? No worries here! You're going to grill up some mouthwatering dishes that are perfect for summer entertaining. On the menu: Grilled Steak, Baked Potatoes w/ all the fixin's and Grilled Veggie Salad.

**Summer Sushi:** The long awaited sushi class is here! Join Chef Eagle for our first ever Sushi making class. On the menu: Shrimp Nigiri and Spicy Tuna Maki Rolls & Uramaki Rolls. A glass of sake is included for our guests 21 and older.

**Father's Day Brunch:** Give Dad something special this year. Bring him to Cook, Cork & Fork for our special Fathers Day Brunch. You'll be preparing a spectacular brunch including, Country Egg Sandwich, Bourbon French Toast with Candied Bacon and Hash potatoes.

**Junior Chef Camp:** Join us for our Junior Chefs Culinary Camp! Does your child revel in all things culinary, aspire to be the next "Chopped Junior Chef" or simply enjoy helping out in the kitchen? Your Junior Chef will learn new techniques, proper preparation, kitchen sanitation and safety and the joy of creating their culinary delights. Each day of camp will present them with new menus and recipes that they'll prepare from start, to delicious finish. This camp is open to children/teens ages 7-11.

**Summer Cooking:** Summer is 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: Whole grain mustard Potato Salad, Cheddar Stuffed Hamburgers and Rich Chocolate Cake.

**French etc:** The essence and inspiration for so many varied cooking styles found throughout the culinary landscape. French cuisine is arguably the pinnacle of modern cooking. On the Menu: Ratatouille tart, Filet 'a la meunière', and Crème Brulee.

**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.

**Teen Chef Camp:** Does your teen love to help out, or even run, your kitchen? Our Teen Chef's camp will provide your teen with kitchen fundamentals, safe food handling and sanitation, basic knife skills and so much more. Each day your Teen Chef will prepare a different menu and then dine on their delicious creation. The menus for our Teen Camps are a little more involved than our Junior Chefs camp and incorporate more knife work, more complicated recipes and attention to detail. This camp is open to children/teens ages 12-16.

**Asian Cuisine:** A little spicy(Lá), a little sweet (Tián) and a little salty (Xián). On the menu: Spring Rolls, Stir Fry Shrimp w/ Rice Noodles and Teriyaki Grilled Veggies.

**Chopped Competition:** Get your team of 4 together for a little culinary competition! Each team will be given a secret "basket" of ingredients that will need to be incorporated into 3 recipes, a vegetable, a starch and a protein. You'll have full access to our pantry to create your vision. Time is ticking! Your team will have 90 minutes to prepare all 3 recipes, and when you're done, our Chef will judge on taste, presentation & technicality for each teams recipes. Bring your "A" game, and take home the "Chopped Champion" trophy. Price is for each team of 4.

Sign up for Classes at  
[www.CookCorkandFork.com](http://www.CookCorkandFork.com)

