

# Kiju's Cooking Classes



FEBRUARY 4

## ROMANCE DINNER

### COURSE 1

Butternut squash bisque with honey, nutmeg crème fraiche, pink peppercorns

### COURSE 2

Bacon wrapped pork tenderloin stuffed with pear and brie, rosemary pan jus, brown butter parmesan whipped potatoes, chef's vegetables

### COURSE 3

Port and cinnamon poached pear with whipped cream, stilton cheese, port syrup

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FEBRUARY 11

## GRILLING & BARBECUING

### COURSE 1

Grilled vegetable tartine with basil whipped ricotta, balsamic reduction, micro sprouts

### COURSE 2

Mediterranean striploin steak, sweet potato quinoa hash, charred vegetables

### COURSE 3

Stone Fruit 'en papillote': apricots, plums, peaches, brown sugar, gingersnap crumb, vanilla bean ice cream

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FEBRUARY 18

## AUTHENTIC VIETNAMESE

### COURSE 1

Shrimp and pork fried spring rolls, sweet 'n sour sauce

### COURSE 2

Chicken Pho: Star anise flavored broth, chicken thighs, rice noodles, jalapeños, green onion, bean sprouts, lime juice

### COURSE 3

Traditional Vietnamese Flan: macerated strawberries, whipped cream, coffee sauce

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FEBRUARY 25

## AUTHENTIC INDIGENOUS

### COURSE 1

Four Cent bread skillet, corn, wild rice salad

### COURSE 2

Duck breast, sauce framboise, potato parsnip cakes

### COURSE 3

Wild rice pudding, dried fruit, sweet grass syrup

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