

Cooking Classes

Toasted Pheasant Bistro

14445 N Dale Mabry, Tampa 813 265 6700

Saturdays From 12pm till 1.30pm and will be a hands on class in our kitchen here at the restaurant. The price will be \$39.99 for each class and will run for a three week course.

What to expect:

- Each class will be held in the kitchen before the bistro opens on a Saturday.
- The instructor will be Chef and owner Peter Leonavicius.
- No real previous knowledge is required, just enthusiasm and the willingness to try. We shall begin with basic techniques that may be practiced at home.
- The course will follow the tasks needed to complete a three course meal, so by the end of the three weeks you will be able to complete a dinner for guests in your home professionally, just as we do here at the bistro every day.
- All three weeks must be paid for at the time of registering.
- A limit of only 4 “chefs” per lesson ensures a lot of fun and on hands practice.
- There will be the opportunity for proficient students to work alongside the chefs during a dinner or lunch service after the course is finished and be a **guest chef for the day**. You may invite friends and family to book the chefs table and actually cook for them, with our help.

Tuscan menu	Saturday July 31 st Porcini mushroom soup with fresh whole wheat bread from scratch.	Saturday August 7 th Healthy Seafood medley. Fresh Grouper pan seared over tomato and garlic sauce.	Saturday August 14 th Tiramisu classic Italian espresso mascarpone cream. (Not especially healthy, but really good).
French Flair	Saturday August 21 st French onion Soup Swiss cheese crouton. Chicken stock for sauces	Saturday August 28 th Lobster mac'n cheese Fresh lobster sauce and creamy cheese blend with macaroni	Saturday September 4 th Chocolate genoise sponge cake and fresh fruit filling, chocolate sauce
American bistro	Saturday September 11 ^t Portobello baked in fillo pastry with Blue cheese chardonnay sauce	Saturday September 18 th Chicken Schnitzle Pan sauce with capers and lemon over hand rolled fettuccini	Saturday September 25 th Key lime crème brulle Short crust sweet dough pastry.

Monday night class will be a demonstration by the chef on the first and third Monday of the month at 6.30pm the price will be \$27 and will include a light meal from the demonstration menu, recipes and will take place in the dining room while you sit back and relax. Please call to have us save a place for you and a friend 813 265 6700

July Monday 19 th 6.30pm	<ul style="list-style-type: none"> • French onion soup , • Steak au poivre. Pan seared with cognac peppercorn sauce.
August Monday 2 nd 6.30pm	<ul style="list-style-type: none"> • Baked Portobello mushroom in fillo over spring leaf salad. • French lemon tart and fresh berry coulis
August Monday 16 th 6.30pm	<ul style="list-style-type: none"> • Tuscan shrimp sautéed with tomato and garlic. • Chicken cacciatore. Wild mushroom sauce and risotto
August Monday 30 th 6.30pm	<ul style="list-style-type: none"> • Grouper fillet Florentine pan seared over fresh lemon spinach. • Strawberry crepes easier than you think!
September Monday 20 th 6.30pm	<ul style="list-style-type: none"> • Gazpacho soup • Fresh hand rolled pasta with Italian sauce. Real Italian style semolina pasta with real Tuscan sauces.
October Monday 4 th 6.30pm	<ul style="list-style-type: none"> • Orchard pork loin stuffed pecan and apple glaze. • Upside down apple pie
October Monday 18 th 6.30pm	<ul style="list-style-type: none"> • Lamb chops with rosemary and garlic sauce. • Grandmarnier Chocolate mousse cake