

2018 COOKING CLASSES

LET EXECUTIVE CHEF NICOLAS LEBAS TEACH YOU HOW
TO COOK LIKE A PROFESSIONAL

JANUARY 6

pistachio crusted venison tenderloin, cauliflower puree, pickled blackberries, fennel jus

FEBRUARY 3

oven roasted pork belly, celery root puree, and braising liquid jus

MARCH 3

brandade tortellini, light basil cream sauce, roasted grape tomatoes, micro basil

APRIL 7

seasonal mushroom salad, grilled red onion, baby arugula, poached egg, grated parmesan cheese

MAY 5

pan-seared john dory filet, eggplant caviar, sauce vierge, tapenade

JUNE 2

beef tartare, pickled giardiniera, mostarda, garlic chips, local micro greens

JULY 7

slow cooked calamari salad, caper berries, calabrian chili aioli heirloom tomatoes

AUGUST 4

prosciutto wrapped rabbit tenderloin, broccoli cream, seasonal glazed baby vegetables, cured black olives

SEPTEMBER 1

braised lamb shank, olive gnocchi, chanterelle mushrooms, ricotta salata

OCTOBER 6

tagliatelle alla carbonara, quail egg, crispy pancetta, parmegiano reggiano

NOVEMBER 3

white truffle celebration (\$125)

DECEMBER 1

lobster agnolotti, shellfish brodo, trumpet mushrooms, turnips

All cooking classes begin at 11:00 at Panzano and the dates listed above are all Saturdays. The cost is \$60 per person and includes all the recipes discussed during the demonstration and a light lunch (unless otherwise noted).

Children under the age of 12 are most welcome, and will be charged \$25.

Due to unforeseen circumstances, dates and times are subject to change. Space is limited, so make your reservations now! Prepayment is required when reservations are made; please have your credit card ready when you make your reservation.

PLEASE CALL (303) 296-3525 FOR MORE INFORMATION AND
RESERVATIONS OR VISIT OUR WEBSITE AT
WWW.PANZANO-DENVER.COM