



Culinaria

COOKING SCHOOL

Step-by-Step to Cooking Success

www.culinariacookingschool.com

110 Pleasant Street, NW • Vienna, Virginia 22180 • 703.865.7920

FALL CLASS SCHEDULE: September through December 2023

Welcome to Culinary Cooking School!

The pleasures of the table are essential to life everywhere. Almost any meal, from the most humble to the most refined, is an opportunity to share the best of nature's bounty in the company of family and friends. There isn't a holiday, religious or secular, where food is not center stage.

Here at **Culinary Cooking School**, we place importance on seasonal ingredients and the techniques for the proper preparation of food and its presentation, to provoke our palates and stimulate our appetites. Our chefs rigorously adhere to tradition, while warmly embracing the present.

Your palate is as unique as you are.

Join us at **Culinary** and embark on a culinary journey, traveling through many countries, diverse cuisines, and fun filled evenings. Learn the secrets of how to unlock the flavors, aromas, and traditions as you celebrate the world of food and wine.

Our Owners



(L) **Stephen P. Sands**, Co-founder and CEO, (R) **Pete Snaith**, Co-founder and Executive Vice President

Use Our On-line Registration

The quickest way to register for the classes you want is to go to our website at **www.culinarycookingschool.com** and register and pay online. It's easy, fast, and it's open 24/7 for your convenience. You can also find out about the latest "News and Events."



Fall 2023 Classes at a Glance

KNIFE SKILLS

Knife Skills9/08; 09/23; 10/14; 10/28; 12/01

BAKING/DESSERTS

Quick Breads9/23
 Classic Italian Sweet Treats.....10/07
 All'bout the Gluten Free.....10/27
 Parent & Tween Bagel Workshop.....11/04
 Classic French Pastries.....11/11
 Artisan Bread Made at Home12/02
 King's Cake-or Should I Say Rosca de Reyes12/02
 Nutcracker Sweets.....12/09

WINE AND FOOD

Wine Dinners

Christmas Great Dinner12/16

Food & Wine Together

Stanley Tucci's Italy III.....9/15
 End of Summer Celebration Dinner.....9/30
 Traveling Through Italy I.....10/21
 Dinner Party I.....10/27
 Wine Country Table11/04
 The Dinner Party II12/02

Wine and Food Pairings (Small Bites)

Perfect Pairings—Vintner's Table.....9/21
 Perfect Pairings—Provenance10/19
 Perfect Pairings—Napa-Sonoma Dinner11/16

COUPLES COOKING

Couples Cooking—Knife Skills9/08
 Couples Cooking—Greek Island Cooking9/16
 Couples Cooking—Italian Home Cooking9/29
 Cooking Together—Introduction to
 Fresh Pasta9/30
 Couples Cooking—How to Cook Fresh Pasta..10/20
 Couples Cooking—How to Cook a Steak
 House Dinner.....11/10
 Couples Cooking—Back Roads of Italy11/17
 Couples Cooking—Knife Skills.....12/01
 Couples Cooking—How to Cook New
 Year's Eve Dinner.....12/15

LUNCHEON SPECIALS

Foodies Lunch Special—I.....10/20
 Foodies Lunch Special—II.....11/10

REGIONAL AND ETHNIC CUISINE

Asian and Eastern

Dinner in the Philippines9/09

European/Mediterranean

The Essential Greek Kitchen10/14
 Pierogis and Knishes10/21

France

Perfect Pairings—Provenance10/19

Italy

Stanley Tucci's Italy III.....9/15
 Chef Pete's Back to Basics—Pizza Night.....10/07
 Classic Italian Treats10/07
 Traveling Through Italy I.....10/21
 Pasta 10110/28
 Traveling Through Italy II.....11/03
 Chef Pete's Pizzaiolo!.....12/08
 Cooking from the Culinaria Heart of Italy12/09

Mexico

Fiesta Mexicana9/16

USA—Regional

New Mexico Eats!.....9/23
 Chef Pete's Back To Basics—Pizza Night.....10/07
 The Dinner Party I10/27
 Wine Country Table11/04
 Perfect Pairings—Napa-Sonoma Dinner11/16
 Elevated Pasta (pasta part due)!11/18
 The Dinner Party II12/02
 Chef Pete's Pizzaiolo!.....12/08

EPICUREAN ADVENTURES

Stanley Tucci's Italy III.....9/15
 Fiesta Mexicana9/16
 New Mexico Eats!9/23
 End of Summer Celebration Dinner.....9/30
 The Essential Greek Kitchen10/14
 Pierogis and Knishes10/21
 The Dinner Party I10/27
 Wine Country Table11/04
 The Dinner Party II12/02

CULINARIA AFTER SCHOOL

Culinaria After School—Session I10/19
 Culinaria After School—Session II10/26
 Culinaria After School—Session III11/02
 Culinaria After School—Session IV11/09

CLASSES FOR HOMESCHOOLERS

Homeschooler Lunch—Session I10/10
 Homeschooler Lunch—Session II10/17
 Homeschooler Lunch—Session III11/07
 Homeschooler Lunch—Session IV11/14

PARENT & CHILD / TWEEN

Cooking Together—Introduction to
 Fresh Pasta9/30
 Parent & Tween: Bagel Workshop.....11/04
 Parent & Tween: Thanksgiving Teamwork11/18

TEENS

Cooking For Teens—I9/21
 Cooking For Teens—II9/28
 Cooking For Teens—III10/05





Registration

- Online: visit us at www.culinariacookingschool.com. Payment by credit card is required to complete your registration.
- By phone: call (703) 865-7920 during regular business hours (M-F: 9:30 am-5:30 pm; Sat: 9:30 am-5 pm). Payment by credit card is required to complete your registration.
- By mail: complete the below registration form (including credit card information or check) and mail it to: Culinaria Cooking School, 110 Pleasant Street N.W., Vienna, VA 22180. Please note ~ this is the only option where payment by check is accepted.

Cancellations / Refund Policy

- If you need to cancel your registration, you must notify the school no later than three (3) business days prior to your class (for groups of 5 or more, we require seven (7) business days notice.)
- Cancellations must be made via phone during regular business hours; voicemail or email cancellations will not be accepted.
- Due to class prep-time and food purchases, cancellations made within three (3) business days of your class will not qualify for a refund or credit. There are no exceptions.
- All refunds are made as checks. Please allow 3-5 business days for processing.
- Culinaria reserves the right to cancel a class due to inclement weather, low attendance or emergencies. If we need to cancel, we will notify you by telephone and email to ensure we reach you and offer you a credit towards another class or a full refund.

Gift Certificates

Please visit our website at www.culinariacookingschool.com for information on how to purchase and redeem gift certificates.

Age Requirements

- Our cooking classes are designed for adults, ages 18 and older.
- We do offer specific classes for kids and teens. Please review our catalog for class offerings.

Dress Code

For Participation classes we recommend you dress in comfortable or casual clothes. For your safety, shoes should be of the closed-toe type, with low or no heels. Sandals or open-toed shoes should not be worn in the kitchen.

Alcohol Policy

- Culinaria is pleased to offer wine to our students during most classes. Students must be 21 to drink and proper ID may be requested. Only a Chef/Instructor or Assistant may pour wine.
- Culinaria reserves the right to refuse alcohol service to anyone who appears to be intoxicated.
- Absolutely no outside food or beverage may be brought into the school. Any student who is found to be drinking an alcoholic beverage not provided by the school will be asked to leave the premises and is not eligible for a refund or credit.

Food Policy

Due to insurance restrictions, we are unable to offer students the option of taking home leftover food. Please come hungry and enjoy the meal you have created (or watched being created for you!) while here at the school.

Assistant Program

Culinaria is always on the lookout for volunteers to work with our chefs/instructors. An assistant's duties include, but are not limited to:

- Assist Chef/Instructor with food prep prior to class
- Set up participant stations prior to class
- Assist Chef/Instructor as requested during class
- Clear and wash dishes during and after class and put clean items away
- Clean and prepare the classroom for the next class or event

For more information on becoming an assistant, please call us at **(703) 865-7920**.

The Assistant Program is designed for adults, ages 18 and older. On occasion we do employ teen assistants for some classes and summer camps. Please call the school for more information.

Registration Form

Name: _____
 Address: _____ City: _____ State _____ Zip Code: _____
 Home Phone: _____ Cell Phone: _____ (optional)
 E-Mail Address: _____
 Credit Card Type & Number: _____ Exp. Date: _____ CSV: _____

Check Enclosed (*payable to Culinaria Cooking School*)

Courses Requested:

Class Title: _____ Date: _____ Time: _____ # Attending: _____ Cost: _____
 Class Title: _____ Date: _____ Time: _____ # Attending: _____ Cost: _____
 Class Title: _____ Date: _____ Time: _____ # Attending: _____ Cost: _____



September 2023 Classes



Sun	Mon	Tues	Wed	Thur	Fri	Sat
27	28	29	30	31	01	02
03	04	05	06	07	08	09 Dinner in the Philippines (D) 7-10 pm
10	11	12	13	14	15 Stanley Tucci's Italy III (D) 7-10 pm	16 Fiesta Mexicana (D) 7-10 pm Couples Cooking--Greek Island Cooking (P) 7-10 pm
17	18	19	20 Cooking for Teens-1 (P) 5-8 pm Perfect Pairings-- Vintner's Table (D) 7-10 pm	21	22	23 Basic Knife Skill (P) 10 am-12 pm Quick Bread (P) 2-5 pm New Mexico Eats! (D) 7-10 pm
24	25	26	27 Cooking for Teens-2 (P) 5-8 pm	28 Couples Cooking-- Italian Home Cooking (P) 7-10 pm	29 Cooking Together-- Introduction to Fresh Pasta (P) 2-5 pm End of Summer Celebration Dinner (D) 7-10 pm	30

P Participation **D** Demonstration **Z/D** Zoom Demo

Dinner in the Philippines **Sa - 9/09** **Demonstration** **7-10 pm** **\$100**

Having traveled extensively through the Philippines, I have learned many of the traditional ways of cooking Filipino food. Tonight, I will be cooking a few of my favorite things. Come on in and get a taste of the Philippines! *Lumpia Shanghai* (a crispy pork filled spring roll); *Beef Machado* (a delicious beef stew) served over Rice; *Coconut Custard and Mango Tart*

Chef/Instructor: Pete Snaith



September 2023 Classes

Stanley Tucci's Italy III Fr - 9/15 Demonstration 7-10 pm \$100

What is it about an Italian dinner that feels like home, no matter where you're from? This class celebrates Stanley Tucci's masterful PBS presentation on food throughout the various regions of Italy. The recipes are from his cookbook, "The Tucci Cookbook," featuring many recipes from his family's kitchen. *Risotto with Shrimp; Arugula with Prosciutto, Pears, and Parmesan (insalata di rucola, prosciutto, pera, e parmigiano); Braised Lamb Shanks over Lentils; Cauliflower, Herb, and Pecorino Romano Timbale (timbale di cavolfiore con erbette fresche Pecorino); Warm Individual Chocolate Soufflé (tortine di cioccolato caldo)*

Chef/Instructor: Stephen P. Sands

Couples Cooking—Greek Island Cooking Sa - 9/16 Participation 7-10 pm \$215/pair

Many tourists visit the Greek Islands for their natural beauty, but those "in the know" visit for the delicious food as well. Join Chef Marilena and enjoy a delicious Greek meal that will transport you to the shores of the Aegean Sea. *Tomato and Fresh Herb Santorini Fritters topped with Yogurt-Mint Sauce; Shrimp, Tomato & Feta Cheese Bake; Creamy Orzo Pasta in a Savory Tomato Sauce; Crispy Lettuce, Green Onion and Fresh Herb Salad; Soft Greek Almond Cookies*

Chef/Instructor: Marilena Leavitt

Fiesta Mexicana Sa - 9/16 Demonstration 7-10 pm \$110

September for me is all about the FIESTA, sooo... let's party! For this Mexican evening especially curated I will be sharing history, secrets, and the traditional recipe including 20+ seasonal ingredients of Chiles en Nogada. A dish that is said to have been served to Mexico's former Emperor, Agustín de Iturbide and which can only be produced during the late summer months. *Vegetarian Tinga Tostadas; Chiles en Nogada (with its farce including beef and pork and seasoned with fruits and vegetables and topped with a walnut-cheese and sherry sauce); Wind Buñuelos*

Chef/Instructor: Viviana Álvarez

Cooking for Teens—1 Th - 9/21 Participation 5-8 pm \$80

In this class for teens aged 14-17 students will find a fun and welcoming environment for socializing and learning foundational kitchen skills. They'll collaborate in teams to produce a full menu of favorite teenage foods and then enjoy dinner together. *Baked Mozzarella Cheese Sticks; Meatball Subs; Roasted Broccoli; Brownie Sundaes*

Chef/Instructor: Christine Wisnewski

Perfect Pairings—Vintner's Table Th - 9/21 Demonstration 7-10 pm \$110

A vineyard will quite often showcase their wines with a special dinner. Once the wines are chosen, consideration then turns to the perfect dish to enhance those wines. Some foods are just naturally wine friendly and act as a platform to bring out the harmony in the wines. Selected wines will be paired to compliment the dinner. *Grilled Crostini with Fresh Ricotta, Roasted Tomatoes & Eggplant, served with Viognier; Grilled Jumbo Shrimp, White Beans, & Sausage over Baby Arugula, served with Unoaked Chardonnay; Spice-Roasted Beef Strip Loin with Morel Mushrooms, Potatoes & Tomato Jam, served with Syrah; Zucchini & Summer Squash Spaghetti with Shallots & Thyme; Limoncello Fromage Blanc Cheesecake with Passion Fruit Consommé, served with Sparkling Wine*

Chef/Instructors: Stephen P. Sands, Pete Snaith

Basic Knife Skills Sa - 9/23 Participation 10 am-12 pm \$80

To me, there is no more important kitchen skill than learning how to use your knives properly. Once you become comfortable, any prep you do will be that much easier and hopefully more pleasant. The Basic Knife Skills class is focused on exactly that. You'll spend two hours, slicing and dicing fruits and vegetables (no protein will be harmed in the making of this class!) and learning how to keep yourself and your fingers safe! I've taught this class for years and it's always a game changer for my students. Please note, there is no cooking in this class. *A light snack will be served.* Ages 16+ welcome.

Chef/Instructor: Mike Selman

September 2023 Classes

Quick Breads Sa - 9/23 Participation 2-5 pm \$85

Quick breads are leavened by baking powder or soda and can be made quickly. They are typically moist, flavorful and last for a few days. We'll explore three different wonderful breads that are great for a special occasion. *Pumpkin Chocolate Loaf; Nouveau Irish Soda Bread with Cheddar and Chives; Cranberry Orange Streusel Loaf*

Chef/Instructor: Kathy Misovec

New Mexico Eats! Sa - 9/23 Demonstration 7-10 pm \$90

While New Mexico has many traditions from Mexico, the food has evolved into its own style based on what is locally available and the chefs that work there. I love all foods, as many of you know, including chilies, and continually try to expand and play with flavors. To me cooking is like music, just ask me when you come to the class. Join me tonight as we explore these flavors together. *Garlicky Shrimp and Mushrooms served with Crusty Bread; Braised Yucatan Style Country Pork Ribs served over Rice with Achiote; Dulce de Leche and Cream Cheese Flan*

Chef/Instructor: Pete Snaith

Cooking for Teens—2 Th - 9/28 Participation 5-8 pm \$80

In this class for teens aged 14-17 students will find a fun and welcoming environment for socializing and learning foundational kitchen skills. They'll collaborate in teams to produce a full menu of favorite teenage foods and then enjoy dinner together. *Baked Buffalo Wings with Blue Cheese Dip, Philly Cheese Steaks with Sautéed Onions, Peppers & Mushrooms; Salt & Vinegar Potatoes; Oreo™ Milkshakes*

Chef/Instructor: Christine Wisnewski

Couples Cooking—Italian Home Cooking Fr - 9/29 Participation 7-10 pm \$215/pair

If there is one thing Italian grandmothers have in common, it is how to use simple, uncomplicated, and seasonal ingredients to create delicious and satisfying dishes for the whole family. Come learn a few tips and tricks that would make any Nonna proud! *Vegetable Frittata with Roasted Cherry Tomatoes, Zucchini and Basil; Orecchiette Pasta with Sweet Italian Sausage, Fontina Cheese & Broccolini; Apricot and Almond Tart with Whipped Cream*

Chef/Instructor: Marilena Leavitt

Cooking Together—Introduction to Fresh Pasta Sa - 9/30 Participation 2-5 pm \$160/pair

This class is a continuation of our successful family-focused series: Let's Cook Dinner! classes for Kids (9+) with an adult, hosted by chef/instructor Christine Wisnewski. Each session will provide instruction and walk you through the steps to create a delicious, kid-approved, family-friendly meal. *Tomato Crostini; Fresh Fettuccini all' Alfredo (butter & cream); Green Salad with Italian Vinaigrette; Lemon Cheesecake Mousse*

Chef/Instructor: Christine Wisnewski

End of Summer Celebration Dinner Sa - 9/30 Demonstration 7-10 pm \$105

As the daylight hours become shorter, it signals the end of summer is near. So, as it comes to a close, and the temperatures begin to dip, our thoughts of fall and hearty foods emerge. Yet, that enduring thirst for summer and warm temperatures linger. Join Chefs Stephen and Pete, as they prepare you for fall and winter in this last-ditch summer fling. Selected wines will be served with the dinner. *Chilled Zucchini & Lemongrass Soup with Crab Salsa Garnish; Trio of Sea Scallops with Pancetta, Dijon Beurre Blanc & Savoy Spinach; Wine-Braised Short Ribs with Creamy Polenta; Sweet Corn & Cherry Tomato Salsa; Caramelized Brioche Pudding with Blackberry Cream & Blackberry Compote*

Chef/Instructors: Stephen P. Sands, Pete Snaith



October 2023 Classes

Sun	Mon	Tues	Wed	Thur	Fri	Sat
01	02	03	04	05 Cooking for Teens—3 (P) 5-8 pm	06 Couples How To Cook— Fresh Pasta (P) 6:30-10 pm	07 Classic Italian Sweet Treats (P) 9:30 am-12:30 pm Chef Pete's Back to Basics— Pizza Night (P) 7-10 pm
08	09 Homeschoolers Lunch— Session 1 (P) 11 am-1 pm	10	11	12	13 Knife Skills (P) 2-5 pm The Essential Greek Kitchen (D) 7-10 pm	14
15	16 Homeschoolers Lunch— Session 2 (P) 11 am-1 pm	17	18 Culinaria After School— Session 1 (P) 5-7 pm Perfect Pairings—Provence (D) 7-10 pm	19	20 Foodies Lunch Special (D) 12-2 pm	21 Pierogis and Knishes (P) 2-5 pm Traveling through Italy I (D) 7-10 pm
22	23	24	25 Culinaria After School— Session 2 (P) 5-7 pm	26	27 All 'bout the Gluten-Free (P) 6:30-9:30 pm Dinner Party I (D) 7-10 pm	28 Basic Knife Skills (P) 10 am-12 pm Pasta—101 (P) 7-10 pm
29	30	31	01	02	03	04

P Participation **D** Demonstration **Z/D** Zoom Demo

Cooking for Teens—3 Th - 10/05 Participation 5-8 pm \$80

In this class for teens aged 14-17 students will find a fun and welcoming environment for socializing and learning foundational kitchen skills. They'll collaborate in teams to produce a full menu of favorite teenage foods and then enjoy dinner together. *Ham & Cheese Calzone; Baked Zucchini Fries; Marinara Sauce; One-Bowl Chocolate Cake with Sweetened Whipped Cream*

Chef/Instructor: Christine Wisniewski

Classic Italian Sweet Treats Sa - 10/07 Participation 9:30 am-12:30 pm \$90

Learn the secrets and the techniques behind these classic treats for which Italy is famous! In this class we will recreate delicious baci di dama and biscotti to enjoy with our coffee and tea; a fool-proof way to make zeppole at home; and an incredibly delicious fresh ricotta and chocolate tart that is sure to become your favorite dessert! *Chocolate-Filled Mini Cookie Sandwiches (baci di dama); Almond and Orange Biscotti; Italian Fried Dough Treats with Powdered Sugar (zeppole); Ricotta and Chocolate Crumble Tarts (torte di ricotta e cioccolato)*

Chef/Instructor: Marilena Leavitt

October 2023 Classes



Chef Pete's Back to Basics—Pizza Night Sa - 10/07 Participation 7-10 pm \$85

Pizza is possibly the world's most perfect food—simple, yet so satisfying, at least in Chef Pete's book. The Chef will show you the basics of making the best pizza (this side of Italy) at home. Make the dough in advance, freeze, and create anytime you need that pizza fix! *Classic Pizza Margherita with a Variety of Toppings to Create Your Own Masterpiece*

Chef/Instructor: Pete Snaith

Homeschoolers Lunch—Session 1 Tu - 10/10 Participation 11 am-1 pm \$75

Culinaria is pleased to offer a mid-day extra-curricular opportunity for home-schooled students. This introduction to cooking series offered by Christine is for kids aged 9-13 who are interested in developing and practicing basic cooking skills or expanding their interest in cooking. Each class is a stand-alone lesson that will teach a full menu culminating in a student-produced lunch. Students may take one class in the series or all of them to build a working set of foundational skills in the kitchen. Students who take this class will work collaboratively in teams. *Chicken & Biscuits, Field Greens Salad, Chocolate Pudding*

Chef/Instructor: Christine Wisniewski

Knife Skills Sa - 10/14 Participation 2-5 pm \$85

Preparation of any meal, gourmet or otherwise, begins here. You will learn the proper techniques for handling, sharpening, and caring for knives. This class includes an overview of the types of knives and their uses. Students learn basic cuts including brunoise, dice, julienne, and how to break down (debone) a whole chicken. Bringing your own knives is optional, but encouraged. A delicious meal will be prepared from the ingredients used in class. *Chicken and Vegetable Stir-Fry with Fresh Ginger and Soy served with Rice*

Chef/Instructor: Pete Snaith

The Essential Greek Kitchen Sa - 10/14 Demonstration 7-10 pm \$90

At this time of year food becomes an even more serious affair as we gather indoors to share warm, cozy, and comforting food. Join us at Culinaria to explore the essential cuisine of Greece by mastering traditional Greek dishes and the kind of food Chef Marilena grew up with in her native country. *Crispy Spinach, Leek and Feta Cheese Filo Triangles (spanakopitakia); Yogurt, Cucumber and Fresh Dill Spread (tzatziki); Greek Panzanella Salad; Layered Oven-Baked Greek Pasta with Braised Meat in a Warm Spice and Béchamel Sauce (pastitsio); Classic Baklava with Walnuts and Orange Syrup*

Chef/Instructor: Marilena Leavitt

Homeschoolers Lunch—Session 2 Tu - 10/17 Participation 11 am-1 pm \$75

Culinaria is pleased to offer a mid-day extra-curricular opportunity for home-schooled students. This introduction to cooking series offered by Christine is for kids aged 9-13 who are interested in developing and practicing basic cooking skills or expanding their interest in cooking. Each class is a stand-alone lesson that will teach a full menu culminating in a student-produced lunch. Students may take one class in the series or all of them to build a working set of foundational skills in the kitchen. Students who take this class will work collaboratively in teams. *Cheesy Baked Pasta with Turkey Sausage, Roasted Broccoli; Apple Turnovers*

Chef/Instructor: Christine Wisniewski

Culinaria After School—Session 1 Th - 10/19 Participation 5-7 pm \$75

This introduction to cooking series offered by Christine is for kids aged 9-13 who are interested in developing and practicing basic cooking skills or expanding their interest in cooking. Each class is a stand-alone lesson that will teach a full menu culminating in a student-produced dinner. Students may take one class in the series or all of them to build a working set of foundational skills in the kitchen. Students who take this class will work collaboratively in teams. *Ham & Cheese Calzone; Baked Zucchini Fries; Marinara Sauce; One-Bowl Chocolate Cake with Sweetened Whipped Cream*

Chef/Instructor: Christine Wisniewski

October 2023 Classes

Perfect Pairings—Provence Th - 10/19 Demonstration 7-10 pm \$110

The cuisines of Provence that border the Mediterranean are all legacies of the Roman Empire. The real wine history and culture of France began after the Romans won the Ligurian uprisings near Genoa and they decided to establish permanent settlements in Provence and became part of the Roman Empire, named it Provincia Romana. Food is more than nourishment in this area as well as all of France. It is connected to the country's art, craft, music and history; the culmination of centuries of tradition. Selected wines will be paired with each course. *White Corn Soup with Crab Salsa & Chive Oil, served with Sancerre; Sauteed Sea Scallops with Quince Salsa, served with Rosé; Cannon of Lamb with Pomegranate Marinade & Morels, Potato Galette, served with Châteauneuf-du-Pape; French Apple Galette with Calvados Cream, served with Sauternes*

Chef/Instructors: Stephen P. Sands, Pete Snaith

Foodies Lunch Special Fr - 10/20 Demonstration 12-2 pm \$75

A glass of wine and a sit-down lunch are a nice respite from a busy schedule. Come join us and some fellow foodies at Culinaria on Friday afternoons for a 3-course lunch, a glass of wine, and conversation among friends. *Socca (Chickpea Flatbread) with Spiced Greens; Spice-Crusted Sauteed Shrimp; Whole Carrot & Lentil Salad; Sorbet & Brulé of Mango*

Chef/Instructor: Christine Wisniewski

Couples How To Cook—Fresh Pasta Fr - 10/20 Participation 6:30-10 pm \$215/pair

The 'How To' series of classes will emphasize technique and knife skills to create balanced three course dinners. One of the easiest things you can learn as a cook is to make your own pasta. Flour, eggs, olive oil and salt. That's it! In the right hands it's beautiful, light and silky. That's the goal for tonight's class. We will make the pasta dough, roll it out and make one recipe with fettuccine and one stuffed pasta. *Fresh Pasta Dough; Pasta Carbonara (bacon, eggs and cheese); Butternut Squash Ravioli with Brown Butter Sage Sauce*

Chef/Instructor: Mike Selman

THIS CLASS HAS BEEN MOVED TO 10/06

Pierogis and Knishes Sa - 10/21 Participation 2-5 pm \$90

Most cultures have a specialty filled pastry or dumpling. Pierogis are filled dumplings around a savory or sweet filling. Knishes are baked pies stuffed with meat or savory mashed potatoes. *Pierogis with Cheese, Sour Cream, and Onions; Meat Knish; Potato Knish*

Chef/Instructor: Kathy Misovec

Traveling through Italy I Sa - 10/21 Demonstration 7-10 pm \$100

As we travel to the Lazio region, where we encounter meat, dairy products, grains and vegetables which constitute the most basic elements of the traditional Roman diet. Rome's history spans 28 centuries dating from around 753 BC. Then on to Bologna (in the Emilia-Romagna region), we notice a change in landscape, architecture, and food. Lastly, we head to Sicily for dessert. Come and join Chef Pete as he continues his culinary reminiscence of his favorite country. *Rome's "Dirty" & Delicious Pasta (pasta alla zozzona); Italian Veal Cutlet (cotoletta alla bolognese); Contorno Sweet & Sour Eggplant (melanzane di mamma Rosa); Cassata Cake (a Sicilian specialty)*

Chef/Instructor: Pete Snaith

Culinaria After School—Session 2 Th - 10/26 Participation 5-7 pm \$75

This introduction to cooking series offered by Christine is for kids aged 9-13 who are interested in developing and practicing basic cooking skills or expanding their interest in cooking. Each class is a stand-alone lesson that will teach a full menu culminating in a student-produced dinner. Students may take one class in the series or all of them to build a working set of foundational skills in the kitchen. Students who take this class will work collaboratively in teams. *Shepherd's Pie Potato Bowls, Garden Salad, Pumpkin Chocolate Chip Bars*

Instructor: Christine Wisniewski

All 'bout the Gluten-Free Fr - 10/27 Participation 6:30-9:30 pm \$95

To think about muffins, cookies, and baking has mostly been about flour. Well, not this time. Join me for a Gluten-Free baking class that will provide you with healthier choices for lunch time or mid-afternoon snacks. *Sweet Potato Muffins; Pecan Cookies; Oatmeal Cookies; Strawberry Toaster Breakfast Bars*

Chef/Instructor: Viviana Álvarez

October 2023 Classes



Dinner Party I Fr - 10/27 Demonstration 7-10 pm \$100

Successful dinner parties are more than just the food that is served. A truly successful dinner party is one where the host and hostess actually spend time with their guests! This menu blends ease with panache and will please family and friends alike. Join Chef Stephen as he shares some easy steps you can take to ensure that your next dinner party is a success. Selected wines will be served to compliment the dinner. *Grilled Coriander Shrimp with Raita (a yogurt/cucumber sauce); Fall Lettuces with Fennel, Fig, and Pecorino; Syrah-Braised Lamb Shanks with Garlicky Cannellini Beans; Roasted Parsnips & Carrots with Shallots & Sage; Blackberry Napoleons with Orange Shortbreads & Honeyed Crème Fraîche*

Chef/Instructors: Stephen P. Sands, Pete Snaith

Basic Knife Skills Sa - 10/28 Participation 10 am-12 pm \$80

To me, there is no more important kitchen skill than learning how to use your knives properly. Once you become comfortable, any prep you do will be that much easier and hopefully more pleasant. The Basic Knife Skills class is focused on exactly that. You will spend two hours, slicing and dicing fruits and vegetables (no protein will be harmed in the making of this class!) and learning how to keep yourself and your fingers safe! I've taught this class for years and it's always a game changer for my students. Please note, there is no cooking in this class. *A light snack will be served.* Ages 16+ welcome.

Chef/Instructor: Mike Selman

Pasta—101 Sa - 10/28 Participation 7-10 pm \$85

Have you ever wanted to make pasta from scratch? Chef Pete loves his PASTA! Once you make pasta at home, you will think twice before buying pasta from the store again. Fresh pasta is so much lighter and more satisfying, that once you know the basics, this dough can be used to make so many shapes. Basic Pasta, how to make, roll, and cut fresh pasta, and most importantly eat! We will make two sauces that you cannot live without – *Fresh Pasta; Tomato Sauce; and a Cream-Based Sauce*

Chef/Instructor: Pete Snaith







November 2023 Classes

Sun	Mon	Tues	Wed	Thur	Fri	Sat
29	30	31	01	02 Culinaria After School— Session 3 (P) 5-7 pm	03 Traveling through Italy II (D) 7-10 pm	04 Parent & Tween: Bagel Workshop (P) 9:30 am-12:30 pm Wine Country Table (D) 7-10 pm
05	06 Homeschoolers Lunch— Session 3 (P) 11 am-1 pm	07	08	09 Culinaria After School— Session 4 (P) 5-7 pm	10 Foodies Lunch Special (D) 12-2 pm Couples Cooking—How To Cook a Steak House Dinner (P) 6:30-10 pm	11 Classic French Pastries (P) 2-5 pm
12	13 Homeschoolers Lunch— Session 4 (P) 11 am-1 pm	14	15	16 Perfect Pairings— Napa-Sonoma Dinner (D) 7-10 pm	17 Couples Cooking— Back Roads of Italy (P) 7-10 pm	18 Parent & Tween: Thanksgiving Teamwork (P) 2-5 pm Elevated Pasta (pasta part due!) (P) 7-10 pm
19	20	21	22	23	24	25
OFFICE CLOSED FOR THE HOLIDAYS						
26	27	28	29	30	01	02

P Participation **D** Demonstration **Z/D** Zoom Demo

Culinaria After School—Session 3 Th - 11/02 Participation 5-7 pm \$75

This introduction to cooking series offered by Christine is for kids aged 9-13 who are interested in developing and practicing basic cooking skills or expanding their interest in cooking. Each class is a stand-alone lesson that will teach a full menu culminating in a student-produced dinner. Students may take one class in the series or all of them to build a working set of foundational skills in the kitchen. Students who take this class will work collaboratively in teams. *Classic Macaroni & Cheese, Roasted Brussels Sprouts, Easy Apple Tarts with Ice Cream*

Chef/Instructor: Christine Wisniewski

Traveling through Italy II Fr - 11/03 Demonstration 7-10 pm \$100

For our second trip through Italy, we'll travel first to Naples for seafood; then on to Piedmont for pork with dried fruits, and finally to Toscana for tomato salad and chocolate mousse. There are so many great foods and wines in Italy, you could spend a life-time eating and drinking your way through all of the regions! Come and join Chef Pete as he continues his culinary reminiscence of his favorite country. *Amuse of Seafood Crostini (crostini al frutti di mare); Tomato Salad with Lemon Basil Vinaigrette (insalata di pomodori con vinaigrette al limone e basilico); Spiced Pork with Dried Fruit with Rosemary Zabaglione (filetto di Maiale alla Spezie con frutta secca al rosmarino); Pan Seared Brussels Sprouts with Truffle Butter; Chocolate Mousse with Strawberry Coulis (bavarese al cioccolato bianco e coulis di fragole)*

Chef/Instructor: Pete Snaith

November 2023 Classes



Parent & Tween: Bagel Workshop Sa - 11/04 Participation 9:30 am-12:30 pm \$150/pair

The best bagel you will ever eat is one you make yourself. Come spend the morning, with Christine, making bagels, a variety of spreads, and a sweet treat for dessert. *Plain, Sesame and Poppy Seed Bagels, Everything Bagel Spice; Veggie Cream Cheese, Honey & Toasted Walnut Cream Cheese; Homemade Butter; NY Crumb Cake*

Chef/Instructor: Christine Wisniewski

Wine Country Table Sa - 11/04 Demonstration 7-10 pm \$100

Welcome to wine country. The chef and the winemaker—both have a vision that pair food with wine, or vice-versa. With wine as the centerpiece of entertaining, the job of the chef is to choose the foods which will bring out the wine's flavor profile. Join Chef Stephen as he shows you how to entertain wine-country style, with its hallmark of casual elegance. Selected wines will be served with the dinner. *Roast Butternut Squash, Prosciutto & Sage Risotto; Arugula & Radicchio Salad with Bacon Batons & Orange Segments; Breast of Duck with Cranberry-Orange Demi-Glace; Mixed Vegetable Rainbow Couscous; Strawberry & Chocolate Tart*

Chef/Instructor: Stephen P. Sands

Homeschoolers Lunch—Session 3 Tu - 11/07 Participation 11 am-1 pm \$75

Culinaria is pleased to offer a mid-day extra-curricular opportunity for home-schooled students. This introduction to cooking series offered by Christine is for kids aged 9-13 who are interested in developing and practicing basic cooking skills or expanding their interest in cooking. Each class is a stand-alone lesson that will teach a full menu culminating in a student-produced lunch. Students may take one class in the series or all of them to build a working set of foundational skills in the kitchen. Students who take this class will work collaboratively in teams. *Classic Macaroni & Cheese; Roasted Brussels Sprouts; Easy Apple Tarts with Ice Cream*

Chef/Instructor: Christine Wisniewski

Culinaria After School—Session 4 Th - 11/09 Participation 5-7 pm \$75

This introduction to cooking series offered by Christine is for kids aged 9-13 who are interested in developing and practicing basic cooking skills or expanding their interest in cooking. Each class is a stand-alone lesson that will teach a full menu culminating in a student-produced dinner. Students may take one class in the series or all of them to build a working set of foundational skills in the kitchen. Students who take this class will work collaboratively in teams. *Chicken & Biscuits; Field Greens Salad; Chocolate Pudding*

Chef/Instructor: Christine Wisniewski

Foodies Lunch Special Fr - 11/10 Demonstration 12-2 pm \$75

A glass of wine and a sit-down lunch are a nice respite from a busy schedule. Come join us and some fellow foodies at Culinaria on Friday afternoons for a 3-course lunch, a glass of wine, and conversation among friends. *Fresh Pita & Hummus with Spiced Lamb; Chopped Vegetable Salad; Chicken with Lemon & Za'atar; Panna Cotta with Cherries & Hibiscus Syrup*

Chef/Instructor: Christine Wisniewski

Couples Cooking—How To Cook a Steak House Dinner Fr - 11/10 Participation 6:30-10 pm \$215/pair

The 'How To' series of classes will emphasize technique and knife skills to create balanced three course dinners. Every so often, I really enjoy a steak with all the fixings and if you're a red meat eater, then a classic steak house dinner is one of the best things you can do for a celebration. Let's learn to do it at home. *Grilled Caesar Salad; Sliced New York Strip Steak with Pan Sauce; Garlic Olive Oil Mashed Potatoes; Sautéed Spinach with Garlic and Olive Oil; Molten Chocolate and Dulce de Leche Cake with Whipped Cream*

Chef/Instructor: Mike Selman

Classic French Pastries Sa - 11/11 Participation 2-5 pm \$95

Come celebrate three classic small French pastries. The madeleine is a small cake with beautiful shell shape and a distinctive hump. When fresh from the oven, contrast of crisp exterior and a tender interior is the best way to experience them. A financier is a small almond cake, often flavored with hazelnut butter, and baked into the shape of gold bars. An éclair is from pate-a-choux, a fundamental and delicious basic pastry, filled with custard and topped with ganache. *Madeleine; Financier; Eclair*

Chef/Instructor: Kathy Misovec

November 2023 Classes

Homeschoolers Lunch—Session 4 Tu - 11/14 Participation 11 am-1 pm \$75

Culinaria is pleased to offer a mid-day extra-curricular opportunity for home-schooled students. This introduction to cooking series offered by Christine is for kids aged 9-13 who are interested in developing and practicing basic cooking skills or expanding their interest in cooking. Each class is a stand-alone lesson that will teach a full menu culminating in a student-produced lunch. Students may take one class in the series or all of them to build a working set of foundational skills in the kitchen. Students who take this class will work collaboratively in teams. *Fast Fresh Pizza Dough; Marinara Sauce; Caesar Salad; Strawberry Cream Floats*

Chef/Instructor: Christine Wisniewski

Perfect Pairings—Napa-Sonoma Dinner Th - 11/16 Demonstration 7-10 pm \$110

Pairing delicious food with great wine is like a perfect day with bright sunshine and blue skies. Here, food and wine come together in a format that honors both. Great food...the perfect glass of wine...savor and explore the elegant match-up. This menu highlights some of the best of the Napa and Sonoma region and delivers exceptional flavors; (selected wines to be paired with dinner) *Crostini with Ricotta, Spiced Shrimp and Ginger Wasabi Mayo, served with Viognier; Pappardelle with Mushrooms, served with Albariño; Prosciutto-Wrapped Wild Salmon with Lemon Beurre Blanc over Watercress with Pinot Noir; Seared Breast of Duck with French Lentil Confit; Roasted Sweet Potatoes & Red Onion, served with Bordeaux Blend; Pear Tarte Tatin with Crystalized Ginger Ice Cream, served with Sparkling Vermentino*

Chef/Instructors: Stephen P. Sands, Pete Snaith

Couples Cooking—Back Roads of Italy Fr - 11/17 Participation 7-10 pm \$215/pair

Food is the gateway to understanding the culture of a country and this especially holds true for Italy. Grab a friend or a date and come explore this country's great culinary diversity as we prepare a rustic, satisfying, and authentic Italian meal. *Delicious Asiago Cheese Straws; Rustic Pasta alla Pomarola; Parmesan Chicken Milanese Topped with Lemon Arugula; Chocolate Crostata with Mascarpone Whipped Cream*

Chef/instructor: Marilena Leavitt

Parent & Tween: Thanksgiving Teamwork Sa - 11/18 Participation 2-5 pm \$165/pair

This popular class has become an annual Culinaria tradition. We will work together in teams to create a mini-Thanksgiving feast that covers all of the highlights of the traditional meal. Children 9-12 with an adult, please. *Roast Turkey with Herbed Gravy; Mushroom-Sausage Stuffing; Cheesy Broccoli Casserole; Quick Cranberry Sauce; Pumpkin Spice Cake with Cream Cheese Frosting*

Chef/Instructor: Christine Wisniewski

Elevated Pasta (pasta part due)! Sa - 11/18 Participation 7-10 pm \$95

You've tried the basics, now let's double the fun! In this class we will move to the next level in pasta making. Filled pastas, such as manicotti, tortellini, agnolotti, and many others are extremely popular all over Italy. Tonight, we will make two of these wonderful pastas. *Classic Ravioli filled with Ricotta; Classic Cannelloni with Bechamel Sauce*

Chef/Instructor: Pete Snaith



December 2023 Classes



Sun	Mon	Tues	Wed	Thur	Fri	Sat
26	27	28	29	30	01 Couples Cooking— Basic Knife Skills (P) 6:30-9 pm	02 Artisan Bread Made at Home (P) 9:30 am-12:30 pm King's Cake... or should I say Rosca de Reyes? (P) 2:30-6 pm The Dinner Party II (D) 7-10 pm
03	04	05	06	07	08 Chef Pete's Pizzaiolo! (P) 7-10 pm	09 Nutcracker Sweets (P) 2-5 pm Cooking from the Culinary Heart of Italy (D) 7-10 pm
10	11	12	13	14	15 Couples How To Cook— New Year's Eve Dinner (P) 6:30-10 pm	16 Christmas Great Wine Dinner (D) 6:30-10 pm
17	18	19	20	21	22	23
24	25	26	27	28	29	30
OFFICE CLOSED FOR THE HOLIDAYS						
31	01	02	03	04	05	06
OFFICE CLOSED FOR THE HOLIDAYS						

P Participation **D** Demonstration **Z/D** Zoom Demo

Cooking—Basic Knife Skills **Fr - 12/01** **Participation** **6:30-9 pm** **\$215/pair**

To me, there is no more important kitchen skill than learning how to use your knives properly. Once you become comfortable, any prep you do will be that much easier and hopefully more pleasant. The Basic Knife Skills class is focused on exactly that. You will spend two hours, slicing and dicing fruits and vegetables (no protein will be harmed in the making of this class!) and learning how to keep yourself and your fingers safe! I've taught this class for years and it's always a game changer for my students. Please note, there is no cooking in this class. *A light dinner will be served.* Ages 16+ welcome

Chef/instructor: Mike Selman

December 2023 Classes

Artisan Bread Made at Home Sa - 12/02 Participation 9:30 am-12:30 pm \$85

Homemade bread is the cornerstone of hospitality in many food cultures and especially in the Mediterranean countries. The ritual of making bread is relaxing and the results are always rewarding! With just a little planning, and the right technique under your belt, you can have fresh bread every day of the week! *Caramelized Onion, Green Olive and Sundried Tomato Focaccia; Braided Semolina Bread with Sesame Seeds; Brioche Soft Rolls Filled with Chocolate; Homemade Ricotta Cheese with Honey Drizzle; Olive Oil, Balsamic, Lemon Zest and Garlic Bread Dip*

Chef/Instructor: Marilena Leavitt

King's Cake... or should I say Rosca de Reyes? Sa - 12/02 Participation 2:30-6 pm \$95

Who hasn't heard about Galette des Rois from France or Roscón de Reyes from Spain? Well, in Mexico we have our own version of it, and it's called Rosca de Reyes. Traditionally cut at homes on the Eve of January 5th, families get together to enjoy this traditional cake with tons of significance and religious mysticism, and yes, we do like the cup of hot chocolate that goes with *Rosca de Reyes with Sugar Crust, Fruit Paste, and Caramelized Fruits; Hot Chocolate.*

Chef/Instructor: Viviana Álvarez

The Dinner Party II Sa - 12/02 Demonstration 7-10 pm \$100

Nowadays, everyone who entertains is looking for outstanding casual fare that will allow them to spend more time with their guests. Successful dinner parties are more than just the food that is served; it is where the host and hostess actually spend time with their guests! Join Chef Stephen as he shares some easy steps you can take to ensure that your next dinner party is a success. Selected wines are served to compliment the dinner. *Cream of Cauliflower & Fennel Soup with Parmesan Toasts; Beet Carpaccio with Lemon Aioli, Truffle Oil, and Asparagus; Mustard & Meyer Lemon Pork Tenderloin with Smoked Gouda Polenta; Zucchini, Yellow Squash & Carrot Batons; Flourless Hazelnut/Almond Chocolate Cake w/ Whipped Cream*

Chef/Instructor: Stephen P. Sands

Chef Pete's Pizzaiolo! Fr-12/08 Participation 7-10 pm \$90

Pizza is possibly one of Chef Pete's favorite things to cook! – it is simple, yet so satisfying. Chef Pete will show you the basics of making the best pizza (this side of Italy) at home. Make the dough in advance, freeze, and create a pizza anytime you need that pizza fix! *Classic Pizza Margherita, Pizza Carnivale with a Variety of Toppings to Create Your Own Masterpiece*

Chef/Instructor: Pete Snaitth

Cooking from the Culinary Heart of Italy Sa - 12/09 Demonstration 7-10 pm \$100

The region of Emilia Romagna, with its rich culinary traditions and its extraordinarily fertile land, is considered the gastronomic heart of Italy. With a map of the region to guide us, join Chef Marilena to discuss the many handcrafted local food products, cooking techniques and culinary specialties of the region. *Rosemary and Thyme Focaccia; Rustic Swiss Chard and Pancetta Tart (erbazzone all'Emiliana); Pasta with the Official Ragù Recipe from Bologna (tagliatelle con ragù alla Bolognese); Arugula and Mixed Greens Salad with Oranges and Shallot Vinaigrette (insalata mista); Classic Coffee Tiramisù*

Chef/Instructor: Marilena Leavitt

Nutcracker Sweets Sa - 12/09 Participation 2-5 pm \$90

We'll take some inspiration from the ballet and make cookies inspired by the story and the music. Speculaas are spice cookies, molded into beautiful figures. Our cookie mice will be cute. The 'sugar plum' fairy cookies are easy, fruity and spiked. And who can forget the dancing candy canes. *Speculaas Soldiers; Hershey Kiss "Mouse" Cookies; "Sugar Plum Fairies" Cookies; Peppermint Bark*

Chef/Instructor: Kathy Misovec



December 2023 Classes



Couples How To Cook—New Year's Eve Dinner Fr - 12/15 Participation 6:30-10 pm \$215/pair

The 'How To' series of classes will emphasize technique and knife skills to create balanced three course dinners. I have been cooking dinner for New Year's Eve for friends for as long as I can remember and have never repeated a menu. It's time to get ready for the holidays. Let's work on your skills tonight, so you'll be ready to impress on New Year's Eve. *Mixed Greens with Orange and Black Olive Tapenade; Pork Chops with Tomatoes, Anchovies and Rosemary with Creamy Polenta; Chocolate Tarts*

Chef/instructor: Mike Selman

Christmas Great Wine Dinner Sa - 12/16 Demonstration 6:30-10 pm \$135

"Sleigh bells ring, are you listening..." Yes, it's that time of year again. The holidays are just around the corner, and you won't find a better place to spread some holiday cheer than right here at Culinaria. Join Chefs Stephen and Pete for an unbelievable Christmas dinner (*selected wines to be paired with dinner*) you won't soon forget. If you are looking for a great way to impress that special someone, this is it. Register early, this class will sell out! *Pecorino Cheese & Prosciutto Souffle with Roasted Red Pepper, served with Soave; Sautéed Sea Scallops with Truffle Goat Cheese Sauce, served with Sauvignon Blanc; Fennel, Orange & Parmigiano Salad; Tenderloin of Beef with Morel Mushrooms, served with Cabernet Sauvignon; Orzo, Feta, Red Pepper and Asparagus in Lemon Herb Vinaigrette, Vegetable Medley of Haricots Verts, Julienned Carrots, and Yellow Squash; Lemon-Almond Cheesecake with Biscotti Crust*

Chef/Instructors: Stephen P. Sands, Pete Snaith



Who We Are

At Culinaria Cooking School, our classes are built around teaching the essential skills and techniques of cooking. Our professional instructors have years of experience.

Our team includes chefs/founders Stephen P. Sands and Pete Snaith, who between them have more than 30 years of culinary experience. They are joined by numerous other chefs and instructors who all share a passion for food and teaching.

From learning how to use the knives in your kitchen to picking the perfect wine to pair with your meal, our classes teach you the “why and how” behind the recipes you love.

“Cooking well is not difficult,” says owner Stephen P. Sands. “You simply need to understand the basic techniques required to prepare any cuisine—from Classic American to Asian, Italian, French, and beyond. It simply requires a little time and dedication, and before you know it you’ll be cooking like a professional.”



Culinaria
COOKING SCHOOL

Step-by-Step to Cooking Success

www.culinariacookingschool.com

Culinaria Cooking School Photos



Culinaria Cooking School Photos

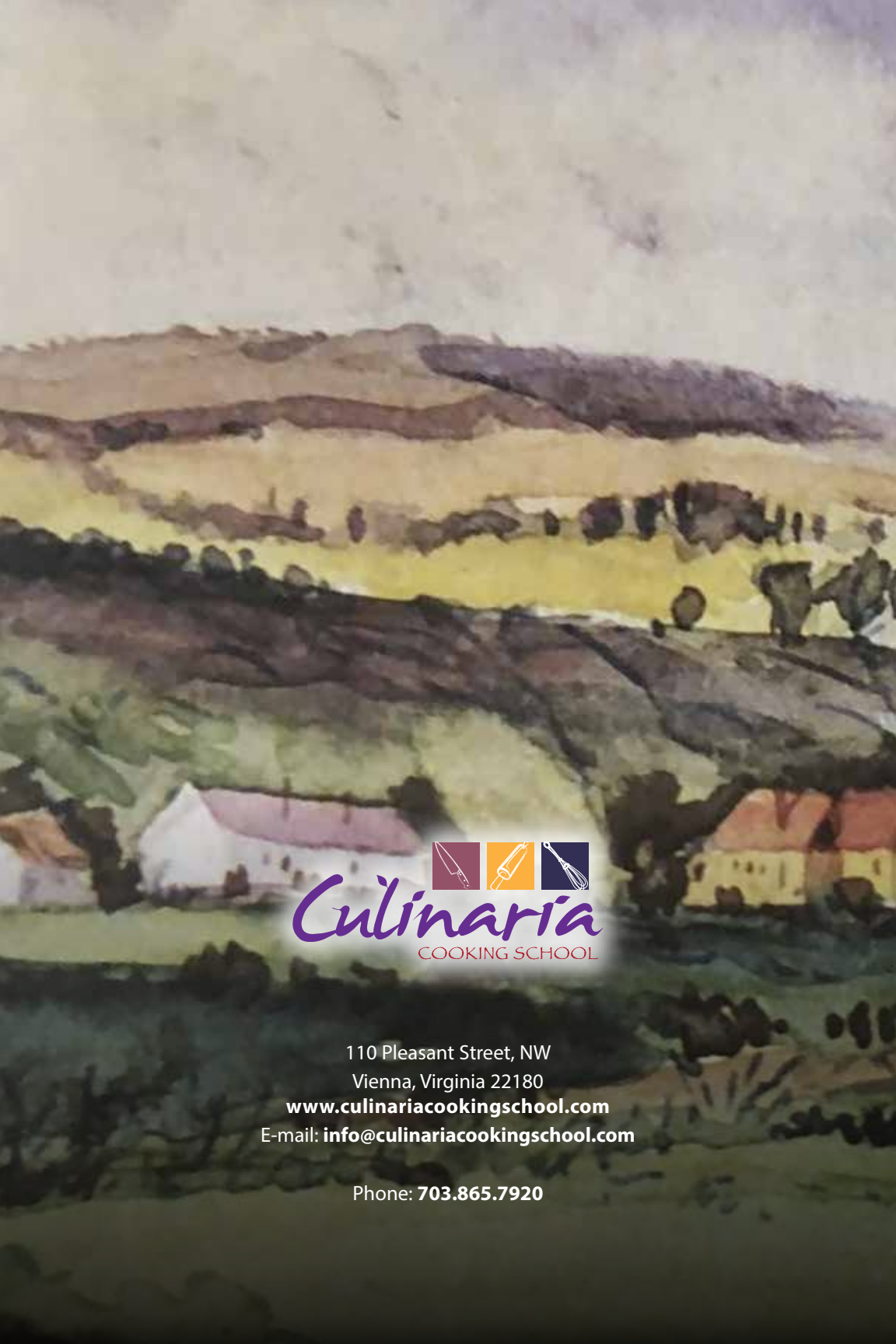


MAP AND DIRECTIONS



Coming from I-495 in Virginia, take the VA-123 S/CHAIN BR RD exit, EXIT 46A, toward TYSONS CORNER/VIENNA. Follow Rt. 123 South into the Town of Vienna. Travel through the Town of Vienna past Lawyers Road. Turn right onto Pleasant Street, NW. The school will be on the left, behind the Verizon store.

Coming from I-66, take the NUTLEY ST exit and go toward the Town of Vienna. At Rt. 123 (Maple Ave.) turn right. Go approximately ½ mile, then turn left, just past the Verizon store onto Pleasant Street, NW. The school is located at 110 Pleasant St., NW, on the left.



Culinaria
COOKING SCHOOL

110 Pleasant Street, NW

Vienna, Virginia 22180

www.culinariacookingschool.com

E-mail: info@culinariacookingschool.com

Phone: 703.865.7920