

SUMMERS BOUNTY – A great meal to celebrate your fall garden: sundried tomato tapenade on baguettes; sweet and spicy roasted tomato soup; grilled scallops and nectarines with corn and tomato salad; charred beef tenderloin with basil and mint rub, basil potatoes, sour cream and cucumbers with tomato relish; and blackberry white chocolate custard pie with blackberry tequila sauce. Tuesday, September 20, 6:30-9:30 p.m. \$28.00/person Participation.

PIZZA PIZZAZ – On the grill or in the oven create great dough and great toppings: marinated artichoke and smoked chicken; shrimp and feta cheese; Fontina, olive and tomato with basil; wild mushroom and prosciutto; and some other toppings to create your own ideas. Tuesday, September 27, 6:30-9:30 p.m. \$25.00/person. Participation.

ITALIAN COUNTRY WINE DINNER – A wine pairing class with Mankato Hilltop HyVee. The wine list will be sent out by e-mail 1 week before the class and also available at HyVee. On the menu: wild fennel pollen seared scallops with roasted citrus and shaved parsnip; baby greens with vine ripe tomatoes and rosemary vinaigrette; apple wood smoked bacon tossed with penne pasta, roasted tomatoes, caramelized onion and sage; thyme crusted New York strip with roasted fingerling potatoes and smoked mushrooms and peppers; and phyllo canola with sweet ricotta, roasted pears and toasted hazelnuts. Wednesday, October 19. 6:30-9:30 p.m. \$32.00/person. Demonstration.

HARVEST GATHERING – As the days get shorter and the air colder we all yearn for the wonderful earthy comforts of fall's harvest. On the menu: smoked shrimp with barbecue hollandaise; artichoke bisque; bibb lettuce salad with sweet potato bourbon dressing, candied pecans and bacon; honey marinated tenderloin of pork with fresh herb gremolata; white cheddar grits and chocolate cookies and cream towers. Tuesday, October 25. 6:30-9:30 p.m. \$30.00/person. Demonstration.

PASTA BASTA – In Italian “pasta basta” means “pasta enough” and it is. Prepare one of these great combo's for your next meal: radiatore with shrimp, chive butter, butternut squash and wild mushrooms; grilled sausage and pepper penne; tagliatelle with caramelized onions and fresh herbs; Kmi's favorite pasta with shrimp, chicken, chorizo and sundried tomato pesto; and spaghetti with meatballs, the ultimate comfort food. Tuesday, November 15. 6:30-9:30 p.m. \$25/00/person. Participation

GIRLS NIGHT IN – Great drinks, small bites and time to catch up – no guys allowed. Enjoy: muffuletta bites, chipotle glazed chicken wings with sesame seed and green onion; feta, walnut and date cigars; smoky chicken skewers; pork and lemongrass meatballs; asparagus and cheese bruschetta with porcini vinaigrette; seared scallop arepas; Caesar salad spring rolls; Vietnamese bahn mi minis; and espresso fudge cups. Tuesday, November 29, 6:30-9:30 p.m. \$30.00/person Participation

HOLIDAY CANDY MAKING – Learn how to make all of your favorite candies and take home a supply for the holidays. Class will include: dark chocolate truffles; double chocolate fudge; caramels; English toffee; mint wafers; peanut brittle; peanut butter bon bons; and white chocolate truffles. Sunday, December 4, 1:00-5:00 p.m. \$33.00/person. Participation This class is full.

A CHRISTMAS STORY – It's delicious and festive from beginning to end with beef tenderloin in the starring role: pork pot stickers with black soy dipping sauce; carrot corn soup with forbidden rice; winter salad with hoisin vinaigrette; tenderloin of beef with wasabi garlic sauce; green onion mashed potatoes; sautéed vegetables with Hong Kong glaze; and passion fruit parfaits. Tuesday, December 6, 6:30-9:30 p.m. \$64.00/couple. Couples demonstration. This class is full.