

# L'ecole de la Maison

## 2012 COURSE SCHEDULE

### JANUARY

6	European Brunch (w)	\$125
7	French Late Harvest (o)	\$185
13	French Desserts (o)	\$185
14	Northern Italian Trattoria (o)	\$185
20-21	Artisan Breads (t)	\$295
27	La Crêperie (w)	\$125
28	French Bistro (o)	\$185

### FEBRUARY

3	Late Season Soups & Stocks (o)	\$185
10	European Brunch (w)	\$125
11	French Desserts (o)	\$185
17-18	Breakfast Bakery (t)	\$295
24	French Truffles (w)	\$125

### MARCH

2	European Brunch (w)	\$125
3	Late Season Italian Pasta (o)	\$185
9-10	Artisan Breads (t)	\$295
16	La Crêperie (w)	\$125
17	Northern Italian Trattoria (o)	\$185
23	French Bistro (o)	\$185
24	Late Season Soups & Stocks (o)	\$185
30	French Desserts (o)	\$185
31	Provençal Cuisine (o)	\$185

### APRIL

13	European Brunch (w)	\$125
14	Northern Italian Trattoria (o)	\$185
20	Summer Soups & Stocks (o)	\$185
21	Provençal Cuisine (o)	\$185
27	French Desserts (o)	\$185
28	French Bistro (o)	\$185

### MAY

4	French Truffles (w)	\$125
5	Northern Italian Trattoria (o)	\$185
18	Summer Italian Pasta (o)	\$185
19	French Desserts (o)	\$185
25	Summer Soups & Stocks (o)	\$185
26	Provençal Cuisine (o)	\$185

### JUNE

1	Summer Italian Pasta (o)	\$185
2	French Bistro (o)	\$185
9	Northern Italian Trattoria (o)	\$185
15	French Desserts (o)	\$185
16	Teen Cuisine (w)	\$125
22	French Truffles (w)	\$125
23	Summer Soups & Stocks (o)	\$185
29	European Brunch (w)	\$125
30	Provençal Cuisine (o)	\$185

### JULY

6	Summer Italian Pasta (o)	\$185
7	French Desserts (o)	\$185
13	Northern Italian Trattoria (o)	\$185
14	Teen Cuisine (w)	\$125
20	Summer Soups & Stocks (o)	\$185
21	Provençal Cuisine (o)	\$185
27	La Crêperie (w)	\$125
28	European Brunch (w)	\$125

### AUGUST

3	Food & Wine (w) <i>Begins at 2 p.m.</i>	\$125
4	French Bistro (o)	\$185
10	La Crêperie (w)	\$125
11	Teen Cuisine (w)	\$125
17	Summer Italian Pasta (o)	\$185
18	French Desserts (o)	\$185
24	French Truffles (w)	\$125
25	Northern Italian Trattoria (o)	\$185
31	Summer Soups & Stocks (o)	\$185

### SEPTEMBER

1	Summer Italian Pasta (o)	\$185
7	La Crêperie (w)	\$125
8	European Brunch (w)	\$125
14	Food & Wine (w) <i>Begins at 2 p.m.</i>	\$125
15	Summer Soups & Stocks (o)	\$185
28-29	Artisan Breads (t)	\$295

### OCTOBER

5	Late Season Italian Pasta (o)	\$185
6	French Bistro (o)	\$185
12	French Desserts (o)	\$185
13	Northern Italian Trattoria (o)	\$185
19	Late Season Soups & Stocks (o)	\$185
20	French Late Harvest (o)	\$185
26	La Crêperie (w)	\$125
27	European Brunch (w)	\$125

### NOVEMBER

2-3	Breakfast Bakery (t)	\$295
9	French Truffles (w)	\$125
10	Thanksgiving Dinner (o)	\$185
16-17	Artisan Breads (t)	\$295
24	French Late Harvest (o)	\$185
30	Christmas Truffles and Cookies (w)	\$125

### DECEMBER

1	French Christmas (o)	\$185
7	Christmas Truffles and Cookies (w)	\$125
8	French Bistro (o)	\$185
14	Late Season Italian Pasta (o)	\$185
15	Late Season Soups & Stocks (o)	\$185
21	French Desserts (o)	\$185
22	La Crêperie (w)	\$125

- (o) One-Day Course: 4-5 hours
- (w) Workshop: 2-3 hours
- (t) Two-Day Course: Friday 2-3 hours,  
Saturday 4-5 hours

All courses and workshops begin at 9 a.m. with the exception of the Friday two-day course and Food & Wine, which begin at 2 p.m.

Prices are per person, reservations are non-refundable.

48-hour advance reservation needed for all classes.

Cancellations less than 72 hours in advance will result in the forfeit of the cooking class deposit.

This course schedule is subject to change without notice. Please call to confirm choice of class, time and date.