

Kitchen Kitchen Presents

Cooking Classes For The Chef in You

All Classes have limited spaces. Please reserve your spot early.

FA31 – Comfort Sea Fest

Food Art, Chef John Gargone
Monday 03/01 5:30 pm Admission 65\$
Menu and recipes for Pan seared Salmon grilled
pineapple salsa, Paupettes of Sole burre blanch and
Manhattan clam chowder

FA32 Basic Knife Skills 1

Food Art Chef John Gargone
Tuesday 03/02 Time 10:00am Admission 35\$
Impress yourself and your Guests
How to select, sharpen and hone your knife. Knife care
and safety. Food Art's unique system to the mechanics
of knife skills. A 100% safe method to practice those skills
with absolutely no fear of cutting yourself. Bring in your
knives to be sharpened. Only 3\$ each

The Cutting Edge

Knife Sharpening by Steve Dickhaut
Tuesday 03/02 12:00 to 4:00 pm
Bring in your knives to sharpen.
A sharp knife is safer than a dull one
Only 3\$ each Knife 5\$ for sissors

FA33 Party Hors d oeuvres 1

Food Art, Chef John Gargone
Wednesday 03/03 Time 2:00pm Admission 55\$
Crispy stuffed Filo triangles, shrimp tempura, Baked brie
with cranberry and roasted walnuts in filo. Easy mini
Quiche Lorraine and recipes for Crab- Italian- Florentine
and vegetable anise quiche.

The Doc of Guac

Salsa Chef Alberto
Mastering the art of Guacamole and Salsa
Wednesday 03/03 Time 5:00pm admission \$35

FA34- Methods Prepare the day before

Food Art, Chef John Gargone
Thursday 03/04 5:30 pm 65\$
Poaching and (Court bouillons) to flavor poaching liquids,
simmering and making stock. Recipes and menu to
include, European cocktail shrimp martini. Chicken Oscar
with asparagus, crab and hollandaise sauce. 15 minute
scalloped potatoes and Carrot mousse Come hungry!
Recipes included.

FIRE FIGHTER FRIDAY

Friday 03/05 Time 4:00pm
Come and taste our Heroes creations.
Free Event. Its all for good causes. 20% of Kitchen Kitchen sales
will be donated to our fire fighters favorite charity

Jan's live Remote Broadcast KNEWS 94.3FM

Free Event! Come Early! Stay for Class
Saturday 04/03 Time 12:00 Noon

FA35 Easy Garnishes

Food Art Chef John Gargone
Saturday 03/06 Time 3:00 pm Admission 45\$
Make it and take it! The fundamentals of food garnishing.
How to make citrus crowns, vegetable cups to hold food,
tomato star, Apple bird and basket, Bam-confetti,
scallion ribbons and brushes, simple celery garnishes,
fans, potato and apple mushrooms, tomato rose and

FA36 –Comfort Spanish

Food Art, Chef John Gargone
Monday 03/08 Time 5:30 pm Admission 65\$
Menu and recipes for, Spanish Paella, Gazpachio Soup,
flour tortillas and a Creamy Caramel Flan

FA37 Simply Elegant Flower Carving

Food Art Chef John Gargone
Tuesday 03/09 Time 10:00am Admission 45\$
Make it and take it! You create your own carved vegetable
flower arrangement. Simple jicama or diacon daisies and red
onion mums, scallion paint brushes, carrot tulips on birch twigs
and scallion stems and more. You keep the vase. Everything
included, just bring a smile.

FA38 Party Hors d oeuvres 2

Food Art, Chef John Gargone
Wednesday 03/10 Time 2.00pm Admission 55\$
Come Hungry! Angeled Eggs, Cherry tomatoes fresh basil
mousse, Celery diamonds Roquefort, Scallop and
pineapple Rumaki. Students will practice professional
Pastry bag techniques and specialty cutting. Recipes
included.

FA39- Methods Grilling, Roasting and Braising 1

Food Art, Chef John Gargone

Thursday 03/11 Time 5:30pm Admission 65\$

We will demonstrate how to grill fish, vegetables, fruits and meats. How to tell the difference between rare, medium and well done meats just by touch. Which meats lend themselves to each cooking method. How to easily semi-bone a cooked chicken Recipes and menu- Grilled sea Bass with a grilled pineapple Salsa, Herbed Roasted Chicken, Grilled Italian Vegetables, Roasted Red Bliss Potatoes. Come hungry! Recipes included.

FA40 Basic Knife Skills For Life 2

Food Art Chef John Gargone

Saturday 03/13 Time 3:00pm Admission 35\$

This is a continuation of our basic knife skills class. In this class we will learn all the professional cutting methods including Chopping and mincing, julienne, batonnet, angel hair, chiffonade, wedge cutting, bias cutting, tourney and the perfect dice. Mass production cutting methods and quick clean up.

A simply fresh vegetable salad recipe.

FA41 Comfort Pasta-bilities 1

Food Art, Chef John Gargone

Monday 03/15 Time 2:30pm Admission 65\$

Menu, recipes and methods to cook pastas and prepare: Fettuccini Alfredo and primavera, Angel hair Basil and roasted red pepper pesto, Best Garlic bread. A quick, easy and delicious Provençal sauce and more. 18 recipes in the Pasta-bilities series

FA42 Melon Carving 1

Food Art, Chef John Gargone

Tuesday 03/16 Time 10:00am Admission 45\$

Make it and take it!

The melon rind carving method is great to carve letters, numbers and figures to personalize your event. You will learn about cutting knives and methods, how to select a melon, templates to carve shapes and methods to turn that shape into a relief carving. If you can draw or trace, you can carve fantastic displays that will amaze even yourself.

Bring in your knives to be sharpened for only 3\$ each

The Cutting Edge

Steve Dickhaut

Tuesday 03/16 12:00 to 4:00 pm

Bring in your knives to sharpen.

A sharp knife is safer than a dull one

Only 3\$ each Knife Scissors 5\$ each

FA43 Party Hors d oeuvres 3

Food Art, Chef John Gargone

Wednesday 03/17 Time 2:00pm Admission 55\$

Take the guess work out of what to bring to your next party. Recipes include Assorted Crostini, shrimp ceviche in cucumber cups, Rolled beef in horseradish cream Tapenade dip Come hungry! Recipes included.

FA44- Methods Grilling, Roasting and Braising 2

Food Art, Chef John Gargone

Thursday 03/18 Time 5:30pm Admission 65\$

Braised Short Ribs Bon Fem Demi. Roasted peppers and tomatoes. Provençal, Grilled apple and pear salad with roasted walnuts and balsamic glaze.

FA45 Basic Butchery Skills

Food Art, Chef John Gargone

Saturday 03/20 Time 3:00 pm Admission 55\$

Learn about all of the different knives you will need for butchery, filleting, and carving. Practice these techniques during this hands-on class. Break down your own fish and prepare skinless fillets. Break down your own chicken into eight pieces and boneless, skinless breasts. Learn how to carve beef, and poultry, as well as butterfly pork, stuff, roll and tie your roast like a professional. Learn basic butchery preparation and storage. Herbed roasted chicken, Pork Florentine, filet miltanaise

FA46 Comfort Pasta-bilities 2

Food Art, Chef John Gargone

Monday 03/22 Time 2:30 Admission 65\$

Chicken Verdi rigatoni with sausage, mushrooms and peppers in a creamy basil sauce, Linguini in white and red clam sauce, Baked Ziti and recipes for Putanesca, Vodka sauce and Carbonara and more.

FA47 Advanced Flower- Carving

Food Art Chef John Gargone

Tuesday 03/23 Time 10:00am Admission 55\$

Make it and take it! We will carve roses from turnips and red beets, Tiger Lilies from zucchini, yellow squash and summer squash. Hand carved diacon daisies and Radish pansies and posies and How to create a flower display utilizing fresh florist supplies.

Athena Awards

Honorary Luncheon for

Jan Boydston 2010 recipient Indian Wells Athena Award

Time 11:30 to 1:30pm

At the Esmeralda Resort in The Crystal Ballroom

Admission 45\$

Contact 760-346-2489 for reservations

FA48- Methods Sear, Sauté, Flambé 1

Food Art, Chef John Gargone
Thursday 03/25 Time 5:30 pm Admission 65\$
Seared Salmon butter wine sauce. A creamy Shrimp Breval, Chicken Franchise, Steak Diane.
We will also discuss mis en place (how to set up a work station). Come hungry! Recipes included

Dacor Convection Cooking

Rep. Sally Alt
Friday 03/26 Time 2:00 to 4:00 pm Admission 40\$
Menu: Bacon/Tomato Tartlet's, Lemon Herb Roasted Chicken, Roasted Asparagus, Sun Dried Tomato/Artichoke heart Orzo, Oatmeal cookies and Kahlua Bundt Cake

FA51 Melon flower Carving Method 2

Food Art, Chef John Gargone
Tuesday 03/30 Time 2:00 pm Admission 45\$
Make it and Take it. How to use the V and U garnishing tools to carve flowers, designs and logos from whole melons. Teaching methods to produce high quality carvings. Learn to create hundreds of designs with just the basic knowledge of melon carving. How to select a melon for this style of carving.

FA52 Traditional Fantastic Hors d oeuvres

Food Art Chef John Gargone
Wednesday 03/31 Time 2:00pm Admission 55\$
Traditional Hors d oeuvres to include recipes and methods for Oysters Rockefeller, two types of clams casino, Poached shrimp with European and traditional cocktail sauce, Salmon medallions green mayonnaise

FA53- Methods Sear, Sauté, Flambé 2

Food Art, Chef John Gargone
Thursday 04/01 Time 5:30 pm Admission 65\$
Beef Rouladen in brandy sauce, Seared Scallops with a grilled pineapple salsa and sautéed Carrot Tulips Flaming Bananas Foster. We will also discuss mis en place (how to set up a work station). Come hungry! Recipes included.

FIRE FIGHTER FRIDAY

Friday 04/02 Time 4:00pm to 6:00pm
Come and taste our Heroes creations.
Free Event. Its all for good causes. 20% of Kitchen Kitchen sales will be donated to our fire fighters favorite charity

Jans live Remote Broadcast KNEWS 94.3FM

Free Event! Come Early!
Saturday 04/03 Time 12:00 Noon
Watch as Chef Gargone demonstrates
How to carve a Easter Rabbit from melons and fruits.
Two Easter Rabbits will be given away in a drawing.

FA49 You to can make Sushi

Food Art, Chef John Gargone
Saturday 03/27 Time 3:00 pm Admission 65\$
Have fun learning the basics of making handmade sushi rolls! Recipes: California inside out Roll with Real Crab, Crispy and tangy Shrimp Roll with a Chili Japanese Mayonnaise, Fresh salmon sushi roll, Philadelphia roll with cream cheese and Smoked Salmon. Wasabi, Soy Sauce, and Ginger

FA50- Comfort American 1

Food Art, Chef John Gargone
Monday 03/29 Time 5:30pm Admission 55\$
Menu and recipes for Chicken and dumplings, Old Fashioned Pot-Roast Jardinere and Chili con carne and meatloaf

This week is Kids week.

Happy Easter

Closed

Sunday 04/04

Purchase all four classes and save 20%

FA55 Kids Incredible Edible Art

Food Art Chef John Gargone
Monday 04/05 Time 10:00am
Child age 11 to 16 admission 25\$
Adult Admission 15\$ w/child
Let's have fun with chocolate.
Mold or cookie cut shapes from malleable chocolate and decorate with candies.

FA56 Kids Pizza party and Salad Toss

Food Art Chef John Gargone
Tuesday 04/06 Time 10:00am
Child age 11 to 16 admission 25\$
Adult Admission 15\$ w/child
Build your own pita pizza. Chop and toss your own salads with Jan's wonderful Gadgets

The Cutting Edge

Steve Dickhaut
Tuesday 04/06 12:00 to 4:00pm
Bring in your knives to sharpen.
A sharp knife is safer than a dull one
Only 3\$ each Knife 5\$ for scissors

FA57 Kids Knife Skills and Safety

Wednesday 04/07 Time 10:00am
Child age 11 to 16 admission 25\$
Adult Admission 15\$ w/child
Don't worry its Safe!
Serving guacamole and chips, Juice

FA58 Kids Flower Carving

Thursday 04/08 Time 10:00am
Child age 11 to 16 admission 25\$
Adult Admission 15\$ w/child
Take home the arrangement

FA59 Couples Night

Food Art Chef John Gargone
Saturday 04/10 Time 5:30
Admission 125.00 per couple
Each couple may prepare a course
Menu; Salad Bouquet-Poached salmon herbed sauce-
Mili Fanti Soup, Chicken Oscar with crab, asparagus and
hollandaise-Chocolate Truffles for desert

FA60- Comfort American 2

Food Art, Chef John Gargone
Monday 04/12 Time 5:30 pm Admission 55\$
Menu and recipes for Barbecued Chicken, Sausage and
peppers, Glazed Meatloaf, Country style macaroni salad
and fisherman's coleslaw.

FA61 Masterpiece in Cheese & Deli Art

Food Art, Chef John Gargone
Tuesday 04/13 Time 12:00pm Admission 55\$
Impress yourself and your Guests.
Watch how easy a quick you can transform any deli meat
into an original work of art that your guests will truly
enjoy. (No more rolling) and just like dealing cards that's
how quick you can create a Masterpiece in cheese. Learn
how to get the Markets to do most of the work free! Also
John Gargone (Author of Food Art; Garnishing Made
Easy) will show how to decorate salads and display a
buffet that will amaze everyone. Enjoy our Deli Buffet.

FA62 Salads and Dressings

Food Art Chef John Gargone
Wednesday 04/14 Time 2:00pm Admission 55\$
Country Club Salad menu and recipes for Cobb Salad, The
Sunrise Salad, Grilled soy sesame chicken on rice sticks,
Mesculin salad bouquet, Cucumber ring Salad. Best recipe
for Italian vinaigrette, blue cheese dressing and
watercress dressing.

FA63- Methods (Sauces) 1

Food Art, Chef John Gargone
All 5 Mother Sauces will be prepared plus an excellent
stove top brown sauce.
Thursday 04/15 Time 5:30 pm Admission 65\$
To include binding agents and their uses plus 30 sauce
recipes,(just like the restaurants make)
Tasting with an assortment of breads

FA64 –Comfort Best Breakfast Dishes

Food Art, Chef John Gargone
Saturday 04/17 (THIS CLASS STARTS AT 9:00 am)
Admission 55\$
Menu and recipes The perfect Omelet, Italian Spinach
Frittata, Vegetable Anise Quiche in filo, Eggs benedict
with hollandaise sauce and stuffed French Toast. Plus
additional recipes for chili rellenos, Apple and pineapple
fritters and 3 different quiche and a strawberry sauce
recipe to die for.

FA65 -Comfort Italian

Monday 04/19 Time 5.30 pm Admission 65\$
Menu and recipes for Chicken parmesan like you never
had it so-a good. Traditional style meat-a-balls, Fresh
Marinara sauce, Minestrone soup, Fettuccini Putenesca,
Garlic bread, and a Toasty and creamy Bread Pudding.
Come hungry! Recipes included.

FA66 Sliced Fruit Displays & Centerpieces

Food Art Chef John Gargone
Tuesday 04/20 Time 10:00am Admission 45\$
Make it and take it! How to a carve melon candelabra or
a flower to hold food. Citrus Crowns, Pineapple sailboat
appetizer, Apple birds in a cantaloupe bird cage. Chef
John also demonstrates how to quickly carve a melon
swan and how to peel, slice and fan melon slices to
create hundreds of different fruit displays. We will enjoy
the fresh sliced melon with a spiced yogurt dip.

FA67 Chocolate Dreams

Chef Garde Manger John Gargone
Wednesday 04/21 Time 2:00pm \$45
Stop counting calories for a day and indulge in these
wonderful sweet treat recipes:
How to easily make Chocolate Truffles, Chocolate sponge
cake with chocolate butter cream and Chocolate choux
puff swans. Take home more of Chef Gargone's recipes.

Private Event

Food Art Chef John Gargone
Thursday 04/22 Time 5:30pm

FA68 Comfort Spanish

Food Art, Chef John Gargone
Monday 04/26 Time 5:30 pm Admission 65\$
Chef Gargone's special Tamales. Mexican pan roasted
corn Home-made Rice pudding, Come hungry! Recipes
included

FA69- Methods (Sauces) 2

Food Art, Chef John Gargone
Thursday 04/29 Time 5:30 pm Admission 65\$
Made in the pan ala minute; Chicken franchise, Creamy
shrimp scampi, Steak Dianne and Scallops burre blanch
Many recipes.