

**Sarasota**

**2875 University Pkwy, Sarasota FL, 34243-4201**

**(941) 358-7781**

To make a reservation for a class, please visit [publix.com/cookingschools](http://publix.com/cookingschools) or call the school.

**September, 2020**

(H)-Hands On (D)-Demonstration (T)-Teens (K)-Kids (O)-Open House

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
		<b>1</b> <b>Brunch Classics</b> 6 p.m. (D) Aprons Staff	<b>2</b>	<b>3</b>	<b>4</b> <b>Wine &amp; Dine: What's in a Name?</b> 6:30 p.m. (D) Aprons Staff	<b>5</b> <b>Taste of Northern Italy</b> 6:30 p.m. (D) Aprons Staff
<b>6</b>	<b>7</b>	<b>8</b>	<b>9</b>	<b>10</b> <b>Couples Cooking: Great Seafood at Home</b> 6 p.m. (D) Aprons Staff	<b>11</b> <b>Wine &amp; Dine: Mediterranean</b> 6:30 p.m. (D) Aprons Staff	<b>12</b> <b>Chefs Table: Summertime Sous Vide Soirée</b> 6:30 p.m. (D) Aprons Staff
<b>13</b>	<b>14</b> <b>Couples Cooking: Herbs &amp; Spices</b> 6 p.m. (D) Aprons Staff	<b>15</b> <b>Ultimate Tailgate</b> 6:30 p.m. (D) Aprons Staff	<b>16</b> <b>Getting Curried Away</b> 6 p.m. (D) Aprons Staff	<b>17</b> <b>Global Flavors</b> 6 p.m. (D) Aprons Staff	<b>18</b> <b>VIP Food &amp; Wine Experience - Pacific Northwest</b> 6 p.m. (D) Aprons Staff <b>Wine Country Pacific NW (2-course) Dinner</b> 7 p.m. (D)	<b>19</b> <b>Wine &amp; Dine: What's in a Name?</b> 6:30 p.m. (D) Aprons Staff
<b>20</b>	<b>21</b> <b>Brunch Classics</b> 6 p.m. (D) Aprons Staff	<b>22</b>	<b>23</b>	<b>24</b> <b>Couples Cooking: Great Seafood at Home</b> 6 p.m. (D) Aprons Staff	<b>25</b> <b>American Steakhouses</b> 6:30 p.m. (D) Aprons Staff	<b>26</b> <b>Big &amp; Little Chef: Ice Cream Dreams</b> 11 a.m. (K) Aprons Staff <b>Wine &amp; Dine: Mediterranean</b> 6:30 p.m. (D) Aprons Staff

27	<b>28</b> <b>Sushi 101</b> 6 p.m. (H) Aprons Staff	<b>29</b> <b>Creative &amp; Unique - Think Salads</b> 6 p.m. (D) Aprons Staff	<b>30</b> <b>Couples Cooking: Herbs &amp; Spices</b> 6 p.m. (D) Aprons Staff			
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## September, 2020

(H)-Hands On (D)-Demonstration (T)-Teens (K)-Kids (O)-Open House

### Big & Little Chef: Ice Cream Dreams

**Description** - (K) Bring those ice cream dreams to life with the help of our Publix Aprons Cooking School Chefs. Your taste buds will thank you!

**Menu** - GreenWise Strawberry Shortcake MilkshakesChocolate Covered Berry ShakesBasil, Corn, & Peach Ice Cream ParfaitsUnfried Ice Cream Pie

**Cost** - \$75.00

**Instructor(s)** - Aprons Staff

**Date and Time** - Sep 26, 11 a.m.

### Wine & Dine: What's in a Name?

**Description** - (D) Enjoy perfect wine pairings and an elegant dining experience.

**Menu** - Shredded Duck & Potato Dauphinoise Tart paired with Pinot NoirCoquille St. Jacques paired with ChardonnayChicken Cacciatore with Homemade Pappardelle paired with Chianti Reserva SuperiorApricot Frangipane Tart with Riesling

**Cost** - \$50.00

**Instructor(s)** - Aprons Staff

**Date and Time** - Sep 4, 19, 6:30 p.m.

### Wine & Dine: Mediterranean

**Description** - (D) The flavors of the Mediterranean region will blow your taste buds away. Great food and great wines will make for a memorable evening at the Apron Cooking School.

**Menu** - Grilled Eggplant, Artichoke & Tomato FlatbreadsSautéed Mixed Seafood with Lemony OrzoHerb-Crusted Gilled Leg of Lamb with Romesco SaucePortuguese Egg Custard Tarts

**Cost** - \$50.00

**Instructor(s)** - Aprons Staff

**Date and Time** - Sep 11, 26, 6:30 p.m.

### VIP Food & Wine Experience - Pacific Northwest

**Description** - (D) A sumptuous tour of wine country delights, paired with 4 Pacific Northwest wines.Come sample 2 white and 2 red wines, each paired with a Chef-inspired creation.If these wines inspire your taste buds, please sign up for the Pacific Northwest (2-course) dinner that follows at 7 p.m.(a separate registration for \$25 is required for the 2-course dinner that follows)

**Menu** - Pacific NW Crab CroustadesBeet Carpaccio with Crispy Prosciutto, Goat Cheese, & White Balsamic ReductionDuck Meatball & Romesco SlidersDouble-Chocolate Raspberry Truffles

**Cost** - \$20.00

**Instructor(s)** - Aprons Staff

**Date and Time** - Sep 18, 6 p.m.

### Wine Country Pacific NW (2-course) Dinner

**Description** - (D) Join us after the wine tasting event and continue the exploration of Pacific NW wines. A tantalizing sample of Wine Country Decadence paired with Amazing Pacific Northwest Wines.

**Menu** - Chili-Glazed Pork Tenderloin with Bok Choy Spiced NoodlesPan Roasted Salmon with Mushroom & Leek Risotto

**Cost** - \$25.00

**Instructor(s)** - Aprons Staff

**Date and Time** - Sep 18, 7 p.m.

### Brunch Classics

**Description** - (D) Learn some classic brunch menu ideas to help bring your next brunch gathering to life!

**Menu** - Traditional Mimosa Asparagus & Gruyere Tart Creamy Mushroom Soup Field Greens Salad Crab Cake Benedict with Hollandaise Lemon Bar Cheesecake

**Cost** - \$50.00

**Instructor(s)** - Aprons Staff

**Date and Time** - Sep 1, 21, 6 p.m.

### Taste of Northern Italy

**Description** - (D) Inspiration from neighbors, France and Austria, gives the cuisine of Northern Italy its own personality. Come and explore these culinary delights with us for a great evening of food, wine, and cheer!

**Menu** - Ligurian Fish Stew Soft Polenta with Asiago, Prosciutto and Olivesini Osso Bucco with Risotto Milanese Baked Ricotta Cheesecake with Prosecco Infused Pears

**Cost** - \$55.00

**Instructor(s)** - Aprons Staff

**Date and Time** - Sep 5, 6:30 p.m.

### Couples Cooking: Great Seafood at Home

**Description** - (D) If cooking fish makes you nervous and you are too afraid to give it a try. Let us build your confidence by guiding you through some recipes and prepare you to take advantage of all the sea has to offer. Enjoy a night out with someone special, and learn how to create great seafood meals at home.

**Menu** - Pan Seared Scallops with Sweet Corn Succotash Southwest Shrimp Taco Salad with Avocado Ranch Pan-Roasted Fish with Orange-Fennel Orzo Salad Grilled Lobster Tails with Garlic-Sriracha Butter

**Cost** - \$100.00

**Instructor(s)** - Aprons Staff

**Date and Time** - Sep 10, 24, 6 p.m.

### Chefs Table: Summertime Sous Vide Soirée

**Description** - (D) These sous vide techniques will help you serve up delicious summertime favorites in half the time. Come taste the difference sous vide makes by sampling three dishes cooked the sous vide method and traditional style, and see which you prefer.

**Menu** - New England Style 'Sous Vide' Lobster Roll 'Sous Vide' Grilled Mint-Chimichurri Lamb Chop Lollipops 'Sous Vide' Potato French Fries

**Cost** - \$55.00

**Instructor(s)** - Aprons Staff

**Date and Time** - Sep 12, 6:30 p.m.

### Couples Cooking: Herbs & Spices

**Description** - (D) Learn the basics of successfully incorporating herbs and spices into your cooking.

**Menu** - Roasted Garlic & Herb Hummus with Sweet Pepper Relish & Sesame-Cumin Lavosh Chicken Tortilla Soup with Spiced Crema Shrimp Tikka Masala with Jasmine Rice BBQ Lamb Chops with Pistachio-Mint Pesto

**Cost** - \$100.00

**Instructor(s)** - Aprons Staff

**Date and Time** - Sep 14, 30, 6 p.m.

### Ultimate Tailgate

**Description** - (D) Take your next tailgate to the next level. Your friends will be impressed.

**Menu** - Spicy Pork Rind Nachos Open-Face Quinoa Sloppy Joe with Apple Mustard Slaw Spicy Fried Shrimp Tacos with Avocado Salsa Sweet Corn, Bacon, & Jalapeño Stuffed Cream Cheese Balls with Homemade Ranch Dressing Key Lime Pie Sandwich

**Cost** - \$45.00

**Instructor(s)** - Aprons Staff

**Date and Time** - Sep 15, 6:30 p.m.

### Getting Curried Away

**Description** - (D) It's time again for some more curry! It's the food that just doesn't go away and why would we want it to? Explore some delicious dishes that will warm the soul.

**Menu** - Chicken Curry Tart with Herb Salad Curried Carrot Soup with Warm Garlic Naan Coconut Shrimp Curry with Red Peppers over Jasmine Rice Coconut-Curry Ice Cream with Mango Chutney

**Cost** - \$50.00

**Instructor(s)** - Aprons Staff

**Date and Time** - Sep 16, 6 p.m.

### Global Flavors

**Description** - (D) Cuisine around the globe is full of exciting new flavors. Step out of your comfort zone and let us teach you some new culinary tips & tricks. Your taste buds will thank you!

**Menu** - Sundried Tomato & Feta Stuffed Artichokes Baked Coconut Shrimp with Roasted Pineapple-Jalapeno Aioli Teriyaki Grilled Pork Tenderloin with Grilled Green Onions & Sesame-Glazed Carrots Watermelon-Lime Sorbet

**Cost** - \$50.00

**Instructor(s)** - Aprons Staff  
**Date and Time** - Sep 17, 6 p.m.

### American Steakhouses

**Description** - (D) The melting pot of the American culinary scene is wide spread with a large variety of cuisines. Dotting the landscape of this scene are truly iconic American Steakhouses. Learn about the regional specialties that some of these places have to offer.

**Menu** - Sayler's Old County Kitchen (Portland, OR) 1946 - Relish Tray  
Cattleman's Club Steakhouse (Pierre, SD) 1954 – Cowboy Bites, Sweet Corn, Bacon & Jalapeños Stuffed into Cream Cheese  
Sparks Steak House (NY, NY) 1966 – Beef Scaloppini with Mushrooms  
Abe & Louie's (Boston, MA) 1965 - Creamed Corn with Applewood Smoked Bacon  
The Ranch Steakhouse (Devil's Lake, ND) 1946 – Grilled Ribeye Steak with Truffle Compound Butter

**Cost** - \$50.00

**Instructor(s)** - Aprons Staff  
**Date and Time** - Sep 25, 6:30 p.m.

### Sushi 101

**Description** - (H) Discover sushi - without the raw fish. Learn the basics of making perfectly seasoned sushi rice, forming sushi rolls and nigiri, using all the classic sushi ingredients like nori, wasabi, sushi rice, and pickled ginger.

**Menu** - Classic Sushi Rice  
California Roll  
Philadelphia Inside-Out Roll  
Tempura Shrimp and Asparagus Roll with Toasted Sesame Seeds  
Spicy Crab Hand Roll; Smoked Salmon Nigiri.

**Cost** - \$50.00

**Instructor(s)** - Aprons Staff  
**Date and Time** - Sep 28, 6 p.m.

### Creative & Unique - Think Salads

**Description** - (D) A salad can be so much more than some greens served with ranch dressing, cheese & croutons. We are going to explore some great produce options and create unique flavors that will most certainly be outside the traditional salad box.

**Menu** - Roasted Carrots & Endive Salad with Pistachio Dressing  
Shaved Radish, Fennel & Apple Salad with Sesame-Nori Vinaigrette  
Grilled Radicchio, Orange, & Shaved Pecorino with Roasted Garlic Aioli  
Roasted Mushrooms, Baby Arugula, Burrata, & Lemon-Parmesan Dressing

**Cost** - \$45.00

**Instructor(s)** - Aprons Staff  
**Date and Time** - Sep 29, 6 p.m.

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