

September Cooking Classes

To Register for a class contact Olivelle at 406-522-9100. Payment must be made at time of registration.

Sun	Mon	Tues	Wed	Thurs	Fri	Sat
31	1	2	3	4 6-8: SALT SLAB COOKING W/ CHEF DIANA	5 FRESH BREAD FRIDAY!	6
7	8	9	10 6-8: BLOOD ORANGE EXTRAVAGANZA W/ CHEF MICHELLE	11 6-8: OIL & VINEGAR 101 W/ CHEF DIANA	12 FRESH BREAD FRIDAY!	13
14	15 6-8: EASY CHINESE AT HOME W/ CHEF KARA	16	17 6-8: SIMPLY SAUCES: ITALIAN BASICS W/ CHEF DIANA	18 6-8: SIMPLY SAUCES: ITALIAN BASICS W/ CHEF DIANA	19 FRESH BREAD FRIDAY!	20
21	22	23 6-8: SPANISH HARVEST PARTY W/ CHEF AMY	24 6-8: EVERYTHING SHRIMP W/ CHEF MARY	25 6-8: COOKING W/ WINE W/ CHEF DIANA	26 FRESH BREAD FRIDAY!	27
28	29	30 6-8: RAGIN' CAJUN W/ CHEF DIANA	1	2	3	4



Each class will teach you tasty techniques and food preparation along with providing a generous tasting of each dish prepared...so come hungry!
 For all classes we invite you to bring your own wine to enjoy with the food.
 We will provide glassware and expect alcohol to be consumed responsibly.
A one-week notice is required to cancel enrollment in any class otherwise a refund will not be granted. Classes are subject to cancellation or rescheduling.
 Each student will receive 10% off anything that is featured from Olivelle the day of the class.

Interested in a private cooking class?
Call us at 406.522.9100 for more details! We'd be happy to assist you!

Salt Slab Cooking w/ Chef Diana

Thursday, September 4th 6-8PM - \$40 per person

Himalayan Salt Slabs are up and coming. Not only do they salt and flavor your food, but they are a great entertainment piece. Learn the techniques of using Himalayan Salt Slabs from appetizer to dessert. Watermelon Feta Salad; Salted "Sun Dried" Tomatoes; Grilled Pineapple Citrus Salmon; Salted Caramel Bites.

(Vino Wine Pairing Suggestion: Aurum Bone Dry Riesling and Silver Peak Pinot Noir)

Blood Orange Extravaganza (Naturally Gluten Free) w/ Chef Michelle

Wednesday, September 10th 6-8PM - \$40 per person

Join Chef and owner, Michelle for a extravagant night of sweet and savory flavors! Tantalize those taste buds with a Blood Orange Olive Oil Caesar Salad; Sear-Roasted Halibut with Blood Orange Salsa and Roasted Root Vegetables; Blood Orange Chocolate Bark; Refreshing Blood Orange Olive Oil Ice Cream!

(Vino Wine Pairing Suggestion: Marcher I Verdicchio Classico Superiore and Parcel 41 Merlot)

Oil & Vinegar 101 w/ Chef Diana

Thursday, September 11th 6-8PM - \$40 per person

Explore the distinguishing features of different oils and vinegars as well as their culinary abilities. Dipping, Dressing, Marinating, and even Baking. Creamy Lemon Salad with Marinated Tomatoes and Homemade Croutons; Oil & Vinegar Marinated Steak; Roasted Vegetables; Seasonal Fruit Galette.

(Vino Wine Pairing Suggestion: Natalino de Preti Saline Salentino and Emboli Sauvignon Blanche)

Easy Chinese at Home w/ Chef Kara

Monday, September 15th 6-8PM - \$40 per person

Learn to make your favorite Chinese food at home with Chinese food expert, Chef Kara! Blood Orange Chicken; Easy Egg Rolls; Veggie Chow Mein; Singapore Sling Cocktail.

(Vino Wine Pairing Suggestion: Lucien Albrecht Pinot Gris and Venturing Valpolicella Classico)

Simply Sauces: Italian Basics w/ Chef Diana

Wednesday, September 17th or 18th 6-8PM - \$40 per person

Take the intimidation out of sauces starting with the Italian basics. Genovese Pesto over Fresh Buratta Cheese & Marinated Tomatoes; Creamy Polenta w/ Ragu alla Bolognese; Roasted Tomato Marinara on Margherita Pizza; Alfredo Sauce over Italian Fettuccine; Spiced Zabaglione over Roasted Stone Fruit.

(Vino Wine Pairing Suggestion: Marco Felluga Pinot Grigio and Cox Pinot Noir)

Spanish Harvest Party w/ Chef Amy

Tuesday, September 23rd 6-8PM - \$40 per person

Celebrate the changing seasons at Amy's Spanish harvest party! Sip Sangria, nibble on tapas, and sizzle up a paella. The tasty menu includes Roasted Yukon Potatoes with Saffron and Aioli; Cider Braised Chorizo; Baby Kale & Persimmon Salad; Surf & Turf Paella; and Pumpkin Crema Catalana.

(Vino Wine Pairing Suggestion: Teras Guindas Verdejo and Real Campagna Garnachia)

Everything Shrimp w/ Chef Mary

Wednesday, September 24th 6-8PM - \$40 per person

Not just party food! Explore easy, tasty shrimp recipes you can make at home for family or a crowd. Shrimp Mousse Appetizer; Roasted Shrimp Salad with Spring Lettuce; New Orleans BBQ Shrimp.

(Vino Wine Pairing Suggestion: Marco Felluga Pinot Grigio and Cox Pinot Noir)

Cooking w/ Wine w/ Chef Diana

Thursday, September 25th 6-8PM - \$40 per person

We cook with wine and sometimes even put it in the food! Enjoy Gourmet Cheese Platter drizzled with Spiced Wine Reduction; Garlic Asparagus Risotto; Coffee-rubbed Steak with Dark Chocolate Port Sauce; and Champagne Cupcakes.

(Vino Wine Pairing Suggestion: Bouza Tannat and Ricks Haw Chardonnay)

Ragin' Cajun w/ Chef Diana

Tuesday, September 30th 6-8PM - \$40 per person

Travel down to the Bayou with these sassy Cajun dishes. Sweet Potato Fries with Zesty Aioli; Grilled Cajun Green Beans; Chicken Sausage Gumbo; and Salted Caramel Beignets.

(Vino Wine Pairing Suggestion: Morgadio Albariño and Altano Touring a Nacional)



Fresh Bread Fridays w/ On The Rise!

Olivelle is partnering with locally owned and operated On the Rise to bring you Fresh Bread Fridays! Olivelle's gourmet seasonings make this "Parmesan Asiago Pain Au Levain" loaf truly delectable. Come in every Friday and grab fresh baked bread for only \$5. But hurry, limited quantity available!



Vino Per Tutti Wine Pairings!

Vino Per Tutti in downtown Bozeman brings you suggested wine pairings for the classes you attend! Visit Vino at 315 E Main and mention the class to get **10% off your pairing**. Cheers!