



# September Cooking Classes

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

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
30	31	1	2	3	4	5
6	7	8	9	10 6-8: <b>PROVENCAL SUMMER</b> W/ CHEF MARY	11 6-8: <b>BEERFEST</b> W/ CHEF DIANA	12
13	14	15 6-8: <b>BOURBON BARREL COOKING</b> W/ CHEF BIZ	16 6-8: <b>MONTANA FARM TO TABLE</b> W/ CHEF KARA	17 6-8: <b>NEW! INDIAN FUSION</b> W/ CHEF VANDANA	18	19
20	21 6-8: <b>TASTE OF THAILAND</b> W/ CHEF BIZ	22	23 6-8: <b>GARDEN ITALIAN</b> W/ CHEF MARY	24	25	26
27	28 6-8: <b>CAVEMAN'S KITCHEN (PALEO)</b> W/ CHEF BRIE	29 6-8: <b>RISOTTO: THE ULTIMATE COMFORT FOOD</b> W/ CHEF BIZ	30 6-8: <b>EASY CHINESE AT HOME</b> W/ CHEF KARA	1	2	3

**Olivelle**  
THE ART OF FLAVOR

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.

# September Cooking Class Schedule

WWW.OLIVELLE.COM - 406-522-9100 - CONTACT@OLIVELLE.COM

## **Provençal Summer w/ Chef Mary**

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

Take a magical tour of Provence through the lavender fields to the fresh markets. Crispy Baguette w/ Artichoke & Creme Fraiche Spread, Baby Potato Medley, Market Peas & Asparagus, Minted Lamb Cutlets w/ Goat Cheese; Lavender Creme w/ Berries.

## **Beerfest w/ Chef Diana**

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

Who says beer has to be for drinking? Apple Ginger Salad w/ Hard Cider Vinaigrette; Beer Pretzel Bread Bowls with Jalapeño Beer Cheddar Soup; Pale Ale Marinated Flank Steak w/ Avocado Cream Sauce; Salted Chocolate Stout Truffles.

## **Bourbon Barrel Cooking w/ Chef Biz**

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

You don't have to be a whiskey connoisseur to benefit from the flavor of bourbon in your cooking. Enjoy Spicy Bourbon-Citrus Cocktail; Maple-Bourbon Roasted Carrot Salad; Bourbon Glazed Chicken Wings; Brown Sugar and Bourbon Ribs; Bourbon-Chocolate Mousse. Cheers!

## **Montana Farm to Table w/ Chef Kara**

Wednesday, September 16th 6-8PM - \$40 per person

Enjoy Montana's bounty of local items with this farm to table class. Red Lodge Brewery Beer Cocktail; Asparagus Pea Salad w/ Amalthea Dairy Goat Cheese Croquettes; Pork Tenderloin w/ a Flathead Cherry Wine Reduction; Wheat Montana Dutch Oven Cobbler.

## **Indian Fusion w/ Chef Vandana \*\*NEW CLASS!\*\***

Thursday September 17th 6-8PM - \$40 per person

Learn easy recipes that allow you to make authentic Indian cuisine that is not only packed with flavor, but is also accessible and family-friendly! Chef Vandana is a yogi and filmmaker that loves to teach others how make food from her colorful country! Paneer pinwheels; succulent chicken tikka masala wraps in a cool cucumber raita with mint and cilantro; and Aloo Gobhi (spiced potato and Cauliflower) complete this Indian take on a classic combo - meat and potatoes. Come check out this new class of ours!



## **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!

## **Taste of Thailand w/ Chef Biz**

Monday, September 21st 6-8PM - \$40 per person

Thai cuisine is the best for learning the balancing act of flavors that makes food so enjoyable! Thai Beef Salad, Spicy Cucumber Salad; Tom Kah Gai (Chicken in Coconut Milk Soup); Pad Thai.

## **Garden Italian w/ Chef Mary**

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

Discover the freshness of Italian cooking with Chef Mary in this summer inspired class! Walnut Pesto Crostini; Cherry Tomato Basil Pasta; Tuscan Steak; Chocolate Ricotta Mousse w/ Strawberries.

## **Caveman's Kitchen (Paleo Cooking) w/ Chef Brie**

Monday, September 28th 6-8PM - \$40 per person

Go back to the basics with paleo cooking, a healthy method of naturally grain free, dairy free, and sugar free that dates back to caveman ages with chef and owner, Brie. Pecan Crusted Chicken over Warm Spinach & Bacon Salad; Mediterranean Frittata; Spaghetti Squash Ratatouille; Honey & Walnut Poached Apples.

## **Risotto: The Ultimate Comfort Food**

Tuesday, September 29th 6-8PM - \$40 per person

Become confident in the basic skills of making risotto while learning recipes and techniques that take the flavors beyond boring basics. Cheese Stuffed Risotto Balls; Fall Harvest Butternut Squash Risotto; Risotto Milanese with Chicken; Sweet & Nutty Dessert Risotto.

## **Easy Chinese at Home w/ Chef Kara**

Wednesday, September 30th 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.

