



August 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
26	27	28	29	30	31	1
2	3 6-8: BOURBON BARREL COOKING W/ CHEF BIZ	4	5 6-8: MARGARITA MADNESS W/ CHEF DIANA	6 6-8: MONTANA FARM TO TABLE W/ CHEF KARA	7	8
9	10	11 6-8: SIMPLY SAUCES: ITALIAN SAUCES W/ CHEF DIANA	12 6-8: CREPE STAND (HANDS ON) W/ CHEF DIANA	13 6-8: EVERYTHING SHRIMP W/ CHEF MARY	14	15
16	17 6-8: MARGARITA MANIA W/ CHEF DIANA	18	19 6-8: SALT SLAB COOKING W/ CHEF DIANA	20 6-8: NEW! INDIAN FUSION W/ CHEF VANDANA	21	22
23	24	25	26	27 6-8: COOKING W/ BOOZE W/ CHEF DIANA	28	29
30	31					

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.

August Cooking Class Schedule

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

Bourbon Barrel Cooking w/ Chef Biz

Monday, August 3rd 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!

Margarita Madness w/ Chef Diana

Wednesday, August 5th 6-8PM - \$40 per person

Enjoy an evening filled with everything Margarita...and not only from the bar! Fresh, Fizzy Margaritas; Four Cheese Margherita Pizza; Margarita Chicken Salad; Margarita Ice Cream.

Montana Farm to Table w/ Chef Kara

Thursday, August 6th 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.

Simply Sauces: Italian Basics w/ Chef Diana

Tuesday, August 11th 6-8PM - \$40 per person

Take the intimidation out of sauces starting with the Italian basics. Genovese Pesto over Fresh Mozzarella Cheese & Marinated Tomatoes; Creamy Polenta w/ Ragu alla Bolognese; Alfredo Sauce over Italian Fettuccine; Spiced Zabaglione over Fresh Fruit.

Crepe Stand (Hands On) New Menu w/ Chef Diana

Wednesday, August 12th 6-8PM - \$40 per person

Learn how to spin crepes just like the pros at the farmers market with this hands on class. Creamy Spinach Artichoke Chicken Crepes; Peaches & Cream Crepes; Lemon Poppy Seed Crepes w/ Berries.

Everything Shrimp w/ Chef Mary

Thursday, August 13th 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.

Margarita Mania w/ Chef Diana

Monday, August 17th 6-8PM - \$40 per person

Can't get enough of that Margarita fun? This refreshing menu is chock full of Margarita! Toasted Coconut Margaritas; Margarita Fish Tacos; Salt Slab Margarita Kabobs; Margarita Cupcakes.

Salt Slab Cooking w/ Chef Diana

Wednesday, August 19th 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.

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

Thursday, August 20th 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!

Cooking w/ Booze w/ Chef Diana

Wednesday, August 27th 6-8PM - \$40 per person

Add a little buzz to your cooking without feeling tipsy! Learn how alcohol can add dynamic flavor to your sauces and meats. Boeuf Bourguignon; Mediterranean Chicken Flambé; Pasta with a Vodka Cream Sauce; and Bananas Foster.



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!

