



Artisan Cooking School

and Catering Company, LLC

1322 Washington St.

Grand Haven, MI 49417

Phone: 616-296-9200

www.artisancookingschool.com

January 2012, Page 1 of 2

DINNER & A CHEF EVENTS – JANUARY – MARCH 2012

A reservation is required to attend an event.

Dinner begins at 6:30 pm and the price is posted by each event date (gratuity is *not* included in the price). Please note that we require a minimum of six (6) people to hold the event.

Now Available -- coffee service. Cost is \$2.00 per person.

<u>JAN.</u>	<u>ENTRÉE DESCRIPTION</u>	<u>PRICE PP</u>
Thursday, Jan. 5	Happy New Year! Check out our upcoming dinner events.	
	Cucumber Radish and Watercress Salad	
Thursday, Jan. 12	Japanese Salmon Dinner – Miso Glazed Salmon on Sushi Rice Artisan Vanilla Bean Gelato with Sake-Stewed Cherries and Lace Cookies	\$40
Thursday, Jan. 19	Private Event. To host a private event please call us at 616-296-9200	
Thursday, Jan. 26	Roasted Butternut Squash Bisque Wild Game – Cervena Venison, Elk, and Grilled Duck Breast on Sweet Potato Mash, Haricot Vert and Roasted Beets Cranberry Upside Down Cake with Artisan Vanilla Bean Gelato	\$45

<u>FEB.</u>	<u>ENTRÉE DESCRIPTION</u>	<u>PRICE PP</u>
Thursday, Feb. 2	Caramelized Onion, Blue Cheese and Prosciutto Tart Balsamic Glazed Cornish Game Hen on Farro, Fennel and Parmesan with Garlicky Rapini Pear and Ginger Turnover	\$45
Thursday, Feb. 9	Salad of Mixed Greens with Lardons of Apple Smoked Bacon, Toasted Pecans, Julienne of Gala Apple, Six Year Old Cheddar Cheese and Honeycrisp Vinaigrette Braised Lamb Shanks on White Bean Gratin and Swiss Chard Crème Brulee with Berry Garnish	\$35
Valentine's Day Special! Tuesday, Feb. 14	Salad of Mixed Greens with Toasted Marcona Almonds, Cabernet Sage Bloomed Michigan Tart Cherries, Late Harvest Riesling Vinaigrette and Baltic Style Farmer's Cheese Garnish Grilled Waygu Beef Short Ribs on Truffled Russet Puree, Fresh Market Vegetable with Artisan BBQ Sauce Reduction Chocolate Souffle with Crème Anglaise	\$35
Thursday, Feb. 16	Belgium Endive Salad with Toasted Walnuts, Blue Cheese, and Walnut Vinaigrette Beef Stew Provencal on Artisan Homemade Noodles Banana's Foster Flambe on Artisan Pineapple-Anise Gelato	\$30
Thursday, Feb. 23	Warm Spinach with Bacon, Honey, Red Onion, Fresh Mushroom and Water Chestnut Asian Rack of Lamb on Roasted Garlic Russet Puree with Lamb Sausage, Fresh Market Vegetable and a Mango Chutney Plum Wine Poached Asian Pear on Artisan Gelato	\$40



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<u>MARCH</u>	<u>ENTRÉE DESCRIPTION</u>	<u>PRICE PP</u>
Thursday, Mar. 1	Bib Lettuce with Pistachios, Farmers Cheese and an Orange Vinaigrette Macadamia Nut Encrusted Mahi Mahi on Basmati Rice with Fresh Market Vegetable Crème Brulee with Berry Garnish	\$35
Thursday, Mar. 8	Five Onion Soup with Reggiano Parmesan and Crouton Mediterranean Flank Steak with Grilled Vegetables and Salsa Verde Flourless Chocolate Cake with Artisan Gelato	\$30
Thursday, Mar. 15	Mixed Greens with Tomato, Avocado, Red Onion, Bacon, Farmer's Cheese and a Balsamic Vinaigrette Grilled Ribeye Steak au jus, Garlic Roasted Puree, Fresh Market Vegetable Caramel Flan with Poached Maple Glazed Pears	\$40
Thursday, Mar. 22	Roasted Winter Squash Salad Farmhouse Chicken Dinner – Rustic Braised Chicken with Brussels Sprouts on Herbed Barley Pilaf Glazed Ginger Bundt Cake with Artisan Vanilla Bean Gelato	\$30
Thursday, Mar. 29	Salad of Mixed Greens with Toasted Marcona Almonds, Cabernet Sage Bloomed Michigan Tart Cherries, Late Harvest Riesling Vinaigrette and Baltic Style Farmer's Cheese Garnish Boneless Leg of Lamb with Garlic Herb Crumb Crust, Roasted Red Potatoes with Sea Salt, Fresh Market Vegetable Nutella Tart	\$40

Menus are subject to change based on availability of ingredients. Event dates are subject to change and are noted on our website calendar.

- **A reservation is required to attend an event.** We pre-prepare the food so you can observe as they finish and plate your dinner in front of you.
- This is an interactive dining experience as the chefs answer questions on how your food was prepared.
- **Seating is limited so call early to make your reservation.**

TO SIGN UP FOR A DINNER...Call 616-296-9200 or email us at www.artisancookingschool.com and click on Contact Us to book a reservation. We must receive your registration **48 hours** prior to the event date to guarantee your seat. You may call to see if there is available seating if you missed the cutoff time. A credit card number is required to hold your reservation.

PRIVATE DINNER EVENTS...are available. Our chefs will create a menu to fit your budget. If you would like to reserve a date for your group or would like more information, please call us at 616-296-9200.

CANCELLATION POLICY: We reserve the right to cancel any dinner (offering full refunds) if the minimum number of reservations are not met and make last minute menu changes based on ingredient availability. A credit card number will reserve your seat(s) only. Late cancellation (**within 48 hours**) will be charged. We strive to work with you in extenuating circumstances providing you contact us in a timely manner.