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| January classes We are waiting for you! **01/09 - Cooking Class.** **“Easy Entertaining”.** Learn how to prepare a succulent stuffed Pork Tenderloin with a Dijon Mustard Sauce. This entre is a crowd pleaser.  **01/17 – Gourmet Night. “Steak House Supper”.** Shrimp Cocktail,Rib Eye with Blue Cheese Butter, Creamed Spinach, Potato Au Gratin, and Chocolate Ganache Cake with Salted Caramel Sauce.  **01/23 – Cooking Class**. Carbonara with Grilled Shrimp. & Velvety Cream Sauce. This entre is rich in flavor**.**  **01/31 – Gourmet Night. “Romance is in the Air**”. Crab & Corn Bisque, Duck Confit with Orange Sauce, Mashed Potatoes, Haricots Verts, and Cheesecake.  RSVP - 227-8030 | Cooking ClassesInteractive, Tips, & Step by Step Instructions────Gourmet NightMulti Courses to tempt your Palette. For the Foodie & Gastronomist. Fun & Entertaining────Gift Certificates AvailablePrivate Parties, Anniversary────Reserve TodayGourmet Chef Now maryann@gourmetchefnow.com  850-227-8030  www.gourmetchefnow.com  6:00 o’clock |