

ITALIAN COOKING · SATURDAY, JUNE 17, 2017 · 10 AM

This class is to show how easy it is to make fresh pastas and gnocchi's at home. We will be making a variety of noodles, stuffed pasta, potato gnocchi's and even the ever feared risotto!

VIVA LA MEXICO · SATURDAY, JULY 22, 2017 · 10 AM

Mexican food is one of the most comforting of all foods and a great way to enjoy a day outside with the family. We will be making a variety of street food including Mexican street tacos, elote (creamy corn), sopes, and flautas.

SOUTHERN TAPAS · SATURDAY, AUGUST 19, 2017 · 10 AM

A Grand Chef teaches you how to prepare several different tapas dishes – Perfect for any dinner party. It will be a delicious class.

COOKING ESSENTIALS VI: BAKING BASICS · SATURDAY, SEPTEMBER 16, 2017 · 10 AM

Enjoy learning how to make a variety of breads including cornbread, braided loaf and our own Grand Loaf. Learn the basics of bread dough preparation. After you are finished, you will have a fresh loaf of bread to take home and share.

COOKING ESSENTIALS VII: PASTRY BASICS · SATURDAY, OCTOBER 21, 2017 · 10 AM

A Grand Chef will share the secrets of preparing decadent desserts: Crème Brûlée, Dark Chocolate Mousse and Crepe Suzette. These rich gourmet desserts will be an instant success when served to your guests.

HOW TO COOK THANKSGIVING DINNER: SIDES · SATURDAY, NOVEMBER 18, 2017 · 10 AM

One step at a time, a Grand Chef will teach you how to prepare a remarkable Thanksgiving meal for your holiday guests. A grocery list will be provided to ensure you have all the ingredients needed on hand. The Chef will then take you through an array of Thanksgiving sides both classical and contemporary. This for sure will be a great addition to any Thanksgiving feast!

HOW TO MAKE A GINGERBREAD HOUSE · SATURDAY, DECEMBER 16, 2017 · 10 AM

Learn step by step instructions on how to build and decorate your own Gingerbread House. Get in the holiday spirit and leave with a gingerbread house creation of your own. *\$35 for each Gingerbread House built.*



Grand Hotel Resort, Golf Club & Spa

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Saltwater Grill: 251.990.6300 · Grand Steakhouse: 251.990.4300



CULINARY ACADEMY 2017

Cooking Essentials · Italian Cooking · Grilling · Baking · Pastry · Southern Tapas

CULINARY ACADEMY AT THE GRAND

Each month, a Chef at the Grand Hotel will be teaching classes at the resort's Culinary Academy. The classes are aimed at expanding the participants' knowledge of the culinary basics while also incorporating more advanced techniques. Whether you are a beginner or an expert, the Chef's classes are fun, hands-on experiences that will have people raving about your culinary skills. In each Grand Culinary Academy, you will receive a two-hour cooking demonstration, recipes, food sampling and a diploma.

- Classes are on Saturdays at 10 AM and are limited in size.
- Most Culinary Academy programs are \$25, unless otherwise noted.
- Call 251.928.9201 for more information and to register for the classes.



COOKING ESSENTIALS I: INTRO TO COOKING · SATURDAY, JANUARY 21, 2017 · 10 AM

Even if you have been cooking for years, a Grand Chef will offer many insights and secrets that you can use at home. Here is a sampling of what you will learn: Culinary do's and don'ts, how to hold a knife, knife cuts, how to sharpen a knife, sanitation and nutrition.

COOKING ESSENTIALS II: SOUPS & SALADS · SATURDAY, FEBRUARY 18, 2017 · 10 AM

Soups and salads are a must for any time of the year and bring balance to your diet. In this class, learn how to prepare Vichyssoise, Grand Gumbo, and Baby Kale with pomegranate watermelon, feta cheese and chia lime avocado vinaigrette, Spinach Salad with a Hot Bacon-Dijon Dressing.

COOKING ESSENTIALS III: SAUCES · SATURDAY, MARCH 18, 2017 · 10 AM

Sauces are the base of any great dish and the basis of cooking. The menu for this Academy includes: 5 mother sauces (Espagnole, Velouté, Tomato, Hollandaise, Béchamel) and variations of them. Dazzle your friends and family when you use your new gourmet cooking skills at home.

COOKING ESSENTIALS IV: ENTRÉES–SAUTÉ · SATURDAY, APRIL 22, 2017 · 10 AM

Learn the art of Sautéing, meaning "to jump", while being taught the step-by-step process of making the following dishes: Seared scallops, warm cauliflower puree and caramelized Brussel sprouts. Sautéed chicken breast with wild mushroom velouté, oven dried tomatoes and Gemelli pasta. Beef tenderloin tips with popcorn grits, blue cheese and garden chives.

COOKING ESSENTIALS V: GRILLING BASICS · SATURDAY, MAY 20, 2017 · 10 AM

Prepare yourself for the summer grilling season. A Grand Chef will instruct you on the techniques of grilling meat, poultry and fish. Grilling can be a way to enhance flavors while also reducing calories. This is a great class for couples.

Additional classes on the back cover.