Culinary Arts

**VTO 11**
**Basics of Cake Decorating**  
**$75**
**Thur 6-9pm**
**July 14, 21 & 28**
Learn to decorate fabulous buttercream cakes with this hands-on class. You will learn the right techniques for decorating cakes using cake dummies, buttercream and a piping bag. This is a great class for beginner cake decorating or to improve your piping skills. All students will receive their own piping kit to take home.

**Materials fee: $15**

**VTO 15**
**Cookies and Cupcakes 101**  
**$75**
**Wed 6-9pm**
**Aug 3 & 10**
Learn how to bake delicious cupcakes and cookies using master recipes. You will then decorate your cupcakes with a range of different icings and techniques to further customize them to your liking. You will learn how to decorate cookies using royal icing to make any occasion special.

**Materials fee: $25**

**Summer Evenings Uncorked**

**VTO 36**
**Session 1 Playing with Fire and Smoking Good Reds with Chef Mark D’Alessandro**  
**$110**
**Thur 5:30-9:30pm**
**June 30**
Fire provides heat and warmth...and delicious grilled foods! This class will discover fire as both a heat source to cook food, and as an ingredient to flavor food with. Learn how to tame the primal phenomenon of fire and harness its energy to make fabulous food.

**Materials fee: $20**

**VTO 36**
**Session 2 Oaxaca BBQ and Summer Mezcal with Chef Naxielly Dominguez**  
**$110**
**Thur 5:30-9:30pm**
**July 14**
Oaxaca is the culinary mecca of food enthusiasts and chefs alike and it is known as the land of the seven moles. Mole almendrado, mezcal tacos, masa fritters stuffed with zucchini blossoms, grilled mexican corn, spice chocolate cake with cinnamon-rice ice cream and contemporary cocktails made with mezcal.

**Materials fee: $20**

**VTO 36**
**Session 3 Farm to Table Sampling some Brooklyn Brews with Chef Joe Boljonis**  
**$110**
**Thur 5:30-9:30pm**
**July 28**
Wild Maine mussels, house made chorizo, roasted baby beets, granny smith apple, feta, mint and preserved lemon, buttermilk fried chicken breast, cheddar and scallion waffles. Flourless chocolate cake.

**Materials fee: $20**

**VTO 36**
**Session 4 Tapas and Tastes - Catalanian Cava to Oloroso with Chef Thom Smyth**  
**$110**
**Thur 5:30-9:30pm**
**Aug 11**
Skewered sun dried tomato, mozzarella with black olive, blue cheese dates wrapped in bacon, assorted salumi boards. Tapas hands-on: croquetas de pollo, patatas bravas, gambas al ajillo, albondigas con tomate, green gazpacho shots, mini mozzarella en carozza, and a classic spanish custard (Natillas) for dessert.

**Materials fee: $20**