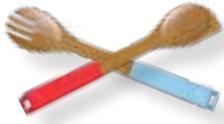


wayne art center presents

Culinary Workshops



Cooking with Karen



From comfort food to French favorites, Chef Karen Bentz arms aspiring at-home chefs with the understanding and skills they need to prepare sophisticated yet simple recipes with confidence.

Valentine's Date Night

THURSDAY, FEBRUARY 7

6:30pm to 8:30pm

\$65 per person

The restaurants will be crowded, so schedule an alternative date night now! Enjoy a special evening of hands-on cooking with your sweetheart and others, as you prepare and dine on a seasonal, four-course feast!

- MENU Crispy Parmesan Baskets with Roasted Asparagus and Prosciutto Bundles
- MENU Spring Greens with Almond-Garlic Dressing
- Filet Mignon with Wild Mushroom-Gorgonzola Sauce and Pommes Anna
- Strawberry Tart with Chocolate-lined Shell



Comfort Food, With a Twist

THURSDAY, FEBRUARY 21

6:30pm to 8:30pm

\$65 per person

Students refresh their approach to classic comfort foods as they learn new recipes and experiment with ingredients they may never have thought of.

- MENU Pennsylvania Dutch Chicken Pot Pie
- Mac and Cheese with Boursin and Asparagus
- "Upscale" Philly Cheesesteaks
- Buttery Shortbread Bar Cookies with a tart-sweet cranberry/apple filling

Raise the Bar - Decadent Desserts and Unique Wine Cocktails

THURSDAY, APRIL 4

6:30pm to 8:30pm

\$65 per person

Chaddsford Winery co-hosts an evening devoted to decadent drinks and desserts. Learn new culinary techniques and indulge!

- MENU Italian Pear Cake
- Individual Chocolate Souffles
- Dulce de Leche Blondies
- Bananas Foster Crepes



REGIONAL COOKING SERIES

THURSDAYS

6:30pm to 8:30pm

\$65 per class

Philly Restaurant Favorites

MARCH 7

Recreate renowned recipes from iconic Philly Restaurants!

- MENU Hummus from *Zahav*
- Seasonal Greens with Almond-Garlic Dressing from *Café Nola/Hurricane Alley*
- Chicken Saltimbocca with Risotto based on *The Victor Café* Veal Saltimbocca
- Carrot Cake from *The Commissary*

French Cuisine

MARCH 28

Enjoy a culinary tour of France as you prepare recipes from four regions.

- MENU Gougères (Burgundy)
- Tomatoes Provençal
- Coq au Reisling (Alsace-Lorraine)
- Apricot Flaugnarde (Limousin)

All classes can be enjoyed as a demonstration for those who would like to sit back and relax, or can be hands-on for students who want to be actively involved.

Wine pairings for all WAC classes are courtesy of Chaddsford Winery.



Karen Bentz has studied culinary arts for more than 25 years. After taking courses at Culinary College in Philadelphia (The Restaurant School) and managing a successful home baking business, Karen began working for Williams-Sonoma as a culinary specialist. She previously managed the demonstrations at the King of Prussia store, where she also taught technique classes. Karen's professional focus is on introducing her students to recipes they can easily duplicate at home while providing tips and tricks to ease preparation.

Register now at wayneart.org

