



Cooking Classes Schedule

SPRING 2012

Class cost is \$32.50 plus Tax and Tips, Includes Lunch and Soft Drink Beverages.

MARCH

- 3 Salade du chevre age roti au amandi
(Aged Goat Cheese Roasted w/ Almonds)
- 6 and 10 Fondant au Chocolat
(Chocolat Fondant Cake)
- 1 and 17 Beef Bourguignon
- 20 and 24 Crème Brulée
- 27 and 31 Filet de Salmon Béarnaise

APRIL

- 3 and 7 sea scalops provencale sauce
- 10 and 14 soufflé grand marnier
- 17 and 21 quiche loraine
- 24 and 28 crepes suzette

MAY

- 1 and 5 shrimp with champagne sauce
- 8 and 12 soufflé grand marnier
- 15 and 19 pork with apple confit
- 22 and 26 creme brulee a l orange
- 29 and June 2 sea food risotto

JUNE

- 5 and 9 chicken with blak olive
- 12 and 16 dark chocolate mousse
- 19 and 23 veal chop with black truffle
- 26 and 30 lemon tarte with meringe

Classes are held at the restaurant.
355-375 13th Avenue South, Naples 34102

Weekday Classes Start at 9:45 AM
Saturday Classes Start at 9:30 AM

To Reserve your spot or for detailed information,
call Le Lafayette at 239-403-7861

Due to the preparations which need to be made before each class, a credit card number will be required and a 24-hour cancellation fee of \$12 will apply.