

april

Friday, April 3

Date Night, Chef Dominic Paul

6 – 9 p.m., hands on cooking class, \$260 per couple

[click here](#) to register online

This is date night, done right folks! Why just go out for a meal when you can be part of the action preparing it?! Have a little fun with us in the kitchen; this is the perfect, interactive way to spend time together and earn bonus points for thinking outside the box. Tonight, Chef Dom will chaperone and guide us along as we prepare: Goat Cheese Fritter and Roasted Pear Salad | Mixed Greens | Walnuts | Honey-Sherry Vinaigrette; Prosciutto-wrapped Halibut | Carrot Puree | French Beans | Balsamic Lentils; and Sticky Toffee Pudding | Salted Caramel Sauce | Brûléed bananas | Toasted Coconut

**this class is priced per couple

Wednesday, April 8

Simple Spring Sauces, Chef Devin Marhue

6 – 9 p.m., hands-on cooking class, \$130pp

[click here](#) to register online

Sometimes all it takes to jazz up your tired gamut of recipes is a few new sauces. A little inspiration, and suddenly a grilled steak or a piece of fish goes from lackluster to downright impressive. Today let Chef Devin inspire you with spring flavours as he shows us new ways with classic recipes – all of them dressed up with flavourful sauces:

Cucumber and Radish Salad | avocado green goddess dressing; Roasted Heirloom Carrots | tahini mint yoghurt sauce; Seared Trout | preserved lemon vinaigrette | dukkah spice; Striploin Steak 3 Ways | easy blender bearnaise sauce | salsa verde | muhammara; and Vanilla Mascarpone Ice Cream | strawberry rhubarb compote | toasted cashews

Tuesday, April 14

Chinese Essentials, Chef Devin Marhue

6 – 9 p.m., hands-on cooking class, \$130pp

[click here](#) to register online

Whether it's crispy spring rolls, a spicy stir-fry, or a sweet and sour dish, we all have our favourites for Chinese take-out. But how can we make them that good at home? Come out tonight and learn to create fabulous Chinese flavours from scratch, using easy-to-find ingredients available at your regular grocery store. On the menu: Pork and Shrimp Wonton Soup | five spice chicken broth | watercress; Char Siu Pork | fried sticky rice with Chinese sausage; Chicken Lo Mein | Asian vegetables | oyster sauce; Crispy Ginger Beef | steamed jasmine rice | green onion and sesame; and Mango Pudding | sweetened condensed milk | fresh pineapple

Sunday, April 19

Masalas (Vegetarian), Chef Tara Rajan

5 – 8 p.m., hands-on cooking class, \$130pp

[click here](#) to register online

At the heart of most savoury Indian dishes is the spice blend, Masala. Fragrant and flavourful, with several different variations, each has its own unique blend and specific use. In this class Chef Tara will teach you the blends and uses for classic Northern Indian masalas including: garam masala, chaat masala, Bengali panch phoron, and chai masala. This vegetarian menu features: Indian flatbreads (theplas); Dal and Bengali sautéed eggplant (using panch phoron); Paneer kofta curry and red onion chutney (using garam masala); Savoury plantain fritters (using chaat masala); Gujurati steamed bread; Basmati rice pudding and, of course, chai (using chai masala)

**beer pairings will be served at this class instead of wine

Monday, April 20

Tuscan Cuisine: Demystified, Chef Brett Arden

6 - 9 p.m., hands-on cooking class, \$130pp

[click here](#) to register online

With big box restaurants all having offered up their own version of something “Tuscan”, it’s easy to see why North Americans’ interpretation of this regional Italian cuisine is as wonky as it gets. Tonight, take time to master the real specialties of Tuscany with Chef Brett Arden (Executive Chef at Art-is-in Bakery), served up in a modern fashion. We’ll make: spring panzanella with grilled ciabatta crostini, tomatoes, arugula and a rich red wine vinaigrette; fagioli al fiasco (slow-cooked white beans bathed in extra virgin olive oil, garlic and sage); grilled beef and sausage kebabs; shaved fennel and onion salad with oranges and olives; and torta di riso – florentine rice pudding tart with grape ‘marmellata’

Friday, April 24

Date Night, Chef Dominic Paul

6 – 9 p.m., hands-on cooking class, \$260 per couple

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This is date night, done right folks! Why just go out for a meal when you can be part of the action preparing it?! Have a little fun with us in the kitchen; this is the perfect, interactive way to spend time together and earn bonus points for thinking outside the box. Tonight, Chef Dom will chaperone and guide us along as we prepare: Steak Tartare | Smoked Tomato Aioli | Olive Oil Toasts | Mustard Microgreens; Herb Roasted Chicken | Hand-cut Fries with Roast Chicken Mayo | Romaine and Brussel Sprout Smoky Caesar Salad; and Brown Sugar and Hazelnut Pound Cake | Stewed Plums and Vanilla | Whipped Creme Fraiche

**this class is priced per couple

Sunday, April 26

Vegetarian Thai, Chef Tara Rajan

5 – 8 p.m., hands-on cooking class, \$130pp

[click here](#) to register online

Thai classes are consistently among urban element's most popular, and there's a reason. Thai cuisine is healthy, flavourful, and exciting, but for people who don't eat fish or seafood, it can be challenging. In this class, Chef Tara will talk about vegetarian-friendly work-arounds for fish sauce, shrimp paste and other ingredients, in order to make our own sauces and curry pastes to prepare this vegetarian (and vegan) menu: Thai corn fritters with spicy cucumber salad; Mushroom galangal soup; Green curry seitan; Bell pepper and cashew red curry; Stir-fried long beans; Fried rice with cilantro and basil; and Sticky rice pudding with mango

**beer pairings will be served at this class instead of wine

Wednesday, April 29

Izakaya: Japanese Pub Fare, Chef Dominic Paul

6 – 9 p.m., hands-on cooking class, \$130pp

[click here](#) to register online

Trade in your tired, same-old pub grub favourites of nachos and wings for something a little more exciting; Japanese gastropub dishes. An Izakaya traditionally offers informal, shareable Japanese dishes in a casual pub-like setting. Explore this fun, flavour-packed trend as Chef Dom leads you through a menu paired with beer and sake: Miso soup; Gyoza and Edamame; Agedashi Tofu and Vegetable Tempura with Tentsuyu Sauce; Assorted Yakitori (Shio and Tare Flavors); Chicken Karaage with Shredded Cabbage and Waifu Dressing; and Grilled Shishito stuffed with Tsukune and Edamame

may

Friday May 8

Date Night, Chef Dominic Paul

6 – 9 p.m., hands-on cooking class, \$260 per couple

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This is date night, done right folks! Why just go out for a meal when you can be part of the action preparing it?! Have a little fun with us in the kitchen; this is the perfect, interactive way to spend time together and earn bonus points for thinking outside the box. Tonight, Chef Dom will chaperone and guide us along as we prepare: Deep-fried spring onions | buttermilk dip with fresh herbs; Chicken Paillard | wild mushroom + taleggio risotto | poached spring vegetables; and Rhubarb clafoutis | brown sugar mascarpone | strawberries + rosé syrup | pistachios

**this class is priced per couple

Saturday, May 9

Elegant Dessert Decorating, Chef Isabelle Leroux

9 a.m. – 12:00 p.m., hands-on cooking class, \$130pp

[click here](#) to register online

Today is all about beautifying your dessert repertoire. If you love to create delicious treats, take it one step further and learn how you can make things look pretty with pretty much no effort: you just need the right technique and voila! Join Chef Isabelle as she shows us how to make treats for both the eyes and the taste buds! After being greeted with a mimosa and breakfast board, you will get busy in the kitchen baking and learning the tricks to decorate and transform simple sweets into works of art (with some to bring home too). We will make: Decorated Shortbread Cookies; The Trendy Tart; Raw Vanilla Bean and Berry Cheesecake Squares; Bounty Bars; and Apple Rose Tarts

Sunday May 10

Sri Lankan Vegetarian, Chef Tara Rajan

5 – 8 p.m., hands-on cooking class, \$130pp

[click here](#) to register online

The beautiful spice island of Sri Lanka is a rich melting pot of cuisines, with South Indian, Indonesian, and Dutch influences, and an abundance of fresh produce and exotic spices that combine to create distinctly unique flavours. Join Chef Tara, as she guides us through a vibrant and welcoming vegan menu featuring luscious stews and lentil dishes, home-made roasted curry powders, and spicy sambols, or chutneys. We will prepare: Vegetable rolls (godombahs) with fresh mint chutney (sambol); Spinach dal; Yellow rice pilaf; Coconut flatbreads (roti); Creamy cashew curry; Spicy red onion chutney (sambol); Curried snake beans; and Pol pani (coconut) pancakes with tropical fruit

**beer pairings will be served at this class instead of wine

Monday May 11

Regional Italian Cuisine: The Island of Capri, Chef Brett Arden

6 – 9 p.m., hands-on cooking class, \$130pp

[click here](#) to register online

Now that our Ottawa spring is teasing us with a hint of the warmth to come, escape with us tonight and venture to the sun-baked Amalfi Coast as Chef Brett Arden (Executive Chef of Art-is-in Bakery) sweeps us off to the beautiful island of Capri. Think garden-grown produce, fish from the surrounding sea, aromatic herbs, creamy cheeses and incredible homemade pastas. Tonight, we'll make: smoked Scamorza cheese gnocchi in "flashed" cherry tomato sauce; roasted baby peppers stuffed with caper-olive filling and "Vin Cotto"; grilled lamb shoulder chops in garum marinade with oven-roasted fennel and thyme; and Limoncello granita

Tuesday, May 19

Indian Take Out Classics, Chef Devin Marhue

6 – 9 p.m., hands-on cooking class, \$130pp

[click here](#) to register online

Who among us hasn't experienced take-out regret? The acute craving, the breathless anticipation, the rapid inhalation and... the lackluster satisfaction (with a side of indigestion). Come out tonight and retrain your brain as Chef Devin gives us the step-by-step on our Indian take-away faves. In the time it would take you to dial and wait, you can whip up a mouth-watering dinner that will have your taste buds, belly and wallet rejoicing. On the menu: Vegetable Pakoras | mango chutney; Kachumber Salad | cilantro and lime dressing | cucumber and tomato; Saag Paneer | cumin basmati rice; and Classic Butter Chicken | toasted cashews | chapati

Wednesday May 20

Pasta 101, Chef Dominic Paul

6 – 9 p.m., hands on cooking class, \$130pp

[click here](#) to register online

Italian cuisine ranks high on the favourites list with good reason; its hearty, full-flavoured dishes offer wide appeal and comfort. In this hands-on class, we will focus on homemade pasta: this complicated process is actually incredibly easy and starts with the simplest of ingredients. We will hone our skills of making the perfect dough that will be hand kneaded and cut into desired shapes, and you'll even get to bring home some dough to try out your new skills on your own! Join Chef Dominic as he leads you through the following menu: Chopped Italian Salad | romaine | radicchio | tomatoes | cucumbers | olives | pepperoncini | herbs | red wine vinegar dressing; Fettuccine alla Carbonara | Guanciale | Pecorino Romano | eggs | fresh cracked pepper; Cavatelli Bolognese | Soffritto | red wine | tomato | beef | pork | fresh basil | ricotta; and Fried Pasta + Ice cream | Cinnamon + sugar | olive oil ice cream | pistachios + honey

Sunday May 24

Malaysian + Indonesian Cuisine, Chef Tara Rajan

5 – 8 p.m., hands-on cooking class, \$130pp

[click here](#) to register online

As the promise of summer is upon us, it's the perfect time to punch things up and add some intensity, vibrancy and flavour to your plate. A close proximity and cultural kinship have led Indonesia and Malaysia to share strong culinary ties. While dishes tend to vary by region, there are certain popular dishes that are common across much of Southeast Asia, like satay and rendang. Join Chef Tara tonight and experience these favourites and more. We'll be making: Lamb satays with chili dipping sauce; Mee goreng (fried spicy noodles); Stir-fried tamarind beef; Jackfruit curry with coconut; Spicy eggplant sambal; Coconut rice; and Indonesian black rice pudding with fruit

**beer pairings will be served at this class instead of wine

Tuesday May 26

Mediterranean 101, Chef Devin Marhue

6 – 9 p.m., hands on cooking class, \$130pp

[click here](#) to register online

It's with good reason that Mediterranean cuisine is so widely appealing; with its bright colours, aromatic herbs and culinary influences as far as the olive tree grows. Delight your senses and treat yourself to a place at Chef Devin's Mediterranean table as he guides you through the creation of the following dishes: Israeli Falafel | mini pitas | roasted garlic hummus; Shakshuka Eggs | roasted tomato and red pepper sauce | focaccia bread; Lamb Kofta | Greek spinach and cumin rice | tahini mint and yoghurt sauce; and Greek Orange Blossom Honey Cake | toasted pistachios | whipped mascarpone

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**this class is priced per couple

june

Friday, June 5

Date Night, Chef Dominic Paul

6 – 9 p.m., hands-on cooking class, \$260 per couple

[click here](#) to register online

This is date night, done right folks! Why just go out for a meal when you can be part of the action preparing it?! Have a little fun with us in the kitchen; this is the perfect, interactive way to spend time together and earn bonus points for thinking outside the box. Tonight, Chef Dom will chaperone and guide us along as we prepare: Deep-fried spring onions | buttermilk dip with fresh herbs; Chicken Paillard | wild mushroom + taleggio risotto | poached spring vegetables; and Rhubarb clafoutis | brown sugar mascarpone | strawberries + rosé syrup | pistachios

**this class is priced per couple

Sunday, June 7

Modern Asian, Chef Tara Rajan

5 – 8p.m., hands-on cooking class, \$130pp

[click here](#) to register online

Chef Tara presents a modern take on Asian cooking in class tonight. This multi-course menu has us re-imagining classic Asian ingredients and preparation techniques. Enjoy learning about, preparing and eating this popular cuisine in a whole new way! We'll be making: Spicy Asian beef tartare with lime; Chili salt crusted tofu with house-made sweet chili sauce and stir-fried greens; Massaman curried pickerel in banana leaves; Spiced rice pilaf; Long beans with peanuts and chili; and Anise-infused pineapple tarts with candied ginger ice cream

**beer pairings will be served at this class instead of wine

Tuesday, June 9

Everyday Thai, Chef Devin Marhue

6 - 9 p.m., hands-on cooking class, \$130pp

[click here](#) to register online

Hot, sour, salty, sweet... so much fragrance, so much flavour, so many textures. Thai food really can't be beat and the popularity of our Thai-themed classes is proof positive. Tonight, Chef Devin leads us through a menu that gives us full flavour, using ingredients that can be found at your regular grocery store. Join us in the kitchen tonight to make and enjoy: Tom Kai Gai Soup | poached chicken | king oyster mushrooms; Thai Minced Chicken Salad | bibb lettuce cups; Thai Shrimp curry | red curry sauce | coconut rice; and Banana Fritters | grilled pineapple | coconut dulce de leche

Sunday, June 21

South Asian Grill, Chef Tara Rajan

5 – 8 p.m., hands-on cooking class, \$130pp

[click here](#) to register online

Fusing features, flavours and ingredients inspired by South Asian cuisine, this grilling class highlights recognizable dishes, prepared in a simple, easily replicated way. An intriguing, fragrant blend of sweet and spicy, robust and tangy, Chef Tara will leave your taste buds (and your tummy!) happy. You'll be grilling up: Charred corn chaat; Dry-spiced grilled okra with sesame and mustard seeds; Tandoori grilled lamb (my recipe) with cilantro-mint chutney; Grilled pineapple curry with coconut; Spiced chickpea-stuffed flatbreads; Grilled eggplant and tamarind chutney; and Gingered rhubarb with sweet cardamom yogourt shrikand

**beer pairings will be served at this class instead of wine

Monday, June 22

Israeli Vegetarian Street Food, Chef Brett Arden

6 – 9 p.m., hands-on cooking class, \$130pp

[click here](#) to register online

Many a traveler has had the culinary epiphany while chowing down roadside in the middle of urban commotion: some of the best food going is eaten on the street. Food trucks are all the rage in North American cities these days, but travel further abroad and you will quickly realize that street food has long been a way of life. Tonight, join Chef Brett Arden (Executive Chef of Art-is-in Bakery) for a cultural culinary exploration of casual vegetarian Israeli fare. We'll nosh on: Israeli Hummus; Whole Roasted Cauliflower with Harissa, Tahini and Pine Nuts; Chickpea Falafel topped with Israeli Salad, Za'atar, Spicy Schug Sauce, and Mango Amba; and Druze Mountain Flatbread

Wednesday June 24

Pasta 101, Chef Dominic Paul

6 – 9 p.m., hands-on cooking class, \$130pp

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Italian cuisine ranks high on the favourites list with good reason; its hearty, full-flavoured dishes offer wide appeal and comfort. In this hands-on class, we will focus on homemade pasta: this complicated process is actually incredibly easy and starts with the simplest of ingredients. We will hone our skills of making the perfect dough that will be hand kneaded and cut into desired shapes, and you'll even get to bring home some dough to try out your new skills on your own! Join Chef Dominic as he leads you through the following menu: Chopped Italian Salad | romaine | radicchio | tomatoes | cucumbers | olives | pepperoncini | herbs | red wine vinegar dressing; Fettuccine alla Carbonara | Guanciale | Pecorino Romano | eggs | fresh cracked pepper; Cavatelli Bolognese | Soffritto | red wine | tomato | beef | pork | fresh basil | ricotta; and Fried Pasta + Ice cream | Cinnamon + sugar | olive oil ice cream | pistachios + honey