

SPRING 2012 Specialty Dining Menu

Note: Dinner prices include valet parking, tax, and 18% gratuity.

Full service cash bar is available for your enjoyment in all three of our dining areas.
Cancellation Policy: Refunds (less \$20 processing fee, unless transferred to another event) are given if cancellations are made 72 hours prior to scheduled dining event.

Please remember, specialty dinners and workshop space is limited. Register early on-line at www.southernmoon.com or phone in your registration (269) 962-1255 Toll Free (866) 554-4372

SE-100, Fri., Mar. 23, 6:30 p.m., \$55 MARDI GRAS: A Taste of New Orleans!

New Orleans is known for its rich cultural heritage, love of living, festive celebrations, and delicious cuisines. Join us for a New Orleans' celebration, Mardi Gras, Southern Exposure style. Guests will enjoy the rhythm of New Orleans' music and festive tables complete with Mardi Gras confetti, beads and masks. Come prepared to have a great time, enjoy fantastic food, and meet new friends.

New Orleans' Spicy Shrimp Remoulade
Jazzy Spring Salad with Chef Elsie's House Dressing
Fat Tuesday Salmon with Creole Sauce
Chef Elsie's Mashed Sweet Potatoes
Spring Green Peas with Mint
Bourbon Street Pie
Mardi Gras Hurricane
Glass of wine selected by our Sommelier

SE-200, Fri., Mar. 30, 6:30 p.m., \$55 SPRINGTIME IN PARIS:

Close your eyes. Let your imagination flow. Feel the splendor of Paris...surrounded by romance and passion. Come join the Southern Exposure staff in creating a night of simplicity, romance, and passion while dining in the splendor of an illuminated table setting. The ambience and exquisite French menu will make you feel as if you are dining on the famed Champs-Elysees. Paris turns to magic when night falls, and so will your evening turn magic when you dine with us.

Chef Elsie's Smoked Trout on Cucumber Rounds
Spring Mixed Green with Blue Cheese, Raspberries, Mango, Almonds and a Raspberry Vinaigrette
Roasted Cornish Game Hen with Orange-Teriyaki Sauce
Couscous with Toasted Pine Nuts and Currants
Roasted Mixed Vegetables
Chef Elsie's Crème Brûlée
Glass of wine selected by our Sommelier

SE-300, Fri., Apr. 13, 6:30 p.m., \$65 THE RENAISSANCE: Great food, great wine, swells of laughter!

Hear Ye! Hear Ye! Let it be known that extended to all loyal gentry is an invitation to join us for a banquet of fine food and good cheer. Whilst spirits thus are gently moved, you shall dine in glorious surroundings upon sumptuous cuisine fit to be laid upon the table of the King himself.

Spicy Sausage Stuffed Mushrooms with Boursin Cream Sauce
Salad of Radicchio, Endive, and Butter Lettuce with Sundried Tomato Vinaigrette
Beef Tenderloin served with Red Wine and Mushroom Sauce
Gratin Potatoes
Orange-Dilled Glazed Carrots
Chef Elsie's Chocolate Crème Brûlée
Glass of wine selected by our Sommelier

SE-400, Fri., Apr. 20, 6:30 p.m., \$65 GRAND SAVANNAH: A Taste of Tradition!

She is elegance and intrigue wrapped in romance. She is mysterious. She is Savannah. Georgia's first city is represented tonight in a dining experience that captures her charm and celebrates her grand traditions and refined tastes.

Gruyere Cheese, Onion, and Bacon Tart
Maple Pecan Spinach Salad
Beef Tenderloin with Gorgonzola Sauce
Roasted Stuffed Pepper with Goat Cheese
Herb Mashed Potatoes with Chives
Chef Elsie's Southern Apple Pie Ala Mode
Glass of wine selected by our Sommelier

SE-500, Sat., May 5, 5:00 p.m., \$85 CHURCHILL DOWNS: Off and running!

Get ready for the "most exciting two minutes" in sports. Then prepare to set your taste buds racing because dinner is an odds-on-favorite for a winner right out of the gate! Ladies and gentlemen are encouraged to wear their elegant hats!

Kentucky Derby Bruschetta with Bleu Cheese and Roasted Peppers
Spring Asparagus with Smoked Salmon and Gribiche Sauce
Winner's Circle Salad with Shaved Parmigiano-Reggiano
Roast Prime Rib Au Poivre
Horseradish Mashed Potatoes ~ Oven Roasted Vegetables
Secretariat's Key Lime Pie
Louisville Mint Julep & Glass of wine selected by our Sommelier

SE-600, Sun., May 13, 1:00 p.m., \$60 THANK YOU, MOM: A trip down memory lane!

In these busy, hectic lives we lead, too often we forget to be thankful to the person to whom we owe our greatest debt of love!

Chef Elsie's Herb Tomato Bisque Soup
Baby Spinach and Field Greens with Applewood Smoked Bacon and a Red Wine Vinaigrette
Herb Marinated Medallions of Pork with a Fruit Sauce
Herb Mashed Potatoes & Haricot Vert (Green Beans) with Almonds
Chef Elsie's Chocolate Mousse Pie with Raspberry Sauce
Glass of wine selected by our Sommelier

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--- Details at www.southernmoon.com ---

RSVP on our secure website at southernmoon.com or by calling (269) 962-1255.

SPRING WORKSHOPS

SE-01, Wed., Mar. 21, 6:30 p.m., \$55 MAGICAL LIGHTED SPHERE with CANDLELIT DINNER: To light up your life!

The grandest garden decor often has the simplistic elegance of nature herself, like this intricately-woven, rusted Barbed Wire Ball all-aglow with glittering white lights. Hang it from a tree limb, light up an entryway, or place it in your garden as the delightful centerpiece. These illuminated, rustic spheres are popular in European Gardens all year round. Using your splendid yet rustic sphere, you will attach white lights to light up your garden to display throughout the year. Upon your arrival for this perfect evening, you will enjoy a scrumptious, candlelit dinner prepared by Chef Elsie.

SE-02, Thurs., Mar. 22, 6:30 p.m., \$55 SUCULENT BIRDHOUSES with an ENCHANTING DINNER: This really is "for the birds!"

Your feathered friends will be saying, "What in the blooming world will they think of next?" Whatever your style, you have taken the time to create a garden, and only true gardeners know the enjoyment of finding the perfect garden ornament. Birdhouses are classic garden ornaments which give our feathered friends a home to raise their young. This workshop is really "for the birds" and focuses on what attracts birds to birdhouses, and you will also learn proper birdhouse maintenance. Additionally, you will "shingle" your own personal wooden birdhouse with spring grasses that attracts and helps your feathered friends to feel right at home. Chef Elsie will prepare one of her signature dinners complete with Hummingbird Cake.

SE-03, Sat., Mar. 24, 9:00 a.m., \$65 FAUX BOIS ANGEL with EUROPEAN BREAKFAST: You don't need to be told when something's a classic!

While traveling abroad and touring an assortment of private Parisian gardens, we stumbled across a wonderful technique called Faux Bois. The Faux Bois statuary added an old world appearance to the gardens we visited. Most pieces today are handcrafted and will fit into any garden theme, inside or out. Weather staining, moss, and lichen gently age Faux Bois and settle the piece into your landscape. Faux Bois can be irresistible. The term, which literally means false wood, is used to age statuary, making it appear like ancient wood. In this workshop, you will replicate this technique using a 19" concrete angel statuary from an early twentieth century mold. To begin this exciting workshop, Chef Elsie will prepare a charming, tasty, and hearty, European breakfast to help "jump start" your morning.

SE-04, Sat., Mar. 24, 1:00 p.m., \$65 EUROPEAN BIRDBATH with PARISIAN LUNCH: Bathing is for the birds!

Your feathered friends will dine and bathe in whimsical style soon after you arrive home with this beautiful concrete birdbath. A "forgotten" concrete birdbath partially hidden under a dogwood tree was the inspiration for this workshop. The birdbath had a wonderful old patina of white, beautifully scoured by Mother Nature. Using a thirteen-inch, one-piece birdbath, you will learn the art of white pickling and glazing, a technique frequently used by French Garden Architects. Chef Elsie is featured at the beginning of this experience with her rendition of a Champs-Élysées Café luncheon.

SE-05, Sun., Mar. 25, 1:00 p.m., \$85 SIT AND SMELL THE ROSES with EUROPEAN GARDEN LUNCH: Recreate old world elegance!

Co-owner Scott Stokes recently noticed a lovely European bench in an antique shop displayed as a coffee table. It was rich with color and patina as if it had been exposed to decades of wind and rain. Scott asked the merchant about its age, and to his amazement learned it was new. Enjoy an afternoon with Scott re-creating this European garden bench by learning the techniques of distressed paint, glazing, and antiquing garden statuary. We have selected an embossed ivy concrete bench (14"X23") for you to age by applying methods used by European gardeners. Upon your arrival, Chef Elsie will prepare a European Garden luncheon to inspire your creativity.

SE-06, Wed., Mar. 28, 6:30 p.m., \$55 GARDEN SUNDIAL and LOUISIANA CAJUN DINNER: Create a timepiece for your garden!

During a visit to the French Quarters in New Orleans, Scott Stokes saw a beautiful sundial in the center of a private garden. Naturally, his inquisitive and extroverted personality had to know all about this sundial. Before there was clicking, buzzing, chiming, and ticking of time, there was the sun and shadow to mark the passing of the day. Using the earth's rotation to track the passage of sun across the sky, sundials are still effective and reliable timepieces which can easily become the focal point of your garden. Using a "thirteen-inch" concrete sundial top" with embossed, elegant flowers and a hummingbird, you will create a personal sundial that will be aged using Scott's secret aging methods. At the beginning of this delightful experience, you will enjoy a timeless, authentic Cajun luncheon prepared by our own Chef Elsie.

SE-07, Thurs., Mar. 29, 6:30 p.m., \$55 IVY WREATH with MARDI GRAS DINNER: Where beauty and grace depend on simplicity!

The ivy wreath is symbolic of friendliness, fun, and cheerfulness. Ivy grows across Europe and has been cultivated to climb along trellises and to provide ornamental accents to wreaths. Brighten your home or office with this high quality, natural looking artificial ivy wreath decorated with silks, twigs, and Spanish moss. This simple but elegant ivy wreath will make a spectacular accent for any event or can be simply displayed in your home. To set the tone for exciting affair, you will enjoy a Mardi Gras style dinner complete with beads and Curtis' Hurricanes.

SE-08, Sat., Mar. 31, 8:00 a.m. - 10:00 p.m., \$175 SCOTT'S "EASTERN" JUNQUE BUS TOUR: Smart style for a tight budget!

Perhaps it's something discovered on a dusty shelf of an antique shop or buried in a box at a flea market. Or maybe it was bought with a winning bid at auction or found through a dealer. One of the joys of collecting is the thrill of pursuit. We plan to go east this season making stops in the Saginaw and Bay City areas of Michigan. Southern Exposure's Scott Stokes will show you where to find bargain's, how to shop vintage sales with confidence, to spot a good buy, dicker and deal, and he will share examples of how to transform newfound treasures into decorative, useful objects. Spend a day discovering creative foraging as only Scott can offer. The cost of the tour includes: travel to and from junk locations only Scott knows about; Chef Elsie's European on-board breakfast and lunch; dinner at the infamous Atrium in downtown Bay City on the return trip; and Curtis's many on-board refreshments and snacks! And of course, you can put your priceless "finds" in the storage compartment under the bus.

SE-09, Wed., Apr. 4, 6:30 p.m., \$55 VINTAGE BLUE WILLOW CHINA WATER-CATCHERS with DINNER: Vintage plates add history and versatility to your garden!

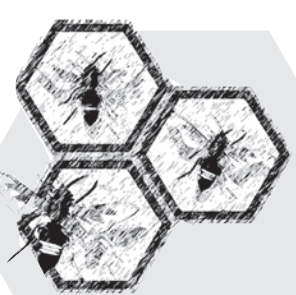
Blue Willow is the most famous china pattern ever designed. Its classic blue and white color scheme went a long way toward contributing to its success, as did its ability to captivate the imagination. A Chinese myth of two lovers and their epic journey lavish this historical tableware. The old French art of "pique-assiette" offers a unique opportunity to recycle china into a wonderful garden ornament for our feathered friends. You'll learn how to turn Grandma's chipped heirloom china into a true garden keepsake. Using the provided vintage Blue Willow china, you will arrange in a mixture of reinforced concrete an adorable water-catcher for your garden's thirsty visitors. Upon your arrival Chef Elsie will prepare her famous Teriyaki Chicken entrée while you sip a glass of wine from Curtis's cellar.

Welcome Friends!

The staff of Southern Exposure welcomes you and looks forward to having you join us this spring season for one of our workshops or unique specialty dining events.

Southern Exposure Herb Farm is open seasonally Thursday through Sunday from 10 am to 6 pm - April to December.

Dining and Workshop Reservations ~ You may make reservations for Dining Events and Workshops by calling (269) 962-1255 or on-line at www.southernmoon.com.



...SEE MORE
WORKSHOPS ON BACK

Southern Exposure Herb Farm
11269 N Drive North
Battle Creek, Michigan 49014



2012 SPRING SCHEDULE
Workshops & Specialty Dining

Hours: Open Seasonally
Thursday - Sunday 10am - 6pm
April through December
Phone: (269) 962-1255
Toll Free: 1 (866) 554-4372
www.southernmoon.com
email: southernexposurefarm@comcast.net



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ENGLAND, SCOTLAND & WALES - Mar 20-Apr 3, 2013
MACHU PICCHU & THE GALÁPAGOS - July 3-18, 2013
See our website for details - www.southernmoon.com

Southern Exposure Herb Farm is located at 11269 N Drive North (between 11-Mile and 12-Mile Road, approximately 3.2 miles west of I-69 at Exit 42 (Cornwell's Turkey Farm) or approximately 3 miles north of I-94 at Exit 104 (Te-Khi Truck Stop).

Workshops: All workshops must be paid for at time of registration. Our workshops are offered on a first-come, first-served basis. To guarantee your space, please reserve your seat in advance. All workshops are two hours in length and are held at the Southern Exposure Herb Farm.

Refund Policy: A refund (less \$20 processing fee, unless transferred to another workshop) is given if you cancel either in writing or by calling 72 hours prior to the class date. If a cancellation is received less than 72 hours prior, there will be no refund. You may also send another guest in your place if you cannot attend.

This policy applies to all specialty dining and workshops with the exception of SE-08, SE-15, and SE-19; bus tours require a minimum of 14 days prior notice for a refund less \$20.00 processing fee. With a cancellation received less than 14 days prior to the scheduled bus trip, Southern Exposure will only refund 50% of the registration fee. If a cancellation is received less than 96 hours prior, there will be no refund.

Class Cancellation: Please register two weeks in advance to prevent cancellation due to insufficient enrollment. If cancellations are made, registrants will be notified and full refunds issued.

Special Events Our Special Events Coordinator is available to discuss your planning needs and design your special event at Southern Exposure. We offer special event planning, on-site catering, and other unique ideas to make your garden wedding, shower, or anniversary celebration truly spectacular. Think of us also for business meetings, luncheons, and parties. **Garden Tours** Southern Exposure invites your group and/or club for a free self-guided tour of our gardens. Guided tours for groups of 15 are available for \$1 per person. Please call in advance to reserve a time. **Specialty Luncheons** Groups of 15 or more are welcome to dine in one of our beautifully decorated facilities and enjoy selections from our menu. Reservations required. **Luncheons and Herbal Craft** Groups of 15 or more may tour the gardens and select a lunch or dinner from our menu. Each guest will then create an herbal craft to take home.



SPRING WORKSHOPS (CONTINUED)

SE-14, Thurs., Apr. 12, 6:30 p.m., \$55
EUROPEAN HANGING BASKET and NANTUCKET ISLAND FEAST: Mark the start of spring with a new tradition! Containers brimming with plump, vigorous plants turn just about any nook or cranny into an inviting retreat. Suspended from a porch ceiling, lamppost, or even a tree, hanging planters positively dazzle – adding a whole new dimension to your home. Enjoy a wonderful Nantucket Island feast prepared by Chef Elsie and a delightful evening planting a hanging wire basket filled to the brim with edible flowers, herbs, and scented botanicals. Whether you snip the plants for aromatic garnishes in drinks or mince them for desserts, this attractive and multi-purpose basket will be enjoyed all season long.

SE-15, Sat., Apr. 14, 8:00 a.m. - 10:00 p.m., \$205
NORTH CHICAGO FOOD TASTING & CULTURAL WALKING TOUR
If you like exciting activity and consider yourself a foodie, this day trip to Chicago is designed with you in mind. Spend a day with Southern Exposure as they take you to Chicago's North side in search of the ultimate Chicago food and cultural experience. Begin the day by enjoying one of Chef Elsie's on-board European Breakfasts while sipping several of Curtis's special morning refreshments. Upon arrival to the North side of Chicago, you begin a guided walking tour, enjoying delicious ethnic foods and diverse music and entertainment venues within Chicago's liveliest historic neighborhood. You will learn about history, culture, architecture, and neighborhood entertainment offerings. After a three hour journey including visits to an award-winning Chicago pizzeria, a spice & herb shop, a gourmet foods and cheese shop, an authentic Jewish deli, a balsamic vinegar & olive oil specialty store, a loose tea & tisanes merchant, and a chocolate confectioner & fudge shop, you're free to shop and enjoy some of the most beautiful areas of Chicago. Before heading home, we'll meet for dinner at a Chicago restaurant. Cost includes: bus fees, breakfast on board, tickets for the walking/tasting tour, dinner in Chicago, and many refreshments to and from this exciting destination. Bon Appétit!

SE-16, Sun., Apr. 15, 1:00 p.m., \$55
THE CIRCLE OF LIFE and SPRING FEAST: Wreaths that say, "Welcome" Capture the magic of spring with a vibrant, living wreath. This miraculous, garden-inspired wreath will impart a relaxed feeling wherever displayed, making any space, inside or out, feel part of nature. Living wreaths are composed of living botanicals which change with the seasons as the plants grow and, in most cases, bloom. Experience spring all season "round" with a wreath made with wire, herbs, pansies, moss, and willow. Chef Elsie will herald spring's arrival by creating a wonderful spring feast with happiness and indulgence in every bite.

SE-17, Wed., Apr. 18, 6:30 p.m., \$60
FLOWER FOUNTAIN with DINNER and LINZERTORTE: More than a splash of color! Brighten your garden or patio with a magnificent container composition which is created by stacking smaller terra-cotta pots into larger ones. Terra cotta literally means "baked earth" and was originally from the Mediterranean - used for storing olives, wine, and water. Scott saw these dramatic flower fountains in Vienna and knew their function and charm would be a great addition to your garden or patio. You will plant and design your charming flower fountain to enjoy for the entire summer. Chef Elsie will mesmerize you with a delectable dinner and favorite Venetian dessert which Scott enjoyed while dining in a quaint, old-world Venice Café.

SE-18, Thurs., Apr. 19, 6:30 p.m., \$55
STRAWBERRY PLANTING JAR with DINNER and STRAWBERRY DAIQUIRIS: Southern Exposure's Spring Classic! A recent vacation to an Italian villa near the Mediterranean Sea was the inspiration for this workshop. The setting was a small sidewalk Bistro where strawberry jars adorned the streets with color and scent of fresh herbs. Throughout the evening, fresh herbs were picked and added to the menu selection. Spend the evening creating a portable garden using a strawberry jar, perfect for the kitchen window, balcony, or an outdoor table. You will fill your strawberry jar with edible flowers and herbs including basil, rosemary, thyme. As Chef Elsie prepares a luscious dinner, Curtis will be making his legendary strawberry daiquiris to keep you refreshed and cheery.

SE-19, Sat., Apr. 21, 8:00 a.m. - 11:00 p.m., \$185
CHICAGO BOTANIC GARDEN BUS TOUR: All aboard for those who love antiques and gardening! The Chicago Botanic Garden is actually many gardens in one. From the romantic English Walled Garden to the vibrant Circle Garden, these specialty gardens show the diverse beauty of nature. Scott Stokes invites you to the annual "Antiques & Garden Fair" where the best in classical and contemporary garden furnishings, botanical art, home and garden design will be on display. This is the Midwest "show of shows" that features rare and one-of-a-kind garden accents and antiques in more than 100 exhibits from the United States and Europe. Heaps of plants, flowers, and small gardening gifts are also available. Scott's bus tour leaves Southern Exposure Farm at 8:00 a.m. and returns at approximately 11:00 p.m. The cost of the tour includes: Travel to and from Chicago; Chef Elsie's European breakfast and lunch; Admission to the Botanic Gardens; Dinner at Tosi's Italian Restaurant in Stevensville on the return trip; plus many refreshments on-board! Don't worry about the purchases you'll make throughout the day. You can fill the large storage area under the bus.

SE-20, Sat., Apr. 21, 9:00 a.m. - 2:00 p.m., \$75
A DAY AT THE FARM WITH LUNCH: It's time for a dirt manicure!
It's springtime and all gardeners feel the ancient pull to trust one's hands into the soil to plant, nurture, and discover "Mother Earth." Spend a day with garden expert and designer Scott Stokes as he gives practical advice and demonstrates creating your own personal "Garden of Eden." We will discuss top picks for: Perennials/Annuals/Grasses, Culinary Herbs, Shade Gardening, and charming old-world sand-casted sculptures. At noon, Chef Elsie and her team will set up an old-fashioned garden party luncheon using summer décor and the season's trendy foods and desserts. You will take home six plants as a remembrance of this special day.

SE-21, Sun., Apr. 22, 1:00 p.m., \$65
CHICKEN WIRE GARDEN FOLKS and LUNCH with JULIA: Friends to melt your heart! This "folksy" addition to your garden is sure to bring smiles to all that see it! In this workshop, you will assemble a sixty-inch high "Garden Folk" constructed from chicken wire and stuffed with straw. Afterwards, your new "friend" is ready to go home to be assembled and placed in a special setting. Your new garden sculpture can embrace a container full of plants, a birdhouse, or support your favorite climbing vines. In the winter, it can be used to hold a birdfeeder or your holiday décor. To jumpstart this afternoon of fun, Chef Elsie will prepare a lunch of Beef Bourguignon, inspired by her culinary mentor, Julia Child.

SE-22, Wed., Apr. 25, 6:30 p.m., \$55
THE WONDER OF WHITE with a MEDITERRANEAN-FEST: The many moods of white gardening! Whether you are looking for freshness and sparkle or calmness and elegance, white is right. An oasis of peace, a garden of white is a place both eyes and spirit long to linger. After all, white flowers glow at night and sparkle by day. They set off other colors beautifully and are more likely to be fragrant. Their symbolism will even add meaning to your garden: purity, truth, light, simplicity, and freshness. After enjoying a Mediterranean style dinner prepared by Chef Elsie, we will discuss the many different varieties of white gardening plants, plus you will take home two plants as an additional motivator. With so many attributes, you will be sure to find several spots in your garden for white flowers.

SE-23, Thur., Apr. 26, 6:30 p.m., \$60
EUROPEAN TUTUER with MONTICELLO WINE and DINNER: The stakes are high here! Artful metal shapes for training and growing roses and vines have a refinement all their own. Recreate the elegance of a European garden with an attractive six-foot metal garden obelisk crowned with a decorative finial. An obelisk will add charm and purpose to your garden's décor. Built for durability, it will support and display your favorite climbing vines in the summer and a bird feeder during the winter months. Touring our gardens, you will learn about twirling, alluring vines, climbing plants, and walk-through arbors. Thomas Jefferson was known for gardening and making wine. During dinner prepared by Chef Elsie, we will pay tribute to our third president by enjoying a white or red Jefferson Vineyard wine inspired by his passion. You will take home a scarlet runner bean from the Heritage Collection at Monticello. Your obelisk will fold into a six-foot bundle; please drive a vehicle to accommodate your creation.

SE-24, Sat., Apr. 28, 9:00 a.m., \$55
FOUR GARDENS and a LUNCH: Inspired by four former first ladies! Spring is here and life is lush and full now as the longer days settle into a gentle rhythm. Like a song's first note, spring begins with one bloom at a time. Spend an afternoon learning about four different specialty gardens: hummingbird and butterfly; culinary herb garden; colorful perennials; and the top ten annuals for 2012. At the conclusion, lunch will be rich in historical lore. Chef Elsie has picked recipes from garden luncheons hosted by four former first ladies. You will take home four plants of your choosing.

SE-25, Sun., Apr. 29, 1:00 - 4:00 p.m., \$55
THE SECRETS OF LANDSCAPE GARDENING with a TUSCAN LUNCH: Natural, creative, inspired! The use of landscaping to design and decorate gardens has been prevailing since the Babylonian civilization. The basics of landscape design planning are an essential part of creating an outdoor living area. A beautiful garden is the result of dedicated energy and knowledge. Spend an afternoon with master gardeners Scott Stokes and Jeff Van Nortwick as they share tried and true methods to make your landscape the private, personal space you've always wanted. You will enjoy a scrumptious Tuscan lunch prepared by Chef Elsie, and take home four plants to embark on your new landscape adventure.

SE-26, Thur., May 3, 6:30 p.m., \$65
SECRETS ON THE GRILL: This summer's hot spot is in your own backyard! Warm weather signals one thing to us - it's grilling time! Summer cooking just got more fun. Ditch the silverware and use your creativity to give timeless recipes a playful spin. Our goal is to get you "fired up" with grilling recipes for the upcoming season. A wonderful dinner will follow to include the grilled items, so come hungry. Did we mention Curtis and his "summer beer and wine selections" would be part of this wonderful experience? Grill baby grill!

SE-27, Fri., May 4, 6:30 p.m., \$65
LET IT FLOW, LET IT FLOW: with a Cinco de Mayo Twist! Thirty four billion gallons of beer are consumed each year worldwide. Pharaohs of Egypt developed the art of brewing on a large scale to give a supply to their armies. The summer is peak season for beer and ales. In this workshop, you will learn the history and taste an assortment of beers and ales, the classics from around the globe. Chef Elsie will prepare authentic Mexican cuisine to help celebrate this fiesta holiday. Amaze your friends with knowledge you acquire of remarkable beers and foods to complement special summer events.

SE-28, Thurs., May 10, 6:30 p.m., \$55
SUMMER IS SERVED: The cure for winter weary spirits! The sun is shining, the bees are buzzing, and everything's coming up grilled, al-fresco, and flavorful. We know what you're craving; terrific new recipes that showcase summer's sweet return. Our intent is to arouse your senses with an audacious display of invigorating summer dishes, exhilarating sides, and bubbly beverages. You will visit Chef Elsie's kitchen, be tempted by Curtis's trendy summer beverages, discover how to prepare a summer party, and learn about quick, mouth-watering desserts. Come hungry because you will first enjoy dinner followed by a progressive summer food event, complete with recipes. Summer never tasted soooooo scrumptious!

SE-29, Fri., May 18, 6:30 p.m., \$60
Ahhhhhhh MARTINIS: Sip something hip! Your body is a temple, but that doesn't mean it can't have a little fun! You'll be shaken and stirred with the fun ideas presented at our martini party! Some of us like them dry, some like them dirty (with blue cheese-stuffed olives), and some of us like them sweet. Whatever your tastes are, you will have a fabulous evening at our martini stations complete with Hors D' Oeuvres. "Ahhhhh Martinis" will discuss techniques for hosting a trendy martini party including how to make great martinis. In this workshop, you will learn "Martini-lingo," plus enjoy "Martini-friendly" Hors D' Oeuvres. So, come enjoy the "Martini Buffet" that will astonish even a seasoned martini connoisseur.