

## NEW Class Location

Classes will be held at new Testa Barra, located on the southeast corner of 22 Mile Road and Romeo Plank.

Testa Barra  
48824 Romeo Plank  
Macomb Township, MI 48044  
586-434-0100

[www.TestaBarra.com](http://www.TestaBarra.com)  
[chef@TestaBarra.com](mailto:chef@TestaBarra.com)



## For the Love of Cooking 2017 Cooking Class Schedule



### Delectable Lessons

Classes include demonstrations by our culinary trained team. They'll entertain, educate, and enthrall you as you learn insider culinary secrets!

### Eat What You See

Your culinary experience will be an extraordinary sampling dinner prepared by our chefs.

### Wine and Cocktail Pairings

Along with your meal, you'll receive specialty wines and cocktails to complement the dishes.



**BALDWIN**  
RESTAURANT GROUP



[www.jbaldwins.com](http://www.jbaldwins.com)



[www.testabarra.com](http://www.testabarra.com)



## 2017 Cooking Class Schedule

### January – May classes held at J.Baldwin's

#### **Monday & Tuesday, Jan. 16 & 17– Italian Comfort Foods**

Homemade Italian fare that will make you swoon.

Demonstration of original recipes. We will prepare some of the finest Italian dishes that you have ever tasted! If you love Italian food, this is the class for you!

#### **Monday & Tuesday, Feb 6 & 7 – Dinner on Bourbon Street**

Let's celebrate Mardi Gras at J.Baldwin's! This amazing meal will bring all the tastes of Bourbon Street to your palate. And we may even sneak in a little bourbon for you to drink!

#### ***NEW* – Monday, March 6 – Asian Fusion**

Explore the unique ingredients, simple techniques and sometimes fiery recipes of Asian cuisine. You'll learn to make authentic versions of some of the region's most popular recipes.

#### **Monday & Tuesday, Apr 10 & 11 – You're Bacon Me Crazy**

Either you like bacon, or you're wrong – or so the saying goes! At this class we will pay tribute to the food that makes just about everything better with a delicious bacon-inspired menu.

#### ***NEW* – Monday & Tuesday, May 8 & 9 – Wine Country Cooking**

Our most popular class will be more ingredient focused vs. technique focused. From Washington to Napa Valley, this mini wine tasting will pair a 5 course meal with 5 different wines. (\$10 additional per person)

Classes are held from 6:30 to 8:30pm.  
\$55 for one person, or \$100 for two.

## Remaining Classes held at Testa Barra

#### **Monday & Tuesday, June 12 & 13– Signature Favorites...Top Chef!**

Always a crowd favorite, and always sold out months in advance! Five of our chefs will compete to be Top Chef, and the audience will be the judge. You won't want to miss it!

#### **Monday, July 10 – BBQ Throw Down Southern Style**

Our chefs will throw down some delicious southern style barbecue recipes that you will love to try on your own barbecue!

#### **Monday, August 7 – Fish & Seafood Lovers**

Fish...seafood...need we say more about this class? The only real question is if our chefs can come up with a delicious dessert that fits the bill. Join us and find out! (\$10 add'l per person)

#### ***NEW* - Monday, September 11 – Taste of Spain**

Discover the best of this vibrant, colorful cuisine. You'll learn how to make a scrumptious selection of tapas and a variety of regional Spanish dishes, washed down with a luscious homemade sangria.

#### ***NEW* - Monday, October 9 – Oktoberfest**

Enjoy authentic German style cuisine with a modern twist on traditional Oktoberfest favorites. Simple recipes from sauerkraut to braised cabbage and crispy pork schnitzel. Beer tasting as well.

#### **Tuesday, November 14 – Let's Give Thanks**

Always a crowd favorite! Chef Jeff and the team will share with you some amazing twists on your traditional Thanksgiving feast. If you're making Thanksgiving dinner this year, this will provide you with some great inspiration!

**Call to reserve your spot...classes fill up quickly!**

**586-434-0100**

**Purchase online at [www.testabarra.com](http://www.testabarra.com).**