

Classes are \$40.00 each unless otherwise indicated.

Reservations can be made by calling the restaurant directly.

## 2012 Cooking Class Schedule



For reservations: 704-556-7730

**January 14**  
**"The New Year's Resolution"**  
Hearty to healthy!

**February 11**  
**The Dutch Oven**  
Chowder, Cioppino, Hot Pot and Stew

**March 3**  
**Irish Seafood Specialties**

**April 21**  
**Sushi, Sashimi & Hand Rolls**  
Hands-on sushi making  
\$55.00

**May 5 & 12**  
**The Thrill of the Grill**  
Upstream's annual take on the outdoor kitchen featuring backyard specialties  
\$55.00 per class

**June 2**  
**The Farmer's Basket**  
No recipes. It's our take on the mystery basket.

**July 7**  
**Homage to the 'King' of Salmon**

**August 4**  
**"Heirloom Seeds"**  
Our tribute to Mother Nature's finest

**September 1**  
**Gourmet Tailgating**  
Beer to Barbecue!

**October 13**  
**The Shellfish Supper**  
Southern Specialties

**November 10**  
**Thanksgiving Seafood Feast**

**December 8**  
**The Holiday Tradition**  
Classic dishes for the holiday season



For reservations: 704-343-0700

**January 7**  
**The Mississippi Delta**  
"A Foundation for Southern Cooking"

**February 4**  
**Wine 101**  
7 Courses of Wine  
Small bite pairings  
featuring Sommelier Mark Orsini

**March 10**  
**Soups, Stews and Stoups**

**April 14**  
**"A Tribute to Southern Chefs" at 7pm**  
Our most popular cooking class dinner for the past three years!  
\$65.00

**May 5**  
**Cinco de Mayo**  
Southern influenced tapas and Spanish wines

**June 9**  
**BBQ Bash 2012**  
Patio party with oysters, music and good old-fashioned barbecue!

**July 14**  
**The Tomato**  
The Good, The Sweet, The Ugly

**August 11**  
**Donkey vs. Elephant "A Toothpick Party"**  
A tribute to the political conventions!

**September 15**  
**Fried Chicken**  
Pan fried or deep fried?

**October 6**  
**Third Annual Bourbon Bash at 7pm**  
\$65.00

**November 3**  
**Thanksgiving in the South**

**December 1**  
**A Champagne Toast**  
American Sparkling, Italian Prosecco, Spanish Cava, French Champagne



For reservations: 704-909-5500

**January 28**  
**Valentine's Cooking Class**  
Aphrodisiac Foods

**February 25**  
**Cheese Glorious Cheese**  
Featuring 4 courses from Artisan cheese makers

**March 24**  
**Cuisine of New York**

**April 28**  
**Mom's Day Off**  
Making breakfast in bed for Mother's Day

**May 19**  
**California Cruzin'**  
Cal Med cuisine

**June 16**  
**Cookin' for Dad's Day**  
Low and slow-ribs, cornbread and smoked chickens

**July 28**  
**Summer Farmer's Market - Part I**  
Heirloom tomatoes, summer squash and melon

**August 25**  
**Seafood Alaska**  
King Salmon and Halibut

**September 22**  
**Hearty Midwest Dishes**

**October 27**  
**Fall Farmer's Market - Part II**  
Cooking hard squashes to sturdy greens

**November 17**  
**Thanksgiving Tips**  
It's all about the Bird!

**December 15**  
**Christmas Traditions**  
'Old and New'