

2012 HARPER'S RESTAURANT GROUP COOKING CLASSES

Mimosa Grill, Upstream and Zink. American Kitchen



MIMOSA
GRILL
AND CATERING

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

Hot and Hot Fish Club

With Chef Chris Hastings

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



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



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'