

BBQ and Salsas - \$75

Fire up the grill, any time is a good time for a barbeque. The Grill team will fire-you-up with their southwest inspired menu while you discover some new techniques. Our evening begins on the grill with charred corn bread, marinated grilled shrimp with tomato jalapeno salsa followed by chipotle crusted pork chop with warm potato salad and sweet pepper chutney. A grilled pineapple dessert is the perfect finishing touch.

Tuesday 01 October 2013 at 7pm

Signature Dishes of Paradiso - \$75

In this hands-on class, the chefs at Paradiso will lead you through preparing some of the dishes that have made us famous over the past 19 years. Learn the secrets to your favorite Paradiso recipes. The menu includes our provimi veal stuffed mushroom caps, roasted butternut squash soup and Moroccan chicken supreme. Our dark chocolate truffle torte is the perfect way to end your Paradiso Signatures class.

Tuesday 17 September 2013 at 7pm

Monday 11 November 2013 at 7pm

Greece - \$75

The fragrant aromas of garlic, lemon juice, oregano and olive oil will keep you there, if for only the evening. The menu is unmistakably Greek; the flavors of this robust cuisine are sure to please. Our menu kicks off with an assortment of mezzes including garlic and oregano roasted lamb, spaniko-pita and sesame crusted squid. For a uniquely Grecian comfort food we have mousaka, and of course baklava for dessert.

Wednesday 06 November 2013 at 7pm

Spain - \$75

Spaniards often refer to their country as "Las Españas" or "The Spains" reflecting a diversity of languages, regions and peoples. Spain's cuisine reflects its geographic position, dividing Europe and Africa. We look to the south to kick off our evening with a tapas selection of chili seared prawns, sweet potato croquetas and stuffed mushrooms with chorizo. Moving to the rugged north Atlantic coastline our meal continues with a pinenut crusted white fish fillet over olive oil roasted fingerling potatoes garnished with salsa verde. We can thank the Mediterranean province as Crema Catalana rounds out the night in true Spanish style.

Monday 28 October 2013 at 7pm

the
Cooking
studio

Paradiso
Oakville

Fall 2013
**Cooking Class
Schedule**

Gluten Free Cooking - \$75

With the increasing awareness of celiac disease, the chefs at Paradiso have developed a hands-on class dedicated to gluten-free cooking. The evenings menu includes gazpacho, Sicilian calamari, white truffle scented wild mushroom risotto, chicken supreme with spice rubbed BBQ potatoes and for dessert banana-caramel milk chocolate mousse with dark chocolate brownies.

Tuesday 22 October 2013 at 7pm

Italy - \$75

Italians have always appreciated both food and wine as a way of life rather than as necessities. In this hands-on class, you will prepare simple yet elegant antipasto followed by potato gnocchi in a pecorino roasted garlic cream. The main course is veal saltimbocca with zucchini fritters. Cappuccino tiramisu completes our traditional Italian feast.

Wednesday 16 October 2013 at 7pm

Tapas and Hors d'oeuvres - \$75

Whatever your party plans, a Tapas party is sure to please. Imagine an entire menu of small bites just bursting with flavour and creativity. Our Fiesta menu includes some old time Spanish traditional recipes like; tortilla Espanola (Spanish potato omelet), chorizo empanada (traditional sausage filled pastry), croquetas de gambas (shrimp croquettes) along with some new traditions from the world over including crab cake bites, chicken caesar in frico baskets, lamb sliders, caramelized onion tartlettes, spicy tuna tartare and bite sized strawberry cheesecake for dessert.

Monday 07 October 2013 at 7pm

Tuesday 19 November 2013 at 7pm