



Valentini's is offering another fun-filled season of hands-on cooking classes. Prepare a full course meal to enjoy at the close of the evening. Recipes are found in our family cookbook, "La Cucina Della Razza Dei Ciurri" which means (The Kitchen of the Race of the Curly Heads).
Cash Bar. Lots of fun!

Call Valentini's at 218-728-5900 for a reservation.

Sundays 2:00- 4:30 pm

Cost:\$35/person

Limit 24 people

DATE	THEME	WHAT'S COOKING?
10-16-2016 2:00-4:30	A MUST IN A CRUST	Pies, Pies, Pies...Learn the secrets to making Caramel Apple; Dutch Apple; German Apple & Cranberry Apple Pie. Along with personal Pot Pies! Italian Sausage Tomato Pie; Pastie Pie; Harvest Vegetable Pie; Chicken Pot Pie
12-4-2016 1:00-4:30 (extra long class)	THE "PASTA"BILITIES ARE ENDLESS!! SO LET'S GET SAUCED!	Fun for all! No skills required. You will make your own fresh pasta & sauces Fettuccini, Linguini, Tortellini, Ravioli Fire Roasted Tomato Sauce Creamy Pesto Sauce Classic Vodka Sauce Dynamite Cheese Sauce
1-15-2017 2:00-4:30	FLAVORS OF THE MEDITERRANEAN	The Mediterranean--where onions, peppers, garlic & tomatoes are surrounded by olive oil. Mediterranean Chicken with Creamy Polenta; Mediterranean Salad with Feta; Roasted Red Pepper Soup
2-26-2017 2:00 -4:30	GOTTA COOK THIS?? I CAN'T EVEN PRONOUCE IT!	Not sure about this? No worries! Join us in making Stratcciatella Soup; Saltimbocca; & Pomodori Ripieni al Forno-you'll find out!
3-12-2017 2:00- 4:30 (Kids \$20)	HEY LIL CHEFS... LET'S MAKE SOUP!	How do you make soup that's not in the can? Kids, ages 8-12, accompanied by an adult will make 4 different soups & sandwich wraps that are nutritious but kid-friendly!
4-2-2017 2:00-4:30	BATTER UP! AND SLIDE INTO HOME!	Welcome to the Bush League! Battered Zucchini Fries; a variety of easy Savory Sliders; & Sweet Spot Mascarpone Cups. Great combo for a party!

Full Class

Full Class

1 Spot Left

Schedule subject to change if unforeseen circumstances arise