

December: 6th Open Dinner

Chef: Robin Way

Menu

Spinach and Artichoke Dip

Cream of Mushroom Soup

Roasted Chicken

Brisket

Potato and Cabbage au Gratin

Green Beans

Coconut Cake

Fruit and Cinnamon Semifredo

December: 13th Cooking Class

Guest Chef: Ward Tatnall

Menu: French-class is full

January: 24th Open Dinner

Chef: Robin Way

Menu

Parmesan and Squash Cups

Green Salad

Shrimp with Grits

Filet Mignon

Wild Mushroom Bread pudding

Carrots

Chocolate cups

Fresh Fruit

January: 31st Cooking Class

Guest Chef: Maria Pippidis

Menu: Greek

Stuffed grape leaves

Chicken Stew

Baklava

February: 14th and 28th

Chef: Robin Way

Menu:

White Bean Spread

Maryland Crab Soup

Chicken Scaloppini with Noodles

Pork Loin

Creamy Polenta

Green Beans

Cheesecake Lollipops and Ice Cream

February: 21st

Guest Chef: Hannelore Dawson-Holt

Menu: German

Onion Tart

Schntizel (2 ways)

Spaetzles and red cabbage

Strudel

March: 7th and 21st Open Dinner

Chef: Robin Way

Menu:

Toasted Spinach and Mushroom Ravioli

Green Salad

Roman Chicken

Beef Tips

Brown Rice

Carrots

Black berry Bramble

Strawberry Parfait

March: 14th

Guest Chef: John Shields

Menu: Seafood-Class is full

April: 4th and 18th Open Dinner

Chef: Robin Way

Menu:

Tomato Canapes

Potato Soup

Prime Rib

Garlic Shrimp Skewers

Butternut and Blue Cheese Rissotto

Brussel Sprouts

Apple Tart

Banana Pudding

April: 11th Cooking Class

Guest Chef: Sandy Sine

Menu: Pasta

Crab and Shrimp Ravioli

Fettucini Alfredo with chicken

Apple Tart