

2009 Rates

COOKING WITH COPLEY Private Group Cooking Class

Menu Option 1

Appetizer

Warm Basil Gnocchi & Vine Ripe Tomato Salad with Rosemary Vinaigrette

Entrée

Tandoori Spiced Chicken, Over Basmati Rice & Asparagus Spears with Sundried Cranberry & Mango Relish

Dessert

Dessert with Herbs

Housemade Basil Ice Cream

Menu Option 2

Appetizer

Seared Ahi Tuna, Asian Ratatouille, Citrus Soy Dressing

Entrée

Wild Mushroom Crusted Seabass Over Sautéed Spinach, Sundried Tomato Butter, Yellow Foot Mushrooms & Black Olive Tapenade

Dessert

Housemade Tarragon Ice Cream

Menu Option 3

Appetizer

Miso Glazed Diver Scallops Over Ginger Scented Creamy Corn & Micro Greens

Entrée

Pan Roasted Scottish Salmon Over Basmati Rice with Thai Curry Sauce & sautéed spinach

Dessert

Housemade Lemongrass Ice Cream

Menu Option 4

Appetizer

Roasted Butternut Squash, with Mango Relish

Entrée

Lobster, Wild Mushroom Filled Chicken Breast, Warm Mushroom Dressing

Dessert

Chocolate Panna Cotta

Menu Option 5

Appetizer

Sweet & Spicy Roasted Tomato Soup, with Pinenut Pistou

Entrée

Herb & Spiced Marinated Pork Loin, with Ginger & Garlic Sweet Potatoes

Dessert

Frozen Raspberry Soufflé

Menu Option 6

Appetizer

Basil & Vegetable Minestrone, Roasted Parsnip Ravioli

Entrée

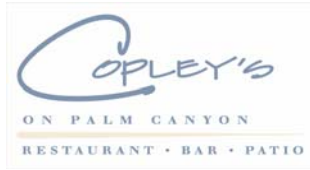
Roast Pork Rack, Filled with Apricots & Cranberry

Dessert

Earl Grey Ice Cream

2009 Prices

621 N. Palm Canyon, Palm Springs 92262 / Phone 760-327-9555, Fax 760-327-8188



2009 Rates

COOKING WITH COPLEY Private Group Class

Cooking Demo: \$80.00 per person, plus tax & 18% gratuity
Includes: Demo 2 or 3 course, recipes, 3 course lunch
Minimum Class 15

Maximum Indoor Class – 20 guests
Maximum Patio Class – 45 guests
Maximum Garden Class – 60 guests
11:30am – 2:30pm (times flexible)
Beverages billed on consumption

2009 Prices

621 N. Palm Canyon, Palm Springs 92262 / Phone 760-327-9555, Fax 760-327-8188