

Chef Geoff  
Presents Cooking Classes at the  
Moustache Cafe

The cooking classes are focused on three courses that can be made in 30 minutes at home that will teach different techniques and help you build a repertoire at home.

Monday March 1, 2010  
6:30 pm

Seared Beef Carpaccio with Caper Lemon Aioli and Truffle Oil

Muscovey Duck Breast with Mushroom Risotto and Truffle Honey Glaze

Warm Apple Tart Tatin with Vanilla Ice Cream

Monday March 8, 2010  
6:30 pm

Wild Mushroom Soup with White Truffle Oil and Parmesan Cheese

Rack of Lamb with Dauphinoise Potato and Balsamic Sweet Garlic Demi Sauce

Dark Chocolate Torte with Mango Sorbet

Monday March 15, 2010  
6:30 pm

Sautéed Spicy Prawns on Baby Arugula and Fennel Salad

Sesame Crusted Ahi Tuna, Truffle Soya Vinaigrette, Garlic Green Beans

Crepes with Chantilly Cream and Fresh Strawberries with Grand Marnier

Monday March 22, 2010

6:30 pm

Buffalo Mozzarella, Vine Ripe Tomato and Fresh Basil Salad

Butternut Squash Ravioli with Rock Shrimp and a Sage Brown Butter Sauce

Tiramisu “an Italian Classic”

Monday March 29, 2010

6:30 pm

Poached Lobster Salad with Beets and Baby Arugula

Grilled Rib Eye Steak with Spaghetti Aglio e Olio and Red Wine Sauce

Chocolate Soufflé with Grand Marnier and Ice Cream

Monday March 1, 2010

6:30 pm

Organic Mixed Greens with Sun dried Blueberry Vinaigrette and Goat Cheese

Seared Sable Fish, Shitake Mushroom Consommé, Fondant Potato, Steamed Asparagus

Caramel Parfait, Wild Berry Compote, Peanut Brittle