



2010 cooking classes schedule and rates

Monday 22, Tuesday 23 and Wednesday 24 february, 2010

In the cooking school

- Veal stock
- Foie gras terrine
- Anatomy of a dish on an oyster theme
- Skate wing on a broth, Japon pearls and coconut sauce
- Scallops, Chanterelles and Endives with Mushroom 'Cappuccino'
- Veal with truffled Jerusalem artichokes, arabica sauce



In the Côte Saint Jacques kitchen

- Duo of Tuna and salmon, horse raddish sauce
- Bresse chicken steamed in Champagne
- Passion fruit soufflé



Friday 26, saturday 27 and Sunday 28 March, 2010

In the cooking school

- Chicken stock
- Oysters with salted water pearls and toasts with seaweed butter
- Lukewarm salad of veal sweet breads with Hazelnut oil
- Salta crust Turbot, leeks with bitter almond
- Snails with parsley and tomatoes
- Pan-fried Foie gras with crushed potatoes and olive oil
- Loin of Lamb with licorice sauce



Pastry lessons

- Napoleon with three light custards
- Creamy chocolate cake, coffee sauce

Monday 19, Tuesday 20 and Wednesday 21 April, 2010

In the cooking school

- Red Mullet Salad with Artichokes and Aromatics
- Sea-fresh terrine of oysters
- Light cream of frogs, Morels and Foie Gras
- Crisp of Lobster with chanterelle mushrooms
- Duck with green lentils and new onions
- Veal sweet breads with rhubarb and ginger and red raddishes



In the Côte Saint Jacques kitchen

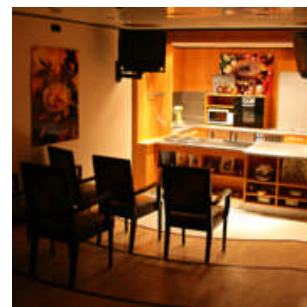
- Green asparagus with truffled butter
- Pigeon with sugar peas and sweet garlic
- Vanilla crème brûlée



Monday 10, Tuesday 11 and Wednesday May, 2010

In the cooking school

- Lobster stock
- Pan-fried foie gras terrine
- Mussels soup with saffron
- Sea bass fillet, Quinoa Risotto with crustaceans juice, new Carotts emulsion
- My Lobster « à l'Américaine »
- Roasted milk-fed-lamb with new garlic, little spring vegetables
- Roasted farm raised pigeon, stuffed lettuce with purple mustard



In the Côte Saint Jacques kitchen

- Red mullet and sardine toasts, cold-puréeed aubergine with tomato vinaigrette
- Pan fried duck foie gras with little red fruits
- Creamy and flowing chocolate cake



Thursday 17, Friday 18 and Saturday 19, June, 2010

In the cooking school

- Veal stock
- « Vichyssoise » of Foie Gras
- Scampi Gaspacho with zucchini cream
- Seabass fillet cooked in foil paper, Christes-marines with basil
- Fresh cod with crab in purée and pimento oil
- Crispy nuggets of petit Gris snails in virtual snail butter
- Saint-Jean-Cap-Ferrat veal sweet breads
- « Côte Saint-Jacques » home made blood sausage
- Bohemian carry of young rabbit





2010 cooking classes rates

Rates are varying according to the type of the room booked (with or without view on the riverside) and to the date of your stay (week or week-end), but they all include :

- 3 cooking classes,
- the room for 2 nights with Côte Saint Jacques breakfasts,
- 2 dinners, wines included (for the 1st and 2nd day),
- Wine tasting
- Lunch for day 2 or day 3 (according to the choosen date)

For people accompanying the trainees and sharing the same room, we propose a special fee including, per day :

- the room with breakfast
- the dinner, wines included (for the 1st and 2nd day)

They will also have the possibility to share the cooking classes, wine tasting or lunch (see prices « à la carte »).

<ul style="list-style-type: none"> • <u>TRAINEE PACKAGE</u> 	
<i>ROOM WITH NO VIEW ON THE RIVERSIDE</i>	Package price per peson for 3 days
Weekdays package	€ 830
Week-end package	€ 900
<i>ROOM WITH VIEW ON THE RIVERSIDE</i>	Package price per person for 3 days
Weekdays package	€ 1 020
Week-end package	€ 1 110
<ul style="list-style-type: none"> • <u>COMPANION PACKAGE</u> Price per pers per day. 	
Room with or without view on the river	
With diner wines included and breakfasts ... € 210	
<ul style="list-style-type: none"> • <u>ALA CARTE</u> 	
cooking lessons (3 h minimum)	€ 80
Participative cooking lesson in the kitchen ...	€ 180
Lunch for day 2 or day 3	€ 100 - 125
Wine tasting	€ 30

We may cancell a session if the number of participants does not reach 8 people.