All classes are participation.

Friday, November 13

ELEGANT ENTERTAINING: 1109
6:00pm-9:00pm

Chef: Kathleen Sanderson | Price: $100

Fig and Goat Cheese Tartlets, Caramelized Onion and Fontina Croustade, Roasted Herbed Filet of Beef with Chianti Butter Sauce, Garlic Mashed Potatoes, Roasted Autumn Root Vegetables, Salad Vinaigrette with a Goat Cheese Crouton, Dessert Duo of Mini Apple Tart Tatin and Pear Cranberry Crumble



14 SATURDAY

10:00am-12:00pm

Little Cooks and Storybooks: 1110

Humble Pie by Jory John. Turkey Burger Wellingtons, Sweet Potato Puffs, Fresh Fruit, Vanilla Cupcakes with Raspberry Fluff Frosting

Price: $100 per pair • Chef: Eileen Maher

FAMILY CLASS. AGES 3-7 WITH AN ADULT.

1:00pm-3:00pm

Little Cooks and Storybooks: 1111

Humble Pie by Jory John. Turkey Burger Wellingtons, Sweet Potato Puffs, Fresh Fruit, Vanilla Cupcakes with Raspberry Fluff Frosting

Price: $100 per pair • Chef: Eileen Maher

FAMILY CLASS. AGES 3-7 WITH AN ADULT.

6:00pm-9:00pm

Classic European Holiday Dinner: 1112

Mushroom Barley Soup, Standing Veal Rib Roast with Garlic, Sweet Onions and Mushrooms, Oven Roasted Salmon and Tomatoes in Parchment, Citrus Broiled Broccoli, Potato Dauphinoise, Roasted Macintosh Apples with Apple Brandy Glaze and Vanilla Bean Ice Cream

Price: $100 • Chef: James Standridge

18 WEDNESDAY | 6:00pm-9:00pm

Perfect Pie: 1113

Homemade Pie Crust, Classic Apple Pie, Pumpkin Cream Pie, Cranberry Hand Pies

Price: $100 • Chef: Suzanne Lowery

20 FRIDAY | 6:00pm-9:00pm

Easy and Festive Holiday Celebration: 1114

Boneless Sausage Stuffed Turkey Breast with Gravy, Green Beans with Fried Onion Crisps, Sour Cream and Chive Mashed Potatoes, Apple Tart Tatin a la mode

Price: $100 • Chef: Suzanne Lowery

21 SATURDAY | 6:00pm-9:00pm

Autumn Surf and Turf: 1115

Chorizo and Wine Steamed Clams, Grilled Romaine with Balsamic Pear and Blue Cheese, Mushroom Crusted Hanger Steak, Au Gratin Potatoes, Chocolate Lava Cakes with Chantilly Cream

Price: $100 • Chef: Julie Lopez, RD

27 FRIDAY | 6:00pm-9:00pm

Mediterranean Holiday Finger Foods: 1116

Lobster and Brioche Gratin, Goat Cheese and Fig on Pumpernickel Toast, Pâté and Caper Relish on Parmesan Crouton, Italian Sausage Stuffed Mushroom Caps with Balsamic Syrup Glaze, Classic Greek Spanakopita, Sweet Shrimp Bruschetta, Terrific and Easy Artichoke Dip

Price: $100 • Chef: James Standridge

28 SATURDAY | 6:00pm-9:00pm

Dinner on the Rhine: 1117

Potato Pancakes with Smoked Salmon, Sour Cream and Capers, Pan Seared Trout with Lemon Parsley Butter, Pork Schnitzel, Butter Potatoes, Wilted Watercress, Classic Peach Cake

Price: $100 • Chef: James Standridge

Monday, November 30

TINNED FISH FUN: 1118
6:00pm-9:00pm

Chef: James Standridge | Price: $100

Celebrating *Fishwife!* Sweet Pepper and Garlic Mussels in Creamy Potato Soup with Date Croutons, Anchovy Caesar Salad with Sichuan Chili Crisp Salmon, Spicy Olive Oil Albacore Tuna Salad Melt, Smoked Trout Cakes with Candied Ginger, Lemongrass over Green Mango and Bird Chili Salad, Preserved Lemon Sardine Fish and Chips with Dill and Roasted Garlic Tartar, Lemon Sorbet



27481_Kings_CookingStudio_Calendar_Nov-Dec_2026.indd 3 9/17/26 9:36 AM
Approve SA - Job Kings_Cooking Studio 8 pg Calendar Nov Dec 2026_10-2026 - 1003/9 - 17/09/2026 14:16:35 UTC +0000