



dining in **chez vous**.

A TASTE OF THAI  
ITALY AMORE  
SPANISH CUISINE  
FRENCH GOURMET  
GREEK WITHOUT THE BROKEN DISHES  
SHELLFISH SECRETS  
INDONESIAN CUISINE  
ROMANCING THE CHICKEN  
GRILLING & BARBECUING

*interactive dinner parties.*

[www.diningin.ca](http://www.diningin.ca)

# interactive menus

CHOOSE FROM OUR LIST OR CREATE YOUR OWN!

## 01 a taste of thai

You and your friends will learn the four key ingredients to Thai cooking that represent hot, sour, salty and sweet by creating dishes of your choice such as asian lemongrass soup or Thai cold spring rolls, green mango salad or chicken satay, Thai green curry shrimp or pad Thai.

End your evening with either mango crème or fried bananas and homemade toasted coconut ice cream.

## 02 italy amore

Take a journey to the land of love and discover the secrets of making the perfect risotto, Osso Bucco with a kick, a wonderful Italian salad that is eaten after the entree and end the evening with the most famous Italian dessert of all, Tiramisu!

Alternatively, for you pasta lovers we could start with an antipasto platter, make homemade pasta with roasted tomato sauce, veal parmesan and a semifreddo.

## 03 spanish cuisine

Spain has many different regions but by far the most commonly known tapas is the real tortilla made with eggs and served with roasted red peppers. Other tapas include mussels or garlic brandy shrimp or ham bites. There is no more familiar Spanish dish than paella and we would finish with a crème caramel. If crème caramel isn't your favourite, try a little Spanish cheese (Manchego) with Membrillo a quince paste!

## 04 french gourmet

France, where the recording and structure of the culinary industry began with Chef Master August Escoffier. We'll start with a velvety cucumber veloute or roasted garlic soup, followed by traditional duck confit or salmon en crouete and end with none other than petit pots au chocolat or white chocolate crème brûlée. For those with a more adventuresome palette, seared foie gras may be added to the menu.

## 05 greek without the broken dishes

This time there will not be the sound of broken dishes – only the wonderful sounds of “oohs” and “aahhs” as we create and dine on tzatziki with pita, a Greek village salad, lamb souvlaki and baklava.



## *interactive menus* (CONTINUED)

### 06 shellfish secrets

Is it really that difficult to shuck oysters, steam a lobster or filet a salmon? Not after an evening with the chefs of Dining In Chez Vous and the secrets of the sea – you'll be eating seafood like never before!

For a wonderful dinner start with either oysters on the half shell, oysters Rockefeller or oysters in a spicy bacon sauce. If you like soup you will love our oyster chowder or our PEI seafood chowder with both beer and wine. Salads can be a Thai seafood yam, a salad nicoise or a smoked salmon salad. For the entree, champagne lobster risotto or try a roasted corn risotto with seared scallops.

### 07 indonesian cuisine

I was lucky enough to attend a 3 day cooking school on Lembah Island, in Indonesia. For those that like some spice to your food, this menu is food you. Spicy chicken soup with glass noodles, coconut shrimp on rice in a martini glass, and Indonesia's most famous dish Nasi Goreng (fried rice). For dessert, try fried bananas with chili sauce. If rice isn't your thing, try pork cooked in bamboo or fish in banana leaves and for dessert stewed cassava, papaya and pineapple.

### 08 romancing the chicken

No need to go to the butcher when you can learn to debone a chicken. Using the entire chicken we'll make chicken stock for chicken soup, blackened chicken strips on Caesar salad, hot wings and honey glazed chicken quarters.

### 09 grilling & barbecuing

Tired of always ending up with a charred steak that's raw in the middle and dry? After an evening of learning proper grilling and bbq'ing techniques you'll be the toast of your neighbourhood. We'll grill a round of brie topped with roasted peppers, chipotles and mushrooms, vegetables, the ever popular Canadian beef and finally some grilled fruit for dessert.





**“After nearly killing us both with an uncooked meatloaf, my boyfriend graciously gave me cooking lessons for Christmas. I was excited and terrified at the same time. When I saw what we were cooking, I was stunned to see “restaurant food” on the list. Not just meat and potatoes, but “Prime Rib Roast, warm onion and potato gratin!” Robyn made it fun and easy and before I knew it, I had cooked a 3 course meal complete with dessert. It was delicious and made me feel very proud that I had conquered my culinary fears. I may even try to make that meatloaf again!”**

AMY GRIFFIN | Manager, Summerhill TV