



COOKS

cooksofcrocushill.com

Baking + Confections

From basics to master classes, our Baking + Confections classes focus on everything from innovative new techniques to tried-and-true recipes for bread baking, candy making and more.

PRIMO BRIOCHE

Aleah Vinick

SW SATURDAY, APRIL 3, 10 AM - NOON, \$85

PARTICIPATION

Want to know how to make the best brioche around? Look no further because this class is rising to the challenge. Join our resident bread wiz, Chef Aleah, as she works her magic to create one delectable and rich loaf. You can't go wrong with adding bit of brioche to the tasting table. Yum!

Brioche; Quick Jam.

MACARON WORKSHOP

Amy Kovacs

SP SATURDAY, APRIL 10, 10 AM - NOON, \$85

PARTICIPATION

Half the fun of visiting France is seeing those shops that feature gorgeous, petite, richly colored treats piled high in pyramids of deliciousness. No need to book a trip, though, when Chef Amy can teach you to make your own. Learn the difference between French and American versions of these beautiful little pastries.

Passion Fruit; Strawberry Cheesecake; Pistachio.

BAGUETTES 101

Amy Kovacs

SP SUNDAY, APRIL 11, NOON - 2 PM, \$85

PARTICIPATION

Any freshly baked loaf is pretty glorious in itself, but a warm, soft, crunchy-crust baguette is simply magnifique. After getting your hands floury in this St. Paul 101 session, you'll have baguette making in the bag.

Traditional French Baguettes.

C'EST BON! EXCELLENT ÉCLAIRS

Randi Madden

MPLS WEDNESDAY, APRIL 14, 6 - 8 PM, \$85

PARTICIPATION

A favorite French pastry is coming to the kitchen. Learn all you need to know about creating the best éclairs in town. Chef Randi is ready with two amazing éclair recipes to perfect your techniques and challenge your pâte à choux skills.

Maple Pecan; Black Forest.

FANCY FRILLY CAKES

Aleah Vinick

SW SATURDAY, APRIL 17, 10 AM - NOON, \$85

PARTICIPATION

There are few things more alluring in the culinary world than a beautifully decorated cake. Join us and learn the tips, tricks and techniques for successful, and stunning, decorating. Soon you'll be on your way to creating that custom cake that will be photoworthy!

Chocolate Letter Cakes; Mini Mirror Glaze Cakes.

FRENCH PASTRY: PÂTE À CHOUX

Lorelei McInerny

VIRTUAL TUESDAY, APRIL 20, 6 - 7:30 PM, \$50

PARTICIPATION

Baking French pastries can be intimidating at first, but learning one foundational recipe will begin to open all sorts of recipe doors. Learn how to create the perfect pâte à choux with Chef Lorelei. Perfecting your pâte à choux will have you creating éclairs, cream puffs, and much more. Ouil!

Aged Cheddar Gougères; Cream Puffs.

BAKING BOOT CAMP

Randi Madden

VIRTUAL SATURDAY, APRIL 24, 10 AM - NOON, \$95

VIRTUAL SUNDAY, APRIL 25, 10 AM - NOON

PARTICIPATION

One of our most successful boot camps is going virtual! Get ready for a two-day virtual Baking Boot Camp. Join Chef Randi in the virtual kitchen to begin mastering doughs, breads and more. Learning from a State Fair Blue Ribbon holder isn't a bad deal either! Get ready to start baking your own blue ribbon winners right at home.

This class meets Saturday, April 24, from 10 AM to noon and Sunday, April 25, from 10 AM to noon.

Pie Dough; Easy Boule; Hazelnut Banana Bread.

NORDIC BAKING: SWEDISH CARDAMOM BREAD

Bonnie Sparrman

MPLS WEDNESDAY, APRIL 28, 6 - 8 PM, \$85

PARTICIPATION

It's time to get your Scandinavian sweet fix! From the land of the Swedish midnight sun, comes this beautiful, delicious bread to awaken your taste buds and your love of baking. Join Chef Bonnie for an extraordinary, mouthwatering, skill-building cultural experience. Whether you're Nordic or not, there's something here for everyone.

Swedish Cardamom Rolls with Cinnamon Filling (kanelbullar); Swedish Cardamom Loaf with Almond Paste Filling (vetelång med mandel).

Date Night

Let's redefine the date night. Of course it can be a romantic evening, but maybe it's a fantastically special evening with your mom, best friend or fellow foodie. Maybe you want to create a date night with a group of friends and launch some delicious new adventures. Join Cooks in these hands-on classes where you're split into groups to prepare a dish, and then come together to enjoy a spectacular dinner.

DATE NIGHT CLASSES ARE PRICED PER GUEST. One glass of wine or beer per student is included, so 21 and up only.

DATE NIGHT IN STILLWATER: TROPICAL ESCAPE

Manfred Krug

SW FRIDAY, APRIL 2, 6 - 8 PM, \$90

PARTICIPATION

Mojito-Marinated Chicken; Cuban-Style Black Beans and Rice; Coconut and Mango Rice Pudding.

GRAND NIGHT OUT: BREAKFAST FOR DINNER

Van Keszler

SP FRIDAY, APRIL 2, 6 - 8 PM, \$90

PARTICIPATION

Classic Eggs Benedict; Frisée Salad with Blistered Tomatoes; Coffee Granita.

NIGHT OUT IN NORTH LOOP: DUMPLING PARTY

Van Keszler

MPLS SATURDAY, APRIL 3, 6 - 8 PM, \$90

PARTICIPATION

Pork and Cabbage Pot Stickers; Beef Empanadas; Apple Dumplings and Ice Cream.

NIGHT OUT NORTH LOOP: ODE TO ALISON ROMAN

Lorelei McInerny

MPLS FRIDAY, APRIL 9, 6 - 8 PM, \$90

PARTICIPATION

Celery Salad with Cilantro and Sesame; Olive Oil Braised Chicken and Carrots; Salted Honey Panna Cotta with Crushed Raspberries.

DATE NIGHT IN STILLWATER: LA BRASERIA

Marty Hegna

SW FRIDAY, APRIL 9, 6 - 8 PM, \$90

PARTICIPATION

Pão de Queijo (Brazilian cheese bread); Mexican Chopped Salad; Shredded Chicken Rice Bowl with Smoked Salsa; Latin Black Beans and Rice.

Hayden Flour Mills is the new flour in town!

Specialty Flour for your kitchen

Starting at \$11.00

GRAND NIGHT OUT: SPRING IN FRANCE

Randi Madden

SP FRIDAY, APRIL 9, 6 – 8 PM, \$90

PARTICIPATION

Moules Marinières; Carrot-Walnut Salad; Lemon Soufflés.

DATE NIGHT IN STILLWATER: THAI ME TO THE MOON

Alyssa Aguillara

SW SATURDAY, APRIL 10, 6 – 8 PM, \$90

PARTICIPATION

Spring Rolls; Chicken with Green Coconut Curry; Mango Sticky Rice.

NIGHT OUT NORTH LOOP: ITALIANO PERFECTO!

Randi Madden

MPLS SATURDAY, APRIL 10, 6 – 8 PM, \$90

PARTICIPATION

Peperonata with Pork Sausage; Fettuccine with Gorgonzola Cream Sauce; Hazelnut Coffee Cakes with Toasted Sesame Brittle.

DATE NIGHT IN STILLWATER: TRÈS BIEN

Sheryl Grover

SW FRIDAY, APRIL 16, 6 – 8 PM, \$90

PARTICIPATION

Potage au Chou-Fleur (rustic cauliflower soup); Chicken Provençal with Rice Pilaf; Chocolate Mousse with Toasted Hazelnuts and Dried Currants.

NIGHT OUT IN NORTH LOOP: TAKE ME TO NEW DELHI

Matthew Green

MPLS FRIDAY, APRIL 16, 6 – 8 PM, \$90

PARTICIPATION

Aloo Tikki (potato croquette); Bhel Puri; Vegetables and Rice with Tamarind Sauce; Chicken Kebab Kati Roll.

NIGHT OUT IN NORTH LOOP: FOR THE LOVE OF PLANTS

Ranelle Kirchner

MPLS SATURDAY, APRIL 17, 6 – 8 PM, \$90

PARTICIPATION

Green Beans and Mushrooms with Tahini and Lentils; Watercress and Chickpea Soup with Rose Water and Ras El Hanout; Chermoula Eggplant with Bulgur and Yogurt.

DATE NIGHT IN STILLWATER: MOROCCAN FLAVORS

Marty Hegna

SW SATURDAY, APRIL 17, 6 – 8 PM, \$90

PARTICIPATION

Couscous Salad with Dates and Almonds; Chicken Tagine with Preserved Lemons and Olives; Moroccan Scented Orange Salad with Walnuts and Radishes.

DATE NIGHT IN STILLWATER: FRENCH, SIMPLE, MAGNIFIQUE

Manfred Krug

SW FRIDAY, APRIL 23, 6 – 8 PM, \$90

PARTICIPATION

Potatoes Anna; Pan-Seared Tuna with Mixed Olive Tapenade over White Bean, Tomato and Basil Ragoût; Crêpes with Fresh Fruit and Whipped Cream.

GRAND NIGHT OUT: ITALIAN FAVORITES

Tammy Haas

SP FRIDAY, APRIL 23, 6 – 8 PM, \$90

PARTICIPATION

Fresh Fettuccine; Meatballs and Red Sauce; Big Italian Chop Salad.

NIGHT OUT IN NORTH LOOP: URBAN KITCHEN

Van Keszler

MPLS FRIDAY, APRIL 23, 6 – 8 PM, \$90

PARTICIPATION

Kale, Mint, Feta Salad; Brussels Sprout Tacos with Spicy Peanut Sauce; White Chocolate Matcha Mousse with Sesame Brittle.

DATE NIGHT IN STILLWATER: SENSATIONAL SUPPER CLUB

Manfred Krug

SW SATURDAY, APRIL 24, 4 – 6 PM, \$90

SW SATURDAY, APRIL 24, 7 – 9 PM, \$90

PARTICIPATION

Wedge Salad with Creamy Blue Cheese Dressing; Hasselback Potatoes; Steak with Sautéed Mushrooms and Onions.

NIGHT OUT IN NORTH LOOP: LITTLE ITALY

Matthew Green

MPLS SATURDAY, APRIL 24, 6 – 8 PM, \$90

PARTICIPATION

Ricotta and Roasted Grape Crostini; Kale, Mint and Feta Chop Salad; Lentil and Sausage Bolognese.

GRAND NIGHT OUT: READY, SET, GO!

Randi Madden

SP SATURDAY, APRIL 24, 6 – 8 PM, \$90

PARTICIPATION

Serrano Ham, Manchego Cheese Grilled Bread Skewer with Date Purée; Vegetarian Samosas (chamuça); Pork Vindaloo.

GRAND NIGHT OUT: BIRRIA

Tracy Figueroa

SP FRIDAY, APRIL 30, 6 – 8 PM, \$90

PARTICIPATION

Birria Tacos; Rice and Beans; Key Lime Pie Shooters.

NIGHT OUT IN NORTH LOOP: EXQUISITE JAPANESE

Van Keszler

MPLS FRIDAY, APRIL 30, 6 – 8 PM, \$90

PARTICIPATION

Pork Shumai (steamed pork dumplings); Chicken Katsu and Steamed Rice; Stir-Fried Vegetables.

Date Night at Home

Cozy on up to your kitchen counter and pop a cork because date night is coming to you! It's everything you love about a date night without the hassle. Get ready to create a culinary masterpiece and impress a date or two. Delicious!

DATE NIGHT AT HOME: MOO SHU PORK

Tammy Haas

VIRTUAL SATURDAY, APRIL 10, 6 – 7:30 PM, \$50

PARTICIPATION

Forget the takeout boxes and all those pairs of extra flatware. It's time to take control in the kitchen and create delicious moo shu pork in the comfort of your own home. Sign up with Chef Tammy as she adds the kick of spice your palate has been waiting for. Wowza!

Mandarin Pancakes; Marinated Pork Stir-Fry.

DATE NIGHT AT HOME: WORLD EATS

Shelagh Mullen

VIRTUAL FRIDAY, APRIL 16, 7 – 8:30 PM, \$50

PARTICIPATION

Tomato-Zucchini Tart with Za'atar and Feta; Roasted Broccoli and Chickpea Kale Salad; Passion Fruit Yogurt Parfait.

Global

For those looking to broaden their horizons and expand their culinary repertoires, global classes focus on cuisines from culinary regions around the country and around the world.

DINNER IN THE GREEK ISLES

Sheryl Grover

VIRTUAL SUNDAY, APRIL 11, 5 – 6:30 PM, \$50

PARTICIPATION

We can't jet off to Mykonos or Crete right now, but we can do the next best thing with food. Bring the delicious flavors of the Greek isles into your kitchen while you cook along with Chef Sheryl.

Shirazi Salad (Persian cucumbers, citrus vinaigrette); Mediterranean Pan-Seared Trout with Tzatziki; Baklava.

SUSHI SECRETS

Robin Asbell

SP MONDAY, APRIL 12, 6 – 8 PM, \$85

PARTICIPATION

If the sight of a sushi mat and sticky rice makes you feel overwhelmed, don't worry. We have a secret for you: It's not as hard as it seems. Chef Robin gives you the tips and techniques you need to make exquisite sushi that will wow your friends and palate alike.

Shrimp Tempura Hand Rolls, Inside-Out Caterpillar Roll; Teriyaki Salmon Triangle Roll.

LATIN SABORES

Van Keszler

MPLS TUESDAY, APRIL 20, 6 – 8 PM, \$85

PARTICIPATION

Latin food lovers, this is the class for you! Join Chef Van in preparing a tasty menu of authentic Latin American recipes full of fiesta and fun.

Fram-Scratch Flour Tortillas; Avocado and Tomatillo Salsa; Steak Fajitas with Chimichurri; Quick Refried Beans.

JAPANESE AT HOME

Tammy Haas

VIRTUAL WEDNESDAY, APRIL 21, 6 – 7:30 PM, \$50

PARTICIPATION

It's time for a taste bud wake-up call! Join Chef Tammy virtually in your kitchen as she takes you around the globe to Japan. Spend time learning and perfecting techniques to create a Japanese-inspired menu. And get ready to transport your taste buds! We can smell the cherry blossoms now.

Miso Soup; Garlic-Miso Glazed Salmon; Lemon-Ginger Rice.

INDIAN FOR BEGINNERS

Tammy Haas

MPLS SUNDAY, APRIL 25, 6 – 8 PM, \$85

PARTICIPATION

Consider this a beginner's guide to eating and cooking Indian food. Mouthwatering aromas, delicious flavor combinations and beautiful ingredients combine to make Indian food one of the wonders of the world (well, if you consider food a wonder). Chef Tammy guides you through a hands-on cooking experience sure to leave you craving nothing but more naan!

Curried Chicken with Basmati Rice; Aloo Gobi (potatoes and cauliflower); Naan Bread.

BETTER KNOW YOUR GNOCCHI

Robin Asbell

VIRTUAL MONDAY, APRIL 26, 6 – 8 PM, \$50

PARTICIPATION

Want to win friends and influence people? Well, you can always try making them some gnocchi, one of the most lovable foods known to man. You'll learn what gnocchi is (and isn't) and how to make, shape, cook and, of course, eat this mouthwatering mixture to your heart's content.

Classic Potato Gnocchi with Pan-Roasted Garlic-Tomato Sauce.

Foundations

Foundations focus on the absolute essentials of great cooking and great food. For those looking to learn the core skills required of all chefs, or to learn the vital points of an essential culinary topic, our Foundation classes are the perfect choice.

KNIFE SKILLS

Manfred Krug

MPLS THURSDAY, APRIL 08, 6 – 7:30 PM, \$65

PARTICIPATION

The knife block is the center of your kitchen, but without the know-how needed to use, sharpen, hone, wash and store your knives, you're just the owner of an expensive collection of accidents in the making. In this essential tutorial, our resident blade expert, Chef Manny, will take you through every aspect of knife use and care.

SALT, FAT, ACID, HEAT: PART 1

Tracy Figueroa

SP TUESDAY, APRIL 13, 6 - 8 PM, \$85

PARTICIPATION

Some will say cookery is about science. Others will say that it's about art. We say it's a bit of science, a bit of art plus a wonderful mix of Salt, Acid, Fat and Heat. In fact, our pal Tracy is going to use Samin Nosrat's awesome book, with the same title, to dig into the Art and Science of cooking.

Spring Greens with Citrus Vinaigrette; Maple-Ginger-Soy Glazed Salmon; Baby Bok Choy with Catsup Manis.

SALT, FAT, ACID, HEAT: PART 2

Tracy Figueroa

SP TUESDAY, APRIL 27, 6 - 8 PM, \$85

PARTICIPATION

Butter and Olive Oil Tasting; Fresh Pasta with Grilled Chicken and a Creamy Alfredo Sauce; Sautéed Broccoli Rabe; Affogato with Whipped Cream.

SALT, FAT, ACID, HEAT: PART 3

Tracy Figueroa

SP TUESDAY, MAY 11, 6 - 8 PM, \$85

PARTICIPATION

Fennel Salad with Champagne-Lemon Vinaigrette; Citrus-Roasted Chicken; Cilantro-Lime-Rice.

SALT, FAT, ACID, HEAT: PART 4

Tracy Figueroa

SP TUESDAY, MAY 25, 6 - 8 PM, \$85

PARTICIPATION

Poached Halibut Salad with a Citrus Vinaigrette; Grilled Sirloin Steak with a Creamy Mushroom Sauce; Bananas Foster with Vanilla Bean Ice Cream.

SALT, FAT, ACID, HEAT: 4 CLASS SERIES

Tracy Figueroa

SP TUESDAY, APRIL 13, 6 - 8 PM, \$320

PARTICIPATION

Some will say cookery is about science. Others will say that it's about art. We say it's a bit of science, a bit of art plus a wonderful mix of Salt, Acid, Fat and Heat. In fact, our pal Tracy is going to use Samin Nosrat's awesome book, with the same title, to dig into the Art and Science of cooking. This first class focuses on the elements of salt and its fundamental importance in the kitchen. Sign up for ALL FOUR classes in this series and save \$20 on your registration. These classes take place in our St. Paul kitchen from 6:00 PM to 8:00 PM on the dates of April 13, April 27, May 11 and May 25.

SALT: Spring Greens with Citrus Vinaigrette; Maple-Ginger-Soy Glazed Salmon; Baby Bok Choy with Catsup Manis; Ginger Panna Cotta with Maldon. FAT: Butter and Olive Oil Tasting; Italian Chopped Salad; Fresh Pasta with Grilled Chicken and a Creamy Alfredo Sauce; Sautéed Broccoli Rabe; Affogato with Whipped Cream. ACID: Fennel Salad with Champagne-Lemon Vinaigrette; Citrus Roasted Chicken; Cilantro Lime-Rice; Lemon-Buttermilk Ice Cream. HEAT: Poached Halibut Salad with a Citrus Vinaigrette; Grilled Sirloin Steak with a Creamy Mushroom Sauce; Skillet Fried Potatoes with Red Peppers and Onions; Bananas Foster with Vanilla Bean Ice Cream.

CAST-IRON COOKERY

Tammy Haas

SW SUNDAY, APRIL 18, NOON - 2 PM, \$85

PARTICIPATION

Join our own Iron Chef Tammy while she prepares recipes in the hottest cookware in the kitchen! Cast iron ... known for its many desirable cooking properties.

Clam and Corn Fritters with Cajun Aioli Dipping Sauce; Fajitas with Steak; Apple Crisp with Vanilla Cream.

FOOD FOR THE FAM!

Tracy Figueroa

VIRTUAL SUNDAY, APRIL 25, 5 - 6:30 PM, \$50

PARTICIPATION

Bringing the family to the dinner table doesn't have to be a big complicated deal. What do families want? Good food that's tasty and family fun at the table. Join us in our St. Paul kitchen and learn about our favorite easy meal menu that is certain to satisfy the whole fam!

Elegant Charcuterie Board; Spatchcocked Chicken with Garlic Mashed Potatoes; Fresh Green Salad and Vinaigrette.

Kids

Get the kids off the couch and into the kitchen to learn how to blend, chop and sauté their way to a life of culinary exploration!

KIDS COOK: ASIAN INSPIRATION

Matt Hunter

SP FRIDAY, APRIL 2, 10 AM - 12:30 PM, \$65

PARTICIPATION

There is nothing like homemade Asian food. It's fresh, bright and light for any meal. Kids are ready to take over the kitchen as they learn culinary techniques to nail a sublime Asian-inspired menu.

Sizzling Pork Lettuce Wraps; Veggie Fresh Spring Rolls; Fried Rice.

KIDS SPRING BREAK CAMP: BEST BAKERIES

Tracy Figueroa

SP MONDAY, APRIL 5, 6 + 7, 10 AM - 12:30 PM, \$225

PARTICIPATION

Fire up the hot-air balloon and set a course to the lands of freshly baked yumblers! Follow in the footsteps of our own baker/explorer Chef Tracy to experience some of the world's tastiest baked goodies from Italy, Germany and Spain. No passport required for this sweet and savory trip!

This class is a three-day series on April 5, 6 and 7. Seats are for kids only, ages 8-12.

Day 1 — Italy: Biscotti; Tiramisù Cups; Mini Focaccia. Day 2 — Germany: Soft Pretzels; Black Forest Cupcakes; Gingerbread. Day 3 — Spain: Miguelitos; Spanish Empanadas; Tarta de Santiago.

Libations

Everyone has the power to be a top drink mixologist or create the perfect beer or wine pairing, and our Libation classes give you the know-how to get started. These classes include an alcoholic beverage pairing, so 21 and up only, please.

OUI, CHEF, MORE WINE!

Tracy Figueroa, Matt Carson

MPLS FRIDAY, APRIL 2, 6 - 8 PM, \$100

DEMONSTRATION

We've got the perfect class if you love a French feast! Join Chef Tracy in the kitchen as she guides you into the world of French cuisine while Sommelier Matt shares noteworthy wines. Explore this magnifique menu filled with tasty treats and delightful bites. Paired with the perfect wine and we have ourselves quite the class.

Arugula Salad with Smoked Trout, Chèvre, Cherry Tomatoes and a Citrus Vinaigrette; Roasted Chicken Thighs and Mushrooms with Fingerling Potatoes and Blue Cheese Béchamel; Mini Macaron; Flight of Wines.

HAPPY TOGETHER: TATTERSALL DISTILLING VISITS COOKS

Lorelei McInerny, Blaine Young

SP SATURDAY, APRIL 17, 6 - 8 PM, \$125

DEMONSTRATION

Spring is in the air and that means it's time for something bright, fresh and original. Join us in the kitchen with artisan cocktail extraordinaire Tattersall to help shake off the winter blues in this latest libations class. Learn how to create a contemporary culinary menu paired with three classic cocktails from the experts. This is all coming together and seats are going quickly. Cheers!

Slow-Roasted Olive Oil Tomatoes on Grilled Bread; Brothy Meatballs with Farro, Fennel and Dill; Rhubarb Compote with Vanilla Pound Cake; Bitter Orange Spritz; 4th Regiment; Clover Club.

GIRLS NIGHT OUT: TAPAS AND SANGRIA

Tracy Figueroa

SP THURSDAY, APRIL 22, 6 - 8 PM, \$90

PARTICIPATION

Nothing says girls' night out like tapas and sangria. Gal pals unite and sample Spanish deliciousness at its best paired with tasty stone fruit sangria. Join Chef Tracy as she rolls out the best menus to get lost in the delectable flavors. This is going to be a fun-packed night.

Tomato and Roasted Red Pepper Salad; Chicken Skewers with Smoky Aioli; Miguelitos; Stone Fruit Sangria.

Seasonal

Make the most of every season with classes that focus on the best bounty available now. From winter comfort foods to summer grilling, these classes are always in season.

MAKE AHEAD CELEBRATION BRUNCH

Shelagh Mullen

VIRTUAL SATURDAY, APRIL 3, 10 - 11:30 AM, \$50

PARTICIPATION

This year all our celebrations have looked different, and Easter is no different. That's why we created the perfect class all about brunch. Make your next celebration brunch ahead of time and really enjoy the best part of brunch — eating! Chef Shelagh is ready with your list of recipes and all the tips you need to plan and execute your best brunch ever on Saturday and eat on Sunday. Yum!

Asparagus and Ricotta Quiche; Cherry Orange Scone Bread with Honey Butter.

We're committed to preventing the spread of COVID.

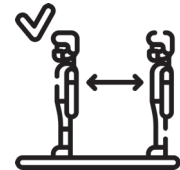
All class participants are expected to:

- Wear a mask (except while seated and eating or drinking)
- Complete a temperature check and pre-COVID questionnaire upon check-in
- Wash hands upon arrival
- Participate in smaller class sizes for social distancing

*We will continue to make changes to our protocols and procedures based on CDC and Minnesota Department of Health advisories.

Details at: Cooksofcrocushill.com/faq-classes/

Please be respectful and follow these guidelines when attending a cooking class.



Whole + Half Ham Crop Share Is Here!

Perfect for your celebration table.
Order soon. Shares are limited!



KEY

- SP** CLASS IN ST. PAUL
- SW** CLASS IN STILLWATER
- MPLS** CLASS IN MINNEAPOLIS (NORTH LOOP)
- VIRTUAL** CLASS AT HOME

FINE PRINT

Cancellation Policy: No cancellations will be accepted after 7 days prior to the class. 14 days for groups larger than 4.

We ask that you understand that — like a sporting event or a theater performance — a lot of time and resources go into the advance preparation for a successful class. For this reason we require one week (two weeks for groups larger than four) advance notice on any class cancellation or rescheduling to obtain a Cooks of Crocus Hill gift card for the registration amount. Within the one- or two-week window of time prior to class, refunds are not given, though you are welcome to transfer your registration to another guest of your choice. In the event that Cooks of Crocus Hill cancels a class, a full refund will be given and you will be notified as soon as possible.

Cooks does not cancel classes due to weather.

The class fee includes instruction, printed recipes and a tasting portion of the food prepared.

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REGISTER ONLINE // cooksofcrocushill.com    CALL US TODAY // 651.228.1333

Please Visit Our Website For A Complete, Up-To-Date Listing Of All Cooking Classes And Happenings.