



cooks

cooksofcrocushill.com

Guest Chef

Cooks has been hosting world-renowned chefs in the Twin Cities for more than 30 years. Luminaries such as Marcus Samuelsson, Thomas Keller and Sean Brock — not to mention local all-stars like Gavin Kaysen, Paul Berglund and Ann Kim!

TACOS Y MARGARITAS BY ACAPULCO

Sam Leon

SP THURSDAY, JULY 29, 6 - 8 PM, \$90

¡Hola! We've got a guest in our kitchen: Chef Sam from the Mexican restaurant Acapulco. He is crashing the Cooks kitchen to demonstrate authentic and imaginative recipes just for us. Join in on the fun of this half demo, half hands-on class and learn all you can about how to make the best Mexican meals ever.

Grilled Chicken and Steak Tacos; Handmade Tortillas and Salsa Molcajete; Chips; Guacamole; The Famous Cheese Sauce; Margarita with Acapulco's signature Tequila.

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.

CROISSANTS 101

Randi Madden

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

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

PARTICIPATION

In Paris, you can't walk two blocks without running into a small bakery pulling a batch of fresh-baked croissants out of the oven. Around here, not so much. In this hands-on class, Chef Randi will show you how to make light, buttery croissant dough, roll it out and create flaky pastries that would make a Frenchman drool.

Traditional Croissant; Pain au Chocolat; Sweet Ricotta Pinwheels; Two Savory Croissants.

VIRTUAL BERRY PIE

Lorelei McInerny

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

PARTICIPATION

Summer baking is in full swing now and we have a virtual class with you in mind! Join Chef Lorelei as you log in to learn how to make the best berry pie. Enjoy making pie dough from scratch and berries fresh for the season. It all comes together for a delicious conclusion!

Berry Pie.

BAGUETTES 101

Amy Kovacs

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

PARTICIPATION

A freshly baked loaf is pretty glorious in itself, but a warm, soft, crunchily-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.

BAKE ON, MACARONS

Randi Madden

SP SATURDAY, JULY 17, 10 AM - NOON, \$85

PARTICIPATION

Cookie royalty is an understatement for the macaron. Learn to make the classic French cookie from our resident macaron maven, Chef Randi. She is ready to show you all the secrets to a flawless macaron. Sounds like a winner already!

Peanut Butter and Jelly; Chocolate Pistachio.

ITALIAN BAKERY FAVORITES

Aleah Vinick

SP SUNDAY, JULY 18, NOON - 2 PM, \$85

PARTICIPATION

"Tutto finisce a tarallucci e vino!" Bake up perfect biscotti to dunk in vin santo, tiramisù to liven up every party, and a fruit crostata that you can change up with seasonal fruit all year.

Almond Biscotti; Seasonal Fruit Crostata; Pretty Tiramisù Cake.

MACARON WORKSHOP

Amy Kovacs

SP SATURDAY, JULY 24, 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.

SHORTCAKE SPIN

Juliette Leitchuk

SP SUNDAY, JULY 25, NOON - 2 PM, \$85

PARTICIPATION

Add some new twists to your shortcake game! You'll learn the best technique for making, forming and baking shortcakes, and Chef Juliette will have your taste buds spinning with delicious flavor combinations.

Cardamom Cream Biscuits with Rhubarb Confit; Sweet Corn Scones with Blackberry Compote; Strawberry Swirl Rolls with Lemon Cream and Candied Fennel.

EASY BREADS

Aleah Vinick

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

PARTICIPATION

Ninety-nine out of one hundred scientists agree: There's nothing like the smell of fresh bread! Let Chef Aleah help you overcome that irrational fear of baking with a fun-packed, hands-on lesson in making dough, proofing and creating always-beautiful breads.

French Boule Loaf; Whole-Wheat Bread; Cinnamon Bread.

Lodge for the Summer

Lodge Cast Iron

Starting at **\$4.50**

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.

NIGHT OUT IN NORTH LOOP: GOURMET GRILLING

Manfred Krug

MPLS FRIDAY, JULY 2, 6 - 8 PM, \$90

PARTICIPATION

Crisp Green Salad with Pepitas, Avocado and Charred Lime Vinaigrette; Grilled Shrimp with Turmeric-Coconut Sauce and Rice; Smoked Peach Melba.

DATE NIGHT IN STILLWATER: SUMMER GET-TOGETHER

Marty Hegna

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

PARTICIPATION

Green Bean Slaw; Cherry BBQ-Sauced Chicken Sandwiches; Berry Hand Pies.

DATE NIGHT IN STILLWATER: PIZZA PARTY

Randi Madden

SW SATURDAY, JULY 3, 5 - 7 PM, \$90

PARTICIPATION

Spring Green Salad with Roasted Beets and Caramelized Pecans; Handmade Pizza Dough; Garlic Chicken Basil Alfredo with Roasted Cauliflower; Vegetable Pizza Bianca (tomato, fennel, mushroom, caramelized onions).

DATE NIGHT IN STILLWATER: CLASSIC AMERICANA

Matt Hunter

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

PARTICIPATION

Dilly Potato Salad; Summer Platter Salad with Basil Vinaigrette; Butter-milk Fried Chicken Sandwiches with Spicy Slaw.

GRAND NIGHT OUT: PAELLA

Matthew Green

SP FRIDAY, JULY 9, 6 - 8 PM, \$90

Paella; Frisée Salad with Garlic Citrus Vinaigrette; Semolina Citrus Cake.

NIGHT OUT IN NORTH LOOP: LATIN LOVIN' STREET FOOD

Juliette Lechuk

MPLS SATURDAY, JULY 10, 6 - 8 PM, \$90

PARTICIPATION

Pork Pinchos with Guava BBQ Sauce and Pineapple Salsa; Chicken Tinga Tacos with all the Fixin's; Brazilian Brigadeiros.

GRAND NIGHT OUT: THAI TIME

Tammy Haas

SP SATURDAY, JULY 10, 6 - 8 PM, \$90

PARTICIPATION

Shrimp and Cucumber Salad; Chili Beef Skewers; Thai Asparagus; Spicy Fried Noodles.

NIGHT OUT IN NORTH LOOP: CURRY IN A HURRY

Tammy Haas

MPLS FRIDAY, JULY 16, 6 - 8 PM, \$90

PARTICIPATION

Samosas; Lamb, Chicken and Vegetable Kebabs with Spicy Peanut Sauce; Curried Pineapple Almond Rice.

NIGHT OUT IN NORTH LOOP: NEWLY TEX-MEX

Tammy Haas

MPLS SATURDAY, JULY 17, 6 - 8 PM, \$90

PARTICIPATION

Mexican Street Corn Soup; Chicken and Tomatillo Salsa Enchiladas; Tres Leches Cake.

DATE NIGHT IN STILLWATER: PROVENÇAL GETAWAY

Peter Tignor

SW SATURDAY, JULY 17, 5 - 7 PM, \$90

PARTICIPATION

Tapenade and Caramelized Onion Tart; Niçoise Salad; Lavender Crème Brûlée.

GRAND NIGHT OUT: ITALIANO PERFETTO!

Randi Madden

SP FRIDAY, JULY 23, 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: TACO TANGO

Manfred Krug

SW FRIDAY, JULY 23, 6 - 8 PM, \$90

PARTICIPATION

Pico de Gallo and Chips; Fried Fish Tacos with Slaw; Key Lime Pie Shooters.

NIGHT OUT IN NORTH LOOP: MEDITERRANEAN MANIA

Van Keszler

MPLS FRIDAY, JULY 23, 6 - 8 PM, \$90

PARTICIPATION

Baked Falafel and Fresh Pita; Greek Salad; Baklava.

NIGHT OUT IN NORTH LOOP: DREAMING IN ITALIAN

Van Keszler

MPLS SATURDAY, JULY 24, 6 - 8 PM, \$90

PARTICIPATION

House-made Fettuccine with Citrus Cream Sauce, Prosciutto and Shrimp; Eggplant Parmigiana with Crispy Breadcrumbs; Fennel Citrus Salad with Hazelnuts and Mint.

DATE NIGHT IN STILLWATER: EXQUISITE JAPANESE

Matt Hunter

SW SATURDAY, JULY 24, 5 - 7 PM, \$90

PARTICIPATION

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

NIGHT OUT IN NORTH LOOP: JAPANESE STEAKHOUSE

Matthew Green

MPLS SATURDAY, JULY 31, 6 - 8 PM, \$90

PARTICIPATION

Crisp Green Salad with Creamy Ginger-Miso Dressing; Grilled Steak with Asian Mustard Sauce; Miso-yaki Onigiri (grilled rice patties with miso).

DATE NIGHT IN STILLWATER: GREEK FEAST

Peter Tignor

SW SATURDAY, JULY 31, 6 - 8 PM, \$90

PARTICIPATION

Chicken Souvlaki with Fresh Pita; Greek Salad; Honeyed Yogurt Panna Cotta.

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.

STREET FOOD FROM MALAYSIA TO MEXICO

Tracy Figueroa

SP FRIDAY, JULY 2, 6 - 8 PM, \$85

PARTICIPATION

Got time for an around-the-world trip? You will with a hands-on class that celebrates the lively, inventive street food that's found across the globe. Mexican grilled corn available at every street market in that country to Malaysian dishes that make the most of their local ingredients, you'll be a culinary jet-setter in no time.

Etoles; Malaysian Chicken Skewers; Quick Naan and Tandoori Shrimp.

INDIAN FOR BEGINNERS

Tammy Haas

MPLS THURSDAY, JULY 8, 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.

INCREDIBLE ITALIAN

Lorelei McInerney

MPLS FRIDAY, JULY 9, 6 - 8 PM, \$85

PARTICIPATION

Strolling through the cobblestone streets of Milan, looking in bakery windows at the luscious tiramisù or pondering the best option for melt-in-your-mouth gnocchi. No need to become one of the jet set for this experience. Head to Minneapolis instead! In this hands-on class, Chef Lorelei leads you through a night to remember, with Italian specialties that will leave you swooning.

Tomato and White Bean Salad; Grilled Chicken with Green Puttanesca with Pasta; Sweet-Tart Lemon Custard with Mint and Berries.

PIZZA WORKSHOP

Antonio Cecconi

SP MONDAY, JULY 12, 6 - 8 PM, \$85

PARTICIPATION

Looking for a time-tested, mama-approved way to dazzle your friends, family and guests? How about cooking up the best pizzas they'll ever eat! Chef Antonio is back to unveil the Italian secrets of making fresh pizza dough and a sampling of other authentic favorites.

Pizza Dough; Stuffed Rustic Pizza; Four-Season Pizza; Calzone.

SAVORY HAND PIES

Robin Asbell

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

PARTICIPATION

Unfortunately, hand pies aren't as much of a tradition around here as they are in other countries like India and Italy. Here's the good news: You can change that. Join Chef Robin in a hands-on class that will have you shaping, filling, cooking and, most importantly, tasting. From samosas to calzones, you'll have the world in the palm of your hand.

Jamaican Veggie Patties; Indian Red Lentil and Sweet Potato Samosas with Tomato Chutney; Asparagus, Lox and Lemon Salad Calzones.

HANDS-ON PASTA

Antonio Cecconi

SW TUESDAY, JULY 27, 6 - 8 PM, \$85

PARTICIPATION

You haven't eaten pasta until you've eaten the pasta you made yourself. Find out how just a few simple ingredients come together to create a new world of flavors, textures and experiences. You'll spend an enjoyable evening making pasta from scratch and sampling the amazing results.

Homemade Fettuccine Alfredo; Tortellini with Mushroom Brandy Sauce; Baked Cannelloni.

JAMAICAN BBQ

Van Keszler

MPLS FRIDAY, JULY 30, 6 - 8 PM, \$85

PARTICIPATION

Come taste a variety of vibrant Caribbean flavors in this island-inspired class. It's chock-full of dishes that'll take you straight to Jamaica, mon!

Grilled Pork Tenderloin with Pineapple, Jalapeño and Lime Sauce; Caribbean Beans and Rice; Rum Chocolate Pudding Cakes.

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

SW THURSDAY, JULY 1, 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.

CAST IRON IN THE SUMMER

Tammy Haas

SP SUNDAY, JULY 11, 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. Sign up soon — this one sells out fast!

Vietnamese Spring Rolls (deep-fry); Salmon with Balsamic Thai Chile Glaze (sauté); Lemon-Ginger Oven Rice.

FRENCH FOUNDATION

Lorelei McInerny

MPLS THURSDAY, JULY 15, 6 – 8 PM, \$85

PARTICIPATION

It's time to learn a culinary staple — French. Enjoy learning with Chef Lorelei in the Minneapolis Kitchen as she guides you in the foundational techniques and flavors of France. Get ready to create a French foundation for all of your future French fare!

Salad Greens and a Vinaigrette; Coq au Vin Mousseux; Chocolate Profiterole.

FILLET-A-FISH

Marty Hegna

MPLS THURSDAY, JULY 22, 6 – 8 PM, \$90

PARTICIPATION

Fishing is easy. Toss the line in the water, wait for a tug and then reel like the dickens! What happens after can require a bit more finesse than cranking on a reel. Join us in North Loop for this unique hands-on class, where you learn to fillet a fish with basic skills that can make the difference between getting barely enough meat for a fish stick or a complete fishy feast.

Trout Amandine over Lemony Spinach; Trout en Papillote with Fennel and Butter; Roasted Herb Potatoes.

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!

TEEN CAMP: RESTAURANT COPYCAT

Tracy Figueroa

SW TUESDAY, JULY 6, 7, 8, 10 AM – 12:30 PM, \$225

PARTICIPATION

After a quick poll, it turns out a few teen-favorite restaurants are Chipotle, Olive Garden and The Blue Door Pub. Join Chef Tracy in our very own imitation game in this three-day Restaurant Copycat course, where teams will learn how to re-create restaurant faves at home.

Seats are for students — ages 13 to 17 only. This three day camp runs July 6, 7 and 8.

Day One: Mexican (Chipotle) Pressure Cooker Carnitas; Cilantro Lime Rice; Roasted Tomato Salsa; Guacamole; Tres Leches Cupcakes. Day Two: Italian (Olive Garden) Chopped Salad; Pasta; Chicken Parmesan; Tiramisu. Day Three: American (Blue Door Pub) Hand-Cut Oven-Roasted French Fries; Bacon Cheddar Juicy Lucys; Apple Hand Pies.

KIDS CAMP: BEST BAKERIES

Tracy Figueroa

SP MONDAY, JULY 12, 13, 14, 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 July 12, 13, and 14. Seats are for kids only, ages 8 to 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.

KIDS CAMP: BAKING + DECORATING

Tracy Figueroa

SW MONDAY, JULY 19, 20, 21, 10 AM – 12:30 PM, \$225

PARTICIPATION

It's time to get that talented kiddo into the kitchen! Join us for a kids camp that is all about baking and decorating. Learn how to create edible masterpieces whether it is on a cake or a cookie. Practice techniques to dazzle your friends and family with this fun-filled summer camp. Sign up soon. This is a summer fave!

This class is a three-day series on July 19, 20, and 21. Seats are for kids only, ages 8 to 12.

Vanilla Layer Cake; Quick Jam; Butter Sugar Cookies; Vanilla Buttercream; Royal Icing.

TEEN CAMP: ALL ABOUT BAKING

Randi Madden

SP MONDAY, JULY 19, 20, 21, 10 AM – 12:30 PM, \$225

PARTICIPATION

Whether your young baker is bonkers for or a beginner at baking, there's something for everyone in this camp class. Bakers will experience first hand the tricks and techniques of how to create quiche, breads, pizza and a few other favorites (cream puffs!). Chef Randi has it all cooking in St. Paul in this brilliant, three-day baking boot camp on July 19, 20, and 21.

Seats are for students — ages 13 to 17 only.

Day One: Scones and Quick Jam; Muffins and Compound Butter; Veggie Quiche. Day Two: Sandwich Bread; Nutty Granola Bars; Banana Bread. Day Three: Cheese Pizza; Cream Puffs.

KIDS CAMP: GLOBAL TOP CHEF

Tracy Figueroa

SP TUESDAY, JULY 27, 28, 29, 10 AM – 12:30 PM, \$225

PARTICIPATION

Send your kids around the world, without ever leaving the kitchen. In this three-day camp for children ages 8 and up, your kiddos will travel through multiple international cuisines, sampling and cooking along the way. From Italy's rich Alfredo sauce to Vietnam's spring rolls, your junior chef will learn to whip up dinner for the whole family.

This class is a three-day series on July 27, 28, and 29. Seats are for kids only, ages 8 to 12.

Day One: Italy – Caesar Salad; Homemade Pasta; Marinara Sauce; Pesto Sauce; Alfredo Sauce; Lemon-Olive Oil Cakes. Day Two: Latin – Flour Tortillas; Salsa Mexicana; Guacamole; Fried Tortilla Chips; Fajitas with Chimichurri Sauce; Mexican Chocolate Coffee Cake. Day Three: Asia – Lettuce Wraps; Spring Rolls with Nuoc Cham; Stir-Fried Chicken and Vegetables; Cilantro-Lime Rice; Pineapple Upside-Down Cakes.

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.

TATTERSALL WITH A FRENCH TWIST

Lorelei McInerny, Blaine Young

SP SATURDAY, JULY 17, 6 – 8 PM, \$125

Join us for another round with Tattersall. Only this time it is French-inspired fare and cocktails to match. Let Tattersall guide you in the perfect pairing for a night of French fare that you will never forget.

Gougères; Bouillabaisse; Petit Pot de Crème au Citron.

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.

SUMMER STEAKS AND SIDES

Matthew Green

SP SATURDAY, JULY 3, 6 – 8 PM, \$85

PARTICIPATION

Everyone knows summer's finest flavors start on the grill and are enjoyed al fresco. Join Chef Matthew to learn how to prepare the best summer steaks and stunning sides that are sure to please all your guests.

Cumin-Crusted Steaks with Grilled Avocados; Cilantro Smoky Corn and Tomato Salad; Grilled Sweet Potato Salad with Sweet-Sour Bacon Dressing.

GRILL IT!

Tammy Haas

SP SATURDAY, JULY 24, 6 – 8 PM, \$85

PARTICIPATION

Grab your grilling gloves and snag a spot at the cookout because Chef Tammy is about to give your grill life! Get inspired with our grill guru gal who can talk the tongs and slay the spatula, Chef Tammy. She is ready to fire up the grill and dazzle your taste buds with this char-happy class at our St. Paul school.

Grilled Zucchini and Onions with Soy-Sake-Butter Sauce; Whole Grilled Salmon with Lemon Mustard Vinaigrette; Black Forest Ham, Goat Cheese and Spinach Pizza.

SALAD ... ENTREE?!

Tammy Haas

SP SUNDAY, JULY 25, 4 – 6 PM, \$80

PARTICIPATION

Summer is at its prime, meaning it is salad season. But who can survive on salad alone? You can! Sit back and learn all the tips and techniques to create filling summer salads while nibbling away at the menu.

Chile-Lime Noodle Salad with Sesame-Crusted Chicken; Smoked Trout Salad Niçoise; Maple-Mustard Pork Tenderloin with Apple, Bacon and Blue Cheese Salad.

30-MINUTE MEALS: SUMMER EDITION

Ranelle Kirchner

SP MONDAY, JULY 26, 6 – 8 PM, \$80

PARTICIPATION

Watch as Chef Ranelle explains and prepares quick, fresh seasonal meals so delicious and fast that if you blink you might miss out. No really, this class is perfect for anyone who would rather be enjoying the outdoors vs. the kitchen without sacrificing delicious dinners. Quick, join us!

Summer Squash and Grilled Halloumi with Green Goddess Dressing; BBQ Chicken Skewers with Summer Succotash; Garlic-Lime Steak Salad.



Come join our growing team!

Yes! The world is starting to reopen. And yes, we are looking for new team members to add to our crew. If you know your way around a kitchen, a retail store, or a bakery AND you understand the importance of Hospitality, we would love to have a chat. Working as a team member allows great perks: 30% discount on retail products, free cooking classes, loads of incentive opportunities and more. Full -and part-time positions available. Check out our current open positions and apply soon~



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