# THE ART OF COOKING

with Chef Hubert

## FALL / WINTER CLASS SESSION

Saturdays, 2-4 pm \$95 / CLASS plus tax & gratuity

CHEF HUBERT SEIFERT conducts lighthearted, yet educational classes in the intimate, state-of the-art kitchen at Aubergine Private Dining Club. Participants enjoy samples from five dishes that are prepared before them while sipping wine with the opportunity to interact with one of Columbus' most experienced chefs. Class size is limited, so reserve your spot today!

#### September 30 **OKTOBERFEST**

Bavaria's annual "Volksfest" is the largest in the world with over 7 million visitors. Traditional fare such as Hendl (roast chicken), Schweinebraten (roast pork), Käsespätzle (cheese noodles) and Weißwurst (a white sausage) are paired with nearly 8 million liters of beer from the six breweries within Munich.

#### October 14 HEARTY SOUPS & STEWS

Get ready to be bowled over with these delicious, filling soups that make chilly weather dinners easy. Your family will enjoy these meals that feed their body and soul.

#### October 21 FRESH MEDITERRANEAN FLAVORS

This region spans a wide variety of cultures with distinct cuisines "those blessed lands of sun and sea and olive trees".
We will explore Italian, Greek, French and Spanish foods that are linked by wine, wheat and olives.

#### November 4 ENTERTAINING AT HOME FOR THE HOLIDAYS

The ultimate guide to the Holidays!

If you crave do ahead - easy prep - quick to assemble - stunning - sure to impress guests then these are the must know dishes and class for you.

#### November 18 PORK: THE KING OF THE SOUTHERN TABLE

From bacon to barbecue, from pork loin to pork belly, we have the pride of the South in all its glory.

Nose to tail this class covers it all.

#### December 2 TREASURES OF TUSCANY

Tuscan cuisine doesn't feature complicated seasonings or elaborate creations – it is focused on fresh, high quality ingredients that bring out natural flavors. It is traditionally hearty and uses the bounty of the region's local produce with roasted meats to create satisfying meals.

#### December 9 COOKING WITH WINE AND SPIRITS

As the holiday entertaining season revs up, infuse depth and flavor to your cooking with the simple addition of wine or distilled spirits. Besides, it gives you a great excuse to open a bottle before dinner.

### January 13 **ONE POT WONDERS**

These popular one-pot dishes assemble quickly, feed a hungry crowd and require little cleanup later.

What could be better for a family with busy schedules?

Get out that seldom used Dutch oven and be prepared to put it to good use.

### January 27 **SIMPLY SEAFOOD**

An entire class dedicated to the wide variety of treasures from the sea. You will learn preparation techniques that will remove the intimidation of preparing fresh fish at home.

#### PAYMENT IS NON-REFUNDABLE & DUE AT TIME OF RESERVATION.

Aubergine is located just south of SPAGIO. Bring pen & paper, a hearty appetite, with a desire to learn & have fun. We encourage questions & interaction!

FOR RESERVATIONS PLEASE CALL 614.486.1114 EXT. 1