



# SPAGIO Presents

## THE ART OF COOKING WITH CHEF HUBERT FALL/ WINTER CLASSES 2010-2011

**\$75 PLUS TAX & GRATUITY  
SATURDAYS, 2-4PM**

**Chef Hubert Seifert** conducts lighthearted, yet educational classes that include a four course meal & wine in the intimate, state-of-the-art kitchen at **Aubergine Private Dining Club**. Class size is limited, so reserve your seat today.

### OKTOBERFEST CELEBRATION

SEPTEMBER 25

Chef Hubert returns from his annual trip to Munich's Oktoberfest & will be ready to bring a taste of his homeland to you. Come taste the inspiration & cuisine of his childhood!

### QUICK & EASY MEALS IN 30 MINUTES OR LESS

OCTOBER 2

We'll cover some great tips to make preparing dinner for family & friends a breeze. You'll be sure to impress with some great dishes that require little preparation.

### GAME, GLORIOUS GAME

OCTOBER 16

Chef Hubert LOVES to prepare game dishes. He'll share his passion for these dishes as he shows you that, with a little technique, you will be prepared for the hearty cuisine adventure.

### FRENCH BISTRO CUISINE

OCTOBER 30

Classic French cuisine right out of a Parisian bistro will become a part of your cooking repertoire. Learning these classic dishes & techniques will bolster your recipe collection.

### HOLIDAY ENTERTAINING

NOVEMBER 6

Don't let the holiday season stress you out! We'll offer tips to entertain your guests in great style & ease.

### SOUPS AND STEWS

NOVEMBER 20

Chef Hubert is known for his tasty soups & stews. He'll take the mystery out of the "soup from scratch" & show you how easy it is to make restaurant quality creations.

### CUISINE OF SPAIN

JANUARY 15

Serving as head chef to the Royal Family of Spain, Chef Hubert spent five years on the Island of Mallorca. He'll prepare recipes from his time on the Balearic Island & share the history of this culture.

### CLASSIC SAUCES COMPLETE THE MEAL

JANUARY 22

A good repertoire of sauces can help you add complexity & color to your favorite dishes. In this class, Chef Hubert will share several classic French recipes paired with meat, fish, vegetables & pasta.

### DESSERTS AND SWEETS

JANUARY 29

You've been asking - and here it is - a class dedicated to desserts! Black Forest cake, Apples in pajamas, Rustic fruit torte, Cream Puffs...need we say more?

**CLASSES ARE \$75 PLUS TAX & GRATUITY. PAYMENT IS NON-REFUNDABLE & DUE AT TIME OF RESERVATION. AUBERGINE IS LOCATED NEXT TO PEABODY PAPERS, JUST SOUTH OF SPAGIO. BRING PEN & PAPER, A HEARTY APPETITE, YOUR DESIRE TO LEARN & HAVE FUN. WE ENCOURAGE QUESTIONS & INTERACTION!  
TO MAKE A RESERVATION PLEASE CALL  
614.486.1114 EXT. 1**

