



Fleur de Lys
Home Culinary Institute
3001 Millwood Avenue
Columbia, SC 29205
Chef Francois Fisera (803) 765-9999
fleurdelyscolumbiasc.com



Cooking Class Schedule August to December 2017

August 29th - Tuesday

Royal Chocolate Class

September 1st - Friday

Wine Tasting, European Chardonnay with Tuna

September 5th – Tuesday - ♦ September 8th – Friday

“Pam’s” Lobster Thermidor

September 12th - Tuesday ♦ September 15th - Friday ♦

September 16th - Saturday

“Sylvia V.” Chicken Pot Pie with Chateau Val d’Or

September 19th – Tuesday ♦ September 22nd - Friday

“Larry G.” Crackling Salmon with Truffles

September 26th - Tuesday ♦ September 29th - Friday ♦

September 30th - Saturday

“Bobby B.” Maryland Crab Cakes

October 2nd - Monday

“Valerie L.” Scallops, Shrimp, Lobster Rizotto with Calvados Busnel, “Truffle Oil” Herbs & Cream Sauce

October 17th – Tuesday ♦ October 20th - Friday ♦

October 21st - Saturday

“Loretta S. Veal Osso Bucco

October 24th - Tuesday

Parisan Lobster Bisque Bistro Onion Soup

October 27th - Friday

Wine Tasting! Bordeaux Petit Chateau from “Yvon Mau” with “Coq au Vin”

October 30th – Tuesday ♦ November 3rd - Friday

Gulf Swordfish with Confetis of Vegetables

November 7th – Tuesday ♦ November 10th - Friday

“Marie M.” Breast of Duck Flambe with Cherries

November 14th - Tuesday

Chicken Cocciatore Tuscany Style...Superb!

November 17th - Friday

Seafood Shepherd Pie with Mumm Champagne

November 21st - Tuesday

3 Hot Appetizers, Chateau “La Tour Carnet”

November 24th - Friday

Wine Tasting! Selection of Pinos, “L.E. Maas Mussels”

November 28th - Tuesday

S.C. Fillet of Pork Swedish Style Prunes & Apricot

December 1st – Friday ♦ December 2nd – Saturday

Wine Tasting! Bubbles for the Holidays! Salmon, Mumm Champagne!

December 4th – Monday ♦ December 5th - Tuesday

Crème Brulee, Blueberries Flambe with Calvados Busnel

December 11th – Monday ♦ December 12th - Tuesday

Hands on Class. Fish for Seafood with Vegetables & Mumm Champagne!

December 18th – Monday ♦ December 19th - Tuesday

Back from Hunt SC Venison, Grand Veneur Sauce

December 26th – Tuesday ♦ December 27th - Wednesday

“Larry G.” Crackling Salmon with Truffles

December 31st – Sunday

New Years Eve Black Tie Event! Special Menu

“Champagne Mumm” Included – Reserve Early as Space Is Limited - \$333 Per Couple

Classes start 6:15PM ♦ \$39 per class Prepaid ♦ Cancellations for credit must be made 48 hours prior to Class

Gift Certificates available* ♦ Private Events upon request

Ask Chef Francois about VIP Gourmet Tours to Europe Experience!

**Please Note That Gift Certificates May Not Be Redeemed for Cash*



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Cooking Class Reservations

Print Name: _____ Signature: _____

Telephone (A): _____ Telephone (B): _____

Email address: _____

Paid by Check #: _____ Cash: _____

Total: _____

Date of Class:	Name of Class:	How Many:
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