



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



Cooking Class Schedule April to August 2017

- April 21st – Friday ♦ April 25th - Tuesday**
Bay Scallops Normandy Style
- April 28th – Friday WINE TASTING!**
American Sauvignon Blanc with Trout
- May 2nd – Tuesday - For The First Time!**
The Pussycat Club of Columbia!
- May 6th – Saturday - All Day Class – Only \$99**
Fabulous Seafood & Black Truffle Crème Brulee
- May 9th – Tuesday ♦ May 12th - Friday**
Alaska Halibut, Cream of Basil and Vegetables
- May 16th – Tuesday ♦ May 19th - Friday**
Maryland Softshell Crabs, Lemon Capers and Butter
- May 23rd – Tuesday ♦ May 26th - Friday**
Breast of Duck a la Orange with Grand Marnier
- May 30th – Tuesday**
Scallopini of Veal, Tuscan Style
- June 2nd – Friday WINE TASTING!**
World of Malbec with Lamb Stew
- June 6th – Tuesday ♦ June 9th - Friday**
South Carolina Tuna Nicoise
- June 13th – Tuesday ♦ June 16th - Friday**
Johnny Sea Bass
- June 20th – Tuesday – Hands on Class**
Steak Tartare, Sweet Potato Fries!
- June 23rd – Friday – Passage to India**
The Real Chicken Curry Madras (Mild)
- June 26th – Monday ♦ June 27th – Tuesday – Hands on Class**
“8” Hot & Cold Class French Sauces
(Limited to 16 Guests Per Class)
- July 7th - Friday ♦ July 10th - Monday ♦ July 11th - Tuesday**
Individual Beef Wellington, Cognac, Foie Gras, Puff Pastry
- July 14th – Friday – Bastille Day! ♦ July 18th – Tuesday**
C&C “Maine Lobster” Bouillabaisse
- July 21st – Friday – Wine Tasting!**
Paella Valencia Style with Great Selection of Spanish Wines
from Pernod Ricard, Bonus New Mumm Champagne
- July 24th – Friday ♦ July 28th – Tuesday**
“Holly R.” Beef Stroganoff Flambé with Absolut Vanilla Vodka,
Sour Cream, Chives Wild Rice
- August 1st - Tuesday ♦ August 4th – Friday**
Kobe Beef, Makers Mark!
- August 8th - Tuesday ♦ August 11th – Friday**
Filet of Beef Rossini Flambé with Busnel Calvados, Foie Gras,
French Black Truffle
- August 15th - Tuesday ♦ August 18th – Friday**
SC Tenderloin of Pork, Flambé French Roquefort Cheese
Cream Sauce
- August 22nd - Tuesday ♦ August 25th – Friday**
The Fabulous Spanish Salmon – A Must!

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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