

# dinner at eight

Fine Wares For Creative Entertaining

FALL/WINTER ISSUE 2009-10

Cooking class schedule  
Top product picks  
Special events

FINE LINENS & CERAMICS · UNIQUE BARWARE · DECORATIVE & COOKING ACCESSORIES · GIFT REGISTRY

## Greetings!

Once again our talented chefs have created great menus that will make the holidays and winter brighter. For those of you who haven't yet attended a class, come with a spouse or a friend or by yourself-- learn, relax, and get re-inspired about cooking and entertaining at home. Our small dinner classes are intimate demonstration and hands-on classes where we serve a full dinner and provide you with the recipes. To kick off this new schedule we will do a new promotion thru November. Buy one spot in a class and take ½ off your second spot. Sign up early for your best selection of classes. Gift certificates for cooking classes also make great holiday gifts! Bon Appetit!

In the store, we are ready for the holidays with all new wares for the table and home. Place an order for new linens, dishes, or flatware now thru Thanksgiving and receive 15% off. (See store for details and exclusions.) Just bring in a piece of your dinnerware and your table measurements and we will help you to create a beautiful table.

We also have lots of great dinnerware (many brands are microwave, oven and dishwasher safe) for you to choose from-- Vietri, Casafina, Modigliani, Frances Palmer, and more. We can also wrap, pack and ship your gifts anywhere in the US. So bring your addresses and select or order your gifts and we will take care of the rest.

Dinner at Eight will celebrate 9 years with an Anniversary Party and Sale on Saturday, November 21st. Mark your calendars and join us. Once again this holiday season Dinner at Eight is here to help you with great entertaining ideas and products that will bring beauty and lasting value into your home. You can also host a private class or holiday party at Dinner at Eight; call to reserve your date. I wish you all a happy and healthy holiday season! I look forward to welcoming you back!



Sincerely,

*Candace*

Candace Mirza, owner

# Cooking Classes

*Thursday, November 12, 6:30-8:30pm*

## *Fall Apps*

Squash Feta and Herb Quesadillas, Rosemary Beef Skewers with Caramelized Horseradish and Onions Dijon Cream, Sultan Spiced Chicken Skewers with Apricot Relish, Fall Veggie Fritters with Cilantro Cream, Apple Filo Purses with Caramel Sauce and Pistachios. Chef Pendry. \$50.00

*Saturday, November 14th, 11:00-1:00pm*

## *Fall Soups*

Lentil with Spicy Sausage, Velvety Sweet Potato with Chipotle and Applewood Smoked Bacon, Stuffed Pepper Soup. Served with great breads. Chef Pendry. \$40.00

*Wednesday, November 18th, 6:30-8:30pm*

## *Thanksgiving Sides*

Get ready to prepare your best-ever Thanksgiving dinner with Chef McMillen. Roast Turkey with Wild Rice and Italian Sausage Dressing, Cranberry Relish with Spices and Caramelized Sugar; Sweet Potato Salad with Fresh ginger; Grandma's Perfect Apple Pie & Bourbon Pecan Tart. \$50.00

*Thursday, November 19th from 5-9pm*

## *Village Center Holiday Open House*

We will be sampling wines and foods for the holidays, and offering a 20% discount on all holiday merchandise.

*Saturday, November 21st*

## *Anniversary Party and Sale*

Mark your calendars and join us to celebrate nine years in business. We will taste Chef McMilen's great holiday side dishes and desserts. She will also be signing her cookbook, a great holiday gift. Also take 20% off storewide this day only. The party will go from 1-4pm. (See store for details and exclusions.)

*Thursday, December 3rd, 6:30-8:30pm*

## *Holiday Appetizers*

Corn Cakes topped with Salsa Cruda and Sour Cream, Croque Monsieurs, Ginger Chicken Cakes with Wasabi Lime Mayo, and Beef Tenderloin atop Crostinis with an Artichoke Tapenade. Get ready for your holiday entertaining with Chef Fredy! \$50.00

*Saturday, December 5th, 10:00-12:00pm*

## *Classic French Buche de Noel*

Join us for this hands-on class in preparing a beautiful Yule log. This is a rolled sponge sheet filled with French butter cream. These cakes make a wonderful holiday dessert as well as a great gift for family and friends. Chef McMillin. \$40.00.

*Thursday, December 10th, 6:30-8:30pm*

## *South American Dinner & Wine Tasting*

We will prepare two tapas, empanadas with four different fillings, and a chayote salad. All paired with some great Argentinian wines. Tierney Sharif and Cory Conti. \$60.00

*Saturday December 12th, 10:00-12:00pm*

## *More Classic Christmas Desserts*

Christmas Stollen and Three Fancy Cookies. Pecan Lace, Tuilles, & Ganache Filled Chocolate Wafers. Hands on. These desserts make wonderful holiday gifts. \$40.00

*Thursday, December 17th, 6:30-8:30pm*

## *Quick and Easy Turkey Dinner*

Pan Roasted Turkey Cutlets, Roasted Squash and Corn Bread Dressing, Brussels Sprouts with Applewood Smoked Bacon and Shallots, Cranberry Walnut Brownies with Brown Sugar Ice Cream. Chef Pendry. \$50.00.

FIND OUT MORE ABOUT OUR CHEFS & PRIVATE PARTIES AT [WWW.DINNERATEIGHT.NET](http://WWW.DINNERATEIGHT.NET)

Call 847-251-8380 to register for any class

# Cooking Classes

*Saturday, January 9th, 10:30-12:30pm*

## *Winter Soups From Scratch*

Black Bean Chili, Corn Chowder, Split Pea Soup, We will pair these soups with a great bread for a wonderful winter meal. Crème Caramel for dessert. Chef Mc Millin. \$40.00

*Wednesday, January 13, 6:30-8:30pm*

## *Winter Comfort Foods*

Carbonnades Flamande, Chicken Paprikash, Apple Bread Pudding. Add these classics to your winter survival skills and relish the cold. Chef McMillin. \$50.00.

*Thursday, January 21, 6:30-8:30pm*

## *Cozy Dinner*

Chicken Pot Pies with Herb Biscuit Crust, Baby Green Salad with Warm Goat Cheese Walnuts and Cherries, Baby Chocolate Cakes with Tart Raspberry Sauce. Chef Pendry. \$50.00.

*Thursday, January 28th, 6:30-8:30pm*

## *Fredy's Favorite Comfort Foods*

Mini Four-Cheese Macaroni Bites, Zinfandel Pot Roast, Garlic Parsnip and Potato Puree, and Apple Crumble. Chef Fredy. \$50.00.

*Saturday, February 6th, 10:00-1:00pm*

## *Puff Pastry Workshop*

Get ready for Valentine's Day by mastering the art of puff pastry technique. We will make both and special savory and sweet treats. Treat yourself or your loved one's. Chef McMillin. \$50.00

*Thursday, February 11th, 6:30-8:30pm*

## *Valentine's Classics Couple's Class*

Shrimp a la Nage - Jumbo Prawns in a Saffron Broth, Mixed Baby Greens with Roasted Beets, Toasted Walnuts, and Goat Cheese in an Orange Vinaigrette, Beef Wellington: Filet of Beef Encrusted with Mushroom Pate in a Puff Pastry, Chocolate Souffle. Come prepare a delicious dinner together. Partial hands-on. Chef Fredy. \$125.00 per couple.

*Thursday, February 18th, 6:30-8:30pm*

## *Cold Night Dinner*

Sweet Potato Soup, Roasted Pork Chops with Madeira Sauce, Apple Butter, Pecan, & Green Onion Bread Pudding, Wilted Spinach Salad with Pistachio, and Roasted Grape Tomatoes, Lemon Bars with Caramel and Chocolate Sauce. Chef Pendry. \$50.00.

*Wednesday, March 10, 6:30-8:30pm*

## *Waiting for Saint Patrick's Day (A Modern Irish Dinner)*

Pea and Coriander Soup, Salmon with Swiss Chard, Tomato and Coconut Milk Spring's Herald Summer Pudding. Chef McMillin. \$50.00.

*Thursday, April 22th, 6:30-8:30pm*

## *Latin Spring Dinner*

Papas Relleno - Beef Stuffed Potato, Grilled Asparagus and Watercress Salad with a Mango Spanish Sherry Vinaigrette, Chicken with Mole Sauce, Mojito Tart. Chef Fredy. 50.00.