



THE RESORT AT
PELICAN HILL.
NEWPORT COAST CALIFORNIA

**NEW CULINARY ACADEMY PROGRAM
WHETS THE APPETITE OF ADULTS AND CHILDREN ALIKE
THIS SUMMER AT THE RESORT AT PELICAN HILL**

*Five Unique Cooking Class Themes Offered on Sundays in June Through August
2010*

NEWPORT BEACH, CA...March 30, 2010... As George Bernard Shaw once said, “There is no love sincerer than the love of food.” In the same spirit, The Resort at Pelican Hill is proud to introduce a new summer Culinary Academy Program featuring a variety of appealing classes for seasoned cooks, beginners, adults and children alike. Themes range from rustic Tuscan cuisine, to healthy Spa cuisine, fresh California cuisine, “Children’s Breakfast Club” dishes, and Summer Grill techniques. Starting Sunday, June 6, the classes are ideal for local residents and Resort guests who want to brush up on their culinary skills, learn new techniques or just pursue their true culinary passions.

The two-hour cooking classes are led by the Resort’s personable chefs on Sundays from 11 a.m. to 1 p.m. in the luxurious kitchen of a four-bedroom Villa. The demos feature a four-course menu with active guest participation. Following the class, students are served the dishes that they learned to create. The cooking class themes rotate weekly throughout June, July and August and are limited to 10 people. Each guest will receive their own Culinary Academy apron, a Culinary Academy student certificate and recipes for each dish. Specific class focuses include:

Authentic Tuscan Cuisine Cooking Class – From the heart of Tuscany, the chef will share his secrets for creating authentic dishes served in the Resort’s signature Andrea Ristorante, based on his favorite childhood dishes made by his mama in Italy. Dishes include:

- ❧ *Panzanella Cold Bread Salad*
- ❧ *Ravioli Filled with Ricotta and Spinach, Butter Sage Sauce*
- ❧ *Grilled Swordfish, Raw Tomato and Basil Sauce*
- ❧ *Seasonal Fruits and Berries with Meyer Lemon Zabaglione and Tutti Frutti Gelato*

The class begins with a Prosecco toast, followed by the class and lunch served with two wines.

\$80 per person, including lunch and wines

Class available June 6, July 11 and August 15

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Healthy Spa Cuisine Cooking Class – Following the nutrition guidelines used in the Spa’s successful monthly Balanced Wellness retreats, students can learn from the Spa Chef how to create savory cuisine bursting with flavor that are lower in calories and fat. Dishes include:

- ❧ *Cherry Tofu Smoothie*
- ❧ *Avocado Carpaccio & Crab Salad with Mangos, Tomato Confit and Grapeseed Oil Vinaigrette*
- ❧ *Roulade of Organic Chicken with Julienne of Vegetables, Irvine Ranch Baby Bleu Lake Bean Salad with Pistou Sauce*
- ❧ *Lemongrass Marinated Seasonal Fruits with Coconut-Lime Sorbet*

\$70 per person, including lunch

Class available June 13, July 18 and August 22

Fresh California Cuisine Cooking Class – Using the freshest vegetables and fruits hand-selected from nearby Irvine Ranch each week, the chef shares his favorite refreshing dishes sure to make at your next informal summer party a success including:

- ❧ *Tomato-Watermelon Agua Fresca*
- ❧ *Ahi Tuna Tartar with California Avocados and Cucumbers with Soy Vinaigrette and Toasted Sesame Seeds*
- ❧ *Pan Seared Local Salmon, Heirloom Tomato and Potatoes and Piperade Jus*
- ❧ *Seasonal Cobbler with Vanilla Bean Ice Cream*

\$75 per person, including lunch with two wines

Class available June 20, July 25 and August 29

The Children’s Breakfast Club – For children who want to be a future chef or “wow” their parents in the meantime, the Resort chef will teach them how to create simple tasty recipes ideal for family birthday surprises, special occasions or just for fun. The class will include easy-to-make breakfast/brunch recipes that look impressive too including:

- ❧ *House Roasted Granola with Natural Yogurt*
- ❧ *Brioche French Toast with Seasonal Stewed Fruit, Coconut Butter and Real Maple Syrup*
- ❧ *Scrambled Egg Burrito with Avocado and Salsa*
- ❧ *Stuffed Crepes with Strawberries and Whipped Cream*

\$60 per child, including lunch with mango papaya smoothie

Class available June 27, August 1

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Summer Grill Cooking Class – Sure to make your next summer cookout the best in the neighborhood, fire up the grill with our chef for inside tips on how to create succulent summer fare. Learn how to use hickory and olive woods to enhance flavor, ideal seasonings to use with three choice tender meats, grilled vegetables techniques, and a flight of beers to accompany.

- ❧ *Grilled Asparagus, Poached Eggs, Red onion Vinaigrette and Parma Ham Chips*
- ❧ *Grilled Jerk Chicken*
- ❧ *Grilled and Marinated Hanger Steak Adobe*
- ❧ *Grilled Swordfish Pineapple and Papaya Salsa*
- ❧ *Grilled Seasonal Vegetables and Sauces*
- ❧ *Grilled Peach Baked with Honey Lavender and Pistachio Gelato*

\$75 per person, including lunch and a flight of gourmet beers to sample.
Available June 27, August 8

Reservations can be made by calling 800-820-6800 or online at www.pelicanhill.com.

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