



CANNON BEACH

Cooking School

[www.evoo.biz](http://www.evoo.biz) 503 436 8555

## Up Coming Events

Valentines Dinner Show  
Feb-10 11, 14, 6 to 9 pm

It's New.  
Valentines LUNCH show  
Feb 11, 11:30 to 1:15ish

The ART of Wine Blending  
& LUNCH Mar 10, Mar 11,  
11:30 - 2:00

Themed Menu.  
St. Patty's Day Mar 17, 6 - 9

Artisan Bread Making  
Mar 18, 9 - 1:30

EVOO LOVE ROCKS FROM THE SEA



## Here's what's cooking at EVOO 2017

### February Dinner Show all month

- 1- Seafood St Jacques with salmon, razor clam confit, red rock & scallops; Parisienne of vegetables in toasted potato Duchesse; bread sticks Wine: J. Scott 2015 Albarino
- 2- Ricotta gnocchi carbonara with English peas, braised leeks, It kale local prosciutto and Bruschetta and tomato jam; green melon slices, ricotta salata cheese Wine: Roxy Ann 2013 Honor Barn Red
- 3- Filet of beef, center cut, butter basted; galette of sweet + russet potato, zucchini carrot, haricots coverts; bleu cheese dusted sweet pear \*Wine: Angel Vine 2013 Zinfandel
- 4- Potted chocolate cheesecake with coconut caramel; pineapple citrus coconut salsa; salted sesame seed brittle Coffee: Café Umbria Mezzanotte Decaf or Nespresso dark roast espresso shot

#### NEW OFFERING - EVOO LUNCH SHOW

Guests enjoy wine/beer pairings while enjoying 2 or 3 courses, depending on menu as prepared in front of you while you relax and take in how to create the dishes again at home

Please check menus at [www.evoo.biz](http://www.evoo.biz)

The only way to reserve is to call in person to 503-436-8555  
Tue-Fri 11am-5pm

Now in our 13<sup>th</sup> year, promoting our locally produced/harvested private label products \* Blue Sky Sea Salt \* Salt free spice blends "Flavors of... series \* Black & Blue Everything Sauce \* Neroni Chefs Blend Oregon Red & White Wine\*