

# Flavors of the Season with Chef Donna Nordin Fall/Winter 2025 Lunch & Learn Classes

Join Chef Donna Nordin, former Co-Owner & Executive Chef of Café Terra Cotta, for an exclusive series of intimate cooking classes this spring! Chef Nordin is renowned for her contemporary Southwest and classic French cuisine, and this series will showcase her signature dishes. Each 2 ½-hour demonstration class will feature 3 to 4 delicious recipes, followed by a relaxing lunch with wine and beverages. Reserve your spot today to dine, and learn with one of Tucson's most celebrated chefs!

Classes will begin at 10:30 AM (see schedule below) and are limited to 10 students each. Price is \$105 per class, payment is required to reserve your spot. For further information email DonnaNordinCooks@gmail.com or call 520-247-6338.

#### October 15 & 18, 2025

Shrimp Flautas With Tomatillo Sauce & Ginger Aioli Sautéed Potatoes & Avocados With Tomato and Cilantro Banofee Pie

# October 29 & November 1, 2025 Polenta Many Ways!

Shrimp & Pancetta on Polenta Cod & Vegetable Stew Skillet Turkey & Mushroom Polenta Parmesan Lemon Polenta Cake

#### November 12 & 15, 2025

Moroccan Lentil & Chickpea Soup Lamb & Butternut Squash Tagine With Apricots Pear Cranberry Cake

## December 10 & 13, 2025

Holiday-ish
Marinated Chicken Cutlets
Herb Roasted Sweet Potatoes

Layered Gingerbread Cake

### January 14 & 17, 2026 A Bit of French!!!

Tri-Tip Steaks With Red Wine Sauce Potato Pie A La Francaise Bostock: Almond-Frangipane Brioche

#### February 11 & 14, 2026

Shrimp Aguachile Pork Pozole Rojo Baked Manhattan (Not Alaska!)

Mark desired classes (\$105 each) below and send registration along with payment via Zelle or check to:

Donna Nordin

6002 Placita Pajaro, Tucson, AZ 85718

Contact Donna at 520-247-6338 to pay by Zelle and for class availability.

	Oct 15	Nov 1	Dec 10		Jan 17	
	Oct 18	Nov 12	Dec 13		Feb 11	
	Oct 29	Nov 15	Jan 14		Feb 14	
Name(s)						
Address			City	State	ZIP	
Phone:			Email:			