

# South American Fiesta Cooking Class at Ciudad

Saturday, April 12, 2008 - 11 a.m. to 1 p.m.

It's a fabulous South American fiesta with "Too Hot Tamales" Mary Sue Milliken and Susan Feniger, featuring the bold flavors of Brazil, Peru, Chile, and beyond! For only \$75, this demonstration-style cooking class includes a multi-course lunch at Mary Sue and Susan's Downtown Los Angeles restaurant Ciudad, as well as signature cocktails and a recipe booklet.

Classes fill up fast so call today for reservations! 213.486.5171

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## South American Fiesta Cooking Class Menu

### Chilean Pisco Sour

lemon and lime juices with capel pisco, a chilean muscatel grape brandy shaken with meringue powder until light and fluffy

### Peruvian Ceviche

mahi mahi marinated with lime, ginger, and aji amarillo chile

### Brazilian Seafood Moqueca

with mussels, clams, and shrimp in coconut lime broth

### Argentine Gaucho Steak

all natural beef rib eye stuffed with caramelized jalapeños and roasted garlic served with chimichurri and warm black bean, corn, and spinach salad

### Venezuelan Spiced Hot Chocolate

shot of rich, dark chocolate with cinnamon, allspice, orange zest, and rum

### Ecuadorian Banana Bread Pudding

with dulce de leche and hazelnut whipped cream



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**CIUDAD**<sup>®</sup>

445 S. Figueroa St.  
Los Angeles, CA 90071  
213.486.5171  
www.ciudad-la.com

*Border Grill*<sup>®</sup>

1445 4th St.  
Santa Monica, CA 90401  
310.451.1655  
www.bordergrill.com