

The image features two glasses of tropical drinks on a wooden stump. The glass on the left is tall and filled with a yellow drink, ice, and passion fruit. The glass on the right is shorter and filled with an orange drink, ice, and a mint sprig. The background is a lush green garden.

Taste & Experience

LCBO's Guide to Hands-on Learning

SPRING 2016
Greater Toronto Area

WINE APPRECIATION • TUTORED TASTINGS • COOKING CLASSES • LIFE & STYLE

Spring

Taste & Experience

LCBO's Guide to Hands-on Learning

Enliven the winter months with one of our many inspired events. Our classes are a shortlist of what makes cold weather special – things like comfort food for a crowd and warming desserts, as well as the latest trends (and favourite classics) in wine, beer and spirits. Sign up soon, especially if you're interested in one of our always-popular scotch classes – and get ready to fall in love with winter.

Wine Appreciation 3

Tutored Tastings

BAYVIEW VILLAGE 6
MILLCROFT CENTRE 6
SUMMERHILL 7

Cooking Classes

BAYVIEW VILLAGE 12
MILLCROFT CENTRE 16
SUMMERHILL 23

Life & Style Events

BAYVIEW VILLAGE 26
MILLCROFT CENTRE 26
SUMMERHILL 26

To purchase tickets, please register in person at the Customer Service Desk at the desired location.

Wine Appreciation

Forget the notion that wine knowledge is lots of technical terms and lofty descriptions. The LCBO's Wine Appreciation series dispels the myth with a fun approach to the constantly evolving world of wine. An expert Product Consultant will highlight all aspects of winemaking and food pairings (even for tricky dishes like chocolate desserts!), plus give you the inside scoop on wine-producing countries, regions and grape varieties. All this in your choice of three four-week sessions: Introduction to Wine Appreciation, Wines of the Old World and Wines of the New World.

An Introduction to Wine Appreciation

(Four-week Course) – \$100

White Wines Wow

Cultivate a new relationship with white wine. Sip and savour during a step-by-step tasting of eight white wines that will broaden your wine vocabulary and reveal the fascinating complexities of classic whites.

Revealing Reds

Learn winemaking 101 and enhance your understanding of wine. Your palate will be developed by tasting eight classic reds.

Bring on the Bubbles

Not all sparkling wines are Champagne with a capital "C." Taste styles from all over the world and learn how winemakers get those bubbles in the bottle.

Fortified Finesse

Are all sherries sweet? Does all Port come from Portugal? Why do they put herbs in vermouth? Discover these answers and more...
Includes a food-matching segment.

Wines of the New World

(Four-week Course) – \$130

Australia: What's Up Down Under

Australia knows what wine consumers want. Find out why Shiraz and other Aussie wines are becoming such a presence at our dinner tables.

California: Window on the West

Explore the wine regions of California, develop your tasting approach and get the latest on West Coast wines in the world market.

Spotlight: South America

Experience the unique tastes of Chile and Argentina while expanding your knowledge of wines made at the foot of the Andes.

Canada: Here at Home

Get acquainted with Canadian winemaking and the creation of the Vintners Quality Alliance (VOA) as you sample world-class wines from Ontario and British Columbia.

Wines of the Old World

(Four-week Course) – \$130

Vive la France!

While uncovering French wine appellations and regions, learn why the world looks to France as the benchmark for fine wines.

Ciao Italia!

From the top of the boot to its toe, there isn't a region in Italy that doesn't grow grapes for wine. Taste the quality and romance of wines from Piedmont, Tuscany, Sicily and more.

Say "Si" to Spain

Hot temperatures, dry climate and more grape-growing acreage than any other country in the world! Explore Spain's traditions, innovations and Tempranillo and Palomino grapes (which easily challenge Cabernet and Chardonnay).

Journey to Germany

You might think Germany is too cold to grow quality wine grapes. Think again! Discover how German winemakers face this challenge, and get familiar with their wine labels and unique quality grading system.

when & where

An Introduction to Wine Appreciation

LCBO BAYVIEW VILLAGE
WEDNESDAYS, APRIL 6, 13, 20, 27 6:00 – 8:00 PM

LCBO MILLCROFT CENTRE
WEDNESDAYS, APRIL 6, 13, 20, 27 6:30 – 8:30 PM

LCBO SUMMERHILL
SESSION 1:
MONDAYS, APRIL 4, 11, 18, 25 6:00 – 8:00 PM
SESSION 2:
WEDNESDAYS, APRIL 6, 13, 20, 27 6:00 – 8:00 PM

Wines of the Old World

LCBO BAYVIEW VILLAGE
WEDNESDAYS, MAY 4, 11, 18, 25 6:00 – 8:00 PM

LCBO MILLCROFT CENTRE
WEDNESDAYS, MAY 4, 11, 18, 25 6:30 – 8:30 PM

LCBO SUMMERHILL
MONDAYS, MAY 2, 9, 16 6:00 – 8:00 PM
TUESDAY 24

Wines of the New World

LCBO BAYVIEW VILLAGE
WEDNESDAYS, JUNE 1, 8, 15, 22 6:00 – 8:00 PM

LCBO MILLCROFT CENTRE
WEDNESDAYS, JUNE 1, 8, 15, 22 6:30 – 8:30 PM

LCBO SUMMERHILL
MONDAYS, MAY 30 & JUNE 6, 13, 20 6:00 – 8:00 PM

lift here for
when & where

Tutored Tastings

Why not rely on a pro?

Our Tutored Tastings let you do just that as one of our expert Product Consultants reveals a whole new approach to tasting in lively and engaging seminars.

** Perfect Pairings*

Matching food with drink shouldn't be a mystery. Sip and sample drinks which we will serve with specially chosen food matches in our highly informative Perfect Pairings seminars. Eat, drink and learn how easy it is to complement menus with wine, spirits and beer.

BAYVIEW VILLAGE

**REFRESHING WINES
OF GERMANY – \$35**
TUESDAY, MAY 31
7:00 – 8:00 PM

Perfectly light and not always sweet, German wines offer an exciting range of flavours and great food versatility. From the extra-dry to the wonderfully sweet, come discover the diversity of styles that German wine regions offer.

KIWIS PLEASE – \$35
TUESDAY, JUNE 7
7:00 – 8:00 PM

Imagine hiking up a rocky hill, hair blown by the fresh wind; you reach the top and look down on a sweeping vista of breaking waves and distant hills. Now imagine that experience in a glass – that's the thrill of New Zealand wines. Discover the pure and vibrant flavours characteristic of this dynamic country, from crisp Sauvignon Blancs to complex reds.

PREMIUM SINGLE MALT SCOTCH – \$125

** Perfect Pairings*

TUESDAY, JUNE 14
6:30 – 8:00 PM

Give Dad a special treat for Father's Day: a unique opportunity to sample some of Scotland's rarest and finest malts. From fresh grassy aperitifs to richly honeyed styles and pungent and smoky pours, Scotland's whiskies offer something for all occasions. Try your favourite with beef bourguignon or blue-cheese stuffed dates wrapped in bacon (just a few goodies on offer tonight!).

SUMMER COCKTAIL PARTY – \$50
** Perfect Pairings*

TUESDAY, JUNE 21
6:30 – 8:00 PM

Be prepared for a summer of great fun and leisure. An expert Product Consultant discusses simple, hassle-free tips and tricks for cocktails that will dazzle your guests. Plus, find out what the latest trends are and which appetizers matches best with the different flavours!

REDISCOVER ROSÉ – \$30
TUESDAY, JUNE 28
7:00 – 8:00 PM

These beautifully coloured wines are the hottest new story. Versatile and flavourful, rosés make great food-partners and refreshing sunny weather sippers. An expert Product Consultant introduces you to a selection of classic rosés, along with their trendsetting innovative cousins from around the world.

MILLCROFT CENTRE

**NEW WORLD VS. OLD WORLD:
HOW DIFFERENT ARE THEY? – \$30**
MONDAY, APRIL 4
7:00 – 8:00 PM

What's the difference between an Argentinean Malbec and the original incarnation from France? Or a Californian Zinfandel vs. Italian Primitivo? Find out as we present some delicious examples of New World wines and compare them to the Old World originals. We'll explore some of the most popular grape varieties and you'll decide which you prefer.

**CHOCOLATE & SPARKLING
WINE – \$40**

** Perfect Pairings*

FRIDAY, APRIL 8
6:30 – 8:00 PM

It's not just for New Year's anymore! Anytime can be bubbly time. Sip and savour a wide range of sparkling wines paired with a variety of decadent chocolate treats. Discover how versatile they are and which is your favourite for pairing.

CALIFORNIA DREAMING – \$30
MONDAY, APRIL 18
7:00 – 8:00 PM

Tonight we're going to travel from the cooler, foggy, temperatures of Mendocino County in the North to the Mediterranean climate of San Diego Valley in the South. California has a wide variety of wines to offer and we're going to taste our way through them along the state's wine highways.

MILLCROFT CENTRE

PACIFIC NORTHWEST – \$30

FRIDAY, APRIL 29

7:00 – 8:00 PM

We're delving into the wine regions of the trendy Pacific North West as we sample wines from Washington State, Oregon and our own British Columbia. Sip and discover why these wines are so world-renowned.

ROMANTIC SUMMER PICNICS – \$40



Perfect Pairings

MONDAY, MAY 2

6:30 – 8:00 PM

Rosés are starting to arrive in the stores and that's a sure sign that summer is just around the corner. Tonight we're going to pair a selection of rosés with different fruit and cheeses and decide which combination works best for a summer picnic.

THE BEST OF NEW ZEALAND – \$30

FRIDAY, MAY 13

7:00 – 8:00 PM

A land like no other, New Zealand offers wines that express all the majesty and sophistication of this beautiful country. Grapes are grown all over from the sub-tropical conditions in Northland down to the world's most southern grape-growing region, Central Otago. Discover all the unique flavours and characteristics these wines have to offer.

EXPLORING VENETO – \$30

MONDAY, MAY 30

7:00 – 8:00 PM

Veneto is one of the foremost wine-producing regions. The home of Valpolicella and Soave, it's also responsible for one of the most iconic Italian wine styles: Amarone. Join us tonight as we tour through the wide variety of wines this region has to offer.

ZINTASTIC BBQ! – \$40



Perfect Pairings

FRIDAY, JUNE 10

6:30 – 8:00 PM

Zinfandel is a lush Californian wine whose history has been shrouded in mystery for over 150 years because of its unknown origins. This grape creates wines that range from big, meaty, bold styles to more fruity and spicy tastes. Discover more about this chameleon of the wine world as we taste a variety of different examples and match them with some grilled favourites.

THE ULTIMATE FRENCH

BUBBLE BATTLE – \$40

MONDAY, JUNE 13

7:00 – 8:00 PM

Champagne has long been the king of sparkling wines but there are many alternatives available just outside their borders, such as Cremant de Bourgogne and Cremant d'Alsace, and many are made in the same traditional method as the king. Compare the two and decide if Cremant is the new up-and-coming monarchy.

INTRODUCTION TO

SINGLE MALTS – \$50

MONDAY, JUNE 20

7:00 – 8:00 PM

Scotland is well-known for their liquid gold, but why are there different regions? And which one is best? That's for you to decide as an expert Product Consultant takes you on a tour of the of the world's finest single malts. You'll learn the difference between a Speyside, Highland, Lowland and Islay by tasting the uniqueness of each region. This popular class sells out fast!

let's keep in touch!

If you wish to receive Taste & Experience, The LCBO's Guide to Hands-on Learning, are moving, or wish to be removed from our mailing list, please email us at specialevents@lcbo.com.

If you have a comment, suggestion or concern, please contact **helloLCBO** at www.hellolcbo.com or call us toll-free at 1-800-668-5226 or 416-365-5900

SUMMERHILL

OLD WORLD VS. NEW WORLD – \$30
THURSDAY, APRIL 7
6:30 – 7:30 PM

Experience a blind-tasting challenge between the Old and the New World. Learn how a grape's character and taste can change from different climatic regions. Be among the first to taste wines off the latest release and see if you can tell the difference.

PINOT NOIRS OF THE NEW WORLD – \$40
THURSDAY, APRIL 14
6:30 – 8:00 PM

Pinot Noir has the personality to charm wine lovers everywhere. It finds its roots in Burgundy, but has made quite the statement in the New World. Tonight is about transitioning from the old to the new and tasting a selection of food-friendly Pinot Noirs from California, Australia, Canada and New Zealand.
Includes a food-matching segment.

WHISKY & CHOCOLATE – \$75
THURSDAY, APRIL 21
6:00 – 8:00 PM

Experience the alluring taste of whiskies from around the globe, paired with the decadent and robust flavours of a variety of chocolates. An expert Product Consultant and Master Chocolate Connoisseur Peter Blanchet of Purdy's Chocolate will show you how chocolate and whisky can complement and amplify your palate through proper nosing and tasting techniques. Plus, one lucky registrant will receive a Purdy's gift basket (retail value: \$75).

MAINLAND MALTS – \$60
WEDNESDAY, MAY 4
6:30 – 8:00 PM

Take a tour of crowd-pleasing malts Scotland's Highlands and Speyside and savour their classic traits of spice, stewed fruit and hints of peat. This class will appeal to the novice who's interested in deciding which style suits them, as well as to the connoisseur who wants to sample some classics.

WEST COAST WONDERS – \$35
THURSDAY, MAY 5
6:30 – 7:30 PM

The eastern region of Washington State has a high dry, desert climate yielding grapes such as, Cabernet Sauvignon and Riesling. In contrast, Oregon's Willamette Valley has a cooler climate producing wines such as Pinot Noir and Chardonnay. Join us as we sample some of these examples from our latest release.

THIS IS CALIFORNIA: COUNTRY & COAST – \$35
WEDNESDAY, MAY 11
6:30 – 7:30 PM

California's wineries cover a wide geographical area and diversity making them a popular destination for many wine lovers. Join us as we sample a variety of wines from our latest Californian release.

ROSÉ: THE PERFECT SPRING MATCHMAKER – \$40
THURSDAY, MAY 12
6:30 – 8:00 PM

Summer is almost upon us. With food or sipped on its own, rosé offers the freshness of a white wine with the structure of a red. Join us in tasting a selection of classic and trendsetting rosés from around the world.
Includes a food-matching segment.

GREAT WINES, GREAT VINTAGE & GREAT VALUE! – \$30
WEDNESDAY, MAY 18
6:30 – 7:30 PM

Balance the budget! Discover all that wallet-friendly wines have to offer. An expert Product Consultant will surprise you with an unexpected selection of quality wines, all under \$30.

WINE & CHEESE FROM AROUND THE WORLD – \$45
THURSDAY, MAY 19
6:30 – 8:00 PM

An expert Product Consultant will guide you through a structured tasting and help you discover the diversity of wines and cheeses from the Old World to the New world. This class is very popular and fills up fast, so don't delay!

NEW ZEALAND WINES PAIRED WITH FOOD – \$40
WEDNESDAY, MAY 25
6:30 – 8:00 PM

New Zealand topographic landscape is like no other and offers an exciting part of wines of the new world. Discover some of the latest wines from our Vintages release as we showcase their unique and distinct flavours, which are also great match when paired with food.
Includes a food-matching segment.

SAKE – \$30
THURSDAY, MAY 26
6:30 – 7:30 PM

Expert Product Consultant Thomas Hwang will take you into the world of sake by exploring proper etiquette, different types, styles and its basic history. We'll also discuss the different ways it is served, whether warm, hot or chilled. Kanpai!

VENETO: VARIETY & CHARM- \$45
WEDNESDAY, JUNE 1
6:30 – 8:00 PM

At one time or another we've all had a wine produced in Veneto. Twenty per cent of all the wines made in Italy come from Veneto and it's probably Italy's most reliable area for consistency. Everyone has heard of Soave, Valpolicella and the renowned Amarone wine which is made in the scenic hills of Valpolicella. Come and see why!
Includes a food-matching segment.

CLASSIC REDS FROM AROUND THE WORLD – \$30
THURSDAY, JUNE 2
6:30 – 7:30 PM

Just in time for summer! Come join us as we taste a selection of noble red varietals including Cabernet, Merlot and Pinot Noir. This is your chance to explore the classics and gain a better understanding of their unique characteristics and styles.

WINE & CHEESE – \$45
WEDNESDAY, JUNE 8
6:30 – 8:00 PM

Think outside the simple wine and cheese box. Discover some inspired fine wine and regional cheese matches, learn simple strategies for flawless pairings and explore cheeses you likely haven't tried before.

GIN: ITS ORIGINS & VARIETIES FROM AROUND THE WORLD – \$40
THURSDAY, JUNE 9
6:30 – 7:30 PM

Gin is not just a Martini, Tom Collins or mixed with tonic. Find out why as you sample sample and learn about gins from the UK, the US and our own Canadian contributions. Break out of your rut and become more knowledgeable on how to serve gin for yourself and when you entertain.

KNOW YOUR BUBBLY! – \$35
WEDNESDAY, JUNE 15
6:30 – 7:30 PM

Do you love bubbly? Tonight's tasting will take you on a tour of a variety of sparkling wines, such as Prosecco, Cava, Cremant and more. Learn about the grape varieties, how they're associated, the different styles from around the world and how they range in complexity.

ZIPPY ZINFANDELS – \$35
THURSDAY, JUNE 23
6:30 – 7:30 PM

The Zinfandel grape's high sugar content can produce wine with characteristics of red berry fruit flavors like tart raspberries. Join us as we sample some wines from our latest Vintages release, just in time for barbecue season!

CRAFT BEER CRAZE: NEW & EXCITING FINDS – \$35
THURSDAY, JUNE 23
6:30 – 7:30 PM

Don't miss this opportunity to sample some of our most-loved Canadian craft brews. Taste a variety of flavours and styles, hand-selected by an expert Product Consultant and discover your craft beer fave!
Includes a food-matching segment.

SOUTHERN FRANCE FROM RHÔNE TO THE SOUTHWEST – \$35
MONDAY, JUNE 27
6:30 – 7:30 PM

This is the region of France's most user-friendly wines. This evening's tasting will take us on a tour of the Rhône to the Southwest and includes Midi, Roussillon, Languedoc and more.

FOR THE LOVE OF ITALIAN WINE & FOOD – \$40
WEDNESDAY, JUNE 29
6:30 – 8:00 PM

Join us for an evening dedicated to the art of enjoying food, wine and friends! Sample six regional wines from Northern, Central and Southern Italy as an expert Product Consultant guides you through a structured tasting and discusses the principles of wine and food matching Italian style.
Includes a food-matching segment.



Cooking Classes

LCBO Cooking Classes let you get creative as you learn how to prepare some of your favourite menu items. Classes include a small food sample of each prepared recipe paired with a complementary wine, spirit or beer chosen by our expert Product Consultants.

BAYVIEW VILLAGE

**CHEF JONATHAN VIAU:
OYSTERS & FISH – \$70
MONDAY, APRIL 4
6:00 – 8:00 PM**

Chef de Cuisine Jonathan Viau of Pure Spirits Oyster House & Grill, Toronto, shares his expertise about fish and oysters. Learn about the different species and then enjoy these mouthwatering dishes. On the menu: Oyster Kilpatrick Fanny Bay Oyster baked in Homemade Cocktail Sauce with Fresh Horseradish and Bacon; Sicilian Humbolt Squid with Sauce Nero and Lemon Kale Salad; and Reggiano Cheese “Tacos” with Fig Chutney and Parma Ham.

**JEFFREY MARSHALL'S
SPRING DINNER (PART 1) – \$60
THURSDAY, APRIL 7
6:00 – 8:00 PM**

George Weston Limited Executive Chef Jeffrey Marshall celebrates spring using the best ingredients of the season to deliver fresh, delicious flavours. On the menu: Warm Spiced Scallops on Roasted Asparagus with Cucumber Raita; Roasted Chicken Breast with Garlic Yogurt Sauce on Mujaddara-Layered Basmati Rice with Spiced Lentils and Fried Onions; and Strawberry Rhubarb Vacherin.

Allergy alert: If you are concerned about class content, discuss this with Customer Service prior to registration.

**BASIC KNIFE SKILLS – \$145
THURSDAY, APRIL 14
6:00 – 8:30 PM**

The chefs of Dining In Chez Vous will teach you safe and efficient techniques for slicing, dicing and chopping with a range of recipes perfect for using your new skills. On the menu: Cold Spring Rolls with Mango; Thai Green Curry with Vegetables; and Asian Fruit Salad with Papaya Mint Sauce. Plus, each registrant will also receive a complimentary paring knife, chef's knife and honing steel (retail value: \$165) courtesy of Wüsthof-Trident.

Hands-on class



Please note: Registrants will be asked to sign a safety waiver and wear close-toed shoes. Ticket price covers attendance to the class only. Registrant must attend the class to receive the knife set. See back page for our cancellation policy.

**BARBECUE FOR BEGINNERS – \$85
FRIDAY, APRIL 15
5:30 – 8:30 PM**

Ever wondered how the pit masters create award winning barbecue dishes? Chef Stephen Perrin, owner of Terra Restaurant, teaches the basics of barbecue in this unmissable class. On the menu: Stuffed Jalapeño wrapped in Bacon; Cream Cheese-filled Cherry Tomato Cornbread; Traditional Barbecue Sauce; St. Louis Ribs and Double Stuffed Potatoes; and Buttermilk Pie.

Full-meal class

**JIM COMISHEN:
CRAZY FOR CAJUN – \$60
MONDAY, APRIL 18
6:00 – 8:00 PM**

Chef Jim Comishen's passion for Cajun brings more Louisiana classics to the table. On the menu: Baby Shrimp and Scallop Parfait scented with Fresh Cilantro and Lime; Sausage and Shrimp Gumbo brimming with Okra; and Bourbon Street Chicken with Wild Mushrooms served on Sweet Potato Mash.

**STORY OF THE TANDOOR (PART 1):
THE INDIAN GRILL – \$60
THURSDAY, APRIL 21
6:00 – 8:00 PM**

The history of the tandoor encompasses the globe and goes back millennia. Join cookbook authors and food historians Smita and Sanjeev Chandra as they take you on a fascinating historical culinary journey while sampling delicious tandoori food. On the menu: Seekh Kababs (skewers of ground lamb served with roasted tomato chutney and warm naan); Tandoori Chicken Drumsticks; Paneer Tikka Masala (cubes of spiced grilled paneer in tomato butter cream sauce and saffron rice); and Mango Pistachio Kulfi (Indian ice cream).

**IT'S BETTER IN A BOWL – \$75
MONDAY, APRIL 25
6:00 – 8:30 PM**

Chef Brenda Kwong Hing guides you as you prepare easy one-bowl meals, packed with flavour and easy to serve and enjoy. On the menu: Salmon and Veggie Rice Bowls Kung Pao-Style; Fresh Chicken and Herb Pho; and Caramelized Pork and Thai Vermicelli Salad.

Hands-on class

BAYVIEW VILLAGE

AT HOME WITH CHEF MATTHEW KENNEDY (PART 1) – \$60

THURSDAY, APRIL 28

6:00 – 8:00 PM

Join Chef Matthew Kennedy and indulge in a collection of his favourite dishes to prepare for friends and family at home. On the menu: Roasted Golden Beet, Wax Bean and Sweet Corn Salad with Crumbled Goat's Cheese and White Wine Vinaigrette; Buttermilk Fried Chicken with Green Tomato Chutney, Roasted New Potatoes and Collards with Double-Smoked Bacon; and Dark Chocolate Chunk Cookies stuffed with Sour-Cream Ice Cream.

FILIPINO FEAST OF FLAVOURS – \$60

MONDAY, MAY 2

6:00 – 8:00 PM

Chef Erica Trebulsi fires up your taste buds with a Filipino feast. On the menu: Lumpiang Shanghai (crispy fried spring rolls filled with pork and shrimp); Pancit Bihon (rice noodle stir-fry with Chinese sausage, chicken and vegetables); and Halo-Halo (sweet milk, tropical fruit and tapioca pearls poured over shaved ice).

STEPHEN PERRIN'S SEASONAL SPLENDOUR – \$85

THURSDAY, MAY 5

5:30 – 8:30 PM

Executive Chef Stephen Perrin, owner of Terra Restaurant, shares creative, classic recipes that can be part of your entertaining repertoire throughout the season. On the menu: Organic Garlic and Potato Soup with Smoked Duck; Honey-Mustard and Pistachio-crusting Rack of Lamb with Seasonal Vegetables and Mashed Potatoes; and Chocolate Bread Pudding.

Full-meal class

CHEESE: SWEET & SAVOURY – \$70

MONDAY, MAY 9

6:00 – 8:00 PM

Chef Paula Bambrick shares tips and techniques on how to incorporate cheese to create this delicious menu. On the menu: Parmesan Popcorn; Fig and Gorgonzola Scones; Apple and Aged Gouda Galette with Caramel Sauce; Butternut Squash and Gruyère Strata; and Tartiflette (potato, double-smoked bacon and Reblochon cheese casserole).

SPRING COCKTAIL PARTY – \$70

THURSDAY, MAY 12

6:00 – 8:00 PM

Chef Michael Kirkwood prepares appetizers that evoke the freshest flavours of spring and are perfect for your next cocktail party. On the menu: Spring Pea Soup with Lemon Verbena Crème Fraîche and Great Lakes Caviar and Brioche Croutons; Quail Scotch Eggs with Spring Lamb and Mint Aioli; Leek Ash-crusting Tuna with Shaved Radish, Tempura Sea Beans and Broken Maple Soya; Artisan Flatbread with Sun Choke Cream, Wild Mushrooms, Tarragon and White Asparagus; and Fiddlehead, Spinach and Goat's Cheese Quiche.

SPANISH TAPAS WITH TINTO BAR – \$60

MONDAY, MAY 16

6:00 – 8:00 PM

Join Chef Robert Leonard of Tinto Bar de Tapas, Toronto, and discover one of the most popular and delicious elements of Latin American cuisine: Spanish tapas. On the menu: Tinto Kale Salad; Garlic Shrimp; Patatas Bravas; and Corn Soup.

Allergy alert: If you are concerned about class content, discuss this with Customer Service prior to registration.

JEFFREY MARSHALL'S SPRING DINNER (PART 2) – \$60

THURSDAY, MAY 19

6:00 – 8:00 PM

George Weston Limited Executive Chef Jeffrey Marshall celebrates spring using the best ingredients of the season to deliver fresh, delicious flavours. On the menu: Asparagus and Chervil Soup; Ricotta and Tomato Tart with Basil Micro-Greens and Herb Salad; and Lemon Loaf with Mixed Berries.

VICTORIA DAY FAMILY PICNIC – \$70

FRIDAY, MAY 20

6:00 – 8:00 PM

Chef Vanessa Yeung, owner of Aphrodite Cooks, Toronto, showcases the season's freshest ingredients with this easy-to-prepare picnic. On the menu: Sesame Soba Noodle Salad with Cilantro and Lime Grilled Shrimp; Flank Steak Sandwiches with Horseradish Aioli, Grilled Spanish Onions and Arugula; Roasted Beet Salad with Baby Arugula, Goat's Cheese and Walnuts; Quinoa Salad with Sunflower Seeds, Pumpkin Seeds and Dried Cranberries; and Lemon Madeleines.

OLIVIER LE CALVEZ: EL CATRIN MEXICAN FARE – \$60

THURSDAY, MAY 26

6:00 – 8:00 PM

Executive Chef Olivier Le Calez of El Catrin, Toronto demonstrates how to make a meal of traditional and modern Mexican favourites. On the menu: Trio of Ceviches: Tuna with Habanero, Lime Juice and Avocado; Bay Scallops with Serrano Chile, Mint, Red Pepper and Mango; and Shrimp with Jalapeno Chile, Lime Juice, and Tomatillo Cilantro Salsa; and Cordero en Pipian Verde (lamb chops with pumpkin seeds green mole, green onions and yellow pattypan squash).

AL FRESCO ENTERTAINING WITH EMILY RICHARDS – \$60

MONDAY, MAY 30

6:00 – 8:00 PM

This time of year, grilling up summer meals is what Emily Richards enjoys most. Tonight she grills up some of her favourites that you'll be able to recreate for friends. On the menu: Balsamic Lamb Chops; Grilled Radicchio and Grilled Potato and Garlic Salad; and Frozen Profiteroles with Chocolate Rum Sauce.

TONY ANDRADY: CULINARY TOUR OF AFRICA – \$85

THURSDAY, JUNE 2

5:30 – 8:30 PM

Chef Tony Andrady takes you on a culinary tour of Africa creating regional specialties from around the continent. On the menu: North African Lamb Chickpea and Kale Soup; Couscous Flat Bread with Spicy Grilled Prawns and Tomato; Swahili Chicken Peanut Curry; and Warm Joberg Date Crunchies with Fresh Cream.

Full-meal class

SPRING ENTERTAINING – \$60

MONDAY, JUNE 6

6:00 – 8:00 PM

Now that spring is here, come and try some fun, fresh and delicious ideas for entertaining. Culinary instructor MaryCatherine Anderson will share her tips for easy elegant dining, inside or out! On the menu: Prosciutto-wrapped Asparagus; New Potato Salad with Dill Aioli; Grilled Marinated Flank Steak with Lemon and Parsley; and Limoncello Tiramisu with Strawberries.

CHEF CHALLENGE – \$85

THURSDAY, JUNE 9

5:30 – 8:30 PM

Learn how to cook something spectacular with whatever you have on hand in your pantry, fridge or freezer. Chefs Stephen Perrin and Carlos Caballo will each prepare a full meal, including appetizer, entrée and dessert, from a common table of secret ingredients bought and revealed just as the class begins. You'll decide who is the winner!

Full-meal class

CHEF PAUL BENALICK: CLUNY BISTRO – \$70

MONDAY, JUNE 13

6:00 – 8:00 PM

Executive Chef Paul Benallick, of Cluny Bistro and Boulangerie in the Distillery District of Toronto, uses premium ingredients and showcases sophisticated techniques to create a memorable meal. On the menu: Chilled Sweet Pea Soup with Cauliflower Couscous and Bayonne Ham; Grilled East Coast Scallops and Asparagus-Haricots Verts Salad with Pistachio Dressing; and Black Peppercorn Ontario Strawberries with Candied Fennel, Whipped Goat's Cheese and Meringue Crumble. Plus, one lucky participant will receive a \$100 gift certificate to Cluny Bistro and Boulangerie.

Featured chef

JIM COMISHEN: A TASTE OF LITTLE ITALY – \$60

THURSDAY, JUNE 16

6:00 – 8:00 PM

Chef Jim Comishen takes you down to the east side of Manhattan for a taste of New York – Italian style. On the menu: Caprese Salad; Manhattan-Style Clam Chowder with Fresh Garden Vegetables; and Parmesan-crusting Pork Tenderloin Medallions over a bed of Penne Carbonara.

UNCLE SMOKE: SOUTHERN BARBECUE EXPERIENCE – \$70

MONDAY, JUNE 20

6:00 – 8:00 PM

Executive Chef and partner of Uncle Smoke Barbecue Company Inc. Aidan Galligan provides an authentic southern wood-fire barbecue experience. On the menu: Barbecue Pork Back Ribs made from Ontario hormone- and antibiotic-free pork and Uncle Smoke Barbecue Rub and Sauce; Hush Puppies (deep-fried corn bread batter with Parmesan cheese and fresh rosemary) with Uncle Smoke Barbecue Sauce; and Corn and Black Bean Salad.

CHRIS PIRES' PORTUGAL – \$60

THURSDAY, JUNE 23

6:00 – 8:00 PM

Taste Portugal in every bite – Chef Christopher Pires prepares a Portuguese feast featuring Goan-influenced dishes. On the menu: Grilled Squid with Lemon and Garlic Dressing; Peri Peri Chicken with Rice; and Albufeira served with Serradura (almond cake with sweetened whipped cream mousse).

AT HOME WITH CHEF MATTHEW KENNEDY (PART 2) – \$70

FRIDAY, JUNE 24

6:00 – 8:00 PM

Join Chef Matthew Kennedy and indulge in a collection of his favourite dishes to prepare for friends and family at home. On the menu: Iron-Seared Albacore Tuna with Yuzu Vinaigrette, Shaved Jalapeno and Coriander Cress; Miami Short Ribs with Ginger Soy Marinade, Chipotle Spiced Sweet Potatoes and Sautéed Gai Lan; and Pineapple Upside Down Cake with Bavarian Cream.



Allergy alert: If you are concerned about class content, discuss this with Customer Service prior to registration.

BAYVIEW VILLAGE

STORY OF THE TANDOOR (PART 2) – \$60
MONDAY, JUNE 27
6:00 – 8:00 PM

The history of the tandoor encompasses the globe and goes back millennia. Join cookbook authors and food historians Smita and Sanjeev Chandra as they take you on a fascinating historical culinary journey while sampling delicious tandoori food. On the menu: Grilled Thai Chicken Satay Skewers served with Peanut Sauce; Moroccan-Style Harissa-marinated Grilled Fish served with Couscous; and Middle Eastern-style Lamb Kefta Kababs with Warm Pita Bread, Herbed Vegetable Salad and Feta. Learn about the history of the tandoor and discover how you can create all these flavours on your backyard barbecue!

ADVANCED KNIFE SKILLS – \$160
THURSDAY, JUNE 30
6:00 – 8:30 PM

Get your cooking skills in shape in this interactive class with the chefs from Dining In Chez Vous. You'll learn the proper way to bone a chicken breast and fillet a fish. On the menu: Fried Trout Po'Boys; Cobb Salad; and Salad of Orange and Pink Grapefruit Segments with Basil Chiffonade. Plus, each registrant will also receive a complimentary boning knife, filleting knife and knife block (retail value: over \$200) courtesy of Wüsthof-Trident.

Hands-on class



Please note: Registrants will be asked to sign a safety waiver and wear close-toed shoes. Ticket price covers attendance to the class only. Registrant must attend the class to receive the knife set. See back page for our cancellation policy.

MILLCROFT CENTRE

SAVOURY EARLY
SPRING COMFORTS – \$60
SATURDAY, APRIL 2
10:30 AM – 12:30 PM

Chef Jim Comishen instructs you how to put the "comfort" back in food, especially if you're still feeling the chill of winter. On the menu: Ham Hodgepodge finished with Garbanzo Beans; Braised Lamb Shanks finished in Red Wine and Rosemary Sauce and served with Pilaf Couscous; and Warm Peaches and Caramel Sauce flambéed with Cointreau and served over Butter Pecan Ice Cream.

FLAMBÉ! \$60
TUESDAY, APRIL 5
7:00 – 9:00 PM

The heat is on as Executive Chef Mitch Lamb of Burlington's Stone House Restaurant and Vineland's Lake House Restaurant brings fun and fabulous foods to the kitchen in this unique class. On the menu: Shrimp Merguez Flambé (tiger shrimp and lamb Merguez sausage in Pernod cream sauce); Filet au Poivre (Madagascar green peppercorn-crusted Beef Tenderloin and brandy flambé); and Baked Alaska.

GOURMET ENTERTAINING – \$85
THURSDAY, APRIL 7
6:00 – 9:00 PM

Award-winning Executive Chef Jason Bangerter of Langdon Hall Country Hotel & Spa, Relais & Châteaux, takes your taste buds beyond the ordinary. On the menu: Langdon Hall Handmade Bread with Churned Butter; Fresh Chèvre served with Hazelnuts, a garnish of Fennel (raw, cooked, seeds and seedlings), Candied Lemon Zest and Fig Jam; Snow Crab with Pickled Grapes, Late Harvest Wine Jello, Foie Gras and Sumac; Wheat Berry and Spring Lamb Shank Ragoût with Young Carrots and Stewed Dates; and Bittersweet Chocolate Semifreddo with Chocolate Garnishes.

Full-meal class

TIME FOR THAI! – \$60
SATURDAY, APRIL 9
10:30 AM – 12:30 PM

Executive Corporate Chef William Wallace takes you on a culinary tour of Thailand to sample some of the exotic delights. On the menu: Hot and Cold Spring Rolls with Peanut Dipping Sauce; Tom Kha Gai Soup (chicken and mushroom soup with lemongrass); Mango Salad; Chicken and Pork Satay with Marinades and Dipping Sauces; and Sweet Rice Balls.

MILLCROFT CENTRE

BASIC KNIFE SKILLS – \$145

MONDAY, APRIL 11

6:30 – 9:00 PM

Executive Chef Jessica Tennier, of Geraldo's Restaurant, Burlington, will teach you safe and efficient techniques for slicing, dicing and chopping with a range of recipes perfect for using your new skills. On the menu: Fresh Rice Paper Spring Roll with Sweet Chili Sauce; Vegetarian Stir-Fry with Basmati Rice; and Apple Blueberry Crumble with Homemade Caramel Sauce. Plus, each registrant will also receive a complimentary paring knife, chef's knife and honing steel (retail value: \$165) courtesy of Wüsthof-Trident's Gourmet Series.

Hands-on class



Please note: Registrants will be asked to sign a safety waiver and wear close-toed shoes. Ticket price covers attendance to the class only. Registrant must attend the class to receive the knife set. See back page for our cancellation policy.

TASTES OF THE MEDITERRANEAN – \$85

TUESDAY, APRIL 12

6:00 – 9:00 PM

Executive Chef, culinary instructor and cookbook author Domineco Casagrande Bei a.k.a. Mimmo, of Koolini's Catering, Windsor, celebrates the fresh flavours of the Mediterranean with these delicious entertaining dishes. On the menu: Calamari and Vegetable Fritters with Sun-dried Tomato Dipping Sauce; Monkfish, Fennel and Cannellini Bean Soup; Seared Ahi Tuna Loin with Green Apple Chutney and Braised Belgium Endive; and Almond Brittle Semifreddo with Peanut Butter and Caramel Sauce.

Full-meal class

SUMPTUOUS INDIAN FLAVOURS (PART 1) – \$60

WEDNESDAY, APRIL 13

12:30 – 2:30 PM

What is curry? Are you thinking curry for your next meal? What holds you back? Chef Geeta Maini demonstrates an afternoon of wonderful foods highlighting the flavours of Indian spices and ingredients and how they are cooked and blended together to create sumptuous curries. On the menu: Chickpeas and Paneer cooked in warm spices with Masala; Chicken Karahi infused with Curry Leaves and Coconut and served with Cumin rice; and Mango Lassi.

IMAGINE THAT! – \$85

THURSDAY, APRIL 14

6:00 – 9:00 PM

Executive Chef Ray Taylor of 21 Club at Fallsview Casino Resort prepares a seasonal meal designed to stimulate your senses. On The menu: Pan-Seared Scallops with Fennel Purée, Blood Orange Dust and Amaranth Cress; Squash Fritters with Pumpkin 'Slaw and Red Pepper Nage; Sumac-crusteD Bison served with Espresso Sauce, Braised Red Onion in Fig Balsamic Dressing and Pommes Almondine; and Spiced Berry Soup with Muscato Gelatin Pistachio Meringue.

Full-meal class

BARBECUE FOR BEGINNERS – \$70

SATURDAY, APRIL 16

10:30 AM – 12:30 PM

It's not too early to whet your appetite for grilled foods, nor is it too early to learn some of the best-kept barbecue secrets from an expert! Chef Sean Vodden, of Team Canada BBQ/Trevor Kitchen and Bar, sparks your desire for modern barbecue dishes and teaches you some of his tried and tested techniques in this unique class. On the menu: Stuffed Jalapeño Wrapped in Bacon, Cream Cheese-filled Cherry Tomato and Cornbread; Traditional Barbecue Sauce with St. Louis Ribs and Double-stuffed Potatoes; and Buttermilk Pie.

SPRINGTIME SPLENDOR – \$60

TUESDAY, APRIL 19

7:00 – 9:00 PM

Pastry Chef and Junior Canadian Culinary Olympic Mentor Ruth Bleijerveld, of Benchmark Restaurant at Niagara College, demonstrates how easy it is to make seasonal dishes as she brings the tastes, aromas and feeling of spring to life. On the menu: Cheese and Caramelized Bacon-Mushroom Lollipops; Spring Asparagus Strudel with Compressed Mango Salad and Grilled Herb Shrimp; and Strawberry-Rhubarb Tiramisu.

SPOTLIGHT ON CHICKEN – \$60

SATURDAY, APRIL 23

10:30 AM – 12:30 PM

Chef Riley Bennett, owner of Burlington's Twin Elements Catering, shows you how perfectly roasted chicken can be turned into a three-course menu, which in turn could be turned into three main dishes used in separate meals. On the menu: Bennett's English Cheddar Squash Soup with Crispy Chicken Skin and Dumplings; Heirloom Carrot Salad with Carrot Vinaigrette served with Roasted Chicken Leg and Toasted Quinoa; and Roasted Chicken Three Ways: Breast, Sausage; and Warm Brioche Bread Pudding with Chicken Jus.

TRADITIONAL SPANISH TAPAS – \$60

TUESDAY, APRIL 26

7:00 – 9:00 PM

Chef Verner Hauer shows you how you can treat your guests to authentic mouth-watering tapas as demonstrates these small plates that you will want to make on your own. On the menu: Salpicon de Mariscos (seafood cocktail in lemon vinaigrette); Pisto Manchego (Spanish vegetable braise with eggplant, peppers and garlic); Chorizo and Patatas Bravas (chorizo sausage with spicy potatoes); Gambas al Ajillo con Garbanzos (garlic shrimp with chick peas); and Cremadina Naranjada con Almendras (almond and orange custard).

CAJUN CALLIN' – \$60

THURSDAY, APRIL 28

7:00 – 9:00 PM

Chef and culinary instructor Erica Guidi of The Good Earth Food and Wine Co. prepares vibrant, colourful and distinctly Cajun-inspired cuisine. On the menu: Louisiana-Style Shrimp Po' Boy with Cajun Remoulade; The "Big Easy" Chicken, Sausage and Shrimp Gumbo with Hominy; Savoury Creole Cornbread; and Traditional Bananas Foster with Vanilla Bean and Caramel Chip Ice Cream.

HEALTHY & GOOD-FOR-YOU EATING – \$60

SATURDAY, APRIL 30

10:30 AM – 12:30 PM

Personal Chef Paola Faiella prepares food that tastes fabulous and contributes to healthy clean eating at the same time! In the words of Hippocrates, her mantra dictates "Let food be thy medicine, and medicine be thy food." Learn how to prepare some delicious foods, based on her version of a gluten-free and Paleo-based diet. On the menu: Mustard-glazed Chicken Thighs; Tangy Taco Salad (hold the taco!); Spaghetti Squash Bolognese; and Flourless Mocha Bacon Brownies.

INSPIRED MOTHER'S DAY DINING – \$85

TUESDAY, MAY 3

6:00 – 9:00 PM

Executive Chef Jason Bangerter of Langdon Hall Country Hotel & Spa, Relais & Châteaux, teaches you how to treat that special lady in your life to an elegant and mouthwatering dining experience. On the menu: Langdon Hall Handmade Bread and Churned Butter served with Slow-Cooked Duck Eggs and Foraged Mushroom Crumble made with Champagne and Black Truffle; Sugar-cured Ontario Trout served with Sweet Peas, Mint, Coriander, Crème Fraîche and Trout Roe; Herb-roasted Heritage Hen with Smoked Potato, Salsify, Cabbage and White Onion Soubise and Fortified Wine Jus; and Coffee Crème Brûlée served with Kahlúa Sabayon.

Full-meal class

SUMPTUOUS INDIAN FLAVOURS (PART 2) – \$60

WEDNESDAY, MAY 4

12:30 – 2:30 PM

Chef Geeta Maini demonstrates how Indian cooking can be simplified without compromising on the taste. On the menu: A Sauté of Seasonal Vegetables with Fresh Herbs and Roasted Spices; A Savoury Lentil Pot; Shrimp in a Coconut Tamarind Sauce; and a Chai-infused Bake (berry dessert with cookie-dough topping and chai and cardamom flavours).

Allergy alert: If you are concerned about class content, discuss this with Customer Service prior to registration.

MILLCROFT CENTRE

EVERYTHING'S BETTER WITH BACONI – \$60 TUESDAY, MAY 10

7:00 – 9:00 PM

Chef Carl Dahl of Bronte's Taste Marketeria and bacon lovers know that the taste bacon adds to the preparation of a meal is unique, delicious and not to be denied! On the menu: Sautéed Fiddlehead and Smoked Trout Salad with Baby Potatoes, Frisée, Cherry Tomatoes, Poached Egg, Sourdough Croutons and Warm Bacon Vinaigrette; Crispy Pork Belly with Tomato Ginger Chili Jam on a bed of Braised Rhubarb, Leeks and Kale; and Banana Bread and Pecan Pudding with Bourbon Bacon Caramel.

SPRING IN NIAGARA – \$60 THURSDAY, MAY 12

7:00 – 9:00 PM

Executive Chef and culinary instructor Therese De Grace of The Good Earth Food and Wine Co. satisfies your craving for colourful and delicious springtime foods, which evoke freshness in every bite. On the menu: Niagara Green Goddess Soup served with Dukkah (Middle-eastern spice) and Tahini Drizzle; Spanish Potato "Tortilla" with Niagara Gold Cheese and Paprika Prawns; Roasted Berkshire Pork Loin served with Pickled Asparagus, Duck Roasted Potatoes and Mustard Reduction; and Lemon Pepper Shortcakes with Strawberry Rhubarb Jam and Lemon Curd.

FUN FOR A CROWD – \$60 SATURDAY, MAY 14

10:30 AM – 12:30 PM

Chef Andy McKinney of Whisk Management highlights some of his favourite "wicked good" recipes for a variety of crowd-pleasing dishes perfect for your next casual get-together. On the menu: Spicy Hoisin Wings; Almost-from-Scratch Pizza; Escargot Ragout with Crostini; and Fiery Chili with Garlic Bread.

GOURMET ON THE "GO" – \$60 TUESDAY, MAY 17

7:00 – 9:00 PM

Whether you're heading to the cottage, the local park, a day at the beach...or even your patio, Chef, cookbook author and recipe developer Emily Richards has put together delicious dishes that are easy to make, easy to take with you and, most of all, so good! On the menu: Barbecued Balsamic Onion-stuffed Pork Loin; Sweet Pepper Orzo; Chicken Baguette; and Raspberry Lemon Tartlets.

JOURNEY THROUGH AFRICA – \$85 THURSDAY, MAY 19

6:00 – 9:00 PM

Executive Chef Tony Andrady hosts an extraordinary culinary tour as he demonstrates traditional and authentic African dishes. On the menu: North African Lamb, Chickpea and Kale Soup; Couscous Flat Bread with Spicy Grilled Prawns and Tomato; Swahili Chicken Peanut Curry; and Warm Joberg Date Crunchies with Fresh Cream.

Full-meal class

"HE SAID, HE SAID" BATTLE OF THE ALTERNATE INGREDIENTS – \$85 TUESDAY, MAY 24

6:00 – 9:00 PM

Chef Gordon Goss and Chef James Trotzman, from Oakville's Cucci Restaurant will showcase their creativity and skills as they add ingredients to complete dishes in a totally unique and unrehearsed presentation of the preparation of a wonderful meal. Given a series of ingredients, previously undisclosed to them, the chefs will conjure culinary magic to the delight of all guests. Be prepared to be impressed! Due to the nature of this event, recipes cannot be provided.

Full-meal class

GIFTS FOR YOUR TASTEBUDS – \$60 THURSDAY, MAY 26

7:00 – 9:00 PM

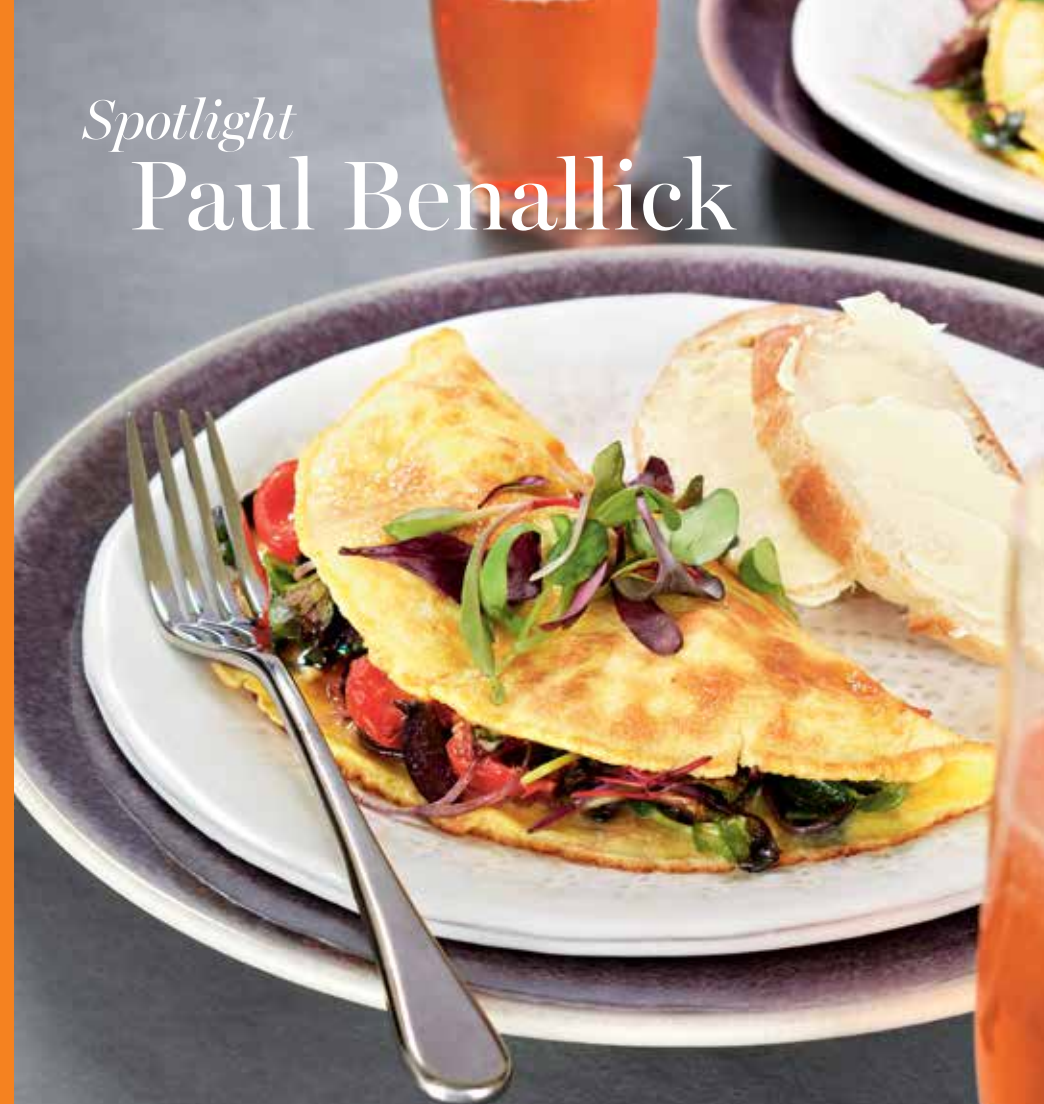
Chef/owner Julia Hanna of Oakville's Julia's Ristorante, Ritorno, and healthyfam.ca shows you how simple it is to be an inspired chef in your own kitchen with easy-to-prepare dishes that "scream" with flavour and welcome the freshness of spring. On the menu: Super Food Salad with Apple Cider Pomegranate Molasses; Pork Tenderloin Cubano with Sweet and Spicy Sautéed Apples; and Baklava Sundae.

HEAD INTO SPRING WITH HERBS – \$60

SATURDAY, MAY 28 10:30 AM – 12:30 PM

Chef, cookbook author and recipe developer Daphna Rabinovitch treats you to a fresh for the season menu featuring the bounty of a fragrant herb garden. On the menu: Braised Leeks with Fresh Herbs served with Herb and Green Salad with Gingered Vinaigrette; Herb-smothered Grilled Chicken; and Honey Basil Bundt Cakes.

Spotlight Paul Benallick



Paul Benallick's roots for cooking began at an early age while gardening with his family. He remembers clearly, as a child, his grandfather's look of joy while pulling his prized beets from the dark earth. They were precious to him, those beets. Though he fell into cooking through a bizarre set of circumstances, he has always looked back to that moment and remembered the look of pure joy on his face.

He has worked with some of Toronto's best chefs over the last 20 years, but it was working with friends at Truffles Cottage in Leeds, England, in 2005 that taught him the most about conviviality and exceeding guest expectations. Upon returning to Canada, he taught at George Brown College, and opened the Trump Hotel in Toronto.

Paul is now the Executive Chef of Cluny Bistro and Boulangerie in the Distillery District of Toronto, a massive 450-seat restaurant with its own patisserie, event space and 200-seat patio. Here challenges our expectations of what French cooking is or can be, while still remembering that the roots of French cooking are precious, much like his grandfather's beets.



Chef
Paul Benallick

f.y.i.

What is your favourite guilty pleasure?

Potato chips.

What would people be surprised to find in your kitchen?

Forks, people only every see me eat with a spoon!

What is the most unusual thing that you've ever eaten?

Crickets and ants.

What kitchen tool couldn't you live without?

A sharp knife.

What type of food has had the most influence on your cooking?

Country, farmhouse cooking.

meet him...

LCBO BAYVIEW VILLAGE

JUNE 13

LCBO SUMMERHILL

JUNE 14

LCBO MILLCROFT CENTRE

JUNE 28

Allergy alert: If you are concerned about class content, discuss this with Customer Service prior to registration.

MILLCROFT CENTRE

WARM-WEATHER PUFF PASTRY FAVOURITES – \$60 TUESDAY, MAY 31

7:00 – 9:00 PM
Executive Chef Mitch Lamb of Burlington's Stone House Restaurant and Vineland's Lake House Restaurant demonstrates the ease and versatility of working with puff pastry and shows you how to make these delicious dishes in your own kitchen. On the menu: Vol au Vent of Smoked Chicken, Morel Mushroom and Double-Smoked Bacon; Salmon En Croute with Goat's Cheese, Spinach, Mushrooms and Hollandaise Sauce; and Strawberry and White-Chocolate Mille Feuille.

STREET FOOD FROM SHANGHAI – \$85 THURSDAY, JUNE 2

6:00 – 9:00 PM
No need to travel to the Far East! Authentic and delicious foods, just like the ones found on the streets of Shanghai, can be found in the events kitchen as culinary expert and instructor Suzy Cui brings her knowledge and passion for these dishes to the table. On the menu: Baked Sandwich Bread stuffed with Shredded Chicken and Mixed Vegetables; Skewered Lamb with Cumin and Chili Spices; Jiao Zi (steamed meat dumplings with homemade dipping sauce); Yu Tiao (deep-fried crispy bread, the most popular street food in China!); Suzy's Kale Salad with Crispy Apple and Pear; and more.

Full-meal class

WHEN IN GREECE... – \$60 SATURDAY, JUNE 4

10:30 AM – 12:30 PM
From the Aegean to the Ionian Seas, discover the unique cuisine of Greece as Chef Bruce Duff prepares traditional fare for your enjoyment. On the menu: Traditional Village Salad; Classic Souvlaki; Mousakka; Hand-Rolled Greek Flatbread; and Baklava.

MEMORIES FROM THE BLACK TREE – \$60 MONDAY, JUNE 6

7:00 – 9:00 PM
Chef Matteo Paonessa of Burlington's Black Tree Restaurant ignites your enthusiasm for the not-so-traditional as he treats you to an exceptional dining experience. Based on his restaurant's bi-weekly menu changes, Chef Matteo promises to provide the freshest of the season, the best-quality ingredients and maximum creativity to you. Come prepared to be inspired and amazed at the delicious menu that awaits!

A WALK DOWN ARGYLE STREET – \$60 TUESDAY, JUNE 7

7:00 – 9:00 PM
Executive Chef Wade Taylor of Caledonia's Argyle Street Grille impresses with a selection of dishes inspired by the season and his love for simple, wholesome foods. On the menu: Roasted Tomato Bruschetta on Goat's Cheese Crostini; Seared Atlantic Salmon on Organic Quinoa Salad; Braised Ontario Lamb Shanks served with Roasted Fingerling Potatoes and Asparagus; and Bread Pudding with Crème Anglaise and Fresh Caramel.

GRILLED GOODNESS! – \$60 THURSDAY, JUNE 9

7:00 – 9:00 PM
The ability to grill up tasty meals is probably one of the best cooking experiences this time of year! Chef, cookbook author and recipe developer Emily Richards charms you with an evening of some of her grilled favourites. On the menu: Balsamic Lamb Chops served with Grilled Radicchio and Grilled Potato and Garlic Salad; and Frozen Profiteroles with Chocolate Rum Sauce.

FATHER'S DAY WITH BEER, BACON & BOURBON – \$60 SATURDAY, JUNE 11

10:30 AM – 12:30 PM
Chefs Erin Bredin and Alyssa Wink know that the way to a man's heart is through his stomach. Learn how to pay tribute to that special man in your life with these special dishes. On the menu: Bacon Bourbon Popcorn; Bacon IPA Chicken Wing Dip (Monterey Jack, blue and cream cheese dip blended with shredded free-range chicken, local IPA beer, bacon and hot sauce) served with Freshly Fried Corn Chips; Dad's Favourite Burger (bacon burger with bourbon caramelized onions and sharp cheddar); Bourbon Bacon Mac 'n' Cheese; Bacon, Blue Cheese and Beer Potato Salad; and dessert.

Allergy alert: If you are concerned about class content, discuss this with Customer Service prior to registration.

DISCOVER DELICIOUS MALAYSIAN DELIGHTS – \$60 TUESDAY, JUNE 14

7:00 – 9:00 PM
Malaysian cuisine includes the complex spice flavours from India paired with the fresh ingredients such as lemongrass, lime leaves and cilantro from Thai cooking. Mother-and-daughter cooking instructors, Arvinda and Preena Chauhan, of Healthy Gourmet Indian Cooking cook up a delicious warming menu of Malaysian delights. On the menu: Chicken Satay with Spicy Peanut Sauce; Seasoned Tofu Cold Cucumber Salad with Sweet-and-Sour Dressing topped with Cashew and Peanuts; Creamy Coconut Malaysian Chicken Curry; Fried Jasmine Rice; and Chai-spiced Caramelized Bananas served with Vanilla Coconut Chai Ice Cream.

SUMMER SOLSTICE GET-TOGETHER – \$60 THURSDAY, JUNE 16

7:00 – 9:00 PM
Executive Chef Jessica Tennier of Geraldo's Restaurant, Burlington, has a reputation for her creative, delicious and amazing-looking plated creations and has created a spectacular assortment of finger-foods, perfect for your get-togethers. On the menu: Mini Sliders; Turkey Meatballs; and Ricotta and Peaches wrapped with Prosciutto; and more.

CHEF'S DAY OFF: BACK YARD BBQ – \$60 SATURDAY, JUNE 18

10:30 AM – 12:30 PM
Executive Chef Chris Smythe of Niagara-On-The-Lake's Prince of Wales Hotel brings his casual and relaxed menu to the kitchen, and encourages you to prepare easy and delicious foods to pamper your friends and family this season. On the menu: Grilled Tender Skin Potato and Grain Mustard Salad with Crisp Pancetta, Scallions and Sour Gherkins; Fire Roast Chicken with Tequila Lime Adobo Glaze, Arugula Leaves, Celtic Blue Cheese and Golden Beet Root Chips; and Vanilla Poppyseed Cake served with Caramelized Pineapple, Salted Toffee and Buttermilk Ice Cream.

FOODS OF THE PHILIPPINES MADE EASY – \$60 TUESDAY, JUNE 21

7:00 – 9:00 PM
Chef Erica Trabulsi shares her passion and knowledge of Filipino foods, bursting with cultural influences from Spain, Malaysia and Japan in one exciting and mouthwatering culinary adventure. On the menu: Lumpiang Shangai, (crispy pork and shrimp spring rolls); Pancit Noodles (stir-fried with sausage, shrimp, chicken and vegetables); and Leche Flan (baked coconut custard with caramel sauce).

FRESH PIZZA, ANYONE? – \$60 THURSDAY, JUNE 23

7:00 – 9:00 PM
Skip the cardboard box and go for over-the-top delicious as Executive Chef Bart Nadherny of Burlington's Son of a Peach Pizzeria, delivers local, fresh ingredients to the table and coaches you in the making of his signature pizza dough too. On the menu: Garlic Knots with Herb Butter; Seasonal Asparagus and Prosciutto Pizza (with house-made garlic ricotta sauce, fresh, local asparagus, prosciutto di Parma and farm fresh egg); Caesar Salad with Roasted Lemon Vinaigrette; and Seasonal Crisp with Vanilla Bean Ice Cream.

HAPPY BIRTHDAY CANADA! – \$60 SATURDAY, JUNE 25

10:30 AM – 12:30 PM
Enjoy an early Canada Day birthday party in the events kitchen! Executive Chef Adrian Rusyn of the Breakwater Restaurant at Port Credit's Waterside Inn has taken culinary influences from around Canada to bring you this special celebratory meal. On the menu: Lobster Rolls; Candy-coated Maple Bacon Mac 'n' Cheese; and Butter Tarts.

PAUL BENALLICK: CLUNY BISTRO – \$60 TUESDAY, JUNE 28

7:00 – 9:00 PM
Executive Chef Paul Benallick of Cluny Bistro and Boulangerie in the Distillery District of Toronto uses premium ingredients and sophisticated technique to create a memorable meal. On the menu: Chilled Sweet Pea Soup with Cauliflower Couscous and Bayonne Ham; Grilled East Coast Scallops and Asparagus-Haricots Verts Salad with Pistachio Dressing; and Black Peppered Ontario Strawberries with Candied Fennel, Whipped Goat's Cheese and Meringue Crumble. Plus, one lucky registrant will receive a \$100 gift certificate to Cluny Bistro and Boulangerie.

Featured chef



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SUMMERHILL

SPRING ENTERTAINING – \$60

TUESDAY, APRIL 5

6:00 – 8:00 PM

Now that spring is here, come and try some fun, fresh and delicious ideas for entertaining. Culinary instructor MaryCatherine Anderson will share her tips for easy elegant dining, inside or out! On the menu: Prosciutto-wrapped Asparagus; New Potato Salad with Dill Aioli; Grilled Marinated Flank Steak with Lemon and Parsley; and Limoncello Tiramisu with Strawberries.

THE STORY OF TANDOOR:

THE INDIAN GRILL – \$60

TUESDAY, APRIL 12

6:00 – 8:00 PM

The history of the tandoor encompasses the globe and goes back millennia. Join cookbook authors and food historians Smita and Sanjeev Chandra as they take you on a fascinating historical culinary journey while sampling delicious tandoori food. On the menu: Seekh Kababs (skewers of ground lamb served with roasted tomato chutney and warm naan); Tandoori Chicken Drumsticks; Paneer Tikka Masala (cubes of spiced grilled paneer in tomato butter cream sauce and saffron rice); and Mango Pistachio Kulfi (Indian ice cream).

CHEF JONATHAN VIAU:

OYSTERS & FISH – \$70

TUESDAY, APRIL 19

6:00 – 8:00 PM

Chef Jonathan Viau of Pure Spirits Oyster House & Grill, Toronto, shares his expertise about fish and oysters. On the menu: Oyster Kilpatrick Fanny Bay Oyster baked in Homemade Cocktail Sauce with Fresh Horseradish and Bacon; Sicilian Humbolt Squid with Sauce Nero and Lemon Kale Salad; and Reggiano Cheese “Tacos” with Fig Chutney and Parma Ham.

CHEESE: SWEET & SAVOURY – \$70

TUESDAY, APRIL 26

6:00 – 8:00 PM

Chef Paula Bambrick takes you on a discovery of wine and cheese matching with tips and techniques on how to incorporate cheese into dishes. On the menu: Parmesan Popcorn; Fig and Gorgonzola Scones; Apple and Aged Gouda Galette with Caramel Sauce; Butternut Squash and Gruyère Strata; and Tartiflette (potato, double-smoked bacon and Reblochon cheese casserole).

JEFFREY MARSHALL'S

SPRING DINNER – \$60

THURSDAY, APRIL 28

6:00 – 8:00 PM

George Weston Limited Executive Chef Jeffrey Marshall celebrates spring using the best ingredients of the season to deliver fresh, delicious flavours. On the menu: Warm Spiced Scallops on Roasted Asparagus with Cucumber Raita; Roasted Chicken Breast with Garlic Yogurt Sauce on Mujaddara-Layered Basmati Rice with Spiced Lentils and Fried Onions; and Strawberry Rhubarb Vacherin.

BARBECUE FOR BEGINNERS – \$70

TUESDAY, MAY 3

6:00 – 8:00 PM

Ever wondered how the pit masters create award-winning barbecue dishes? Daniel Ansu, Executive Chef at Sheridan College, Oakville, shares the secret as he teaches the basics of barbecue. On the menu: Stuffed Jalapeño wrapped in Bacon; Cream Cheese-filled Cherry Tomato Cornbread; Traditional Barbecue Sauce; St. Louis Ribs with Double Stuffed Potatoes; and Buttermilk Pie.

Allergy alert: If you are concerned about class content, discuss this with Customer Service prior to registration.

TERRONI SPRING MENU (PART 1) – \$60

TUESDAY, MAY 10

6:00 – 8:00 PM

Feast on the fragrant and rustic flavours of Southern Italy with Terroni Executive Chef Giovanna Alonzi. On the menu: Agnolotti di Melanzana (roasted eggplant, sweet cherry tomatoes, ricotta salata and basil); Polpette d'Agnello al Sugo di Carciofi (lamb meat balls with artichoke-tomato sauce); and Tortino al'Olio d'Oлива (extra-virgin olive oil cake with hazelnuts and fruit).

AT HOME WITH CHEF

MATTHEW KENNEDY – \$85

TUESDAY, MAY 17

6:00 – 9:00 PM

Join Chef Matthew Kennedy and indulge in a collection of his favourite dishes to prepare for friends and family at home. On the menu: Iron-Seared Albacore Tuna with Yuzu Vinaigrette, Shaved Jalapeño and Coriander Cress; Miami Short Ribs with Ginger Soy Marinade, Chipotle Spiced Sweet Potatoes and Sautéed Gai Lan; and Pineapple Upside Down Cake with Bavarian Cream.

Full-meal class

SKILLET SUPPERS – \$60

TUESDAY, MAY 31

6:00 – 8:00 PM

Food writer and author of Toronto Cooks Amy Rosen presents skillet suppers that are a winning marriage of easy and impressive. On the menu: Savoury Apple and Turkey Sausage Tarte Tatin; Skillet Dutch Baby Provencal; Skillet Cheeseburger Pizza; and Skillet Rösti Chive Sour Cream.

FILIPINO FEAST OF FLAVOURS – \$60

TUESDAY, JUNE 7

6:00 – 8:00 PM

Chef Erica Trebulsi fires up your taste buds with a Filipino feast. On the menu: Lumpiang Shanghai (crispy fried spring rolls filled with pork and shrimp); Pancit Bihon (rice noodle stir-fry with Chinese sausage, chicken and vegetables); and Halo-Halo (sweet milk, tropical fruit and tapioca pearls poured over shaved ice).

PAUL BENALLICK: CLUNY BISTRO – \$70

TUESDAY, JUNE 14

6:00 – 8:00 PM

Executive Chef Paul Benallick of Cluny Bistro and Boulangerie in the Distillery District of Toronto uses premium ingredients and sophisticated technique to create a memorable meal. On the menu: Chilled Sweet Pea Soup with Cauliflower Couscous and Bayonne Ham; Grilled East Coast Scallops and Asparagus-Haricots Verts Salad with Pistachio Dressing; and Black Peppered Ontario Strawberries with Candied Fennel, Whipped Goat's Cheese and Meringue Crumble. Plus, one lucky participant will receive a \$100 gift certificate to Cluny Bistro and Boulangerie.

Featured chef

UNCLE SMOKE: SOUTHERN

BARBECUE EXPERIENCE – \$70

THURSDAY, JUNE 16

6:00 – 8:00 PM

Executive Chef and Partner of Uncle Smoke Barbecue Company Inc. Aidan Galligan provides you with an authentic southern wood-fire barbecue experience. On the menu: Barbecue Pork Back Ribs made from Ontario hormone- and antibiotic-free pork and Uncle Smoke Barbecue Rub and Sauce; Hush Puppies (deep-fried corn bread batter with Parmesan cheese, fresh rosemary and Uncle Smoke Barbecue Sauce); and Corn and Black Bean Salad.

HANDS-ON IT'S BETTER

IN A BOWL – \$75

TUESDAY, JUNE 21

6:00 – 8:30 PM

Chef Brenda Kwong Hing guides as you prepare easy one-bowl meals, packed with flavour and easy to serve and enjoy. On the menu: Salmon and Veggie Rice Bowls Kung Pao-Style; Fresh Chicken and Herb Pho; and Caramelized Pork and Thai Vermicelli Salad.

Hands-on class

TERRONI SPRING MENU

(PART 2) – \$70

WEDNESDAY, JUNE 22

6:00 – 8:00 PM

Terroni Executive Chef Giovanna Alonzi lets you feast on the fragrant and rustic flavours of Southern Italy. On the menu: Cappelletti Affumicati (handmade cappelletti filled with ricotta, Parmigiano and smoked mozzarella and topped with seasonal mushrooms, peas and parmigiano); Pesce Spada in Crosta di Pistacchio (pistachio-encrusted sword fish, zucchini purée and candied cherry tomatoes); and Castagnole alla Crema (fried dumplings filled with pastry cream).

PICNIC PARTY WITH EMILY

RICHARDS – \$60

TUESDAY, JUNE 28

6:00 – 8:00 PM

Picnic time means summer is here and you can make your meals to go anywhere. Chef and cookbook author Emily Richards shows you how with some preparation and a cooler, you can enjoy this wonderful meal anywhere. On the menu: Barbecued Balsamic Onion-stuffed Pork Loin; Summer Sweet Pepper Orzo; Chicken Baguette; and Raspberry Lemon Tartlets.

Life & Style

Our spring events entice with the promise of artisanal cheese, whisky cocktails, unexpected beer pairings and so much more.



BAYVIEW VILLAGE

EXPLORING ARTISANAL CHEESE FROM QUEBEC – \$45

FRIDAY, MAY 6

6:30 – 8:00 PM

Québec is considered the birthplace of artisanal cheese in Canada. Join cheese expert Debbie Levy, from Dairy Farmers of Canada, and an expert Product Consultant as we discover some of Québec's smaller artisanal cheese-makers and the pours that best highlight their complex flavours. (insert Dairy Farmers logo)

GOOD GRAIN PAIRINGS – \$50

TUESDAY, MAY 24

6:30 – 8:30 PM

Ontario grain products, like whiskey and corn-fed beef, will be the tastiest part of your summer barbecue menu! Join us for our first-ever Grain Farmers of Ontario class and explore some of our favorite grain pairings. Lisa Mardlin Vandewalle, a registered dietician and Ontario grain farmer, will lead discuss healthy grain choices for your barbecues and an expert Product Consultant will create the ultimate whisky cocktails to rival all cocktails. Don't miss this great opportunity to learn about, and enjoy, Ontario grains.

MILLCROFT CENTRE SUMMERHILL

EXPLORING ARTISANAL CHEESE FROM QUEBEC – \$45

FRIDAY, APRIL 22

7:00 – 8:30 PM

Québec is considered the birthplace of artisanal cheese in Canada. Join cheese expert Debbie Levy, from Dairy Farmers of Canada, and an expert Product Consultant as we discover some of Québec's smaller artisanal cheese-makers and the pours that best highlight their complex flavours.

all you need is cheese.ca

CHEESE WHEELS & SCOTCH BARRELS – \$60

MONDAY, MAY 16

7:00 – 8:30 PM

Our favourite odd couple is back! Join expert Product Consultant Juli Grabell and Dundas's Mickey McGuire's Cheese Shop for an evening filled with fun and laughter, as you pair a variety of luscious cheeses with Scotland's finest scotch. Don't hesitate to register because this popular class sells out quickly!

ICY BEER & ICE CREAM – \$35

FRIDAY, JUNE 24

7:00 – 8:30 PM

Ice cream has long since been relegated to a boring life as a sidekick to liqueurs. Tonight we move past that antiquated notion and tease your taste buds into a new treat for summer. London Ice Cream will be joining Nickel Brook Brewery for this fun and delicious evening. We're going to show you how to liven up your Canada Day Party, while having fun beating the summer heat with delicious beer and ice cream combinations.

IN LIKE A LAMB: SPRING IS HERE! – \$50

THURSDAY, APRIL 7

6:00 – 8:00 PM

Spring: A time to brush off the barbecue and try something new! Join Chef D as he shows you how easy it is to grill lamb and add a new twist to your regular grilling repertoire. Lamb is one of the most wine-friendly of meats so learn about some favourites from an expert Product Consultant. For more information, visit lamb-club.com

SIZZLING BARBEQUE WINES & RUBS – \$45

WEDNESDAY, MAY 11

6:30 – 8:00 PM

As the weather begins to warm, so does our love for the grill. Join us this evening for a tasting dedicated to all wines barbecue – from crisp, mouthwatering whites to dense and rich reds. To complement this savoury experience, Chef David Marcus will demonstrate heart-healthy barbecuing options with his salt-, gluten- and GMO-free rubs. *Includes a food-matching segment.*

GOOD GRAIN PAIRINGS – \$50

THURSDAY, MAY 26

6:00 – 8:00 PM

Ontario grain products, like whiskey and corn-fed beef, will be the tastiest part of your summer barbecue menu! Join us for our first-ever Grain Farmers of Ontario class and explore some of our favorite grain pairings. Lisa Mardlin Vandewalle, a registered dietician and Ontario grain farmer, will discuss healthy grain choices for your barbecues and an expert Product Consultant will create the ultimate whisky cocktails to rival all cocktails. Don't miss this great opportunity to learn about, and enjoy, Ontario grains.



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HOW TO REGISTER

To avoid disappointment, please register early! To purchase your tickets, please call or visit the Customer Service Desk at the desired location. Payment must be received in person prior to the class date. Spaces are limited.

We reserve the right to cancel or postpone classes (in which case, participants will be notified and fully reimbursed or offered a credit). A refund or transfer is available up to five days before class(es) begin. No refunds or transfers for missed class(es). Participants must be 19 years of age or older.

Please note: Events are subject to change, as are advertised recipes. Call the store in advance for confirmation.

In accordance with Alcohol and Gaming Commission guidelines, beverage alcohol samples are offered in limited quantities. Customers will receive one sample only of each product. Seats in classes cannot be reserved, nor can we ask class participants to relinquish or change their seats to accommodate groups. We suggest you arrive early to ensure your group is seated together. Full-meal Classes feature full portions of the recipes prepared.

Aroma is an important component of all beverage alcohol tastings. We recommend attendees refrain from wearing perfume, cologne or other scented products.

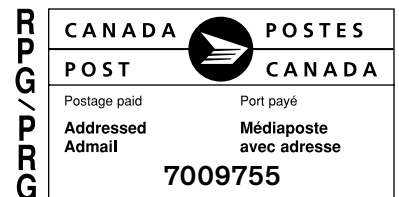
LCBO is committed to serving people with disabilities. If you require accommodation, please advise us when registering for a class.

lcbo.com/learn

LCBO

LCBO Special Events

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