



Taste & Experience

LCBO's Guide to Hands-on Learning

WINTER 2016
Greater Toronto Area

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



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

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MILLCROFT CENTRE 16

SUMMERHILL 22

Life & Style Events

BAYVIEW VILLAGE 26

MILLCROFT CENTRE 26

SUMMERHILL 26

Winter

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, JANUARY 6, 13, 20, 27 6:00 – 8:00 PM

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

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

Wines of the Old World

LCBO BAYVIEW VILLAGE
WEDNESDAYS, FEBRUARY 3, 10, 17, 24 6:00 – 8:00 PM

LCBO MILLCROFT CENTRE
WEDNESDAYS, FEBRUARY 3, 10, 17, 24 6:30 – 8:30 PM

LCBO SUMMERHILL
MONDAYS, FEBRUARY 1, 8;
TUESDAY, 16 & MONDAY, 22 6:00 – 8:00 PM

Wines of the New World

LCBO BAYVIEW VILLAGE
WEDNESDAYS, MARCH 2, 9, 16, 23 6:00 – 8:00 PM

LCBO MILLCROFT CENTRE
WEDNESDAYS, MARCH 2, 9, 16, 23 6:30 – 8:30 PM

LCBO SUMMERHILL
MONDAYS, FEBRUARY 29 &
MARCH 7, 14, 21 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.

Featured products will be served with sample-sized portions of catered food matches.

BAYVIEW VILLAGE

DISCOVER DELIGHTFUL WINTER-WARMING TREATS – \$40
TUESDAY, JANUARY 5
6:30 – 8:00 PM

An expert Product Consultant will show you how to prepare both traditional and contemporary fireside drinks that are perfect for a cold winter's night. Discover just how easy it is to turn that ordinary coffee into an extraordinary and original winter pour.
Includes a food-matching segment.

PORT & CHEESE – \$50
THURSDAY, JANUARY 14
6:30 – 8:00 PM

Although they taste great on their own, some of the flavours of Port and cheese are even better when combined. Sample a selection of Ruby, Tawny, LBV and Vintage Ports paired with an array of cheeses provided by the Cheese Boutique.

SPECTACULAR SINGLE MALTS – \$125
THURSDAY, JANUARY 21
6:30 – 8:00 PM

Pay homage to a great Scot, Robbie Burns. Tonight you will sample some of Scotland's finest whisky offerings to the world. From the Islands to the Highlands: each region has its own colour, bouquet, flavour and texture. A great time to taste and discover the diversity of single malts. Sign up early as this very popular class is normally sold out. Sláinte.
Includes a food-matching segment.

FORWARD PASS TO GREAT BEERS – \$35



FRIDAY, FEBRUARY 5
6:30 – 8:00 PM

Tonight, as we gear up for the "Big Game" we'll explore the craft of brewing and discover the wonderful diversity of beer. Beer is the ultimate food companion – it is flavourful, refreshingly crisp, and pleasingly smooth – a much better match than many wines! Taste some of the world's best beers handpicked by our savvy beer expert.
Includes a food-matching segment.

CABERNET SAUVIGNON: NEW WORLD VS. OLD WORLD – \$40
THURSDAY, MARCH 3
6:30 – 8:00 PM

The king of the red grape varieties, Cabernet Sauvignon is grown and vinified in most of the world's wine regions. Take part as we visit and taste a selection of New and Old World styles from around the globe.
Includes a food-matching segment.

MILLCROFT CENTRE

SPANISH TAPAS – \$40



Perfect Pairings

**MONDAY, JANUARY 4
6:30 – 8:00 PM**

Is winter getting you down? Come into the kitchen tonight where we're going to pretend we've jetted off to the beautiful and warm country of Spain. We'll be pairing some of the best wines from the world's largest grape growing region with a few traditional tapas.

THE TASTING BAR 101: WINES – \$30

**FRIDAY, JANUARY 15
7:00 – 8:00 PM**

How does a wine smell like leather or chocolate? Why is a wine made from grapes but described as smelling like pineapple or lychee? Do the aromas match the palate? Tonight we'll explore the variety or common terms used when describing wine and how to pick them out. You'll learn how to train your nose to recognize specific scents using a simple fun method that can be recreated at home.

CALL ME A CAB! – \$30

**FRIDAY, JANUARY 22
7:00 – 8:00 PM**

Cabernet Sauvignon is one of the most well-known grape varieties in the world. From the big, rich, Cali-Cabs to the elegantly structured, wines of Bordeaux, Cabernet is truly a chameleon, taking on unique characteristics that are dictated by where it's planted. Tonight we're going to discover all the faces of Cabernet from around the globe and learn why it's often referred to as the "King of Red Wine."

FOOD + WINE = BALANCE – \$40



Perfect Pairings

**MONDAY, FEBRUARY 1
6:30 – 8:00 PM**

Come and join us for a fun night with Product Consultant and food matching expert Dimi Pettigrew. Explore classic food and wine pairings and learn why they work so well together. Dimi will also teach you the pitfalls to watch for when matching specific foods with certain wines.

AMAZING AMARONE – \$45



Perfect Pairings

**FRIDAY, FEBRUARY 5
6:30 – 8:00 PM**

Tonight, we are going to taste the undisputed king of Venetian wines, the mighty Amarone. This dense rich wine can often intimidate when it comes to food but we're going to explore the different flavours that are a natural match for this wine.

BEER APPRECIATION:

A FOUR-WEEK SERIES – \$105*



Perfect Pairings

**Save \$35 when purchasing a four-class series.*

Each class includes a food-matching segment.

Prud'homme-certified Beer Specialist and Product Consultant Melissa Wrigley will be leading this unique four-week course on Beer Appreciation. Each week will focus on a different style of beer and the foods that naturally match.

WEEK 1: HISTORY OF BREWING / LAGERS VS. ALES – \$35

**FRIDAY, FEBRUARY 26
7:00 – 8:30 PM**

We begin our series with the history of beer production, its global impact and upcoming trends in brewing. While sampling various styles of lager and ales, we'll examine the beer family tree, and discover how only two branches can yield such varied results. Beer and food matching will also be discussed as you learn how versatile beer can be at your table.

WEEK 2: THE WORLD OF ALES FROM IPAs TO STOUTS – \$35

**FRIDAY, MARCH 4
7:00 – 8:30 PM**

Explore varied styles of IPAs, stouts and wheat beers as you come to understand the different historic styles and the countries that inspired them. Savour tastes that are everything from hugely hoppy to mightily malty! Food matches will be a special focus as these beers pack tremendous flavour.

WEEK 3: THE RISE OF SOURS, LAMBICS, RADLERS & CIDERS – \$35

**FRIDAY, MARCH 11
7:00 – 8:30 PM**

Funk, esoteric, rare. Let us help you decipher the wild lambic world of the often misunderstood spontaneous beer. Also on the docket will be radlers and ciders. Delicious and crisp, both are made with fruit and/or fruit juices and are on the rise during summer patio months.

WEEK 4: CRAFT BREWING & FUTURE TRENDS-GUEST BREWERY – \$35

**FRIDAY, MARCH 18
7:00 – 8:30 PM**

We finish our series closer to home as we examine the huge trend of craft brewing. Phil Craig from Nickel Brook Brewing will be on hand to discuss why they proudly use only the finest, natural ingredients from all over the world and brew them in small batches. We'll try a number of styles that they've perfected and match them with some common and not-so-common food pairings.

ADVANCED SINGLE MALTS – \$75

**WEDNESDAY, MARCH 30
7:00 – 8:00 PM**

Go deep into Scotland's treasured distilleries and experience a selection of some of the world's finest single malts. See how each single malt has its own colour, bouquet, flavour and texture, unique to its region. Don't hesitate to register because this popular class sells out fast!

Need a great gift idea?

Give a friend an LCBO Tutored Tasting, Cooking Class or Wine Appreciation series this holiday season.



LCBO Classes are available as special gift cards. Visit lcb.com/learn for more information.

SUMMERHILL

ART OF MATCHING CLASSIC WINE & CHEESE – \$50 **THURSDAY, JANUARY 7** **6:30 – 8:00 PM**

Wine and cheese are such an integral part of entertaining. Tonight's tutored tasting will highlight classic wines and cheese matches. You'll taste some classic pairings and discover just how profound these matches can be.

SMART BUYS: GREAT FINDS ON A BUDGET – \$30 **THURSDAY, JANUARY 14** **6:30 – 7:30 PM**

Just in time after the holidays. Let an expert Product Consultant introduce you to some of Vintages best-kept secrets. Everyone has a budget, even in Vintage's. Come and experience the budget-friendly wines and be pleasantly surprised.

SCOTCH ENTHUSIASTS – \$65 **THURSDAY, JANUARY 14** **6:30 – 8:00 PM**

For lovers of single malt, join us this evening as we explore and taste Scotland's unique gift to the world. Discover your favourite as we venture on a tasting tour of Scotland's whiskies. Sign up early as this very popular class sells out quickly!

90+ WINES – \$45 **THURSDAY, JANUARY 21** **6:30 – 7:30 PM**

What does it take to make the grade? An expert Product Consultant offers wines that have scored 90+ points by the world renowned wine critics. Put your judging skills to the test and see if you agree with the professionals. Do you have the same palate as Robert Parker? There's only one way to find out!

WHISKY FROM AROUND THE WORLD – \$ 60 **MONDAY, JANUARY 25** **6:30 – 8:00 PM**

The holidays are over and winter has set in. What better time to find your new favourite dram to sip fireside? The winter Whisky Shop release is full of perfect candidates from around the world, both classics and potential new favourites. Get a sneak peak (and taste) and discover what makes each of these whiskies unique and noteworthy. This class is perfect for those just beginning to explore whisky.

OUR LATEST WINES FROM SOUTH AMERICA – \$40 **THURSDAY, JANUARY 28** **6:30 – 7:30 PM**

Chile and Argentina are heating things up with exceptional wines worthy of serious attention. Experience the unique taste of these wines from South America while expanding your knowledge of this rich viticultural gem of the New World with its diverse regions. Discover why enthusiasts are turning to these wines for value, variety and quality. *Includes a food-matching segment.*

TWO-PART DYNAMIC SPAIN: EMERGING FROM TRADITION – \$90 **THURSDAY, JANUARY 28** **6:30 – 8:00 PM** **THURSDAY, FEBRUARY 4** **6:30 – 8:00 PM**

Journey through Spain's Old World of haunting wines from Rioja to Jerez in this two-part series. Then, explore the intriguing wines of New Spain, from Bierzo to the Canary Islands, and see how creative winemakers are garnering accolades for innovation. Enjoy authentic tapas as you learn. ¡Disfruta!
Includes a food-matching segment.

SINGLE MALT SCOTCH: ISLAY & THE ISLANDS – \$65 **WEDNESDAY, FEBRUARY 10** **6:30 – 8:00 PM**

Hopping from Islay to Islands, experience light peat and smoke with something for the peatheads and smoke heads. Learn what peat is, how it's formed and the role it plays in the production of single malt Scotch. Sign up early as these classes sell out quickly!

BRING ON THE BUBBLES – \$35 **THURSDAY, FEBRUARY 11** **6:30 – 7:30 PM**

Not all sparkling wines are Champagne with a capital "C." Taste styles from all over the world, learn how winemakers get those bubbles in the bottle and discover how to incorporate these wonderful sparklers into everyday menus. Just in time for Valentine's!

WINE & CHEESE – \$45 **WEDNESDAY, FEBRUARY 17** **6:30 – 8:00 PM**

Think outside the simple wine and cheese box. From lighter cheeses to heavier more robust styles, we explore the diversity of cheese flavours paired with some of the best and unexpected wine matches you likely haven't tried before. This is a popular class and a must for those who love to entertain!

WOMEN & WHISK(E)Y PART 2 – \$60 **THURSDAY, FEBRUARY 18** **6:30 – 8:00 PM**

Forget the idea that whisky is just for men. This second-level course takes you on a tour of Scotland with an introduction to both blended and single malt Scotch. Not sure what the difference is? Don't worry as an expert Product Consultant will explain. From the Highlands to Islay, each region of Scotland is unique, as is the whisky it produces and you're sure to find your go- to dram by the end of this course.

AUSTRALIA: FROM OUR LATEST RELEASE – \$40 **WEDNESDAY, FEBRUARY 24** **6:30 – 7:30 PM**

Australian wines offer a diversity of flavours and styles, with great value from Chardonnay and Sauvignon Blanc to Cabernet Sauvignon and Shiraz. Taste and discover what makes these great wines so popular. It's sure to be an evening you won't want to miss!
Includes a food-matching segment.

BIG, BOLD & BRAWNY – \$75 **THURSDAY, FEBRUARY 25** **6:30 – 8:00 PM**

Sample some of the biggest and boldest red wines, such as Barolo, Châteauneuf-du-Pape, California Cabernet to name a few, at this premium tasting that promises to be both memorable and informative. This class is a must for lovers of full-bodied reds.

SINGLE MALTS: THE HIGHLANDS – \$65 **WEDNESDAY, MARCH 2** **6:30 – 8:00 PM**

The Highlands have long been considered the heartland of Scotland's malt whisky production and by far the majority of single malt whiskies are distilled and bottled here. Discover a favourite as we taste a selection of fine examples from this area. Do not delay – our Scotch classes sell out quickly.

CALIFORNIA PREMIUM WINES – \$50 **WEDNESDAY, MARCH 9** **6:30 – 8:00 PM**

California produces premium wines that are known all over the globe. Tonight, let an expert Product Consultant treat you with amazing wines and practical information that will be useful when you next shop for some of Californian's best wines.

BRUNELLO – \$60 **THURSDAY, MARCH 10** **6:30 – 8:00 PM**

Come explore the best examples of Sangiovese hailing from the beautiful medieval town of Montalcino in Tuscany. Here, Brunello di Montalcino is king and you'll find out exactly why during this evening's tasting, which will include of some of our latest, just-released Brunellos.

A CELEBRATION OF IRELAND'S GEMS – \$50 **WEDNESDAY, MARCH 16** **6:30 – 8:00 PM**

Let's have a toast to St. Patrick, while we taste and discover what makes Irish whiskies so unique. Celebrate the flavours of whiskey and learn a new appreciation of what this emerald isle has to offer with some new arrivals you may have not yet discovered.
Includes a food-matching segment.

WHISKY FOR SPRING - \$60 **WEDNESDAY, MARCH 23** **6:30 – 8:00 PM**

Discover the latest in whisky! Our spring Whisky Shop release is full of perfect candidates from around the world, both classics and potential new favourites. Get a sneak peak (and taste) and discover what makes each of these whiskies unique and noteworthy. This class is perfect for those just beginning to explore whisky.

NORTHERN ITALIAN WINE & CHEESE – \$50 **WEDNESDAY, MARCH 23** **6:30 – 8:00 PM**

Explore the wines and cheese of northern Italy. This vast range features some of the world's most sought-after wines such as Barolo, Barbaresco and Amarone, to name a few. The cheese royalty of the north is evident in its Parmigiano Reggiano and Grana Padano. Join us in experiencing the very best of northern Italy.

CENTRAL/SOUTHERN ITALIAN WINE & CHEESE – \$50 **WEDNESDAY, MARCH 30** **6:30 – 8:00 PM**

The bold and rustic wines of Italy's south are experiencing a renaissance. Paired with regional cheese, these wines are sure to impress. Italy's south has often been overshadowed by the wealth of the north, but these wines are now coming into their own on the world stage.

THE WINE REGIONS OF SOUTHWESTERN FRANCE – \$30 **THURSDAY, MARCH 31** **6:30 – 7:30 PM**

Discover some of our latest Vintages releases from the regions of southwestern France, such as Languedoc-Roussillon, Cahors and Minervois. This class is a must for Old World wine lovers.

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

ATLANTIC SEAFOOD WITH MATTHEW KENNEDY (PART 1) – \$70

THURSDAY, JANUARY 7
6:00 – 8:00 PM

Chef Matthew Kennedy prepares seafood dishes from the Maritime region and celebrates the flavours of Canadian coastal cuisine in this two-part series. On the menu: Maritime Seafood Chowder; Poached Yarmouth Lobster Roll with Tarragon Aioli and Butter Lettuce; Crispy Cod Cheeks with Salsa Verde; and Wild Blueberry Crostada with Vanilla Ice Cream.

PRAISE FOR THE BRAISE WITH JIM COMISHEN – \$60

MONDAY, JANUARY 11
6:00 – 8:00 PM

Chef Jim Comishen shows you the wonderful world of braising. These surprisingly quick, economical and great-tasting meals will be a hit with the whole family. On the menu: Classic Coq au Vin; Mushroom Stew; and Classic Pork Goulash. A selection of rustic breads will be served to accompany these dishes.

HANDS-ON BASIC KNIFE SKILLS – \$145

FRIDAY, JANUARY 15
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. In this class 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. On the menu: Cold Spring Rolls with Mango; Thai Green Curry with Vegetables; and Asian Fruit Salad with Papaya Mint Sauce.

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.

JO LUSTED: DECADENCE DONE LIGHT – \$60

MONDAY, JANUARY 18
6:00 – 8:00 PM

Chef Jo Lusted shows how to prepare decadent, delicious and healthy food for family and friends. On the menu: Mini Chicken Tostadas; Coffee-rubbed Steak with Chimichurri; Baby Kale and Brussels Sprout Salad; and Greek Yogurt Cheesecake with Mango, Pistachios and Honey. Plus, one lucky registrant will receive a signed copy of her cookbook Dish Do-Over.

Featured chef

SEAN VODDEN: DINNER IN LOUISIANA – \$70

MONDAY, JANUARY 25
6:00 – 8:00 PM

Sean Vodden, Chef de Cuisine at Trevor Kitchen and Bar, Toronto, shares his knowledge of southern flavours and authentic Cajun-inspired dishes. On the menu: Pork Rilette with Buttermilk Biscuits and Winter Preserves; Creole Pasta with Andouille Sausage; Crawfish Étouffée with Louisiana Rice; and Bread Pudding with Whiskey Sauce.

SHARING PLATES WITH CHEF STEPHEN PERRIN – \$85

THURSDAY, JANUARY 28
5:30 – 8:30 PM

Chef Stephen Perrin creates small plates made for sharing and perfect for entertaining friends at your next soirée. On the menu: Duck Cornetto with Fig-Orange Marmalade and Caramelized Onions; Wild Mushroom Arancini with Tomato Sugo and Truffle Oil; Crispy Prawn Tacos with Avocado and Pico di Galo and Southwestern Sauce; Dream Dates (double-smoked bacon wrapped Gorgonzola-stuffed dates); Roast Beef Mini Yorkshires with Mashed Potato and Horseradish Aioli; and Banana Caramel and Chocolate Spring Rolls.

Full-meal class

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

BAYVIEW VILLAGE

THREE-STAR DINNER “IN” – \$60

MONDAY, FEBRUARY 1

6:00 – 8:00 PM

Chef Michael Kirkwood demonstrates how easy it is to prepare a top-quality and delicious meal at home. On the menu: Pan-Seared Sea Scallops atop Roasted Curried Cauliflower; Roasted Pork Loin stuffed with Apples, Pine Nuts and Savoury Bread Pudding; and Crème Caramel with Seasonal Berries and Vanilla Tuile.

HANDS-ON PURDY’S CHOCOLATES FOR VALENTINE’S – \$75

THURSDAY, FEBRUARY 4

6:00 – 8:00 PM

Master Chocolate Connoisseur Peter Blanchet from Purdy’s Chocolatier will guide you through a chocolate-drenched tasting/pairing journey for the senses. Learn all about the best cocoa and the art of truffle-making Parisian style. Choose your favourite chocolate variety, liqueurs and flavours and learn correct piping bag technique to craft truffles that will impress even the biggest dessert experts.

Hands-on class

MUSHROOMS GALORE WITH PAULA BAMBRICK – \$60

MONDAY, FEBRUARY 8

6:00 – 8:00 PM

Chef Paula Bambrick selects a variety of mushrooms and uses them in different ways to prepare this all-new mouthwatering menu. On the menu: Mushroom Paté on Garlic-scented Crostini; Wild Mushroom and Aged Gouda Galette; Porcini-rubbed Flank Steak and Sautéed Cremini Mushrooms over Mixed Greens; and Creamy Wild Mushroom and Rice Soup.

COCONUTS & CURRIES – \$60

THURSDAY, FEBRUARY 11

6:00 – 8:00 PM

Join cookbook authors Smita and Sanjeev Chandra as they take you on a culinary journey to the Malabar Coast of India. This region boasts the best black pepper, cardamom and cashews in the world. Learn about the different spices and ingredients that make this cuisine so distinctive and flavourful. On the menu: Lentil Vadas (fritters) served with Fresh Coconut Coriander Chutney; Roasted Black Pepper Chicken over Lentil Salad and Warm Naan; Cashew Coconut Shrimp Curry with Sweet Peppers and Fresh Herbs served with Rice Pilaf studded with Cashews and Curry Leaves; and Coconut Cashew Burfi (fudge) with Cardamom. Savour the food and enjoy the history of this region as narrated by Sanjeev.

CHRIS PIRES: RUSTIC ELEGANCE – \$60

THURSDAY, FEBRUARY 18

6:00 – 8:00 PM

Treat yourself and enjoy sophisticated yet simple food prepared by Chef Chris Pires. On the menu: Hale and Healthy Caesar Salad; Roasted Quail with Pan Drippings served with hearty French-style Potatoes; and Cookie Cake (a family favourite).

HANDS-ON ADVANCED KNIFE SKILLS – \$160

FRIDAY, FEBRUARY 19

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 and how to make wonderful dishes. In this class each registrant will also receive a complimentary boning knife, filleting knife and knife block (retail value: over \$200) courtesy of Wüsthof-Trident. On the menu: Fried Trout Po-Boys; Cobb Salad; and Salad of Orange and Pink Grapefruit Segments with Basil Chiffonade.

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.

TABLETALK CATERING: STRESS-FREE CELEBRATION – \$60

MONDAY, FEBRUARY 22

6:00 – 8:00 PM

This season, throw a stress-free celebration, complete with stunning sips, tasty treats and plan-ahead party tricks from Tabletalk Catering, Woodbridge. On the menu: Coconut Chicken Pot Pie; Thai Chicken Pizza; and Cashew, Pear and Grape Salad.

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



BAYVIEW VILLAGE

SOUPS & STEWS WITH EMILY RICHARDS – \$60

MONDAY, FEBRUARY 29
6:00 – 8:00 PM

Chef Emily Richards demonstrates why long and slow cooking results in such rich, tender fare. Tonight's warming winter menu promises comfort food at its best. On the menu: Roasted Grape Tomato Soup with Seared Scallops; Seafood Chowder; Sausage and Greens Bread Soup for the Slow Cooker; and Hearty Veal and Porcini Stew with Cheddar and Onion Biscuits.

JEFFREY MARSHALL'S ALPINE VALLEY OF ITALY – \$60

MONDAY, MARCH 7
6:00 – 8:00 PM

George Weston Limited Executive Chef Jeffrey Marshall treats you to a wonderful and traditional northern Italian feast. On the menu: Bresaola (air-dried beef served with soft goat's cheese and gooseberry compote); Pizzoccheri Pasta with Fontina, Cabbage and Potatoes; and Torta di Cioccolata alle Noce (rich dense chocolate-based torte with crushed Amaretti biscuits, toasted hazelnuts and ground almonds).

CHEF CHALLENGE – \$85

THURSDAY, MARCH 10
5:30 – 8:30 PM

Learn how to cook something spectacular with whatever you have on hand in your pantry, fridge or freezer. Tonight, Chefs Stephen Perrin and Paul Malito 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's the winner!

Full-meal class

HANDS-ON PREMIUM KNIFE SKILLS – \$260

FRIDAY, MARCH 11
6:00 – 8:30 PM

Knowing how to use knives skillfully is critical yet many cooks have never mastered proper technique. And, good knives are the basis of a well-equipped kitchen. In this class the chefs of Dining In Chez Vous will teach you how to slice, dice and chop in the safest and most efficient manner with premium equipment to create an outstanding menu. Each registrant will also receive a complimentary Santoku knife, paring knife, peeling knife and wooden cutting board (retail value: over \$400) courtesy of Wüsthof-Trident's Classic Series. On the menu: Tabouli Salad; Focaccia Bread; and Kiwi Pomegranate Angel Pies.

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.

TONY ANDRADY: GLUTEN-FREE ENTERTAINING – \$85

MONDAY, MARCH 14
5:30 – 8:30 PM

Get the real scoop about gluten-free eating and find out how to make a truly elegant and delicious three-course meal. Spend the evening with the Chef Tony Andrady and learn these wheat-free dishes. On the menu: North African Spicy Shrimp Okra Soup; Kale Superfood Salad with Pistachio Crumble Goat's Cheese tossed in Pomegranate Mustard Vinaigrette; Braised Three-Hour Boneless Short Ribs with Golden Beets and Risotto; and Chocolate Macaroon Pie.

Full-meal class

SULTAN'S TENT: MOROCCAN DELIGHTS – \$60

THURSDAY, MARCH 17
6:00 – 8:00 PM

The Sultan's Tent of Toronto demonstrates the aromatic spices, condiments and grains of Moroccan cuisine with an exotic, yet easy-to-prepare traditional entertaining menu. On the menu: Harira Soup (tomato broth, Moroccan spices, chick peas and lentils); Chicken Fez (chicken legs, olives, preserved lemons and potatoes); and Moroccan Orange Cake with Moroccan Mint Tea.

HANDS-ON EASY AND FRESH WITH AN ASIAN TWIST – \$75

MONDAY, MARCH 21
6:00 – 8:30 PM

Join Chef Brenda Kwong Hing and prepare this fresh, easy Asian-inspired menu that'll be part of your entertaining repertoire throughout the season. On the menu: Table Salad with Easy and Awesome Peanut Sauce; Spicy Caramelized Salmon over Cilantro-Carrot Slaw; Fresh Rice Vermicelli Salad; and Mango Purée over Homemade Ice Cream.

Hands-on class

LATE WINTER SPANISH TAPAS PARTY – \$70

THURSDAY, MARCH 24
6:00 – 8:00 PM

Spanish tapas are one of the most popular and delicious elements of Latin American cuisine. Chef Carlos Fuenmayor, owner of Sabrosito, Toronto, prepares a series of authentic recipes you can use for your own tapas party. On the menu: Mejillones al Vino de Jerez (steamed mussels, Spanish sherry and cream); Albondigas (meatballs with fennel, saffron and tomato sauce); Paella Valenciana (Valencian-style paella); Queso, Membrillo, Pistachos (Spanish cheese with quince and pistachios).

ATLANTIC SEAFOOD WITH MATTHEW KENNEDY (PART 2) – \$70

THURSDAY, MARCH 31
6:00 – 8:00 PM

Continue your feast of coastal seafood flavours with Chef Matthew Kennedy. Tonight features dishes from our Atlantic Provinces. On the menu: Kushi Oysters with Mango-Ginger Mignonette; Dungeness Crab Cakes with Lime-spiked Avocado, Sous-vide Halibut with Beluga Lentils, Roasted Cherry Tomatoes and Fine Herbs; and Gala Apple Crumble with Caramel Swirl Ice Cream.

MILLCROFT CENTRE

HANDS-ON BASIC KNIFE SKILLS – \$145

TUESDAY, JANUARY 5
6:30 – 9:00 PM

Executive Chef Jessica Tennier of Geraldo's Restaurant (La Salle Park, Burlington) will teach you safe and efficient techniques for slicing, dicing and chopping with a range of recipes perfect for using your new skills. In this class 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. On the menu: Cobb Salad; Asian-inspired Stir-Fry with Glass Noodles; and Strawberry and White Chocolate Crumble.

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.

DECADENTLY DELICIOUS – \$60

THURSDAY, JANUARY 7
7:00 – 9:00 PM

Chef/owner Julia Hanna of Oakville's Julia's Ristorante, Ritorno and healthyfam.ca presents a menu that's simple to prepare, creative and most of all, delicious! On the menu: A Variety of Oven-Baked Filled Dates (Parmigiano Reggiano, Gorgonzola, almonds and walnuts) drizzled with Pomegranate Molasses; Two Varieties of Paella: Chicken with Chorizo and Seafood featuring Fresh Pickerel; and Pomegranate Chocolate Bark.

EASING THE CHILL – \$60

SATURDAY, JANUARY 9
10:30 AM – 12:30 PM

Executive Chef Adrian Rusyn of the Breakwater Restaurant at Port Credit's Waterside Inn inspires you to have some fun in the kitchen and get creative with these tested and true crowd-pleasers. On the menu: Butternut Squash, Curry and Coconut Soup; Crisp Pork Belly, served with Ginger Tomato Jam, Kimchi, Celeriac and Apple; and Vanilla Panna Cotta.

CELEBRATE WINTER! – \$60

MONDAY JANUARY 11
7:00 – 9:00 PM

The sky's the limit to your creativity and inspiration as Chef de Cuisine Justin Hill of the Ancaster Mill presents dishes filled with some of the very best of the season. On the menu: Confit Heirloom Beet Salad with Pistachio Pesto and Blood Orange; Pan-Roasted Elk Striploin with Wild Blueberry Preserve; and Flourless Chocolate Cake with Salted Caramel Sauce.

WICKED GOOD GOURMET POUTINE – \$60

TUESDAY, JANUARY 12
7:00 – 9:00 PM

Chef Carl Dahl of Bronte's Taste Marketeria delivers playful, scrumptious food to your table in style. On the poutine menu: Braised Short Rib with Mushroom and Truffle Gravy; Buffalo Mozzarella and Blue Cheese; Shrimp and Lobster with Bisque Béchamel and Gruyère; Shredded Duck with Foie Gras Gravy and Local Curds; Curry Vegetable with Sweet Potato Fries, Paneer and Crispy Garlic; and Churro with Marshmallow and Chocolate Dulce de Leche.

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

MILLCROFT CENTRE

THIS IS NOT YOUR MOTHER'S SPICE DRAWER – \$60

THURSDAY, JANUARY 14

7:00 – 9:00 PM

Executive Chef Mathew Sutherland of Georgetown's Latitude Food & Drink will teach you all there is to know about choosing, toasting, grinding and cooking whole spices to elevate your culinary repertoire for years to come. On the menu: Chinese Five-Spice Duck Salad; Malaysian Chicken Curry; and Green Tea Pot de Creme with Star Anise and Cardamom.

CHALET COOKING WARM UP – \$60

MONDAY, JANUARY 18

7:00 – 9:00 PM

Chef, cookbook author and culinary instructor Emily Richards presents delicious, modern twists on classic comfort foods for those cold winter nights either at home or at the chalet. On the menu: Quattro Formaggi Pasta Al Forno; Gourmet Chicken Nacho Platter; Duck Cacciatore; and Mexican Hot Chocolate.

COOKING FROM YOUR PANTRY – \$60

TUESDAY, JANUARY 19

7:00 – 9:00 PM

Chef Carla Castro, Culinary Manager for Chef's Plate, Toronto, knows that when it's cold and snowy outside and, just the thought of sticking the foot outdoors is enough to discourage anyone from grocery shopping, a properly stocked pantry and freezer provides all the ingredients you need for fun, healthy and uncomplicated meals. On the menu: Trio of Bean Spreads (roasted pepper hummus, spinach white bean and curried dal); Linguine alla Puttanesca; Almond-crusting Shrimp served with Rice and Peas Pilaf; and Double Chocolate Parfait.

RUSTIC BISTRO COMFORTS – \$60

THURSDAY, JANUARY 21

7:00 – 9:00 PM

Executive Chef Brandon Ashby of Burlington's West Plains Bistro presents an evening filled with comfort food at its best. On the menu: Mushroom Toast (baguette crostini topped with Leek and Mushroom Ragout and finished with truffle oil and goat's cheese); Salmon and Hash (pecan-crusting salmon filet with honeyed Pommery cream sauce over sweet potato hash and roasted Brussels sprouts); and Bread Pudding served with Spiced Rum Caramel Sauce.

BELGIAN CUISINE MADE EASY – \$60

SATURDAY, JANUARY 23

10:30 AM – 12:30 PM

Executive Corporate Chef William Wallace will delight your senses with authentic Belgian-inspired dishes, perfect for your next dinner party. On the menu: Belgian Beer and Cheddar Soup; Flammenkeuche (Belgian-style pizza); Beef Flammande (braised beef stew with new boiled herb potatoes and red cabbage); and Lace Waffle Cookie Cream Sandwich.

DECADENCE DONE LIGHT – \$60

TUESDAY, JANUARY 26

7:00 – 9:00 PM

Chef Jo Lusted shares her expertise and puts a lighter, healthier twist on comfort foods in this extraordinary class. On the menu: Mini Chicken Tostadas; Coffee-rubbed Steak with Chimichurri served with Baby Kale and Brussels Sprout Salad; and Greek Yogurt Cheesecake with Mango, Pistachios and Honey. Plus, one lucky registrant will go home with a signed copy of Chef Jo's cookbook Dish Do-Over.

Featured chef

CUCCI CUISINE CHEF COOK-OFF – \$85

THURSDAY, JANUARY 28

6:00 – 9:00 PM

Fun never tasted so good! Executive Chef Gordon Goss and Sous Chef James Trotman of Burlington's Cucci Restaurant present an evening full of great food and good-natured competition as they compete for your taste buds. On the menu: Wild Mushrooms on Toast; Gorgonzola and Pear Gnocchi versus Braised Oxtail Agnolotti; and Rocky Road Bread Pudding.

FROM THE EUROPEAN KITCHEN – \$60

SATURDAY, JANUARY 30

10:30 AM – 12:30 PM

Chef and former restaurateur Izabella Kwiatkowski demonstrates restaurant-worthy authentic European-style culinary creations to impress your family and friends. On the menu: Potato Pancakes with Herb Cream Cheese, Smoked Salmon and Capers; Cabbage Rolls served with Potato Dumplings and Salad; and Homemade Apple-Cinnamon Crêpes.

DINNER PARTY FAVOURITES – \$60

TUESDAY, FEBRUARY 2

7:00 – 9:00 PM

Executive Chef Mitch Lamb of Burlington's Stone House Restaurant and Vineland's Lake House Restaurant will show you how to make perfect comfort food dishes. On the menu: Roasted Root Vegetable Salad with Candied Pecans and Goat's Cheese Mousse; Pecan-crusting Salmon with Sweet Potato Hash and Honey and Dijon Cream Sauce; and Steamed Vanilla Custard Parfait with Caramel, Almonds and Meringue.

SEDUCE YOUR PALATE – \$60

THURSDAY, FEBRUARY 4

7:00 – 9:00 PM

Executive Chef Michael Middlemost of Burlington's Pepperwood Bistro creates decadently delicious foods and shows you how to make these impressive dishes for your family and friends. On the menu: Blue Crab Cake with Guacamole Crème Fraîche, Smokey Corn Relish and Cilantro Micro Greens; Coq au Chicken Supreme (bacon-wrapped chicken ballontine) stuffed with Pearl Onions on Lyonnaise Potatoes, finished with Porcini and Wild Mushroom Red Wine Demi and Crispy Onion Strings; and Callebaut Chocolate Mini Tartlette with Mocha Ice Cream, Caramel and Strawberry Compote.

CELEBRATING MARDI GRAS – \$60

MONDAY, FEBRUARY 8

7:00 – 9:00 PM

Chef Erica Guidi of The Good Earth Food and Wine Co. dishes up some culinary magic, designed to transport you to the Mardi Gras. On the menu: Louisiana Shrimp Po Boy with Cajun Remoulade; The Big Easy Chicken, Sausage and Shrimp Gumbo; and Traditional Bananas Foster with Vanilla bean and Caramel Chip Ice Cream.

THE BAKER IN ME – \$60

TUESDAY, FEBRUARY 9

7:00 – 9:00 PM

Chef, recipe developer and cookbook author Daphna Rabinovitch, author of the new cookbook, The Baker in Me, shows you how to create mouthwatering baked goods that include a cookie, a bar, a cake and pastry. On the menu: Caramelita Bars (oat-based bars with a homemade caramelita sauce, walnuts and chocolate chips); Double Chocolate Shortbread with Pumpkin Seeds and Flax; Pear Frangipane Tart; and Individual Yeasted Coffeecakes with Cherries and Almonds.

WHAT'S NOT TO LOVE? – \$85

THURSDAY, FEBRUARY 11

6:00 – 9:00 PM

Executive Chef Ray Taylor of 21 Club at Fallsview Casino Resort showcases some of his favourite recipes designed to impress at your Valentine's celebration. On the menu: Ricotta Gnocchi with Wild Mushrooms, Walnut Pesto and Tallegio; White and Green Asparagus with Warm Poached Egg, Double-Smoked Bacon and Soya Truffle Dressing; Pan-Roasted Grouper with Thai Red Curry and Coconut Gulf Shrimp; and Chocolate Millefeuille with Champagne Raspberry.

Full-meal class

MAC 'N' CHEESE EXTRAVAGANZA – \$60

TUESDAY, FEBRUARY 16

7:00 – 9:00 PM

Chef Garrett Kent demonstrates delicious and versatile recipes highlighting one of the best-loved comfort foods ever and will show you how to become a confident master of the art. On the menu: Beef and Tomato Macaroni Soup served with Lobster and Macaroni Poppers with Bang Bang Sauce; Prosciutto-wrapped Chicken Breast stuffed with Macaroni and Four Cheeses; and Sweet Macaroni Pudding.

MIDDLE EASTERN TAPAS – \$60

THURSDAY, FEBRUARY 18

7:00 – 9:00 PM

Experience the vibrant flavours of the Middle East with Executive chef Therese De Grace of The Good Earth Food and Wine Co. On the menu: Mezze platter (pickled turnip, lamb kofta, beet hummus, fattoush salad); Lentil-stuffed Grape Leaves served with Grilled Potatoes with Green Chermoula, Grilled Shrimp and Matbucha Sauce, Roasted Beet Salad and Tahini Emulsion; and Pistachio Baklava with Rosewater Pomegranate Caramel and Citrus Fruit.

WINTER BREAK – \$60

SATURDAY, FEBRUARY 20

10:30 AM – 12:30 PM

Chef Andy McKinney of Whisk Management demonstrates a delicious menu that exemplifies entertaining made easy. On the menu: Silky Leek and Potato Soup; Quinoa-stuffed Chicken Breast with Pan Jus, Creamy Mashed Yams and Sweet and Spicy-roasted Root Vegetables; and Aromatic Cinnamon Coffee Cake.

FUN WITH PUFF PASTRY – \$60

MONDAY, FEBRUARY 22

7:00 – 9:00 PM

Executive Chef Evan Anderson of Stoney Creek's Edgewater Manor highlights the versatility of puff pastry. On the menu: Black Pudding Wellington (sausage crumble, foraged mushroom jus, crispy potato scone and HP aioli); Beef Rossini (seared foie gras and foie gras-poached fennel with a puff cap, potato Dauphinoise and Madeira demi-glace); and Puff Parfait (toasted pistachios, crushed cranberry, sweetened ricotta and short puff pastry).

A HOME-COOKED & GLUTEN-FREE FEAST – \$85

TUESDAY, FEBRUARY 23

6:00 – 9:00 PM

Executive Chef Tony Andrady shows you how to impress both gluten-restricted and non dietary-restricted guests. On the menu: North African Spicy Shrimp Okra Soup; Kale Superfood Salad with Pistachio-Crumble Goat's Cheese tossed in Pomegranate-Mustard Vinaigrette; Braised Three-Hour Boneless Short Rib with Golden Beet and Wheat berry Risotto; and Chocolate Macaroon Pie.

Full-meal class

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

MILLCROFT CENTRE

WINTER SURF & TURF – \$85
THURSDAY, FEBRUARY 25
6:00 – 9:00 PM

Executive Chef Mark Longster of the Cannery, at Niagara-on-The-Lake's Pillar and Post, shows you how to create a mid-winter grilled dinner for the great indoors (or outdoors). On the menu: Roasted Sweet Potato Bisque with Vanilla Chantilly; Young Greens tossed in Chardonnay-poached Pear Vinaigrette with Green Pepitas, Sun-dried Cherries and Toasted Pine Nuts with Garlic Crostini and English Stilton; Grilled Rib-Eye of Beef and Grilled Lobster Tail with Asparagus and White Cheddar Risotto; and Black Forest Cheesecake.

Full-meal class

A CRAVING FOR VEGETARIAN ENTERTAINING – \$60
SATURDAY, FEBRUARY 27
10:30 AM – 12:30 PM

Chef, cookbook author and culinary instructor Nettie Cronish will show you the ins and outs of easy and delicious vegetarian meal planning. On the menu: Organic Apricot Black Lentil Soup; Baked Tofu Falafel Balls with Fresh Sage and Parmesan; Red Inca Quinoa Chili with Eggplant and Peppers; and Ancho Chili Chocolate Brownies. Plus, one lucky registrant will take home a copy of Chef Nettie's latest cookbook Nourish: Whole Food Recipes Featuring Seeds, Nuts and Beans.

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

INSPIRATIONAL MENU IDEAS – \$85
THURSDAY, MARCH 3
6:00 – 9:00 PM

Executive Chef, culinary instructor and cookbook author Mimmo (a.k.a. Domenico Casagrande Bei) of Koolini's Catering, Windsor, presents crowd-pleasing dishes that taste like home. On the menu: Broiled, Stuffed Artichoke Hearts with Goat's Cheese in Yellow Pepper and Parsley Sauce; Passatelli Soup (Emilia Romagna regional soup); Beef Tenderloin with Horseradish and Dijon Grainy Mustard Crust served with Scalloped Potatoes and Garlic Rapini; and Crêpes Suzette with Passion Fruit and Papaya in an Orange and Grand Mariner Sauce.

Full-meal class

MAPLE GOODNESS – \$60
MONDAY, MARCH 7
7:00 – 9:00 PM

Chef/owner Paul Mattina of Georgetown's Mattina's Cucina knows how sweet it is to sample delicious foods infused with the goodness of pure maple syrup. On the menu: Butternut Squash with Maple Brown Butter; Gourmet Maple-baked Beans on French Toast Corn Bread with Grilled Maple Sausages; and Maple-infused Cannoli.

BUBBLES & BITES – \$60
TUESDAY, MARCH 8
7:00 – 9:00 PM

Chef, cookbook author and culinary instructor Emily Richards makes easy-to-prepare tasty bites perfect for your next open house or cocktail party. On the menu: White Bean and Tomato Brushchetta; Caramelized Onion Gorgonzola Tartlets; Smoked Salmon Kettle Chip Bites; Prosciutto Parmesan Sticks; and Decadent Fudge Bites.

SPLURGE ON FLAVOUR – \$60
THURSDAY, MARCH 10
7:00 – 9:00 PM

Executive Chef Steve Sperling of Hob Nob Restaurant at Niagara-on-the-Lake's Charles Inn teaches you how to show off your prowess in the kitchen without breaking a sweat! On the menu: Pickled Beet Salad with Hazelnut-crusting Goat's Cheese and Hazelnut and Grain Mustard Vinaigrette; Double-Smoked Bacon-wrapped Tenderloin of Beef with Herbed Polenta, Roasted Root Vegetable Hash, Ragout of Mushrooms and Red Wind Jus; and Honey, Thyme and Vanilla-scented Crème Brûlée.

YOU'RE INVITED – \$60
MONDAY, MARCH 14
7:00 – 9:00 PM

Winter is almost over! Executive Chef and culinary instructor Bevan Terry of Mississauga's Rogues Restaurant invites you to come out of hibernation and experience these innovative recipes that you can prepare all year long. On the menu: Shrimp alla Rogues; Gnocchi with Roasted Cauliflower, Cashews, Kale, Toasted Cumin and Fried Garlic; and White Chocolate Avocado Mousse with a Sesame Seed Cookie.

Spotlight Jo Lusted Chef, Author, TV Host

Jo Lusted is co-host and chef of the exciting reality cooking show, *Compete To Eat* on The Cooking Channel and author of popular cookbook, *Dish Do-Over*, where she revamps family favourites to be less-guilty pleasures that are full of flavour.

Jo is a recognizable personality on daytime television, having been a regular guest on CBC Television and Live Well Network talk show *Steven & Chris* and second season with Canadian *Better Living*. Her list of other appearances includes *Canada AM*, *Global Morning*, *Global TV's Foodies* and more. Jo also has a unique background behind the camera as food producer for *Steven & Chris* and Food Network special, *A Pitchin' In Christmas*.

An accomplished recipe development chef, Jo's client list includes *Clean Eating Magazine*, *Canadian Living Magazine* and more. She is currently a regular guest on 95.3 *Fresh FM* and Sirius XM Radio's *Humble & Fred Radio Show* and *Dishing With Demontis*. In print, Jo has been featured nationally in newspapers across Canada. In 2011, Jo was awarded a "Golden Whisk Award" from the *Toronto Star*, as her healthy version of the infamous Kogi BBQ Kimchi.

An advocate of living a balanced, healthy lifestyle, Jo believes in unpretentious food, and has a unique down-to-earth approach. She loves to travel, and is always on the hunt for a food-driven adventure.



Chef
Jo Lusted
f.y.i.

What would people be surprised to find in your kitchen?

A few boxes of organic mac 'n' cheese.

Which kitchen item couldn't you live without?

My little lemon juicer; I use it several times a day! It was super-inexpensive, but the best one I've found.

What is your favourite guilty pleasure?

I absolutely love cheese; the stinkier the better – a big hunk of punchy aged cheddar with an airy fresh baguette and a great bottle of red (to share of course!). My 'junk food' or REAL guilty pleasure lies in the potato chip aisle... pretty much anything goes.

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

Live ants right off a tree in the Dominican Republic.

What type of food has influenced you the most?

In addition to my parents and grandparents, traveling and experiencing different cultures, cuisines and philosophies about food are always a huge source of fascination and inspiration for me.

meet her...

LCBO BAYVIEW VILLAGE

JANUARY 18

LCBO MILLCROFT CENTRE

JANUARY 26

LCBO SUMMERHILL

MARCH 1

MILLCROFT CENTRE

DUCK, DUCK, GOOSE – \$85

TUESDAY, MARCH 15

6:00 – 9:00 PM

Executive Chef Mitch Lamb of Burlington's Stone House Restaurant and Vineland's Lake House Restaurant presents elegant dishes to impress your guests. On the menu: Duck Confit Salad with Dried Fruits, Gorgonzola and Pine Nuts; Seared Foie Gras with Turnip Purée and Caramelized Apples; Seared Duck Breast with Chevre Croquette, Wild Blueberry Gastrique and Carrot Purée; and Beet Crumble with Elderflower Ice Cream.

Full-meal class

LATE WINTER DINING – \$60

THURSDAY, MARCH 17

7:00 – 9:00 PM

Executive Chef Marc Lyons of Queen's Landing in Niagara-On-The-Lake satisfies your craving for relaxed entertaining at its best. Don't let winter end without trying these elegant, yet easy menu ideas. On the menu: Duck Confit and Gorgonzola Spring Roll with Spiced Apple Dipping Sauce; Spinach Ricotta Gnocchi with Oven-Dried Pear, Shredded Confit and Candied Squash Cream; and Alcohol-infused Raisin Bread Pudding with Rosemary and White Chocolate Anglaise .

TRY THIS AT HOME! – \$60

SATURDAY, MARCH 19

10:30 AM – 12:30 PM

Executive Chef Chris Smythe of Niagara-On-The-Lake's Prince of Wales Hotel encourages you to simplify the preparation of elegant foods to pamper your friends and family this season. On the menu: Cellar Vegetable Soup served with Whipped Goat`s Cheese Crostini; Osso Bucco (braised grain-fed veal shank) served with Celery Root Soubise, Roast Hot House Tomato Ragout and Crispy Sage Leaves; and "Chocolate Bombe" (milk chocolate mousse, dark chocolate cheesecake, hazelnut praline and sugar beet coulis).

AT THE CHEF'S TABLE – \$60

TUESDAY, MARCH 22

7:00 – 9:00 PM

Chef/owner Steve Rydtschenko of Burlington's Test Kitchen treats you to an exceptional dining experience. Based on his restaurant's bi-weekly menu changes, Chef Steve 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

HANDS-ON PREMIUM

KNIFE SKILLS – \$260

THURSDAY, MARCH 24

6:30 – 9:00 PM

Executive Chef Jessica Tennier of Geraldo's Restaurant (La Salle Park, Burlington) will teach you how to slice, dice and chop in the safest and most efficient manner with premium equipment to create an outstanding, top-quality menu. In this class each registrant will also receive a complimentary Santoku knife, paring knife, peeling knife and wooden cutting board (retail value: over \$400) courtesy of Wüsthof-Trident's Classic Series. On the menu: Goat's Cheese Tart with Candied Tomatoes and Fresh Basil; Pork Tenderloin with Fig and Apple Chutney, Citrus Fingerling Potatoes and Heirloom Carrots; and Fresh Berries with Sabayon.

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.

BREAD BAR PIZZA CLASSICS – \$60

TUESDAY, MARCH 29

7:00 – 9:00 PM

Chef Bettina Schormann of Hamilton's Earth to Table Bread Bar presents an unforgettable evening featuring warm and welcoming recipes inspired by the restaurant. On the menu: Pizza Three Ways: Potato Bianca, Vampire Slayer and Classic Pepperoni; and Two Focaccias: Eggplant and Sour Cherry and Rosemary.

ON THE CURRY TRAIL – \$60

THURSDAY, MARCH 31

7:00 – 9:00 PM

Indian cuisine has inspired an amazing variety of delicious curries around the world! Join culinary author, south Asian cooking expert and food historian Smita Chandra as she journeys along the curry trail and shares stories and foods that forever changed the way we cook. On the menu: Malabar Mustard Shrimp with Toasted Naan Wedges; Malaysian-inspired Mussaman Lamb Curry with Baby Potatoes and Nasi Goreng (Indonesian-style fried rice); Chinese-inspired Spicy Hakka Eggplant; and Mango Crème Caramel.

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

SUMMERHILL

TERRONI REGIONAL ITALIAN

(PART 1): PUGLIESE MENU – \$70

TUESDAY, JANUARY 5

6:00 – 8:00 PM

Feast on the fragrant and rustic flavours of Southern Italian food (tonight, the Puglia region) in this two-part series with Terroni Executive Chef Giovanna Alonzi. On the menu: Orecchiette e Cime di Rapa (handmade orecchiette with anchovies, rapini, chili and bread crumbs); Branzino in Crosta di Sale (sea bass baked in sea salt and herbs); and Pasticciotto (traditional custard cream tart).

JEFFREY MARSHALL'S

ALPINE VALLEY OF ITALY – \$60

TUESDAY, JANUARY 12

6:00 – 8:00 PM

George Weston Limited Executive Chef Jeffrey Marshall treats you to a wonderful and traditional northern Italian feast. On the menu: Bresaola (air-dried beef served with soft goat`s cheese and gooseberry compote); Pizzoccheri Pasta with Fontina, Cabbage and Potatoes; and Torta di Cioccolata alle Noce (rich dense chocolate-based torte with crushed Amaretti biscuits, toasted hazelnuts and ground almonds).

HANDS-ON EASY & FRESH

WITH AN ASIAN TWIST – \$75

TUESDAY, JANUARY 19

6:00 – 8:30 PM

Chef Brenda Kwong Hing prepares this fresh, easy Asian-inspired menu that'll be part of your entertaining repertoire throughout the season. On the menu: Table Salad with Easy and Awesome Peanut Sauce; Spicy Caramelized Salmon over Cilantro-Carrot Slaw; Fresh Rice Vermicelli Salad; and Mango Purée over Homemade Ice Cream.

Hands-on class

ON THE PEPPER TRAIL (PART 1):

COCONUTS & CURRIES – \$60

TUESDAY, JANUARY 26

6:00 – 8:00 PM

Cookbook authors Smita and Sanjeev Chandra take you on a culinary journey to the Malabar Coast of India. Learn about the different spices and ingredients that make this cuisine so distinctive and flavourful. On the menu: Lentil Vadas (fritters) served with Fresh Coconut Coriander Chutney; Roasted Black Pepper Chicken over Lentil Salad and Warm Naan; Cashew Coconut Shrimp Curry with Sweet Peppers and Fresh Herbs served with Rice Pilaf studded with Cashews and Curry Leaves; and Coconut-Cashew Burfi (fudge) with Cardamom. Savour the food and enjoy the history of this region as narrated by Sanjeev.

MUSHROOMS GALORE WITH

PAULA BAMBRICK – \$60

TUESDAY, FEBRUARY 2

6:00 – 8:00 PM

Chef Paula Bambrick selects a variety of mushrooms and uses them in different ways in this all-new mouthwatering menu. On the menu: Mushroom Paté on Garlic-scented Crostini; Wild Mushroom and Aged Gouda Galette; Porcini-rubbed Flank Steak and Sautéed Cremini Mushrooms over Mixed Greens; and Creamy Wild Mushroom and Rice Soup.

TERRONI REGIONAL ITALIAN

(PART 2): VENETO MENU – \$70

TUESDAY, FEBRUARY 9

6:00 – 8:00 PM

Continue your feast of the fragrant and rustic flavours of Southern Italian food (tonight in the Veneto region) with Terroni Executive Chef Giovanna Alonzi. On the menu: Riso Tastasal; Salame Veneto, Polenta, Cavolo (homemade sausage, polenta, wilted greens); and Zaletti Veneti con Crema Inglese (traditional corn flour cookies with raisins and crème anglaise).

ON THE PEPPER TRAIL (PART 2):

ARABIAN NIGHTS – \$60

THURSDAY, FEBRUARY 18

6:00 – 8:00 PM

Join a caravan laden with all the spices of Araby as cookbook authors and food historians Smita and Sanjeev Chandra show you how to make this enticing feast. On the menu: Sambusak (mini samosas stuffed with spicy chicken, potatoes, feta and roasted red peppers, served with a spicy tomato chutney); Lamb Kofte (oven-roasted meatballs cooked in a dilly yogurt sauce served with aromatic barberry basmati rice); Sautéed Eggplant, Cucumber and Red Onion Salad with Pomegranate Molasses dressing; and Cardamom Halwa Blondies. Relish the food as you are enthralled by the history of the land spice routes as narrated by Sanjeev.



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SUMMERHILL

**MATTHEW KENNEDY:
ATLANTIC SEAFOOD MENU – \$70
TUESDAY, FEBRUARY 23
6:00 – 8:00 PM**

Chef Matthew Kennedy highlights the best of seafood from our Atlantic Provinces. On the menu: Maritime Seafood Chowder; Poached Yarmouth Lobster Roll with Tarragon Aioli and Butter Lettuce; Crispy Cod Cheeks with Salsa Verde; and Wild Blueberry Crostada with Vanilla Ice Cream.

**JO LUSTED: DECADENCE
DONE LIGHT – \$60
TUESDAY, MARCH 1
6:00 – 8:00 PM**

Chef Jo Lusted shows how you can prepare decadent, delicious and healthy food for family and friends. On the menu: Mini Chicken Tostadas; Coffee-rubbed Steak with Chimichurri; Baby Kale and Brussels Sprout Salad; and Greek Yogurt Cheesecake with Mango, Pistachios and Honey. Plus, one lucky registrant will receive a signed copy of her cookbook Dish Do-Over.

Featured chef

**TONY ANDRADY: GLUTEN-FREE
ENTERTAINING – \$85
TUESDAY, MARCH 8
6:00 – 9:00 PM**

Get the real scoop about gluten-free eating and find out how to make a truly elegant and delicious three-course meal. Spend the evening with Chef Tony Andrady and learn these wheat-free dishes. On the menu: North African Spicy Shrimp Okra Soup; Kale Superfood Salad with Pistachio Crumble Goat's Cheese tossed in Pomegranate Mustard Vinaigrette; Braised Three-Hour Boneless Short Ribs with Golden Beets and Risotto; and Chocolate Macaroon Pie.

Full-meal class

**HANDS-ON TRUFFLES
FOR EASTER – \$75
TUESDAY, MARCH 15
6:00 – 8:30 PM**

Master Chocolate Connoisseur Peter Blanchet from Purdy's Chocolatier will guide you through a chocolate-drenched tasting/pairing journey for the senses. Learn all about the best cocoa and the art of truffle-making Parisian style. Choose your favourite chocolate variety, liqueurs and flavours and learn correct piping bag technique to craft truffles that will impress even the biggest dessert experts.

Hands-on class

**SOUPS & STEWS WITH
EMILY RICHARDS – \$70
TUESDAY, MARCH 22
6:00 – 8:00 PM**

Chef Emily Richards demonstrates why long and slow cooking results in such rich and tender fare. On the menu: Roasted Grape Tomato Soup with Seared Scallops; Seafood Chowder; Sausage and Greens Bread Soup for the Slow Cooker; and Hearty Veal and Porcini Stew with Cheddar and Onion Biscuits.

**SEAN VODDEN: DINNER
IN LOUISIANA – \$70
THURSDAY, MARCH 31
6:00 – 8:00 PM**

Sean Vodden, Chef de Cuisine at Trevor Kitchen and Bar, Toronto, shares his knowledge of southern flavours and authentic Cajun-inspired dishes. On the menu: Pork Rilette with Buttermilk Biscuits and Winter Preserves; Creole Pasta with Andouille Sausage; Crawfish Étouffée with Louisiana Rice; and Bread Pudding with Whiskey Sauce.

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



Life & Style

From wine and cheese to Indian coffee and great reads, our winter events offer something for everyone.

BAYVIEW VILLAGE

THE CHEESE BOUTIQUE & CHAMPAGNE – \$75

FRIDAY, FEBRUARY 12
6:00 – 8:00 PM

Just in time for Valentine's Day, join an expert Product Consultant and Maitre Fromager Afrim Pristine as they guide you through the wonderful world of specialty cheeses and wine to make your Valentine's a night to remember. Afrim is the main force behind the Cheese Boutique and his expertise has made this one of the foremost epicurean places in the city! Plus, one lucky registrant will receive a small gift basket from the Cheese Boutique. *Includes a food-matching segment.*

MILLCROFT CENTRE

INDIAN COFFEE HOUSE TRADITIONS – \$45

FRIDAY, JANUARY 8

6:30 – 8:30 PM

Join Chef Jasjit for a totally new experience of enjoying Indian-style coffee in traditional ways. Sample a variety of hot and cold flavoured coffees paired with sweet and savoury treats, including Chef's homemade samosas. An expert Product Consultant will introduce delicious liqueurs to complement the coffees we'll be sampling. *Includes a light food-matching segment.*

WINNING RECIPES – \$45

FRIDAY, JANUARY 29

6:30 – 8:30 PM

Food tastes better when it's prepared with fine Canadian cheese. Join Debbie Levy, a cheese educator with Dairy Farmers of Canada, as we taste our way through dishes prepared with winners from our 2015 Canadian Cheese Grand Prix competition. An expert Product Consultant will complement the evening with prize winning wines to match with the cheeses.

all you need is **cheese**.ca

MILLCROFT CENTRE

COZY UP WITH A GOOD BOOK – \$35

FRIDAY, FEBRUARY 12

6:30 – 8:00 PM

AS ANGELS WEEP

A greedy, self-absorbed man who has sabotaged people's lives has always put his needs first. Then, his destiny unravels and he is set on an urgent mission to save his soul. Toronto native Kali Willows creates compelling stories and characters you can't help but love, hate and cheer for. Attendees will receive a copy of As Angels Weep when they register. A Product Consultant will join us with some delicious cocktails inspired by the book.

CHAI-PANI AND OTHER INDIAN TEA TRADITIONS – \$45

FRIDAY, FEBRUARY 19

6:30 – 8:30 PM

Join TV personality Chef Jasjit Kaur, from "Tadka Kitchenpunjabi" as she brings us the popular traditions of Indian High Tea time with her special chai tea spices. Taste different teas and learn what spices to use, how to make your own Chai Masala blends and more. Chef will also share her homemade Almond Fennel Biscottis, Cardamom Chai Tea Spice Cake Loaf, Samosas and Indian cookies. An expert Product Consultant will complement the evening with quality liqueurs that match the different teas and treats we'll be sampling. *Includes a light food-matching segment.*

SUMMERHILL

FRENCH WINE & CHEESE WITH THE CHEESE BOUTIQUE – \$50

WEDNESDAY, FEBRUARY 3

6:30 – 8:00 PM

Back by popular demand and featuring Afrim Pristine of the Cheese Boutique, this class will teach you how to match French wine with French-style cheeses.

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](mailto:helloLCBO@www.helloLCBO.com) at www.helloLCBO.com or call us toll-free at 1-800-668-5226 or 416-365-5900



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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.

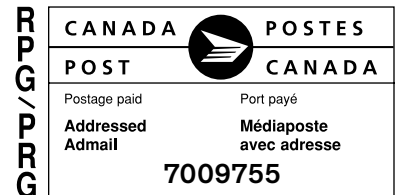
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