



*Taste & Experience*  
LCBO's Guide to Hands-on Learning

*Le goût  
de la découverte*  
Les activités éducatives de la LCBO

**SPRING 2017**

Eastern Area

**PRINTEMPS 2017**

Région de l'Est



# Spring is here!

## Taste & Experience

LCBO's Guide to Hands-on Learning

If you haven't experienced our classes yet, now is the perfect time. If you have, you already know how engaging they can be. From Old World wines and classic pours to what's trending in beer and cider, we have something for everyone. Plus, don't miss our cooking classes which range from decadent special-occasion menus to healthy, everyday eating inspiration. It's all here and waiting for you – register now!

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POUR VOIR LES ACTIVITÉS OFFERTES  
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To purchase tickets, please call or visit 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 (VQA) 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 NEPEAN CROSSROADS

THURSDAYS, APRIL 6, 13, 20, 27

6:30 – 8:30 PM

### LCBO RIDEAU STREET

WEDNESDAYS, APRIL 5, 12, 19, 26

6:00 – 8:00 PM

## Une introduction au monde du vin

### LCBO RUE RIDEAU

LES JEUDIS 1<sup>ER</sup>, 8, 15 ET 22 JUIN

DE 18 H À 20 H

## Wines of the New World

### LCBO NEPEAN CROSSROADS

THURSDAYS, MAY 4, 11, 18, 25

6:30 – 8:30 PM

### LCBO RIDEAU STREET

WEDNESDAYS, MAY 3, 10, 17, 24

6:00 – 8:00 PM

## Wines of the Old World

### LCBO NEPEAN CROSSROADS

THURSDAYS, JUNE 1, 8, 15, 22

6:30 – 8:30 PM

### LCBO RIDEAU STREET

WEDNESDAYS, JUNE 7, 14, 21, 28

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.

## LCBO NEPEAN CROSSROADS

**WHISKY, WHISKEY & SCOTCH – \$60**  
**MONDAY, APRIL 3**  
**6:30 – 8:00 PM**

Canadian, American, Scottish or Irish, this delicious spirit is produced worldwide, and can render some very outstanding and unique flavours. Join us for a night of discovery of differences, and similarities, across the globe's producers, and possibly even leave with a new favourite!

**AUSTRALIAN HEAVY HITTERS – \$35**  
**TUESDAY, APRIL 4**  
**7:00 – 8:00 PM**

Although the Australian wine craze has calmed down, there is no arguing that they still produce some of the biggest and boldest flavours out there. Tonight's class will feature some beautiful Cabernets, gorgeous Grenaches and (of course) big, bold Shirazes that helped Australia rise to the top in winemaking.

**SPARKLING ONTARIO – \$35**  
**MONDAY, APRIL 10**  
**7:00 – 8:00 PM**

Come for a night of luxurious bubbles, complex flavours and different grape varieties, and discover what Ontario has been fizzing up lately! From Sparkling Ice Wine, wine and even cider, Ontario has been making a splash with pronounced flavours, high quality and interesting blends.

**SINGLE MALT SCOTCH: AN INTRODUCTION – \$55**  
**TUESDAY, APRIL 11**  
**7:00 – 8:00 PM**

From the Highlands to Lowlands, from Islay to Campbeltown, each area produces a distinctive and unique spirit. Discover your favourite on a tasting tour of Scotland's "water of life." Register early as this class always sells out!

**SPANISH TAPAS – \$45**  
*\* Perfect Pairings*

**TUESDAY, APRIL 18**  
**6:30 – 8:30 PM**  
Back by popular demand for its fourth time around... Join us as we pair lovely and luscious Spanish wines (red, white and even sparkling) with tempting tapas. Explore some Spanish treasures deliciously paired with gambas al ajillo, Manchego cheese, chorizo, jamon serrano and patatas bravas. Be sure to bring your appetite!

**ZEALOUS NEW ZEALAND – \$35**  
**MONDAY, APRIL 24**  
**7:00 – 8:00 PM**

More than just a beautiful, green, lush country, New Zealand also produces some of the best wines in the world. See how, in only 20 years, New Zealand wines have jumped from obscurity to being world-renowned in their own right. An expert Product Consultant presents the most famed grapes (Sauvignon Blanc and Pinot Noir), as well as different varieties you may have overlooked.

**OTTAWA'S BEST IN CRAFT – \$35**  
*\* Perfect Pairings*

**TUESDAY, APRIL 25**  
**6:30 – 8:00 PM**  
What could be better than a night spent exploring the best craft beer Ottawa has brewing and pairing it with delicious maple barbecue ribs and salty homemade barbecue chips? Join us for an evening that supports our local breweries, as you discover new and different beers and eat some sweet and savoury treats!

**NORTHWEST NIGHTS – \$40**  
**MONDAY, MAY 1**  
**7:00 – 8:00 PM**

The Northwest is taking the wine world by storm. An expert product Consultant reveals the best in class from Oregon, Washington and our very own British Columbia from our latest Vintages release.

**ONLY ORGANIC – \$40**  
**TUESDAY, MAY 2**  
**7:00 – 8:00 PM**

The allure of organic has been on the rise for a number of years and it's not just limited to wine anymore. An expert Product Consultant presents an array of organic wine, beer and spirits, and discusses the processes involved in organic vs. biodynamic labels. This class will show you that the organic industry is much larger than you might imagine and has many more options than just the obvious.

**MAY MASTERPIECES – \$45**  
**MONDAY, MAY 8**  
**6:30 – 8:00 PM**

The days of patios, barbecues and cottages are just around the corner. Make sure you're ready to entertain by learning how to prepare this season's best cocktails! Join an expert Product Consultant in creating some fresh, interesting cocktails for spring, and get ready for summer because it's just around the corner.

**COFFEE COCKTAILS – \$40**  
**TUESDAY, MAY 9**  
**7:00 – 8:00 PM**

Looking for coffee cocktail options? Tonight we will explore different ways to make your coffee amazing! From frozen sippers on sunny afternoons to warm drinks on chilly nights, we're brewing lots of options.

## LCBO NEPEAN CROSSROADS

**AN ITALIAN ADVENTURE – \$40**  
**MONDAY, MAY 15**  
**7:00 – 8:00 PM**

Discover the quality and variety of fine Italian wines. From Piedmont and Veneto in the North, through Tuscany to the islands in the South, taste classic examples and modern expressions of wines in Italy.

**VERY VQA – \$40**  
**TUESDAY, MAY 16**  
**7:00 – 8:00 PM**

Get to know the vast array of wines in our backyard, skillfully paired with some of our province's artisanal cheeses. Ontario VQA (Vintners Quality Alliance) has blown up in the past decade and an expert Product Consultant discusses this journey, showing how Ontario has risen to winning awards and acclaims all over the world. This class will inspire you to shop locally more often! *Includes a food-matching segment.*

**TRADITION VS. INNOVATION – \$35**  
**TUESDAY, MAY 23**  
**7:00 – 8:00 PM**

Come experience the difference between a traditional Italian Primitivo versus a big California Zinfandel; same grape, but drastically different wines! What does a Chenin Blanc from South Africa taste like in comparison to a French Vouvray? How about a New World Pinot Noir's look and taste versus the Old World style? This class will show you that wine is largely interpretive and it is the product of the wine master, their own piece of art.

**THE ULTIMATE IN VERSATILITY:  
RIESLING – \$40**  
**TUESDAY, MAY 30**  
**7:00 – 8:00 PM**

There are so many myths surrounding this grape and it's our goal tonight to dispel them! An expert Product Consultant will take you through a tasting of Rieslings all around the world from Germany and France to Ontario. Prepare to sip and be amazed at how one grape can yield such different wines and endless food pairings possibilities.

*Includes a food-matching segment.*

**ROSÉ WINNERS – \$35**  
**MONDAY, JUNE 5**  
**7:00 – 8:00 PM**

Sipped on its own or matched with food, Rose wines are unique as they offer the crisp, fresh taste of a white wine, with the backbone of a red. Tonight, we will be trying a variety of rose wines from all over the world, just in time for your summer entertaining ideas!

**THE RIGHT SPICE – \$50**  
*Perfect Pairings*

**TUESDAY, JUNE 6**  
**6:30 – 8:00 PM**

Do you know which wine would perfectly match the hot and spicy dishes you love to make? Join an expert Product Consultant and our chef in seeing what wines to pair with which spices, and have the chance to taste it and see! Make sure you are choosing the right wines to make your meal the very best it can be!

**OCEANSIDE SIPPERS – \$60**  
*Perfect Pairings*

**TUESDAY, JUNE 13**  
**6:30 – 8:30 PM**

Join us as we prepare for summer in the best possible way: a seafood cookout! Tonight we will be sampling Oysters Kilpatrick, Salmon Ceviche cured with Vodka, Jalapeño and Lime and Fusilli Ratatouille with Seared Sea Scallops. See how a light Gewürztraminer, a crisp Chablis or even a Chilean Sauvignon Blanc will bring out the beauty in these dishes, and maybe even discover a new favourite!

**BARBECUE BEAUTS – \$40**  
**MONDAY, JUNE 19**  
**7:00 – 8:00 PM**

Whether red, white or rosé, discover the hottest wines to complement your barbecue fare. Sample a variety of wines that will not only enhance your menu, but make you a champion of barbecue entertaining whether you're grilling light seafood or a rich, heavy steak.

**SUMMER SALADS & SIPPERS – \$45**  
*Perfect Pairings*

**TUESDAY, JUNE 27**  
**6:30 – 8:00 PM**

Tonight enjoy six separate salads matched with wines that will make your summer entertaining an amazing event. From simple green salads to a grilled seafood masterpiece, salads are simple and yummy – perfect for entertaining. Whether it's wine, cider, beer or a cocktail, we can find the perfect salad to match!

## LCBO RIDEAU STREET

**TASTE THE ESSENTIALS – \$35**  
**MONDAY, APRIL 3**  
**6:30 – 7:30 PM**

Uncork some of the essentials in the Vintages portfolio. Sample a variety of wines selected for their superior quality and value. This is a must for anyone who likes to be in the know.

**DEMYSTIFYING WINE & FOOD  
MATCHING – \$45**

*Perfect Pairings*

**THURSDAY, APRIL 6**  
**6:30 – 8:00 PM**

This evening one of our expert Product Consultants will show you everything you need to know about matching wines to your favourite foods. Dazzle and delight your taste buds as we learn the whys of wine and food matching.

**PREMIUM CALIFORNIA – \$50**  
*Perfect Pairings*

**MONDAY, APRIL 10**  
**6:30 – 8:00 PM**

Compare the premium reds of Napa and Sonoma, California's best-known wine regions as an expert Product Consultant presents these amazing wines. Learn how to develop tasting approaches and get hands-on information about shopping for Californian wines – all of which we will pair with delightful food matches.

**EXPLORING SCOTLAND:  
SERIES OF THREE CLASSES – \$240**  
*Perfect Pairings*

**THURSDAYS, APRIL 13, 20, 27**  
**6:30 – 8:00 PM**

**CLASS 1: SINGLE MALTS,  
GETTING STARTED – \$65**

From the Highlands to the Lowlands, from Islay to Campbeltown, each area produces a distinctive and unique spirit. Discover your favourite as we venture on a tasting tour of Scotland's "water of life."

**CLASS 2: LOVE SINGLE MALTS – \$90**

In the intermediate class of this series, an expert Product Consultant presents an exclusive tasting of single malts and reveals how each region affects a malt's characteristic colour, bouquet, flavour and texture.

**CLASS 3: PREMIUM  
SINGLE MALTS – \$125**

In the final class of this series, we celebrate the spirit of Scotland by sampling some of its rarest and finest single malts. Experience the influence that each region's rolling hills, heather, salty sea air and famous peat has on this unique libation.

**ITALY: TRADITION & INNOVATION – \$45**  
*Perfect Pairings*

**FRIDAY, APRIL 21**  
**6:30 – 8:00 PM**

From Piedmont and Veneto in the North through to the islands in the South, Italy is home to some of the world's most sought-after wines. Discover a variety of specially selected Italian wines and the foods with which to savour them.

**CIDER CHALLENGE – \$25**  
**MONDAY, APRIL 24**  
**6:30 – 7:30 PM**

Cider has become more popular than ever. Sample the wonderfully refreshing versatility of cider (including trendy, new styles) as you learn how it's produced and how greatly its flavours can differ with artisanal styles.

**LOOKING THROUGH ROSÉ-  
COLOURED GLASSES – \$35**  
**MONDAY, MAY 1**

**6:30 – 7:30 PM**  
Think pink! These beautifully coloured pours are the hottest story in wine. Versatile and flavourful, they make great food-partners and refreshing sunny weather sippers. Let an expert Product Consultant introduce you to a selection of classic rosés and their trendsetting innovative cousins from around the world.

## LCBO RIDEAU STREET

**BEER APPRECIATION: A NEW RELATIONSHIP WITH BEER – \$105**  
**THURSDAYS MAY 4, 11, 18, 25**  
**6:00 – 8:00PM**

*Includes a food-matching segment.*

**WEEK 1: HISTORY OF BREWING / LAGERS VS. ALES**

We begin our series with the history of beer production, its global impact and upcoming trends in brewing. Why does beer taste the way it does? While sampling various styles of lagers 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 just how versatile beer can be at your table.

**WEEK 2: THE WORLD OF ALES FROM IPAS TO STOUTS**

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

**WEEK 3: THE RISE OF SOURS, LAMBICS, RADLERS & CIDERS**

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.

**WEEK 4: CRAFT BREWING & FUTURE TRENDS**

We finish our series closer to home as we examine the huge trend of craft brewing. What's current and where is the industry headed? Local and adventurous brewers are exploring new techniques, as well as crafting new takes on ancient styles. Join us as we uncover the world of craft, cottage and artisanal brewing, and sample some inspired food pairings.

**SPOTLIGHT: PINOT NOIR – \$35**  
**MONDAY, MAY 8**  
**6:30 – 7:30 PM**

Pinot Noir fans are so passionate they often spend their lives searching out the best. Tonight, we've done it for you. Taste Pinots from Ontario, Burgundy, California and New Zealand. This class is ideal for the wine aficionado and novice alike.

**GREAT FINDS UNDER \$20 A BOTTLE – \$30**  
**MONDAY, MAY 15**  
**6:30 – 7:30 PM**

Discover exceptional wines, rich in flavour and all under \$20 a bottle. From full-bodied whites to intense reds, sample premium tastes for the budget-conscious connoisseur.

**AN ADVANCED SINGLE MALT EXPERIENCE – \$75**

**FRIDAY, MAY 26**  
**6:30 – 7:30 PM**

From the Islands to the Highlands, each region has its own colour, bouquet, flavour and texture. Sample some of Scotland's finest whiskies and discover the diversity of single malts. Sign up early as this very popular class always sells out!

**SPICE IT UP – \$45**

*\* Perfect Pairings*

**MONDAY, MAY 29**  
**6:30 – 8:00 PM**

With so many wonderful, spicy foods tempting our palates, it's time to learn how to expertly match wines to hot dishes. Discover how the classic aromatic and fruity Riesling is a perfect pairing for spicy Thai food. Also, learn how to make surprising contrasts when serving the perfect wine pairing with your favourite spicy dishes!

**WINE & CHEESE – \$40**

*\* Perfect Pairings*

**WEDNESDAY, MAY 31**  
**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.

**BIG, BOLD ITALIAN REDS – \$40**

**MONDAY, JUNE 5**  
**6:30 – 7:30 PM**

From Barolo to Amarone, discover big, bold Italian reds in a comparative tasting and see what makes them so cherished. This tasting promises to be both memorable and informative, and is a must for lovers of full-bodied reds.

**HOW TO TASTE – \$35**

**FRIDAY, JUNE 9**  
**6:30 – 7:30 PM**

It's time to demystify this most natural of all pleasures. Learn to taste like a professional as an expert Product Consultant leads you through a fun and informative tasting exercise. Your visual, olfactory and taste senses all come into play as we discover the fundamentals to tasting and evaluating wine

**DÉGUSTATION CLASSIQUE DE VINS ET FROMAGES – 45 \$**

**LE LUNDI 12 JUIN**  
**DE 18 H À 19 H**

Les accords vins et fromages ne sont pas aussi évidents qu'on pourrait le penser. Un conseiller en produits de la LCBO vous expliquera la vaste palette de saveurs des vins et des fromages, et comment réussir de parfaites harmonies. *Une partie de la dégustation sera consacrée aux accords vin-mets.*

**RAISE THE BAR – \$40**

**MONDAY, JUNE 19**  
**6:30 – 7:30 PM**

Explore creative ways to take your cocktails to the next level. Join expert Product Consultant David Holmes and Union Local 613 as they demonstrate how to create exciting and unique cocktails made with hand-prepared ingredients that are sure to impress your friends and make your summer entertaining a success.

**CANADIAN MICRO-BREWERY BEERS – \$35**

*\* Perfect Pairings*

**FRIDAY, JUNE 23**  
**6:30 – 8:00 PM**

Sample some of our nation's best beers and discover the diversity of beer flavours and how they are enhanced with some imaginative food matches. Surprise yourself and your guests with some great combinations!

**BLIND WHISKY CHALLENGE – \$40**

**MONDAY, JUNE 26**  
**6:30 – 7:30 PM**

So you think you've mastered malt? Sample six unidentified whiskies from around the world and put your knowledge to the test. This class sells out quickly, so register now!

**THE ART OF GIN – \$35**

**TUESDAY, JUNE 27**  
**6:30 – 7:30 PM**

Small-batch, hand-crafted and locally sourced artisanal gins are the result of creativity, innovation and micro-distillers who found inspiration close to home. Tonight an expert Product Consultant takes you on a tour of artisanal gins, sampling some classic cocktails, as well as updated versions.

**1867: CELEBRATING CANADA'S 150 YEARS – \$40**

**THURSDAY, JUNE 29**  
**6:30 – 7:30 PM**

To celebrate Canada's 150 years, an expert Product Consultant has put together your ultimate guide to Canadian whisky. Learn the roots of Canadian whisky, which were established long before confederation, and how it has evolved into a Canadian classic. Rediscover Canadian whisky essentials and be enticed by its modern additions.



Book your next event with us!

**WANT AN INSPIRED SETTING FOR YOUR NEXT GET-TOGETHER?**

The LCBO provides the perfect place for everything from bridal showers and birthdays to corporate events with canapés. Visit our Customer Service Desk to find out more.

LCBO

# 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.



## LCBO NEPEAN CROSSROADS

### ALL ABOUT ASPARAGUS – \$65

WEDNESDAY, APRIL 5

6:00 – 8:00 PM

Chef Andrew Skorzewski discusses the myriad preparations of asparagus and shows how this delicious “finger food” can be star of the show. On the menu: Asparagus Pickles; Asparagus Garlic Scape Soup; Asparagus Flan with Arugula; Asparagus and Shrimp Tempura; and Asparagus Lime Sorbet.

### HANDS-ON BASIC KNIFE SKILLS – \$150

SATURDAY, APRIL 8

10:30 AM – 1:00 PM

Chef and culinary instructor Andrew Skorzewski demonstrates how to properly handle and sharpen knives. Learn basic chef knife techniques for fruits and vegetables, then prepare dishes using your new skills. Plus, each registrant will also receive a complimentary paring knife, chef’s knife and honing steel (retail value: \$165) courtesy of Wüsthof-Trident. On the menu: Warm New Potato Salad with Double-Smoked Bacon and Grainy Mustard Vinaigrette; Chicken Mango Salad with Jicama and Roasted Jalapeño Lime Dressing; and Tarte Tatin with Crème Anglaise.

#### 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*

### JUAREZ SAYS – \$65

WEDNESDAY, APRIL 12

6:00 – 8:00 PM

El Camino Chef Joe Juarez cooks as he lives: with passion, flavour and flair! “Cook with best!” he says, and he does. Combining ingredients and techniques in unexpected ways makes him one of Ottawa’s hottest cooking talents. On the menu: Chipotle Béchamel Mac’n’Cheese; Juarez Huevos Rancheros; and Tequila Burnt Sugar Flan.

### SMALL PLATES AROMA

MEZE STYLE – \$65

WEDNESDAY, APRIL 19

6:00 – 8:00 PM

Chef Samantha Schepers demonstrates a series of her favourite small plates designed for sharing. On the menu: Eggplant Roulade stuffed with Spinach and Feta and topped with Tomato Sauce and Mozzarella; Lamb Sliders with Homemade Gluten-Free Pita and Tzatziki; Flambé Saganaki Cheese with Brandy and Freshly Squeezed Lemon; and Classic Vanilla Crème Brûlée.

### RUSTIC CONTEMPORARY – \$65

WEDNESDAY, APRIL 26

6:00 – 8:00 PM

Albion Rooms Head Chef Jesse Bell leads you on a delicious springtime culinary journey where you can sample his acclaimed rustic contemporary creations. On the menu: Shaved Asparagus, Pickled Red Onion, Parsley, Lovage, Mustard Herb Dressing, Pistachio and Goat’s Cheese Salad; Seared Trout with Quinoa Pilaf, Whipped Ricotta, Braised Radish, Spring Greens and Herb Pistou; and Signature Sticky Maple Pudding. Plus, one lucky registrant will receive a \$50 gift certificate to the Albion Rooms.

#### Featured chef

### TASTY THAI \$65

WEDNESDAY, MAY 3

6:00 – 8:00 PM

Great food that’s great for you! Kudos Cuisine Chef and owner Justin Ryan Scott demonstrates his creative approach to delicious cuisine designed to maximize the holistic benefits of each ingredient. On the menu: Scalloped King Eryngi (oyster mushrooms with sambal maple thyme butternut squash purée, scallop and shrimp); Green Thai Curry with Shiitake Mushrooms, Bok Choy and Jasmine Rice Sangkhaya; and Steamed Coconut Custard with Pistachios.

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

# LCBO NEPEAN CROSSROADS

## HANDS-ON ADVANCED KNIFE SKILLS – \$165

SATURDAY, MAY 6  
10:30 AM – 1:00 PM

In this follow up to the Basic Knife Skills class, Chef and culinary instructor Andrew Skorzewski demonstrates sharpening techniques, as well as proper knife handling for butchering. This advanced hands-on class includes instruction on filleting fish and deboning chicken and 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: Marinated Trout with a Composed Salad and Dill Cream; Pan-Seared Cornish Hen with Garlic Olive Oil- mashed Potatoes and Grape-Tomato Confit; and Chocolate Chili Terrine with Aged Rum-soaked Pineapple.

### 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*

## FUNDAMENTALS OF PASTA & SAUCE PAIRING – \$65

WEDNESDAY, MAY 10  
6:00 – 8:00 PM

The Pasta Ladies from the Bay of Quinte's Pasta Tavola are back serving up some delicious saucy eats. Focusing on classic Italian red, white and fresh (crudo) sauces, this class will introduce you to the fundamentals of pasta sauce pairing. You will also learn "trade secrets" passed down by a long line of great Italian cooks. On the menu: Crispy Ravioli with a Selection of Fresh Sauces and Dips; Creamy Lemon Pepper Fettucine Alfredo; Spaghettini with Slow-Simmered Roasted Tomato Sauce; and Italian Pastry.

## HEAD START ON SUMMER – \$65

WEDNESDAY, MAY 17

6:00 – 8:00 PM

Always looking to the sunshine-filled days of summer and the short outdoor summer entertaining season, Chef and culinary instructor Andrew Skorzewski prepares a variety of his go-to crowd-pleasers. On the menu: Spring Greens with Smoked Lamb Loin, Deep-Fried Milkweed Capers and Tomato Vinaigrette; Crispy Skin Seared Salmon with Wild Dandelion Greens, New Fingerling Potatoes, Pickled Fiddleheads and Nettle Cream Sauce; and Strawberry, Rhubarb and Fennel Shortcake with Black Pepper Ice Cream.

*Some ingredients may be substituted based on seasonal availability.*

## GOAN FOR GOLD – \$65

WEDNESDAY, MAY 24

6:00 – 8:00 PM

Delicious never felt so good! Kudos Cuisine Chef and owner Justin Ryan Scott interprets classic dishes through the lens of holistic gastronomy. On the menu: Paneer Makhani (butter masala with cashews, sweet peas and cumin papadams); Crab Xacuti (spicy curry with roasted coconut, fresh crab meat and saffron pearls); and Mango Chia Lassi (mango pulp, white and black chia seeds yogurt, spirulina coconut and mint).

## SPRING IS IN THE AIR – \$65

WEDNESDAY, MAY 31

6:00 – 8:00 PM

House of Commons Kitchen Brigade Chef Dan Carkner explores a variety of delicious dishes that celebrate the changing seasons. On the menu: Charred Spring Onion Soup with Lemony Goat's Cheese and Saucisson Sec; Orange- and Thyme-roasted Cod with Wine-braised Fennel and Pommés de Provence; and Individual Rhubarb Tarts with Vanilla Bean Whip and Rhubarb Manhattan Syrup.

## HANDS-ON PREMIUM KNIFE SKILLS – \$265

SATURDAY, JUNE 3

10:30 AM – 1:00 PM

In the third installment of this series, Chef and culinary instructor Andrew Skorzewski will teach students how to combine their newly acquired skills with cutting techniques using vegetables and fruit and butchering techniques, such as filleting and deboning to delicious effect. Plus, each registrant will also receive a complimentary Wüsthof Santoku knife, a 3.5" paring knife, a peeling knife and a wooden cutting board (retail value: over \$400) courtesy of Wüsthof-Trident. On the menu: Duo of Red Snapper and Salmon in a Lemon Thyme-scented Broth with Vegetable Confetti; Mushroom Manchego-stuffed Chicken Leg with Green Olive and Sage Salsa Verde and Roasted New Potatoes; and "Rubik's Cube" of Seasonal Fruit, Vanilla Bean Sauce and Honey-candied Almonds.

### 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*

## EL CAMINO FAVOURITES – \$65

WEDNESDAY, JUNE 7

6:00 – 8:00 PM

Chef Joe Juarez prepares a few of his favourite items pulled right from the El Camino menu. If you ever wondered how they pack as much flavour into their food as they do, now is the time to get Chef Juarez to answer all your questions. On the menu: Prawn-stuffed Betel Leaves; Pork Chilaquiles in Salsa Verde and Crema; and Tres Leches Coconut Rice Pudding.

## RUSTIC REVISED – \$65

WEDNESDAY, JUNE 14

6:00 – 8:00 PM

Get ready to roll into summer with Albion Rooms Head Chef Jesse Bell. Learn what makes Chef Bell's brand of rustic contemporary an Ottawa favourite. On the menu: Salmon Crudo; Atlantic Salmon with Mustard Aioli, Puffed Wild Rice, Caramelized Fennel and Grapefruit Marinade; Herbed Gnocchi with Carrot Purée, Field Mushrooms, Roasted Pork Tenderloin and Red Wine Demi-Glace; and Chef Bell's Eton Mess. Plus, one lucky registrant will receive a \$50 gift certificate to the Albion Rooms.

### Featured chef

## A WEALTH OF INFLUENCES – \$65

WEDNESDAY, JUNE 21

6:00 – 8:00 PM

Influenced by techniques and ingredients from around the world, Kudos Cuisine Chef and owner Justin Ryan Scott demonstrates the richness of the earth's cuisines. On the menu: Watermelon, Feta and Frisée with Crispy Shallots, Candied-thyme Lemon Almonds and Balsamic Syrup; Lobster Risotto with Asparagus, Sweet Peas, Shaved Parmesan, Butternut Squash Cubes and Truffle Oil; and Deconstructed Key Citrus Pie with Limoncello Jelly Shooter and Chocolate Sea Salt Crumble.

## GREAT INTERNATIONAL PLATES – \$65

SATURDAY, JUNE 24

10:30 AM – 12:30 PM

House of Commons Kitchen Brigade Chef Dan Carkner demonstrates his approach to reworking great plates by taking traditional dishes and giving them a contemporary update. On the menu: Smoked Salmon Rillette with Waldorf Garnish and Crostini; Moroccan Chicken Tagine with Toasted Almond Crumble and Minted Couscous; and Rhubarb Panna Cotta with Angel Food Cake Crouton and Sherry Reduction.

## MARVELOUS MEZE – \$65

WEDNESDAY, JUNE 28

6:00 – 8:00 PM

In the tradition of the great Mediterranean cultures, Aroma Meze Chef Samantha Schepers prepares a sampling of her extraordinary small plates, designed to promote convivial conversation and a relaxing atmosphere. On the menu: Watermelon with Halloumi Cheese, Sherry Vinaigrette and Balsamic Reduction; Keftedes Meatballs with Garlic Purée and Lemon Oil; Shrimp Ouzo sautéed with Mixed Bell Peppers and Onions Flambéed in Ouzo; and Feta Cheesecake topped with Cherry Sauce.

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



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](mailto:specialevents@lcbo.com).

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## LCBO RIDEAU STREET

### TASTY THAI – \$65

TUESDAY, APRIL 4

6:00 – 8:00 PM

Great food that's great for you! Kudos Cuisine Chef and owner Justin Ryan Scott demonstrates his creative approach to delicious cuisine designed to maximize the holistic benefits of each ingredient. On the menu: Scalloped King Eryngi (oyster mushrooms with sambal maple thyme butternut squash purée, scallop and shrimp); Green Thai Curry with Shiitake Mushrooms, Bok Choy and Jasmine Rice Sangkhaya; and Steamed Coconut Custard with Pistachios.

### RUSTIC CONTEMPORARY – \$65

TUESDAY, APRIL 11

6:00 – 8:00 PM

Albion Rooms Head Chef Jesse Bell leads you on a delicious springtime culinary journey where you can sample his acclaimed rustic contemporary creations. On the menu: Shaved Asparagus with Pickled Red Onion, Parsley, Lovage, Mustard Herb Dressing, Pistachio and Goat's Cheese Salad; Seared Trout with Quinoa Pilaf, Whipped Ricotta, Braised Radish, Spring Greens and Herb Pistou; and Signature Sticky Maple Pudding. Plus, one lucky registrant will receive a \$50 gift certificate to the Albion Rooms.

**Featured chef**

### SPRING IS IN THE AIR – \$65

TUESDAY, APRIL 18

6:00 – 8:00 PM

House of Commons Kitchen Brigade Chef Dan Carkner explores a variety of delicious dishes that celebrate the changing seasons. On the menu: Charred Spring Onion Soup with Lemony Goat's Cheese and Saucisson Sec; Orange- and Thyme-roasted Cod with Wine-braised Fennel and Pommes de Provence; and Individual Rhubarb Tars with Vanilla Bean Whip and Rhubarb Manhattan Syrup.

### HANDS-ON BASIC KNIFE SKILLS – \$150

SATURDAY, APRIL 22

10:30 AM – 1:00 PM

Chef and culinary instructor Andrew Skorzewski demonstrates how to properly handle and sharpen knives. Learn basic chef knife techniques for fruits and vegetables, then prepare dishes using your new skills. Plus, each registrant will also receive a complimentary paring knife, chef's knife and honing steel (retail value: \$165) courtesy of Wüsthof-Trident. On the menu: Warm New Potato Salad with Double-Smoked Bacon and Grainy Mustard Vinaigrette; Chicken Mango Salad with Jicama and Roasted Jalapeño Lime Dressing; and Tarte Tatin with Crème Anglaise.

**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*

### ALL ABOUT ASPARAGUS – \$65

TUESDAY, APRIL 25

6:00 – 8:00 PM

Chef Andrew Skorzewski discusses the myriad preparations of asparagus and shows how this delicious "finger food" can be the star of the show. On the menu: Asparagus Pickles; Asparagus Garlic Scape Soup; Asparagus Flan with Arugula; Asparagus and Shrimp Tempura; and Asparagus Lime Sorbet.

### PERFECT PASTA IN MINUTES – \$65

TUESDAY, MAY 2

6:00 – 8:00 PM

Love pasta? This class is for you! The Bay of Quinte's own "Pasta Ladies" from Pasta Tavola will be serving up a food-filled evening of quick and fresh "a la minute" pasta dishes to suit any occasion. Drawing on traditional Italian culinary techniques with a creative twist, learn how to transform a few simple ingredients into flavourful sauces in mere minutes without mess or painstaking labour. On the menu: Rigatoni with White Beans and Butternut Squash; Spaghettini Aglio e Olio with Pancetta, Fresh Ricotta and Sautéed Greens; and Chili Pappardelle "Puttanesca Style."

### GOAN FOR GOLD – \$65

TUESDAY, MAY 9

6:00 – 8:00 PM

Delicious never felt so good! Kudos Cuisine Chef and owner Justin Ryan Scott interprets classic dishes through the lens of holistic gastronomy. On the menu: Paneer Makhani (butter masala with cashews, sweet peas and cumin papadams); Crab Xacuti (spicy curry with roasted coconut, fresh crab meat and saffron pearls); and Mango Chia Lassi (mango pulp, white and black chia seeds, yogurt, spirulina, coconut and mint).

### JUAREZ SAYS – \$65

TUESDAY, MAY 16

6:00 – 8:00 PM

El Camino Chef Joe Juarez cooks as he lives; with passion, flavour and flair! "Cook with best!" he says, and he does. Combining ingredients and techniques in unexpected ways makes him one of Ottawa's hottest cooking talents. On the menu: Chipotle Béchamel Mac 'n' Cheese; Juarez Huevos Rancheros; and Tequila Burnt Sugar Flan.

### HANDS-ON ADVANCED KNIFE SKILLS – \$165

SATURDAY, MAY 20

10:30 AM – 1:00 PM

In this follow up to the Basic Knife Skills class, Chef and culinary instructor Andrew Skorzewski demonstrates sharpening techniques, as well as proper knife handling for butchering. This advanced hands-on class includes instruction on filleting fish and deboning chicken and 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: Marinated Trout with a Composed Salad and Dill Cream; Pan-Seared Cornish Hen with Garlic Olive Oil- mashed Potatoes and Grape-Tomato Confit; and Chocolate Chili Terrine with Aged Rum-soaked Pineapple.

**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*

### RUSTIC REVISED – \$65

TUESDAY, MAY 23

6:00 – 8:00 PM

Get ready to roll into summer with Albion Rooms Head Chef Jesse Bell. Learn what makes Chef Bell's brand of rustic contemporary an Ottawa favourite. On the menu: Salmon Crudo; Atlantic Salmon with Mustard Aioli, Puffed Wild Rice, Caramelized Fennel and Grapefruit Marinade; Herbed Gnocchi with Carrot Purée, Field Mushrooms, Roasted Pork Tenderloin and Red Wine Demi-Glace; and Chef Bell's Eton Mess. Plus, one lucky registrant will receive a \$50 gift certificate to the Albion Rooms.

**Featured chef**

### SMALL PLATES AROMA

#### MEZE STYLE – \$65

TUESDAY, MAY 30

6:00 – 8:00 PM

Chef Samantha Schepers demonstrates a series of her favourite small plates designed for sharing. On the menu: Eggplant Roulade with Spinach and Feta topped with Tomato Sauce and Mozzarella; Lamb Sliders with Homemade Gluten-Free Pita and Tzatziki; Flambé Saganaki Cheese with Brandy and Freshly Squeezed Lemon; and Classic Vanilla Crème Brûlée.

### STRAWBERRYGANZA – \$65

TUESDAY, JUNE 6

6:00 – 8:00 PM

Enjoy the delicious versatility of one of nature's greatest gifts: the strawberry. Chef Andrew Skorzewski guides you through a sampling of some of her favourite strawberry recipes. On the menu: Strawberry Gazpacho with Parmesan Crisp; Seared Tuna with Strawberry Salsa; Strawberry Blue Cheese Salad; and Traditional Strawberry Shortcake.

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

# Spotlight Jesse Bell

Born in Montreal, Chef Bell has lived in Ottawa for 11 years. He says, "I love this city and can't see myself calling anywhere else home. I enjoy being part of the growing and vibrant culinary scene here and working with all of the great local producers and suppliers."

Cooking since the age of 15, Bell came up the hard, honest way, with his first job as a dishwasher in a hotel followed by a quick rise through the kitchen ranks. He trained at Algonquin College under some great teachers and has worked in a variety of settings over the last decade.

His signature style is very much rooted in home cooking as he incorporates the Canadian way of life into his cuisine, taking inspiration from this great country, coast to coast and everything in between.



Jesse  
Bell  
f.y.i.

#### What would people be surprised to find in your kitchen?

I have a lot of high-tech equipment in my kitchen: a vacuum sealer, a blast chiller, immersion circulator and two Rational Combi ovens. Most people though are really surprised by the size of my kitchen.

#### The place is burning down; you can only grab three things from the kitchen.

This one is easy: my knives, my cookbooks and my personal recipe journal.

#### Favourite guilty pleasure?

I really enjoy shawarma after a long shift when I am too exhausted to cook for myself.

#### What is your motto?

Make mistakes, screw up once in a while... just be sure to learn something from it.

#### What do you value most in a cook?

Passion is by far the most important trait when looking for a cook. It is easier to train speed, knife skills and product knowledge in someone, than it is to evoke a genuine passion for food.

#### You need \_\_\_\_\_ on a desert island?

My knife roll. It has a little bit of everything in it, and maybe a good book or two as well.

meet him...

**LCBO NEPEAN CROSSROADS**  
APRIL 26, JUNE 14

**LCBO RIDEAU STREET**  
APRIL 11, MAY 23

## LCBO RIDEAU STREET

### EL CAMINO FAVOURITES – \$65

TUESDAY, JUNE 13

6:00 – 8:00 PM

Chef Joe Juarez prepares a few of his favourite items pulled right from the El Camino menu. If you ever wondered how they pack as much flavour into their food as they do, now is the time to get Chef Juarez to answer all your questions. On the menu: Prawn-stuffed Betel Leaves; Pork Chilaquiles in Salsa Verde and Crema; and Tres Leches Coconut Rice Pudding.

### HANDS-ON PREMIUM KNIFE SKILLS – \$265

SATURDAY, JUNE 17

10:30 AM – 1:00 PM

In the third installment of this series, Chef and culinary instructor Andrew Skorzewski will teach students how to combine their newly acquired skills with cutting techniques using vegetables and fruit and butchering techniques, such as filleting and deboning to delicious effect. Plus, each registrant will also receive a complimentary Wüsthof Santoku knife, a 3.5" paring knife, a peeling knife and a wooden cutting board (retail value: over \$400) courtesy of Wüsthof-Trident. On the menu: Duo of Red Snapper and Salmon in a Lemon Thyme-scented Broth with Vegetable Confetti; Mushroom Manchego-stuffed Chicken Leg with Green Olive and Sage Salsa Verde and Roasted New Potatoes; and "Rubik's Cube" of Seasonal Fruit, Vanilla Bean Sauce and Honey-candied Almonds.

#### 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

### GREAT INTERNATIONAL PLATES – \$65

TUESDAY, JUNE 20

6:00 – 8:00 PM

Taking traditional dishes and giving them a contemporary update is the hallmark of a creative chef who recognizes and respects a classic. House of Commons Kitchen Brigade Chef Dan Carkner demonstrates this approach to reworking great plates. On the menu: Smoked Salmon Rilette with Waldorf Garnish and Crostini; Moroccan Chicken Tagine with Toasted Almond Crumble and Minted Couscous; and Rhubarb Panna Cotta with Angel Food Cake Crouton and Sherry Reduction.

### A WEALTH OF INFLUENCES – \$65

TUESDAY, JUNE 27

6:00 – 8:00 PM

Influenced by techniques and ingredients from around the world, Kudos Cuisine Chef and owner Justin Ryan Scott demonstrates the richness of the earth's cuisines. On the menu: Watermelon, Feta and Frisée with Crispy Shallots, Candied Thyme Lemon Almonds and Balsamic Syrup; Lobster Risotto with Asparagus, Sweet Peas, Shaved Parmesan, Butternut Squash Cubes and Truffle Oil; and Deconstructed Key Citrus Pie with Limoncello Jelly Shooter and Chocolate Sea Salt Crumble.

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



## Vintages Events

Meet winemakers, owners and industry leaders from around the world at walk-around tastings, structured tastings and intimate dinners.

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## VINTAGES

UNCORK SOMETHING GREAT



# Gardez le contact!

**Vous souhaitez recevoir le guide *Le goût de la découverte*? Vous changez d'adresse? Vous aimeriez que l'on retire votre nom de notre liste de distribution? Communiquez avec nous par courriel à l'adresse [specialevents@LCBO.com](mailto:specialevents@LCBO.com).**

Vous avez un commentaire, une suggestion ou une préoccupation à nous transmettre? Communiquez avec **alloLCBO** à l'adresse [allobco.com](http://allobco.com) ou par téléphone au 416-365-5900 ou sans frais au 1-800-668-5226.

## Obtenez des milles AIR MILES<sup>md</sup>

Obtenez 1 mille pour chaque tranche de 30 \$ d'achats sur une base cumulative mensuelle à la LCBO.\*

Vous recevrez des milles AIR MILES en prime à l'achat de produits spécialement sélectionnés chaque mois.



\* Excluant les taxes, les consignes, les cartes-cadeaux et les achats des titulaires de permis.  
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# Célébrez en grand!

## VOUS CHERCHEZ UN ENDROIT DES PLUS AGRÉABLES POUR PRÉSENTER VOTRE PROCHAIN ÉVÉNEMENT?

La LCBO a la salle idéale quelle que soit l'occasion, qu'il s'agisse d'une fête prénuptiale, d'un anniversaire ou d'une réception d'entreprise. Rendez-vous au Comptoir de service à la clientèle pour obtenir tous les détails.

# LCBO



# C'est le printemps!

# Le goût de la découverte

*Les activités éducatives de la LCBO*

Si vous connaissez nos cours, vous savez à quel point ils sont passionnants. Si vous n'avez pas encore eu le plaisir d'y participer, voilà l'occasion rêvée. Nous en avons pour tous les goûts : vins du Vieux Continent, grands classiques, bières et cidres de l'heure, etc. Nous organisons aussi des cours de cuisine allant des menus gastronomiques pour les grandes occasions aux recettes pour embellir le quotidien. Tous ces cours sont à votre portée. Inscrivez-vous dès maintenant!

Pour vous inscrire et acheter des billets, veuillez vous rendre en personne au Comptoir de service à la clientèle de la succursale qui tient l'activité ou appeler.

# Cours sur les vins

N'allez pas croire que la connaissance des vins se résume à apprendre un jargon technique compliqué et à se bourrer le crâne de vagues notions. Les cours sur les vins de la LCBO démystifient le sujet sur un ton beaucoup plus léger en vous donnant des notions pratiques sur le monde du vin, qui est en constante évolution. Notre conseiller en produits traitera de différents aspects concernant l'élaboration du vin et l'harmonie entre les vins et les mets (même pour les mets où cela est difficile, comme les desserts au chocolat!), et vous fournira des renseignements utiles sur les régions productrices de vin et sur les variétés de raisins. Les cours sont étalés sur trois sessions de quatre semaines : *Une introduction au monde du vin*, *Les vins du Vieux Continent* et *Les vins du Nouveau Monde*. Inscrivez-vous dès aujourd'hui!

## \* Accords parfaits

Apparier les mets et les boissons alcooliques, ce n'est pas sorcier! Venez le constater par vous-même dans le cadre de dégustations où différentes boissons sont apparées à des bouchées soigneusement choisies. Dans ces cours très informatifs, vous découvrirez de manière tout à fait délicieuse l'art de choisir vos vins, bières et spiritueux en fonction de vos menus.

## Une introduction au monde du vin

(sur quatre semaines) – 100 \$

### Le merveilleux monde du vin blanc

Redécouvrez le vin blanc. Participez à des dégustations dirigées de huit vins blancs qui enrichiront votre vocabulaire vinicole tout en vous révélant la fascinante complexité des vins blancs classiques.

### Rouges révélateurs

Apprenez l'A B C de la fabrication du vin et approfondissez vos connaissances sur les vins. Développez vos papilles en dégustant huit vins rouges faits à partir de cépages classiques et découvrez les différences!

### Au tour des bulles

Les vins mousseux ne sont pas tous des champagnes. Dégustez des mousseux de partout dans le monde et découvrez de quelle façon les vinificateurs réussissent à mettre les bulles dans les bouteilles.

### Les vins fortifiés

Les xérès sont-ils tous sucrés? Les portos proviennent-ils tous du Portugal? Pourquoi met-on des herbes dans le vermouth? Obtenez des réponses à ces questions et faites d'autres découvertes...

*Une partie du cours sur les vins fortifiés sera consacrée aux accords avec les mets.*

## Les vins du Nouveau Monde

(sur quatre semaines) – 130 \$

### Australie : Le goût des antipodes

L'Australie sait plaire aux amateurs de vin. Découvrez pourquoi le shiraz et les autres vins australiens se retrouvent si souvent sur notre table à dîner.

### Californie : Une fenêtre sur l'Ouest

Explorez les secteurs viticoles de la Californie, raffinez votre méthode de dégustation et découvrez la place qu'occupent les vins de la côte Ouest sur le marché international.

### Pleins feux sur l'Amérique du Sud

Découvrez les saveurs uniques des vins du Chili et de l'Argentine et approfondissez vos connaissances sur les vins élaborés au pied des Andes.

### Canada : La découverte de soi

Faites une tournée du Canada vinicole et apprenez comment a été créée la Vintners Quality Alliance (VQA). En dégustation, des vins de l'Ontario et de la Colombie-Britannique.

## Les vins du Vieux Continent

(sur quatre semaines) – 130 \$

### Vive la France!

Explorez les appellations et régions viticoles de la France, et découvrez pourquoi ce pays est le modèle que tentent d'imiter les autres pays producteurs.

### Ciao Italia!

Du dessus de la botte jusqu'au bout du pied, il n'y a pas une seule province en Italie qui ne cultive pas le raisin pour produire du vin. Savourez la qualité et le romantisme des vins du Piémont, de la Toscane, de la Sicile et de bien d'autres régions encore.

### L'Espagne : Si, si, si!

Températures chaudes, climat sec et la plus grande superficie viticole du monde entier! Découvrez les traditions et les innovations viticoles de l'Espagne et savourez ses cépages tempranillo et palomino (qui rivalisent facilement de qualité avec le cabernet sauvignon et le chardonnay).

### Aventures allemandes

Vous croyez qu'il fait trop froid en Allemagne pour cultiver du raisin de qualité? Il n'en est rien! Découvrez comment les viticulteurs d'Allemagne ont relevé le défi et familiarisez-vous avec leurs étiquettes et leur système de classement unique.

# où et quand?

LA LCBO DE LA RUE RIDEAU

## UNE INTRODUCTION AU MONDE DU VIN – 100 \$

LES JEUDIS 1<sup>ER</sup>, 8, 15 ET 22 JUIN DE 18 H À 20 H

## DÉGUSTATION CLASSIQUE DE VINS ET FROMAGES – 45 \$

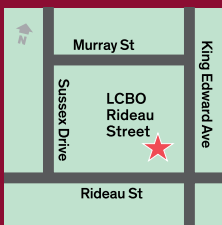
LE LUNDI 12 JUIN DE 18 H À 19 H

Les accords vins et fromages ne sont pas aussi évidents qu'on pourrait le penser. Un conseiller en produits de la LCBO vous expliquera la vaste palette de saveurs des vins et des fromages, et comment réussir de parfaites harmonies. Une partie de la dégustation sera consacrée aux accords vin-mets.



**LCBO**  
**NEPEAN CROSSROADS**  
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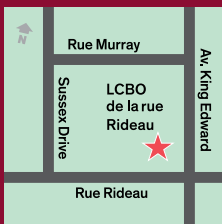
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OTTAWA

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Ottawa, ON  
K1N 5Y3  
Tél. 613-789-5226

**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.

**RENSEIGNEMENTS SUR L'INSCRIPTION**

**Inscrivez-vous tôt, car les places s'envolent rapidement ! Pour vous inscrire et acheter vos billets, veuillez vous rendre en personne au Comptoir de service à la clientèle de la succursale qui tient l'activité ou appeler. Vous devrez effectuer votre paiement en personne avant d'assister au cours. Le nombre de places est limité.**

Nous nous réservons le droit d'annuler ou de reporter les activités (le cas échéant, nous avisons les participants, puis nous les remboursons ou leur offrons un crédit). Vous pouvez obtenir un remboursement ou effectuer un changement jusqu'à cinq jours avant le début de l'activité. Nous ne permettons aucun changement et n'accordons aucun remboursement si un cours a été manqué. Les participants doivent être âgés de 19 ans ou plus. Veuillez prendre note que les activités peuvent faire l'objet de changements; il en va de même pour les recettes. Appelez à la succursale avant l'activité pour confirmer.

Conformément aux règles de la Commission des alcools et des jeux de l'Ontario, les boissons alcooliques sont offertes en quantités limitées. Les participants recevront un échantillon seulement de chaque produit. Les places ne sont pas assignées et nous ne demanderons pas non plus à quiconque de changer de place pour accommoder un groupe. Si vous participez à une activité en groupe, arrivez tôt si vous souhaitez être assis ensemble.

Dans certains cours, un repas complet sera servi.

Le sens de l'odorat est très important lors d'une dégustation de boissons alcooliques. Afin d'assurer à tous les meilleures conditions de dégustation possible, veuillez ne pas porter d'eau de toilette ou autres parfums.

La LCBO s'est engagée à assurer des services d'excellente qualité à tous ses clients, y compris ceux ayant un handicap. Si vous avez des demandes à formuler à ce sujet, veuillez en aviser le représentant au moment de votre inscription à l'activité.

**LCBO**

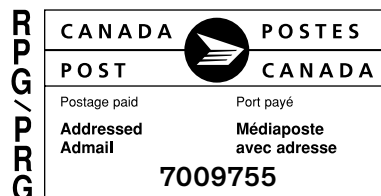
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**LCBO Special Events**

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