



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

SPRING 2017
Windsor

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



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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To purchase tickets, please call or visit the Customer Service Desk.



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.

Please watch for the return of these series in an upcoming season.

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.

SOUTH AMERICAN WINE & CUISINE – \$45

* *Perfect Pairings*

WEDNESDAY, APRIL 5

6:30 – 8:00 PM

Chile and Argentina export less than 9% of the world's wines, but oh, what an impact! Tonight, an expert Product Consultant reveals all these two countries have to offer while pairing wines with foods of both regions.

NATIONAL GRILLED CHEESE DAY & CRAFT BEER – \$45

* *Perfect Pairings*

WEDNESDAY, APRIL 12

6:30 – 8:00 PM

Today, the country celebrates this childhood favourite. Tonight, we celebrate with four gourmet varieties of this classic sandwich, each paired with two craft beers. An expert Product Consultant discusses the small craft breweries creating these fantastic beers and highlights what makes them different from the rest.

EUROPASS: FRANCE/SPAIN – \$55

* *Perfect Pairings*

WEDNESDAY, APRIL 19

6:30 – 8:30 PM

Spend two hours with us tonight "travelling" through Spain and France, as you would on Rail Europe. Each country is steeped in history, but this evening we will focus on the history of alcohol and food. We will compare four beverages from each country (for a total of eight), spanning wine, spirits, beer and liqueurs. Each pairing will be sampled with a dish representative of this part of Europe. "All aboard!"

SCOTCH: IF YOU CAN'T STAND THE PEAT, COME IN TO THE KITCHEN! – \$50

WEDNESDAY, APRIL 26

6:30 – 7:30 PM

Although many have found an affinity for the hefty drams of Islay, they are certainly not for everyone's taste. This evening, an expert Product Consultant will take you through the world of Scotch, but leave the island of Islay behind. Sample six Scotches from the rest of the country, while noshing on a few light scrummies.

Includes a light food pairing.

MONTY PYTHON: AUSTRALIAN TABLE WINES/THE CHEESE SHOP – \$45

* *Perfect Pairings*

WEDNESDAY, MAY 3

6:30 – 8:00 PM

For those fans of the iconic British comedy troupe, you know exactly what we're talking about! For those who are not, join us tonight to revel in the hilarity of these two legendary sketches, while enjoying the pairing of great Australian wines with cheeses of the world.

SPARKLING EUROPASS: FRANCE/GERMANY/ITALY/SPAIN – \$60

* *Perfect Pairings*

WEDNESDAY, MAY 10

6:30 – 8:30 PM

Board Rail Europe with us as we travel one of the most popular four-country passes to explore what each has to offer in the world of sparkling wine. Two products from each country will be paired with a European-inspired dish. What better way to celebrate Mother's Day (or any other day, for that matter)!

**CANADIAN WHISKIES
& ICONIC CANADIAN FOOD – \$65**

* *Perfect
Pairings*

WEDNESDAY, MAY 17

6:30 – 8:00 PM

Let's take the focus off the rest of the whisky world for a moment. With so much to offer, Canadian whisky still tends to take a back seat to Scotch and Bourbon; but we're here to help change that.

Join us this evening as an expert Product Consultant walks us through the history of Canadian whisky and the evolution that has brought us into the present. Enjoy six distinct styles, each paired with food that is uniquely Canadian.

EUROPASS: GREECE/ITALY – \$55

* *Perfect
Pairings*

WEDNESDAY, MAY 24

6:30 – 8:30 PM

Spend two hours with us tonight "travelling" through Greece and Italy, as you would on Rail Europe. Each country is steeped in history, but this evening we will focus on the history of alcohol and food. We will compare four beverages from each country (for a total of eight), spanning wine, spirits, beer and liqueurs. Each pairing will be sampled with a dish representative of this part of Europe. "All aboard!"

THE WINES OF SOUTHERN ITALY – \$45

* *Perfect
Pairings*

WEDNESDAY, MAY 31

6:30-8:00 PM

Sourcing from the most recent Vintages release, we will sample six wines from Southern Italy, as chosen by an expert Product Consultant. Learn how this winemaking region has evolved and matured, while enjoying food pairings based on the cuisine of the area.

**CELEBRATE NATIONAL DOUGHNUT
DAY WITH WINE – \$40**

* *Perfect
Pairings*

FRIDAY, JUNE 2

6:30 – 8:00 PM

Celebrated on the first Friday in June each year, National Doughnut Day was implemented to honour the ladies of the Salvation Army who served doughnuts to soldiers in WWI. These days, it's really just an excuse to eat more doughnuts; but today we'll give it another purpose – to find wines that pair well with this national treat! Join us in this experiment that, pass or fail, will be worth the experience.

ROSÉS & SALADS – \$45

* *Perfect
Pairings*

WEDNESDAY, JUNE 7

6:30 – 8:00 PM

Rosés have found their place at the LCBO from everywhere in the world and in so many glorious styles. Tonight, an expert Product Consultant will serve up six distinct styles, each paired with a salad dish; and don't just think greens – grilled veggies, seafood and more will be on the table tonight.

**CELEBRATE NATIONAL
BOURBON DAY WITH RIBS – \$65**

* *Perfect
Pairings*

WEDNESDAY, JUNE 14

6:30 – 8:00 PM

Yes, today is National Bourbon Day – and who are we to not celebrate? Join us tonight as an expert Product Consultant takes you on a tour through the region that gives us whisky that has grown and evolved over the last half century – now offering some of the finest in the world. Enjoy it with ribs prepared in a variety of ways while discovering, or rediscovering, a new whisky favourite.

SUMMER SIPPERS & DIPS – \$45

* *Perfect
Pairings*

WEDNESDAY, JUNE 21

6:30 – 8:00 PM

Discover what our shelves have to offer in the ready-to-drink department as summer approaches. From wine-based drinks to coolers, ciders and everything in between, sample eight products along with tasty treats (both sweet and savoury) that can be dipped – a fun and simple way to entertain your guests over the upcoming summer months.

THE FLOWERING COCKTAIL – \$30

WEDNESDAY, JUNE 28

6:30 – 7:30 PM

Sample cocktails not made with flowers (okay, maybe a couple) but designed after them, whether in name or feature. Tonight, an expert Product Consultant will create six cocktails that are sure to inspire you to entertain out in your garden this spring... even though some might be too pretty to drink!



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.



SPRING FEVER – \$65
TUESDAY, APRIL 4
6:30 – 8:30 PM

Chef and culinary instructor Helmut Markert kicks off the season in the events kitchen with a meal sure to impress and inspire you. On the menu: Cream of Sweet Pea Soup with Morels and White Asparagus; Slow-Roasted Pork Spring Rolls with Barbecue Hoisin Sauce and Mixed Greens; Spring Lamb with Garlic Tarragon Sauce, Artichoke Tomato and Black Olive Tapenade served with Sweet Onion Gnocchi; and Strawberry Shortcake.

ADD BEER TO YOUR FOODS – \$65
THURSDAY, APRIL 6
6:30 – 8:30 PM

Learn how to “eat your beer” and enjoy some memorable beer-infused dishes! Jules Mailloux, of The BBQ Den and Pitmaster, Roast ‘n’ Toast BBQ Team Jules, demonstrates how beer can be used in all the courses of a meal to create a memorable and tasty culinary experience. On the menu: Smoked Cheddar Beer Soup; Beer-battered Fish Tacos; Beer-brined Stuffed Pork Chops served with Grilled Caesar Salad and IPA Dressing; and Chocolate Stout Cake.

VEGAN FINE DINING – \$65
TUESDAY, APRIL 11
6:30 – 8:30 PM

Learn how to impress family and friends with some new recipes and explore the wonderful world of vegan cuisine with Chef/Innkeeper Benjamin Leblanc-Beaudoin of The Iron Kettle Bed and Breakfast. On the menu: Pickled Vegetable Salad; Wild Mushroom Risotto; a “Twist” on Classic Cassoulet; and Strawberry Flan.

SIMPLE PLEASURES – \$65
THURSDAY, APRIL 20
6:30 – 8:30 PM

Chef Pascal Tenthorey knows that you don’t have to make complicated dishes to create amazing flavours. On the menu: Minted Pea Soup with Sourdough Croutons; Springtime Greens in a Wonton Bundle; Spinach and Sundried Tomato-stuffed Leg of Lamb served with Scented Israeli Couscous and Seasonal Vegetable; and Mascarpone Chilled Fruit Parfait.

BEAUTY & THE FEAST – \$90
FRIDAY, APRIL 21
6:00 – 9:00 PM

Chef Rino Bortolin has built his career and reputation upon his passion for stunning seasonally inspired cuisine and provides a feast for your eyes and palate in this exceptional meal. On the menu: Maple-roasted Beet Salad; Creamy Jalapeño Soup; “From Scratch” Mint Pasta with Lamb Ragu; Rutabaga Shepherd’s Pie; and Fresh Ricotta Sundae. Plus, one lucky registrant will go home with a signed copy of his cookbook, *Rino’s Kitchen: Cooking Local in Windsor & Essex County*.

Featured chef / Full-meal class

FINE PASTRIES FROM AROUND THE WORLD – \$65
THURSDAY, APRIL 27
6:30 – 8:30 PM

Chef/owner Lisa Powers, of The Cake and Pastry Connection, whets your appetite for international flavours in a unique culinary adventure and teaches you how to make a variety of pastries from around the world. On the menu: Salad of Arugula, Shaved Fennel, Parmesan and Lemon-Shallot Vinaigrette; Spanakopita; Empanadilla filled with Beef and Beans; Samosas; and Blueberry Cream Cheese Hand-Sized Pies.

SPRING SALADS – \$65
TUESDAY, MAY 2
6:30 – 8:30 PM

Join Chef/owner Bianca Maria, of Ciao Pasta Bar, to experience flavourful, simple and outstanding salad dishes that look as great as they taste and deliver the freshness and texture your palate craves this time of year! On the menu: Antipasto di Mare (seafood salad); Sicilian Fennel and Orange Salad with Caper Vinaigrette; Insalata Mista (garden vegetable salad); Prosciutto and Melon Salad with a variety of Melons; and Caprese Salad.

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



gift
an experience

Nothing beats a gift
they'll actually use.

Taste & Experience

Give LCBO gift certificates and gift an array of informative classes from *preparing a chocolate-based menu for Mother's Day* to an *introduction to wine appreciation*. Just two of the many options on offer: get yours now at the Customer Service Desk.

LUSCIOUS LEMON – \$65

THURSDAY, MAY 4

6:30 – 8:30 PM

Chef and culinary instructor Agnes Mensah demonstrates a luscious menu that's all centred around the fresh taste of lemon! On the menu: Zesty Lemongrass Biscuit with Avocado and Lemon-Havarti Cheese; Chunky Broccoli and Bacon Cream Soup; Tilapia Fillet with Lemon Sauce, Lemon-Coconut Rice and Peas and Green Bean Medley with Lemon Pepper Salt; and Triple Lemon Chiffon Cake.

CINCO DE MAYO – \$65

FRIDAY, MAY 5

6:30 – 8:30 PM

Celebrate Mexican heritage, enjoy great food and experience a unique class with Chef Henry Furtado as he shares his passion for farm-to-table dining and Mexican-influenced foods. On the menu: Traditional Fish Tacos; Gluten-Free Bell Pepper Nachos served with Cilantro-Lime 'Slaw and Mexican "Street" Corn; Carne Asade with Chimol (marinated steak with tomato-based salsa); and Arroz con Leche (Mexican rice pudding).

MODERN-DAY

MUGHLAI CUISINE – \$65

TUESDAY, MAY 9

6:30 – 8:30 PM

Executive Sous Chef Rajan Mehra, of Caesar's Windsor, demonstrates a "modern take" on some rich, traditional dishes, based on the Mughlai cuisine that was once prepared in the kitchens of the royal Mughal emperors of India. On the menu: Afghani Paneer Kebab with Masala Date Chutney; Mughlai Mutton Korma with Tandoori Roti; Chicken Dum Byriyani with Mint Yogurt; and Badami Kevda Vermicelli Kheer (pudding).

SIMPLY DIVINE CHOCOLATE

FOR MOTHER'S DAY – \$65

THURSDAY, MAY 11

6:30 – 8:30 PM

Master Chocolate Connoisseur Peter Blanchet from Purdy's Chocolatier knows that nothing evokes thoughts of decadence and richness in foods like chocolate! Treat yourself or your Mom to these tasty dishes which include a Purdy's chocolate component in every course. On the menu: Strawberry Salad with Chocolate Vinaigrette; Baby Back Ribs with a Chocolate and Beer Barbecue Sauce; Grilled Pineapple with Tequila-Chili-Pepper Chocolate Sauce; and Himalayan Pink Salt Caramel and English Toffee Cheese Cake.

CLASSIC FRENCH DISHES – \$65

TUESDAY, MAY 16

6:30 – 8:30 PM

Who doesn't want to travel to Paris in the spring? No passport necessary for this authentic culinary adventure, demonstrated by Chef/Innkeeper, Benjamin Leblanc-Beaudoin of The Iron Kettle Bed and Breakfast. On the menu: Tartare de Saumon; French Onion Soup; Boeuf Bourguignon; and Crème Brûlée.

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



Spotlight

Rino Bortolin

Chef Rino Bortolin has been in the hospitality industry for 26 years and has cooked in some of the area's best restaurants, including Il Gabbiano, Nico Ristorante, Porcino and Spring Wine Bar, to name a few.

With a major focus on fine dining and Italian cuisine, he has also opened his own restaurants over his career, most recently Rino's Kitchen, a small unique restaurant situated in a century-old house in downtown Windsor. Over the years, his establishments have received many accolades, and Rino's Kitchen was featured on Food Network Canada's, "You Gotta Eat Here."

In 2013, he wrote *Rino's Kitchen: Cooking Local in Windsor & Essex County* and in 2015 he sold Rino's Kitchen & Ale House, which continues to be a leader in the local food movement in Windsor/Essex. Rino now works as a consultant and specialized caterer in the Windsor area.



Rino
Bortolin
f.y.i.

What would people be surprised to find in your kitchen?

I'm an Italian chef so most people would be surprised with how much I use curry.

Which kitchen tool couldn't you live without?

I use my industrial immersion blender more than any other tool in the kitchen. Sauces, soups, they all turn out silky smooth. If you do not own an immersion blender I recommend picking one up next time you're out. You will never regret that purchase.

What is your favourite guilty pleasure?

A greasy burger. Most people might be surprised to see how most chefs eat. We're used to late night drive-thrus and diner-type lunches on the run.

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

I can say there are few things I do not like but sea urchin was something I will never try again.

What type of food has influenced you the most?

Definitely Italian. My parents are both Italian and I grew up with their heavy influences. I also had the pleasure of living in Italy for a year when I was 23. The passion Italians show in their cooking is unparalleled. The respect for simple flavours and cooking with the best of ingredients is something I strive for whenever I cook.

meet him...

APRIL 21

MAY 18

INSPIRED! – \$65

THURSDAY, MAY 18

6:30 – 8:30 PM

Chef Rino Bortolin has a passion for locally-inspired cuisine that is fresh, delicious and, most of all, inspired. On the menu: Coconut Corn Soup; Shrimp Sambuca; Orecchiette with Broccoli and Cheese; and Baked Stuffed Apples. Plus, one lucky registrant will go home with a signed copy of his cookbook, *Rino's Kitchen: Cooking Local in Windsor & Essex County*.

Featured chef

HOT & SPICY! – \$65

THURSDAY, MAY 25

6:30 – 8:30 PM

Jules Mailloux, of The BBQ Den and Pitmaster, Roast 'n' Toast BBQ Team Jules, challenges your taste buds with a collection of recipes, all incorporating varying degrees of heat. On the menu: Spicy Grilled Shrimp Tacos; Habanero-stuffed Burgers with Pepper Jack Cheese; Jamaican Jerk Pork; and Sweet Potato Chili Fudge with Candied Ghost Pepper. Not for the faint of heart!

DUELING CHEFS:

HERBIVORE VS. CARNIVORE – \$90

FRIDAY, MAY 26

6:00 – 9:00 PM

Chef and culinary instructor Jennifer Hillis joins forces with Chef Fred Sorrell, of Green Leaf Specialty Grocer, to present an array of meat-based and meatless dishes perfect for entertaining. On the menu: "Crab-less" Cakes; Black Bean Sliders; Smoked Salmon on Herbed Frittata; Pork Tenderloin with Beets and Caramelized Onions; and Vegan Peanut Butter Cups and Rich Chocolate Cakes with Raspberry Cream.

Full-meal class

MEDITERRANEAN FUSION – \$65

TUESDAY, MAY 30

6:30 – 8:30 PM

Chef and sommelier Eugene Di Rocco, of Caesars Windsor and 2 Food & Wine Guys, Private Food and Wine Catering, transports you to the Mediterranean with a very modern "twist." On the menu: Black Olive Purée with Parmesan, Salami and Balsamic and topped with Rosemary and Olive Oil; Mussels steamed in White Wine on Roasted Tomatoes and Herbs with Wine-infused Herbed Bread; Flat Iron Steak stuffed with Prosciutto, White Truffle and Garlic Mash; and Zabaglione atop Grand Marnier-marinated Fresh Fruit.

I MISS MY GRANDMA'S

HANDMADE NOODLE DISHES – \$65

THURSDAY, JUNE 1

6:30 – 8:30 PM

Culinary instructor and food expert Suzy Cui demonstrates handmade noodles, made from scratch and served with variety homemade traditional sauces. On the menu: Stir Fry Ground Pork with Miso Paste and Chopped Fresh Ginger Garlic Sauce; Creamy Diced Chicken with Chopped Eggplant Sauce; Sichuan Cold Noodles served with Eight Spices and Homemade Chili Sauce; and Deep-Fried Honey Crispy Noodles with Coconut Rum Sauce.

AL FRESCO DINING – \$65

TUESDAY, JUNE 6

6:30 – 8:30 PM

Chef and culinary instructor Bianca Maria, of Ciao Pasta Bar, returns to the kitchen to demonstrate a collection of light and refreshing Italian-inspired dishes, all perfect for your next backyard party. On the menu: Oven-Baked Pressed Panino with Italian Meats, Cheeses and Grilled Marinated Eggplant and Zucchini; Prosciutto-wrapped Asparagus; Orrechiette Salad with Olives, Bocconcini and Sundried Tomatoes in Basil Vinaigrette; and Tomato and Red Pepper Bruschetta.

MODERN STEAK HOUSE DINING – \$65

THURSDAY, JUNE 8

6:30 – 8:30 PM

Chef Rafe Hanna, of La Guardia Cucina Italiana, returns to the kitchen for an evening filled with fabulous foods indicative of steakhouse dining with a very modern twist. On the menu: Roasted Red Pepper Soup topped with Goat's Cheese and Chives; Baby Spinach Salad with Cherry Tomatoes, Cucumbers, Red Onions and Candied Almonds in Honey/Dijon/Balsamic Vinaigrette; Pan-Seared Shrimp with a Mango Pineapple Salsa; and Filet Mignon seared with Butter, Rosemary and Garlic and served with Oven-Roasted Asparagus and Hand-Cut Potato Wedges tossed with Rosemary-Parmesan Pesto.

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.

See what's coming up at vintages.com/events

VINTAGES

UNCORK SOMETHING GREAT

HERE'S TO DAD – \$65

TUESDAY, JUNE 13

6:30 – 8:30 PM

Chef David Courtney, of Caesar's Windsor, knows that the way to a man's heart is through his stomach. Learn how to pay tribute to that special man in your life with these special dishes. On the menu: a surprise Amuse Bouche; Local Windsor Salt-roasted Beet Salad with Goat's Cheese, Walnuts and Ice Wine and Shallot Vinaigrette; Seared White Fish over Sweet Pea Risotto and Seasonal Vegetables; and Strawberry and Rhubarb Crumble served with Wisner's Whiskey Ice Cream.

GRILLED PIZZAS – \$65

THURSDAY, JUNE 15

6:30 – 8:30 PM

Jules Mailloux, of The BBO Den and Pitmaster, Roast 'n' Toast BBO Team Jules, encourages you to think "outside" the cardboard pizza delivery box and inspires you to make your own delicious, sizzling pizzas at home! On the menu: Steak and Mushroom Naan Pizza; Grilled Clam Pizza; Grilled Duck Breast with Balsamic Cherries Pizza; Margherita Grilled Pizza; and Fudge Brownie S'mores Pizza.

RINGS 'N' THINGS – \$65

THURSDAY, JUNE 22

6:30 – 8:30 PM

Celebrate International Onion Ring day and the history of this delicious and iconic treat with Chef and culinary instructor Jennifer Hillis. On the menu: Baked Guacamole- stuffed Onion Rings with Spicy Dip; Prosciutto-Bocconcini Onion Ring Salad; Teriyaki Turkey Burgers with Onion Rings and Pineapple; and Caramelized Apple and Onion Tea Ring with Vanilla Mascarpone.

A RIBFEST EXTRAVAGANZA – \$90

FRIDAY, JUNE 23

6:00 – 9:00 PM

Can't get enough of ribs? If ribs are one of your favourite foods, then this is definitely the class for you! Chefs Helmut Markert and Pascal Tenthorey once again join forces to bring a spectacular meal to the table. Learn some fantastic new rib recipes to impress your guests all season long. On the menu: Red Wine-braised Beef Short Ribs with Butter Noodles and Seasonal Vegetables; Traditional Barbecue Pork Back Ribs served with Apple Coleslaw and Ratatouille; Roasted Venison Rack with Sage-infused Polenta and Cranberry Juniper Jus; and Korean-Style Beef Ribs served with Udon Noodles and Asian Slaw.

Full-meal class

FRESH FROM THE GARDEN – \$65

TUESDAY, JUNE 27

6:30 – 8:30 PM

Chef/owner Lisa Powers, of The Cake and Pastry Connection, demonstrates simplicity and elegance in one delicious menu. On the menu: Salad of Zucchini and Yellow Squash Ribbons with Daikon; Gazpacho; Paella; and Fresh Fruit Cake.

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

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



Our spring events entice with everything from Ontario wine legends and wine and cheese pairings to what's trending in cognac and the sweet versatility of Baileys. Don't miss these special classes!

Life & Style

THE CHEESE BAR: LOCAL CHEESE & INTERNATIONAL WINES – \$40

FRIDAY, APRIL 7

6:30 – 8:30 PM

Welcome back Sarah Barrette of The Cheese Bar as she joins us tonight to feature cheese from small producers right here Southwestern Ontario. Learn about the cheese-making process, the stories of the farms from which the milk comes and the families that own and operate them. All this while an expert Product Consultant offers wine pairings from around the world and tips and hints on how best to pair wine and cheese.

BAILEYS WITH SWEET & SALTY – \$40

FRIDAY, MAY 12

6:30 – 8:30 PM

Barb McDonald of Breakthru Beverage Canada joins us tonight to extol the virtues of Baileys, the iconic creamy Irish liqueur that keeps us wanting more. More, you ask? How about four innovative flavours and counting! Tonight, Barb will share the history and the stories behind this delicious drink, while we serve up both sweet and salted dishes that promise to bring out the best that these drams have to offer. Mom would love this treat for Mother's Day.

IN THE VINEYARD WITH INNISKILLIN & JACKSON-TRIGGS – \$40

SATURDAY, JUNE 3

6:30 – 8:30 PM

Though commercial winemaking began in Ontario in the late 19th century, it wasn't until the latter part of the 20th century that winemaking and the sale of commercial wines gained a foothold. Thanks to the likes of Donald Ziraldo, Allan Jackson and Don Triggs, Niagara wines found their way onto the map. Join Master of Wine Eugene Mlynczyk as he brings to life the award-winning history of these two wineries. Enjoy each wine paired with an appetizer-sized course from a six-course meal.

TABLING COURVOISIER – \$40

FRIDAY, JUNE 16

6:30 – 8:30 PM

Marcio Ramos, Luxury Brand Ambassador with Beam Suntory, will be here to bring to life the history and glory of this iconic cognac brand. Join us as we pair each individual product with an appetizer-sized course from a six-course meal to showcase the versatility and dimension of these exquisite drinks. What a great Father's Day gift!

let's keep in touch!

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

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

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WINDSOR**

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

Aroma is an important component of all beverage alcohol tastings.

We recommend attendees refrain from wearing perfume, cologne or other scented products

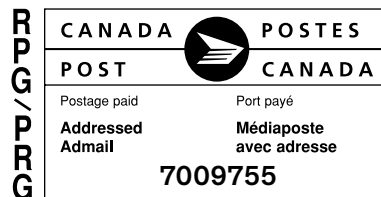
LCBO is committed to serving people with disabilities. If you require accommodation, please advise us when registering for a class.

LCBO

lcbo.com/learn

LCBO Special Events

Dept. 903
43 Freeland Street
Toronto, ON
M5E 1L7



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