



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

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

SUMMER 2017

Eastern Ontario

ÉTÉ 2017

Région de l'Est

WINE APPRECIATION • TUTORING TASTINGS • COOKING CLASSES • LIFE & STYLE • COURS SUR LES VINS • DÉGUSTATIONS COMMENTÉES

YOU'VE GOT GREAT EMAIL
COMING SOON!
RECEVEZ BIENTÔT
NOTRE GUIDE PAR
COURRIEL!



You wanted to receive the
Taste & Experience guide
by email and we listened!



Beginning in July, the Taste & Experience guide will move exclusively online. Simply visit lcbo.com/geteventinfo to register and receive the class line-up in your mailbox.

Taste & Experience

LCBO's Guide to Hands-on Learning

A fresh take on summer cocktails, delicious craft beers, scrumptious seasonal recipes: these are just some of the knockout offerings in our latest guide. Sign up early, bring a friend and explore summer's best pours and plates with one of our many experts. See you soon!

Wine Appreciation 3

Tutored Tastings
NEPEAN CROSSROADS 6
RIDEAU STREET 10

Cooking Classes
NEPEAN CROSSROADS 14
RIDEAU STREET 16

POUR VOIR LES ACTIVITÉS OFFERTES
EN FRANÇAIS, ALLEZ À LA PAGE 20.

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

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.

Wine Appreciation

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, JULY 6, 13, 20, 27 6:30 – 8:30 PM

LCBO RIDEAU STREET
THURSDAYS, JULY 6, 13, 20, 27 6:00 – 8:00 PM

Une introduction au monde du vin

LCBO RUE RIDEAU
LES LUNDIS 31 JUILLET, 14, 21 ET 28 AOÛT DE 18 H À 20 H

Wines of the New World

LCBO NEPEAN CROSSROADS
THURSDAYS, AUGUST 3, 10, 17, 24 6:30 – 8:30 PM

LCBO RIDEAU STREET
WATCH FOR THE RETURN OF THIS SERIES IN AN UPCOMING SEASON.

Wines of the Old World

LCBO NEPEAN CROSSROADS
WATCH FOR THE RETURN OF THIS SERIES IN AN UPCOMING SEASON.

LCBO RIDEAU STREET
WEDNESDAYS, AUGUST 9, 16, 23, 30 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.

LCBO NEPEAN CROSSROADS

AROUND THE (WINE) WORLD IN A MONTH – \$140

(INDIVIDUAL CLASS \$40)

MONDAY, JULY 10 (ITALY)

MONDAY, JULY 17 (FRANCE)

MONDAY, JULY 24 (AUSTRALIA)

MONDAY, JULY 31 (CALIFORNIA)

6:30 – 8:00 PM

Discover the similarities and differences between the Old World champions (Italy/France) and the New World contenders (Australia/California) with expert Product Consultant Natale Lofaro. This wine tour will cover all the bases of wine from production and historical facts to perfect pairing options. Just a hint: we really like pairing our wines with cheese!

**All four classes must be booked at the same time to receive the special discounted price of \$140. All classes include a food-matching segment.*

LOVELY LIQUEURS – \$45

TUESDAY, JULY 4

7:00 – 8:00 PM

Tonight, explore the world of liqueurs! Learn how to navigate our selections and the perfect food pairing to accompany each drink. We will be trying six vastly different liqueurs tonight in simple cocktail mixes. While liqueurs can be mysterious to some, learn how they're actually a simple staple for entertaining.

HOP SCOTCH – \$75

TUESDAY, JULY 11

6:30 – 8:00 PM

Think all Scotch is the same? No way! Tonight we will climb the Scotch ladder. Learn the significance of age, single malts vs. blends, geographical significance and everything in between. This introductory course will cover all the bases of Scotch, with an expert Product Consultant selecting a wide range of Scotches from all regions and price points. Come as a beginner, leave as an expert!

SPANISH TAPAS: ROUND 5 – \$60

 Perfect Pairings

TUESDAY, JULY 18

6:30 – 8:30 PM

Back again for its fifth time, and perfectly lined up with our latest Vintages release that focuses heavily on Spain, this popular class pairs fantastic wines with amazing tapas. Join an expert Product consultant to see which sips go well with Serrano Ham-wrapped Plums, Mushroom and Ham Croquettes and Patatas Bravas. We guarantee no one will leave hungry tonight!

BRANDY, COGNAC & ARMAGNAC – \$45

TUESDAY, JULY 25

7:00 – 8:00 PM

St. Remy, Courvoisier, Hennessy, Armagnac de Montal... What's the difference? Tonight, we dive into the world of brandy to see what gives it its prestige along with its premium price point. An expert Product Consultant will discuss production and geographical significance, as well as some inspired cocktail suggestions and pairings.

CHIP WAGON CHALLENGE – \$40

 Perfect Pairings

TUESDAY, AUGUST 1

6:30 – 8:00 PM

One of the best parts of summer for fried-food lovers is chip wagons! Tonight we will be pairing some local chip truck delights with some great wines that can stand up to fries' heavy and salty flavours. On the docket will be some crisp sparkling wines, fruity Rieslings and maybe even a nice, chilled Beaujolais.

EMERGING EUROPE – \$45

TUESDAY, AUGUST 8

6:30 – 8:00 PM

We all know Europe produces exceptional wine, but this week an expert Product Consultant will show us some lesser known countries and grape varieties, freshly picked from our latest Vintages release, that might just give the "big guys" a run for their money.



LCBO NEPEAN CROSSROADS

OUR ONTARIO AWARD CEREMONY – \$35

MONDAY, AUGUST 14

7:00 – 8:00 PM

Ontario has held its ground and become an international contender in the wine world. Tonight, an expert Product Consultant will take us through the BEST of the best, including Pinot Noir, Cab Franc, Riesling and a traditionally made sparkling wine. We will also throw in some varietals that you may not have guessed as even being in the competition.

SOUP-ER SUMMER SOUPS – \$55

Perfect Pairings

TUESDAY, AUGUST 15

6:30 – 8:00 PM

From cider to beer and then on to wine, sample six soups each paired with a drink that's ideal for the heat of August. We're cooking up Chilled Lemon Basil Avocado Soup, Summer Vegetable Minestrone, Zucchini and Yellow Squash Soup and more! This is a great class for those who love to entertain.

SERIOUS WINE WITH SERIOUS CHEESE – \$45

MONDAY, AUGUST 21

6:30 – 8:00 PM

Tonight, we will be trying some very serious wines: think big Amarone, beautiful Bordeaux and bold Zinfandels, all paired with several interesting and eclectic cheeses from Kanata's own Serious Cheese. After all, what's better than a great wine and cheese pairing? *Includes a food-matching segment.*

FANTASTIC FRANCE – \$45

TUESDAY, AUGUST 22

7:00 – 8:00 PM

For the gourmand: An expert Product Consultant will help you discover the diversity of flavours in French wines and experience some of the best matches for French cheeses. Perfectly coinciding with our South of France Vintages release, this class features wines that are sure to delight! As always, it fills up fast so don't delay! *Includes a food-matching segment.*

SWEET & SPICY – \$60

Perfect Pairings

MONDAY, AUGUST 28

6:30 – 8:00 PM

What's the perfect match for your spicy tacos, peppery pizza or hot wings? Sweetness to balance out the heat! Tonight, we will judge these three spicy dishes with several sweet wines that will complement them beautifully. Whether it be a Gewürztraminer, a Riesling from both Germany and Ontario or even a Moscato, we will find the wine that will make your taste buds sing!

ADVANCED SCOTCH – \$90

TUESDAY, AUGUST 29

6:30 – 8:00 PM

You've taken the introductory Scotch classes and know the ins and outs, and now you're looking for something more. Don't fear! We have the class for you! Tonight we focus on high-end Scotches from different geographical areas. An expert Product Consultant will take you from the Highlands to Speyside and all the way out to Islay (we hope you like smoke!). Think of tonight as getting your Masters Degree in Scotch! *Includes a food-matching segment.*



LCBO RIDEAU STREET

UNCORKING GREAT FINDS: WINES ON A BUDGET – \$30

THURSDAY, JULY 6

6:30 – 7:30 PM

An evening of taste surprises, all under \$20 a bottle. Does paying more mean better quality? Let your palate decide. An expert Product Consultant will select a variety of exceptional wines, rich in flavour and all value priced.

INTRODUCTION TO SINGLE MALT SCOTCH – \$60

MONDAY, JULY 10

6:30 – 8:00 PM

From the Highlands to the Lowlands, each area produces a distinctive and complex spirit. Discover the six unique styles of single malts as we take you on a tasting tour of Scotland's special gift to the world of fine spirits. Join an expert Product Consultant for this exciting adventure... passport not required.

Includes a food-matching segment.

A BLIND RED WINE TASTING – \$35

THURSDAY, JULY 13

6:30 – 7:30 PM

This evening, an expert Product Consultant will challenge and develop your tasting ability with a sampling of unidentified red wines. Taste blind to learn how to distinguish different red grape varieties, test your knowledge and your palate. A fun class not to be missed.

PREMIUM SINGLE MALT SCOTCH – \$85

MONDAY, JULY 17

6:30 – 8:00 PM

Come experience a selection of exclusive and limited-edition bottles from some of the best distilleries in the world. Let an expert Product Consultant take you on a tour of Scotland from the peaty, smoky and intense Islay examples to the delicate, fruity and heather-infused Speyside pours. The scotch category is vast, so come explore a variety of products and discover there truly is a scotch for every occasion.

Includes a food-matching segment.

THE ODD COUPLE: SINGLE MALT & ARTISAN CHEESE – \$60

Perfect Pairings

THURSDAY, JULY 20

6:30 – 8:00 PM

Go deep into Scotland's treasured distilleries and experience a selection of the finest single malts. Unique to each region, each has its own colour, bouquet, flavour and texture. Your palate will be in high gear tonight with the addition of full-flavoured artisan cheeses.

Includes a food-matching segment.

ITALIAN WINE, CHEESE & CHARCUTERIE – \$45

Perfect Pairings

MONDAY, JULY 24

6:30 – 8:00 PM

Wine and cheese are such an integral part of entertaining. In tonight's class, you will taste some of the classic Italian wine and cheese pairings and discover just how profound these matches can be.

Includes a food-matching segment.

TOUR DE FRANCE – 35 \$

LE LUNDI 24 JUILLET

DE 18 H 30 À 19 H 30

Comparez les vins de différentes zones viticoles de la France. Le Midi, la Bourgogne et le Bordelais ne sont que quelques-unes des régions que nous explorerons ce soir lors de la dégustation.

CHATEAUNEUF-DU-PAPE – \$35

THURSDAY, JULY 27

6:30 – 7:30 PM

Let an expert Product Consultant take you on a tasting tour as we explore the wonderful wines of the southeastern region of France: Châteauneuf-du-Pape. Experience the complexity that comes from blending several of the 14 permitted grape varieties, each one bringing something different to the blend resulting in a wine that is greater than the sum of its parts.

LCBO RIDEAU STREET

MYSTERY NIGHT IN VINTAGES – \$50 MONDAY, JULY 31

6:30 – 8:00 PM

For all you mystery lovers out there, this class is for you. An expert Product Consultant features an exceptional tasting of various wines – that won't be revealed before tasting – from Vintages. This is your chance to find a new favourite wine and the perfect hostess gift. A unique, tasting event from this special corner of the LCBO!

WHISKY & WHISKEY – \$40 WEDNESDAY, AUGUST 2

6:30 – 7:30 PM

Scottish, Canadian, Irish or American – taste the character of spirits made from malted barley, rye and corn. Discover the similarities and celebrate their differences! Determine your preferences as we sip on the “water of life.” Sign up early as this very popular class sells out quickly!

VINTAGES SNEAK PEEK – \$30 THURSDAY, AUGUST 3

6:30 – 7:30 PM

Try before you buy! Join an expert Product Consultant for an enjoyable evening sampling a selection of products from the upcoming Vintages release. This forum is also an excellent opportunity to discuss other products and discover highlights from our latest release.

BEER APPRECIATION: A NEW RELATIONSHIP WITH BEER – \$115

THURSDAYS, AUGUST 10, 17, 24, 31

6:00 – 8:00 PM

An expert Product Consultant 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 it.

WEEK 1: FOR THE LOVE OF LAGER

We begin by diving into the world of lager. A brief history of beer and how lagers are made and what makes them unique. A sampling of different products along with the perfect food pairings will allow participants to see how versatile the world's most widely consumed alcoholic beverage can be.

WEEK 2: ALL ABOUT ALES

Ales come in all styles from hoppy and refreshing to strong and flavourful. This class will allow participants to experience the varied and unique types of ales and how impactful these diverse flavours can be when paired with the right foods.

WEEK 3: BEERS OUTSIDE THE BOX

Radlers, fruit beers and the weird and wonderful! There are so many new and exciting beer styles and brewing techniques on the market that are gaining in popularity. Let's explore some of these unique brews and get creative with beer cocktails and food pairings!

WEEK 4: CRAFT BREWERY SPOTLIGHT, RAILWAY CITY

Join us tonight for an exclusive experience in craft beer! Allan Spurrell from Railway City Brewing will take us on a journey from barley to beer, while showcasing some of the company's finest brews. Learn how craft brewers use their passion and panache to create unique and special products their community can be proud of!

All classes include a food-matching segment.

THREE-WEEK WINE & CHEESE TOUR WITH NATALE LOFARO – \$75

*Perfect
Pairings*

MONDAYS, AUGUST 14, 21, 28

6:30 – 7:30 PM

During this entertaining three-week series we will be pairing fabulous wines with delicious cheeses. Week one will start with the basics of this classic pairing and weeks two and three will focus on wine and cheese from France and Italy. From lighter options to heavier, more robust styles of cheese, the diversity of flavours that will tantalize your taste buds.

CLASS 1: WINE AND CHEESE 101

CLASS 2: FRANCE

CLASS 3: ITALY



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

UNFORGETTABLE EDIBLES – \$65

WEDNESDAY, JULY 5

6:00 – 8:00 PM

Albion Rooms Chef Jesse Bell is back to share his unique vision of approachable gourmet cuisine with a beautiful menu of classic dishes skillfully reworked. On the menu: Mushrooms on Sourdough Toast with Kale and Herb Pistou; Seared Cornish Hen with Creamy Polenta and Summer-Vegetable Ratatouille; and Eton Mess with Red Wine Berries and Syrup.

FRESH JEFF – \$70

WEDNESDAY, JULY 12

6:00 – 8:00 PM

Working with the freshest ingredients and a heaping helping of creative energy, Lapointe's Seafood Grill owner and Chef Jeff Parlardg brings his skills to bear for an evening of excellent entertainment and outstanding cuisine. On the menu: Avocado Tuna Tartare with Mustard, Lime and Tequila Vinaigrette; Moroccan Salmon with White Honey Drizzle; and Merlot-poached Pears with Vanilla Ice Cream and Caramel.

REWORKING THE CLASSICS – \$70

WEDNESDAY, JULY 19

6:00 – 8:00 PM

Freshen up traditional menu items and make them spectacular! In the hands of House of Commons Parliamentary Dining Room team member Dan Carkner, the ordinary becomes extraordinary. On the menu: Chilled Cioppino (lemony croutons, marinated shellfish and fennel); Salmon Saltimbocca with Sherried Peach Chutney, Roasted Yukon Coins and Garlicky Greens; and Abstract Berry Crumble (coconut granola, whipped chèvre and macerated berries).

CARIBBEAN TRADITIONS – \$65

WEDNESDAY, JULY 26

6:00 – 8:00 PM

Ottawa's Island Grill Chef and owner Carlton Melbourne crafts his signature fragrant spice blends with love and pride to create bold flavours that are a special treat in the sweet summer heat. On the menu: Fried Coconut Shrimp with Spicy Mango Chili Dipping Sauce; Chicken Curry with Island Vegetables and Caribbean Rice; and Caribbean Rum Cake.

SUMMER CELEBRATION – \$65

WEDNESDAY, AUGUST 2

6:00 – 8:00 PM

El Camino Chef Joe Juarez brings his positive vibes and creative spirit to the LCBO for a summer celebration of big, beautiful flavours. Known as the maestro of menus, Chef Juarez combines fresh ingredients and clever techniques to highlight the best aspects of every dish. On the menu: Tequila-compressed Watermelon Gazpacho; Papas Bravas with Garlic Aioli, Chilies and Herbs; and Red Curry Pozole with Shrimp and Cod.

PASSION & PIZZAZZ – \$65

WEDNESDAY, AUGUST 9

6:00 – 8:00 PM

Cook with enthusiasm and a free heart and great things happen. See what makes Lapointe's Seafood Grill owner and Chef Jeff Parlardg one of Ottawa's most creative cooks. On the menu: Basil Pesto Flatbread Pizza with Bocconcini, Shrimp and Prosciutto; Beet, Carrot and Fennel Salad with Seared Sea Scallops; and Lemon Vanilla Crème Brûlée with Fresh Berries.

COAST TO COAST – \$65

WEDNESDAY, AUGUST 16

6:00 – 8:00 PM

University of Ottawa Heart Institute Executive Chef Justin Scott shares his knowledge and passion for high-quality ingredients and exciting presentation in an evening that celebrates the diversity of the country. On the menu: Smoked Salmon Risotto with Asparagus Diamonds, Fresh Herbs, Crispy Salmon Crackle and Micro Greens; Roasted Leg of Lamb with Herb and Garlic Confit, Celeriac Purée, Arugula Walnut Peach Salad with Raspberry Vinaigrette; and Field Berry Granita.

PASSION ON THE HALF SHELL – \$70

WEDNESDAY, AUGUST 23

6:00 – 8:00 PM

Chef Kim MacDonald of Ottawa's Pelican Seafood Market and Grill is known for her dedication to using only the finest ingredients to produce delicious classic seafood dishes that highlight the bounteous flavours of the sea. On the menu: Fresh Shucked Oysters with Citrus Horseradish and Mignonette Sauce; Salad Niçoise with Tuna; and Pan-Seared Scallops with Pork Belly. Plus, one lucky registrant will receive a \$50 gift certificate for Pelican Seafood Market and Grill.

Featured chef

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

Spotlight Kim MacDonald

Ottawa's own Chef Kim MacDonald has a rich history of cooking in every kind of kitchen from intimate bistros to some of Ottawa's largest fine dining establishments.

Currently she and her team are focused on preparing delicious take-home, ready-to-eat favourites at Pelican Seafood Market and Grill. With an unpretentious, straightforward style, Kim has forged a career by sharing knowledge and mentoring young and up-and-coming chefs across the region.

Chef MacDonald's signature is breaking down seemingly complicated dishes into manageable pieces and using simple techniques that guarantee delicious dishes with flair.



Kim
MacDonald
f.y.i.

What would people be surprised to find in your kitchen?

My husband doing the dishes!

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

Robot Coupe, my notebook and the Mascarpone cheese.

Favourite guilty pleasure?

Really good wine gums.

What is your motto?

Make it flavourful, rich and delicious.

What do you value most in a cook?

Consistency.

You need _____ on a desert island?

White wine.

meet her...

LCBO NEPEAN CROSSROADS
AUGUST 23

LCBO RIDEAU STREET
JULY 18

LCBO RIDEAU STREET

CARIBBEAN DELIGHT - \$65

TUESDAY, JULY 4

6:00 - 8:00 PM

Chef Carlton Melbourne is devoted to the culinary traditions and ingredients of the Caribbean Islands. Featuring masterful spice blends and creative menu selections, his Island Grill is an Ottawa destination for great curries, jerks, roti and authentic rice and peas. On the menu: Jerk Chicken Lollipops with Mango Rum Dipping Sauce; Caribbean Spice Lamb Chops with Tamarind Ginger Glaze and Island Mashed Potatoes; and Chocolate Guinness Cake with Summer Berries and Tropical Fruits.

SUMMER CELEBRATION - \$65

TUESDAY, JULY 11

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Featured chef

SURF'S UP - \$70

TUESDAY, JULY 25

6:00 - 8:00 PM

Enjoy an elegant evening of edifying edibles with University of Ottawa Heart Institute Executive Chef Justin Scott. With an extensive background in holistic gourmet cuisine, Chef Scott brings all his culinary chops to the table to thrill your palate and expand your horizons. On the menu: Lobster Avocado Slider; Crab and Shrimp-stuffed Pacific Salmon Fillet with Orange Honey Grand Mariner Glaze, Duchesse Potatoes and Asparagus Spears; and Baked Alaska Sphere with Chocolate Raspberry Filling and Lemon Meringue Torched Flambé.

gift
an experience

Nothing beats a gift
they'll actually use.

Taste & Experience

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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

LCBO RIDEAU STREET

FRESH JEFF – \$70
TUESDAY, AUGUST 1
6:00 – 8:00 PM

Working with the freshest ingredients and a heaping helping of creative energy, Lapointe's Seafood Grill owner and Chef Jeff Parlardg brings his skills to bear for an evening of excellent entertainment and outstanding cuisine. On the menu: Avocado with Tuna Tartare and Mustard, Lime, Tequila Vinaigrette; Moroccan Salmon with White Honey Drizzle; and Merlot-poached Pear with Vanilla Ice Cream and Caramel.

REWORKING THE CLASSICS – \$70
TUESDAY, AUGUST 8
6:00 – 8:00 PM

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COAST TO COAST – \$65
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PASSION & PIZZAZZ – \$65
TUESDAY, AUGUST 22
6:00 – 8:00 PM

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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. Speak with our Special Events Coordinator to find out more.

LCBO

let's keep in touch!



Keep in touch online: we're going digital! By popular demand, our *Taste & Experience* Guides will be available online only starting this fall. Simply visit lcbo.com and click sign-in/register to get yours delivered to your inbox.

If you are moving, or wish to be removed from our mailing list, please update your profile on 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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Vous avez un commentaire, une suggestion ou une préoccupation à nous transmettre? Communiquez avec alloLCBO à l'adresse www.alloLCBO.com ou par téléphone au 416-365-5900 ou sans frais au 1-800-668-5226.

Obtenez des milles AIR MILES^{md}



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.

md/mc Marque déposée/de commerce d'AIR MILES International Trading B.V., employée en vertu d'une licence par LoyaltyOne, Co. et par la LCBO.

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 pré-nuptiale, d'un anniversaire ou d'une réception d'entreprise. Communiquez avec notre coordonnateur ou coordonnatrice des activités spéciales pour obtenir tous les détails.

LCBO



Vous souhaitez recevoir le guide *Le goût de la découverte* par courriel et nous sommes maintenant heureux d'acquiescer à votre demande!



À compter du mois de juillet, le guide *Le goût de la découverte* sera publié exclusivement en ligne. Rendez-vous à la page lcb.com/infoactivites pour vous inscrire et recevoir la liste de nos activités directement par courriel.

Le goût de la découverte

Les activités éducatives de la LCBO

Des cocktails en version ensoleillée, des bières artisanales sublimes et de succulents mets saisonniers : voici un aperçu des formidables dégustations proposées dans notre plus récent guide. Inscrivez-vous sans tarder, invitez des amis et venez découvrir les boissons et les recettes de l'été en compagnie de l'un de nos nombreux experts. Au plaisir de vous y voir!

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.

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!

Cours sur les vins

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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 vinicoles 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 vinicoles 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 LUNDIS 31 JUILLET, 14, 21 ET 28 AOÛT
DE 18 H À 20 H

TOUR DE FRANCE – 35 \$

LE LUNDI 24 JUILLET
DE 18 H 30 À 19 H 30

Comparez les vins de différentes zones viticoles de la France. Le Midi, la Bourgogne et le Bordelais ne sont que quelques-unes des régions que nous explorerons ce soir lors de la dégustation.

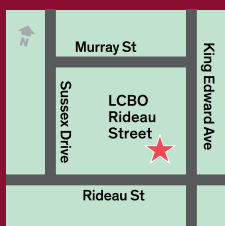
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**LCBO
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NEPEAN**

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Tel. 613-224-4333



**LCBO
RIDEAU STREET
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275 Rideau Street
Ottawa, ON
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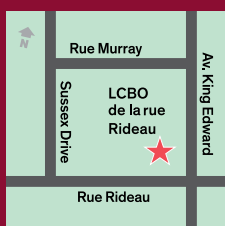
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HOW TO REGISTER

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

We reserve the right to cancel or postpone classes (in which case, participants will be notified and fully reimbursed or offered a credit). A refund or transfer is available up to five days before class(es) begin. No refunds or transfers for missed class(es). Participants must be 19 years of age or older. Please note: Events are subject to change, as are advertised recipes. Call the store in advance for confirmation.

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

Full-meal Classes feature full portions of the recipes prepared.

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

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

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 devez 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.

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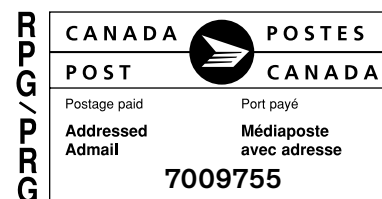
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LCBO Special Events

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