



Taste & Experience

LCBO's Guide to Hands-on Learning

SUMMER 2017
Greater Toronto Area

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

**YOU'VE GOT GREAT
MAIL COMING
SOON!**



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!

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Tutored Tastings

BAYVIEW VILLAGE 6

MILLCROFT CENTRE 6

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Cooking Classes

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To purchase tickets, please call or visit 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 BAYVIEW VILLAGE
WEDNESDAYS, JULY 5, 12, 19, 26 6:00 – 8:00 PM

LCBO MILLCROFT CENTRE
WATCH FOR THE RETURN OF THIS SERIES IN AN UPCOMING SEASON.

LCBO SUMMERHILL
SESSION 1:
MONDAYS, JULY 10, 17, 24, 31 6:00 – 8:00 PM
SESSION 2:
WEDNESDAYS, JULY 12, 19, 26 & AUGUST 2 6:00 – 8:00 PM

Wines of the Old World
WATCH FOR THE RETURN OF THIS SERIES IN AN UPCOMING SEASON.

Wines of the New World
LCBO BAYVIEW VILLAGE
WEDNESDAYS, AUGUST 2, 9, 16, 23 6:00 – 8:00 PM

LCBO MILLCROFT CENTRE
WATCH FOR THE RETURN OF THIS SERIES IN AN UPCOMING SEASON.

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

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.

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BAYVIEW VILLAGE

CANADIAN MICROBREWERY BEERS & CHEESE – \$45

* Perfect Pairings

TUESDAY, JULY 4

6:30 – 8:00 PM

An expert Product Consultant presents a sampling of some of our nation's best beers from a variety of microbrewers. Discover the diversity of beer flavours and see how they're enhanced with some unexpected – and delicious – cheese matches from the Cheese Boutique.

SINGLE MALT SCOTCH – \$125

TUESDAY, JULY 11

6:30 – 8:00 PM

Join us as we explore Scotland's gift to the world of spirits. 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." Sign up early as this very popular class sells out quickly!

Includes a food-matching segment.

CHAMPAGNE, SPARKLING & CHOCOLATE – \$70

TUESDAY, JULY 25

6:30 – 8:00 PM

Anytime can be bubbly time. Sip and savour a wide range of sparkling wines, while discovering how versatile they are and how to incorporate them into everyday menus. Plus, there will be a sampling of chocolate to enhance your experience this evening. See why bubbles aren't just for New Year's anymore!

WINE & CHEESE – \$50

* Perfect Pairings

TUESDAY, AUGUST 8

6:30 – 8:00 PM

Wine and cheese are frequently paired together, but the matches are not always successful. Join our experts for a fun and experiential session learning the tricks and strategies to perfect matches. Find out how to ensure all of your pairings are delicious and discover a new world of flavourful wines, all matched with cheeses from the Cheese Boutique.

MILLCROFT CENTRE

SPANISH TREASURES – \$30

WEDNESDAY, JULY 12

7:00 – 8:00 PM

Spain is poised to become a new favourite winemaking country. Sample and discover its diverse wines, from the fresh, zippy whites of Rias Baixas and the elegantly styled wines of Rioja to the rich, generous reds of the Priorat.

THE ART OF GIN – \$30

WEDNESDAY, JULY 19

7:00 – 8:00 PM

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

GREAT VALUE WINES – \$30

WEDNESDAY, JULY 26

7:00 – 8:00 PM

Enjoy an evening of exploration with an expert Product Consultant and dispel the myth that good wines have to be expensive. Sample our favourite value wines from both traditional and lesser-known regions to savour some budget-conscious buys that suit any occasion.

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MILLCROFT CENTRE SUMMERHILL

WHAT'S BREWING? – \$30

WEDNESDAY, AUGUST 9

7:00 – 8:00 PM

The glorious days of patio get-togethers and barbecuing are here. Tonight we will explore the craft of brewing and discover the wonderful diversity of beer from around the world (a must for anyone who likes to be in the know). This is a great event for friends and small groups!

VQA TURNTABLE – \$30

WEDNESDAY, AUGUST 16

7:00 – 8:00 PM

Get the goods on VQA. The Vintners Quality Alliance is the guarantee of quality and origin for Ontario wines. Taste a range of VQA wines that have put Canada firmly on the international wine map.

MEDITERRANEAN VACATION – \$30

WEDNESDAY, AUGUST 23

7:00 – 8:00 PM

Take a trip through France's Mediterranean wine regions. Sample wines from the Languedoc, Côtes du Rhône, Minervois and more. Plus, savour traditional Old World styles, while discovering some of the most modern and innovative wines in France.

WINE & CHEESE – \$50

TUESDAY, JULY 4

6:30 – 8:00 PM

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

INTRODUCTION TO SINGLE MALTS – \$65

WEDNESDAY, JULY 5

6:30 – 8:00 PM

Join us as we learn about Scotland's magical gift to the world of single malt scotch. The older concept that Islay is peaty and the Highlands are not is no longer true. Most areas now produce an array of styles from heavily peated to light and totally unpeated. Sail with us on a voyage of discovery to find your favourite. Sign up early as this very popular class sells out quickly!

COOL-CLIMATE CHARDONNAYS – \$30

THURSDAY, JULY 13

6:30 – 7:30 PM

Chardonnay is a widely produced white wine in Canada and the rest of the world. Cool-climate Chardonnays are not as widely produced as the ones from warmer regions, however the cool climate allows them to evoke a complexity and a variety of elegance and notable characteristics. This helps maintain their freshness, minerality and acidity to make for some remarkable wines.

SPAIN AT THE TABLE – \$45

THURSDAY, JULY 20

6:30 – 8:00 PM

Spain produces many exciting wines based with both indigenous and international grape varieties. Let an expert Product Consultant take you on a tasting tour from our latest release to discover the unique flavours and styles found in one of the world's oldest wine regions. All will be paired with tapas to tantalize your senses! *Includes a food-matching segment.*

CRAFT BEER CRAZE: NEW & EXCITING FINDS – \$40

THURSDAY, JULY 27

6:30 – 7:30 PM

Tonight is an opportunity to sample some of our most-loved Canadian craft brews. Taste a variety of flavours and styles, hand selected by an expert Product Consultant and discover your craft beer fave! *Includes a food-matching segment.*

WINE & CHEESE FROM AROUND THE WORLD – \$50

TUESDAY, AUGUST 8

6:30 – 8:00 PM

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

SINGLE MALTS: THE HIGHLANDS – \$65

WEDNESDAY, AUGUST 9

6:30 – 8:00 PM

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

BENCHMARK VARIETALS – \$30

MONDAY, AUGUST 14

6:30 – 7:30 PM

There are some things that never go out of style. When it comes to wine, there are those varietals that prove, time and time again, that classic grapes (like Chardonnay, Syrah and Cabernet Sauvignon) can be counted on to deliver taste, personality and versatility. Come and taste a sample of classic benchmark varietals and experience what personality is all about!

SAUVIGNON BLANC FROM AROUND THE WORLD – \$30

WEDNESDAY, AUGUST 16

6:30 – 7:30 PM

Join us this evening as we explore a variety of Sauvignon Blanc from the Old World and the New World and see how its characteristics, which depend on the climatic conditions, can range from tropical fruit to notes of or bell pepper. A sure winner for the summer entertaining table.

CANADIAN MICROBREWERY BEERS – \$40

THURSDAY, AUGUST 17

6:30 – 7:30 PM

Sample some of our nation's best beers and discover the diversity of beer flavours and how they're enhanced with some surprising food matches. Surprise yourself and your guests with some great combinations! *Includes a food-matching segment.*

SOUTH OF FRANCE – \$35

MONDAY, AUGUST 21

6:30 – 7:30 PM

This is the region of France's most user-friendly wines. This evening's tasting will take us on a tour of the Rhône from the north to the south with richer, spicier wines in contrast to the drier styles of Bordeaux. Then we explore areas like Midi, Roussillon and Languedoc. Don't miss it.

NEW RELEASE WINES FROM

SOUTH AFRICA – \$30

TUESDAY, AUGUST 22

6:30 – 7:30 PM

Most of South Africa's wine regions are located near the coastal Atlantic Indian Oceans. These regions have mostly a Mediterranean climate with varietals such as Chardonnay, Chenin Blanc, Pinotage and Cabernet Sauvignon. An expert Product Consultant will lead us through a tasting of some of these wines from our latest release.

WHITES & REDS FOR THE BBQ – \$30

WEDNESDAY, AUGUST 23

6:30 – 7:30 PM

This evening an expert Product Consultant will take us on a journey of discovery with a blind tasting of some of the best choices to enhance your end of summer fare. Whether for seafood or meat, you'll come away with some great finds!

THE WORLD OF ALES FROM IPAS TO STOUTS – \$30

THURSDAY, AUGUST 24

6:30 – 7:30 PM

This evening's class will explore the varied styles of IPAs, stouts and wheat beers based on an understanding of the countries and historical styles that inspired them. Savour the taste from styles that are quite hoppy to very malty. We will also discuss food matches that nicely complement these types of beers.

GREAT VALUES FOR SUMMER – \$30

WEDNESDAY, AUGUST 30

6:30 – 7:30 PM

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

Cooking Classes

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

BAYVIEW VILLAGE

UNCLE SMOKE: SUMMER BARBECUE EXPERIENCE – \$65

THURSDAY, JULY 6

6:00 – 8:00 PM

Executive Chef Aidan Galligan, partner of Uncle Smoke Barbecue Company Inc., cooks this authentic seasonal feast with tips and tricks on how to achieve the best barbecued beef. On the menu: Smoked Beef Brisket; Fresh Summer Slaw; Hush Puppies (deep-fried cornbread batter, Parmesan cheese and fresh rosemary); and Buttermilk Pie.

STEPHEN PERRIN: SEASONAL & SENSATIONAL – \$70

FRIDAY, JULY 7

6:00 – 8:00 PM

Executive Chef Stephen Perrin, owner of Terra Restaurant, celebrates summer using the best ingredients of the season to deliver fresh, delicious flavours. On the menu: Kale-Napa Cabbage Slaw; Tempura Soft Shell Crab and Pickled Jalapeño Relish; Grilled Rib Eye Steaks with Thyme-roasted Local Garlic, Crushed Baby Potatoes, Fine Beans, Pan-Roasted Radish and Gremolata; and Apple Crisp Crostatas with Dolce de Leche and Vanilla Bean Ice Cream.

JIM COMISHEN'S LOUISIANA KITCHEN – \$65

MONDAY, JULY 10

6:00 – 8:00 PM

Head to the kitchens of New Orleans where Chef Jim Comishen brings classic southern cooking to life. On the menu: Crab and Corn Soup finished with Heavy Cream and Chives; Classic Sausage, Shrimp, Red Beans and Rice; and Chocolate, Banana, Pecan and Bourbon Bread Pudding with Bourbon Sauce. Plus, one lucky registrant will receive a "New Orleans" gift basket, featuring Chef Jim's own Cajun spice, to take home.

Featured chef

TANTALIZING AMUSE-BOUCHES – \$65

THURSDAY, JULY 13

6:00 – 8:00 PM

Learn how to create delicious and memorable summer hors d'oeuvres for friends and family. Acclaimed Chef Kenneth Ku shares this gourmet menu along with helpful hints on how to prepare and present it easily. On the menu: Seared Black Angus Beef Tenderloin with Caramelized Pineapple and Yuzu-Soy Dipping Sauce; Baked Spaghetti Squash Crostini with Sage and Walnuts; New Zealand Mussels with Mango and Papaya Salsa; Dark Chocolate Sauce with Poached Pears, Crumbled Almond Streusel and Vanilla Ice Cream; and Open-Face Raspberry Crème Brûlée Macarons.

JESSICA TENNIER: A TWIST ON CLASSICS – \$65

MONDAY, JULY 17

6:00 – 8:00 PM

Jessica Tennier, General Manager and Executive Chef at Geraldo's at La Salle Park, Burlington, prepares these seasonal and inspiring dishes, each with a fresh new twist. On the menu: Simple Salad dressed with Infused, Rehydrated Fruit Liquor and Caramelized Pecans; Double Chop Pork Chops stuffed with Spiced Peach Compote; Citrus-roasted Fingerling Potatoes with Sautéed Brussels Sprouts and Double-Smoked Bacon; and Sabayon with Seasonal Fruit on Meringue Nests.

MATTHEW KENNEDY: FLAVOURS OF MOROCCO – \$65

THURSDAY, JULY 20

6:00 – 8:00 PM

Chef Matthew Kennedy focuses on the rich, bold flavours of traditional Moroccan cuisine. On the menu: Vegetable Harira Soup; Moroccan Spiced Chicken Tagine with Prunes, Saffron Rice and Tomato and Red Onion Salad; Date and Walnut Cake; and Mint Tea.

SUMMER BRUNCH – \$65

FRIDAY, JULY 21

6:00 – 8:00 PM

Chefs Julie Montgomery and Michael Smith, from Toronto's Bonnie Gordon College of Confectionery Arts, share their knowledge in creating an elegant and delicious brunch menu that will leave you feeling confident to host your own brunch for friends and family. On the menu: Currant Scones; Crêpes (grapefruit and lime; Suzette; and goat's cheese with wild mushrooms); Swiss Chard Quiche; and Lemon Loaf with Lemon Glaze.

AFRICAN FEAST OF FLAVOURS – \$65

MONDAY, JULY 24

6:00 – 8:00 PM

Chef Tony Andrady fires up your taste buds with a Pan-African feast. On the menu: West African Chicken Peanut Soup; Okra, Avocado and Tomato Salad with Chili and Lime Juice; Moroccan Fish Shakshuka-Style with Cape Malay Yellow Rice; and Amarula Malva Pudding.

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



BAYVIEW VILLAGE

MATTHEW KENNEDY:
SEASONAL SEAFOOD DELIGHT – \$70
THURSDAY, JULY 27
6:00 – 8:00 PM

Join Chef Matthew Kennedy as he takes you through this delicious summertime seafood menu perfect for your next backyard party. On the menu: Seasons' First Roasted Asparagus Salad with Blonde Frisée, Soft-Boiled Egg, Double-Smoked Bacon and Hollandaise Sauce; New England Clambake with Steamer Clams, Mussels, Lobster, Local Corn, Kielbasa and New Potatoes; and Strawberry Shortcakes.

SRI LANKAN COCONUT CRAZE – \$65
MONDAY, JULY 31
6:00 – 8:00 PM

Join Chef Rohitha Fernando for a Sri Lankan meal and learn the importance and value of coconut in every dish. On the menu: British Tea Planters' Mulligatawny Soup; Turmeric-infused Coconut Rice; Coconut Chutney and Pappadum Dhal Curry; and Watalappam (a coconut cream).

SULTRY SUMMER SOIRÉE – \$65
THURSDAY, AUGUST 3
6:00 – 8:00 PM

Chef Brenda Kwong Hing has created this smooth and succulent menu, perfect for longer nights, and hanging out with friends. On the menu: Avocado Soup with Chipotle-grilled Corn; Shallot- and Apricot-glazed Pork Tenderloin; Tomato and Cucumbers with Spicy Goat's Cheese Croutons; and Silky Chocolate Cake with a Surprise.

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

AUGUST BOUNTY – \$65
THURSDAY, AUGUST 10
6:00 – 8:00 PM

Join culinary consultant and educator Bruce Wood and savour this seasonal harvest. On the menu: Roasted Corn and Buckwheat Blini with Smoked Sturgeon and Tarragon-Lemon Sour Cream; Salad of Heirloom Tomatoes, Fresh Ricotta and Duqqa (a Moroccan spice blend); Beer-brined Chicken with a Ragout of Corn, Zucchini, Yellow Beans, Double-Smoked Bacon and Herbs; and Olive Oil Cake with Vodka-macerated Berries and Lavender Crème Anglaise.

ASIAN-INSPIRED SUMMER BARBECUE – \$65
FRIDAY, AUGUST 11
6:00 – 8:00 PM

Join Vanessa Yeung, owner of Aphrodite Cooks, for an evening of Asian barbecue dishes featuring popular favourites along with tricks and shortcuts to easy entertaining. On the menu: Sesame Cucumber Salad; Rice Noodle Salad with Mint, Cilantro and Sweet and Spicy Dressing; Grilled Lemongrass Chicken Thighs; Chili Galangal Grilled Shrimp; and Mango Pudding with Evaporated Milk and Fresh Berries.

MILLCROFT CENTRE

AFRICAN SUMMER – \$65
MONDAY, JULY 10
7:00 – 9:00 PM

Executive Chef Tony Andrady helps to welcome summer with a delightfully delicious and unique menu filled with dishes that you'll want to make over and over again! On the menu: Okra, Avocado and Tomato Salad with Chili and Lime Juice; Moroccan Fish Shakshuka-Style with Cape Malay Yellow Rice; and Amarula Malva Pudding.

WHAT TO EAT WITH YOUR CRAFT BEER – \$65
TUESDAY, JULY 11
7:00 – 9:00 PM

From pilsners to porters, the craft beer scene is booming! Chef Andy McKinney of Whisk Management shows you how to prepare foods which are a perfect complement to some of the craft beers. On the menu: Thai Mango Salad with Roasted Shrimp; Jalapeño, Ham and Arugula Sandwich with Caramelized Onion-Mayo on Rustic Bread; and "Pizza Night Andy's Way."

ASIAN FUSION ENTERTAINING – \$90
THURSDAY, JULY 13
6:00 – 9:00 PM

Stimulate your appetite with these Asian-inspired plates, in this fun adventure presented by culinary expert Suzy Cui. On the menu: Green Apple Kale Salad with Ginger Orange Dressing topped with Walnuts and Sliced Mandarin Oranges; Orange Chicken glazed with Sesame Honey Sauce; Black Pepper Beef Stir-Fry with Baby Bok Choy, Sugar Snap Peas and Shredded Orange Skins served with Steamed Coconut Thai Rice; Mandarin Orange Bars; and even more!

Full-meal class

gift
an experience



Nothing beats a gift they'll actually use.

Taste & Experience

Give LCBO gift cards and gift an array of informative classes from our bestselling premium single malt scotch classes to how to make the most delicious summer meal. Just two of the many options on offer: get yours now at the Customer Service Desk.

Spotlight Jim Comishen

Jim Comishen is a Certified Red Seal Chef with over 35 years of professional cooking experience. For over 20 years Jim worked as an executive chef across the GTA. For the last 15 years, he has had his own business, chef.com, and teaches at over 70 locations across Ontario with various companies, including the LCBO.

He boasts many television and newspaper appearances, and his cooking philosophy has always been “real food for real people.” Jim loves to kick it old school in the kitchen with classic comfort foods, 30-minute meals and family-friendly budget cooking – all with a taste of Southern hospitality and just the right amount of flair to kick it up from familiar to fabulous.



Jim Comishen
f.y.i.

What’s your favourite guilty pleasure?

A day at the spa.

What would people be surprised to find in your kitchen?

A Keurig coffeemaker.

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

Rattlesnake jerky.

What kitchen tool couldn’t you live without?

My knives.

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

Cajun/Creole.

meet him...

**LCBO
BAYVIEW
VILLAGE
JULY 10**

**LCBO
MILLCROFT
CENTRE
JULY 24**

**LCBO
SUMMERHILL
AUGUST 10**

MILLCROFT CENTRE

TOMATO EXPLOSIONI – \$65

SATURDAY, JULY 15

10:30 AM – 12:30 PM

Executive Corporate Chef William Wallace demonstrates all things tomato with luscious, colourful and flavourful dishes. On the menu: Fresh Heirloom Tomato and Bocconcini Salad; Grape Tomato Caponata served with Fresh Grilled Fish, Charred Tomato Sauce with Caramelized Garlic; and Roasted Tomato Flatbread with Balsamic Syrup.

INSPIRED BY SUMMER – \$65

MONDAY, JULY 17

7:00 – 9:00 PM

Enjoy easy-to-prepare, delicious recipes that reflect the bounty of the season as Chef and cookbook author Nettie Cronish demonstrates this creative vegetable-based meal. On the menu: Picnic Nori Rolls with Dipping Sauce; Quinoa Chili with Eggplant; Thai Peanut Noodle Salad; and Orange-Ginger Fruit Salad. Plus, one lucky registrant will go home with a signed copy of Chef Nettie’s cookbook, *Nettie’s Vegetarian Kitchen*.

HOST WITH THE MOST – \$65

TUESDAY, JULY 18

7:00 – 9:00 PM

Executive Chef Shawn Rocchi, of Ronald McDonald House, Hamilton, and owner of Chef-Alot Catering, brings more than 25 years of culinary experience to the table as he presents warm-weather favourites for your dining pleasure. Learn some great crowd-pleasing recipes and enjoy some tasty dishes. On the menu: Grilled Steak Crostini with a Roasted Red Pepper Chimichurri; Hawaiian-Style Kahlúa Crispy Pig with Peas and Cashews served with Sweet Potato and Poi and accompanied with Sweet Chili Napa; and Caramelized Banana Crêpes with Bourbon Berry Sauce.

BRAZILIAN BARBECUE – \$70

THURSDAY, JULY 20

7:00 – 9:00 PM

Chef/owner Erica Guidi of Blend Catering whets your appetite for international flavours in a culinary adventure designed to impress at your next summer barbecue. On the menu: Pao de Queijo (Brazilian cheese puffs); Garlic-Parmesan Steak Skewers; Shrimp and Chorizo Sauté; Grilled Caipirinha Chicken; Roasted Cilantro and Lime Potatoes; and Brazilian Grilled Pineapple.

TAKE A TRIP TO THAILAND – \$65

SATURDAY, JULY 22

10:30 AM – 12:30 PM

Meet Oakville Chef Rohitha Fernando and take a trip to Thailand in an authentic culinary adventure. “Tom yum” means hot and sour flavours with fragrant spices and herbs generously used in the broth. Learn not only the flavouring but also the health benefits of baseline tom yum broth ingredients such as lemongrass, kaffir lime leaves, galangal, lime juice, fish sauce and crushed chili. On the menu: Thai Tom Yum Soup; Coconut Thai Rice; Nam Tok Moo Grilled Pork; and Khao Niao Ma Muang (Thai mango and rice dessert).

**JIM COMISHEN’S
LOUISIANA KITCHEN – \$65**

MONDAY, JULY 24

7:00 – 9:00 PM

Head to the kitchens of New Orleans where Chef Jim Comishen brings classic southern cooking to life. On the menu: Crab and Corn Soup finished with Heavy Cream and Chives; Classic Sausage, Shrimp, Red Beans and Rice; and Chocolate, Banana, Pecan and Bourbon Bread Pudding with Bourbon Sauce. Plus, one lucky registrant will receive a “New Orleans” gift basket, featuring Chef Jim’s own Cajun spice, to take home.

Featured chef

**SENSATIONAL SUMMER SOUPS
& SALADS – \$65**

TUESDAY, JULY 25

7:00 – 9:00 PM

Chef Instructor Bruce Duff, of Conestoga College and Chef Duff Culinary Creations, shows you a variety of hot salads and cool soups that are not only healthy, but also extremely tasty! On the menu: Tandoori Salmon Pasta Salad; Mole Chicken and Pineapple Salads (will both bring the heat and they’re fun to eat!); West Coast Shrimp Gazpacho; and Chilled Peach and Coconut Dessert Soup (flavoured with just the right amount of schnapps!).

COOKING WITH FRESH HERBS – \$65

THURSDAY, JULY 27

7:00 – 9:00 PM

Executive Chef/owner Jessica Tennier of The Food Addict, Burlington, understands the phenomenal taste enhancement that fresh, seasonal herbs add to a dish to elevate it from ordinary to extraordinary! Join in the fun and taste sensations of creating this seasonal-inspired menu. On the menu: Herb-crusting Goat’s Cheese Salad with Homemade Citrus Vinaigrette; Rosemary and Thyme-crusting Chicken with Buttery Mashed Potatoes and Glazed Brussels Sprouts; and Basil and Strawberry-infused Compote with Cracked Black Pepper and Vanilla Bean Ice Cream.

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

MILLCROFT CENTRE

CELEBRATE THE CIVIC HOLIDAY IN STYLE – \$65

SATURDAY, JULY 29

10:30 AM – 12:30 PM

Chef and technical instructor Adrian Rusyn of George Brown College demonstrates dishes, perfect for just chillin' with friends or family, for a delicious, relaxed but no-fuss celebration of the civic holiday. On the menu: PEI Potato and Lobster Croquette; Creamed Mussels on Toast; and Ontario Peach Cake.

AL FRESCO FAVOURITES – \$65

TUESDAY, AUGUST 8

7:00 – 9:00 PM

Chef, cookbook author and recipe developer Daphna Rabinovitch knows how to please her guests and will demonstrate recipes designed to impress at your al fresco adventures this season. On the menu: Grilled Caprese Baguette; Grilled Shrimp and Orzo Salad; a delicious grilled salad; and Roasted Strawberry and Pavlova.

FINE DINING IN STYLE – \$90

THURSDAY, AUGUST 10

6:00 – 9:00 PM

Executive Chef Ray Taylor of 21 Club at Fallsview Casino Resort prepares a flavourful, colourful and elegant vegetable-based meal you can serve at home. On the menu: Chickpea and Vegetable Fritters served with Cucumber and Mint Tzatziki, Scented Mung Beans and Sumac; Sharp and Spicy Watermelon Soup with Preserved Lemon; Tri-Roasted Beet and Goat's Cheese Terrine with Roasted Romesco, Pine Nuts, Red Pepper Purée and Kale Pesto served with Truffle Polenta Fries; and Lebneh (Middle-Eastern cream cheese) Tart with Honey-Cranberry Topping.

Full-meal class

A SIX-COURSE SMALL PLATES

TASTING – \$65

MONDAY, AUGUST 14

7:00 – 9:00 PM

Executive Chef Matthew Pigeon, co-owner of Hamilton's Bar Izakaya and Eat Industries, will wow your taste buds and palate with an amazing six-course, small plates, Asian-fusion tasting menu featuring some of the fabulous foods served at Bar Izakaya. On the menu: Enoki Salad (enoki mushrooms, scallion and crisp vegetables with ponzu vinaigrette); Gyoza Dumplings (shiitake mushrooms, cabbage and carrot filling served with a honey soy dip); Sushi (seafood varietal served in the Osaka-Oshizushi style); Yakitori (grilled beef skewers, tare and cucumber); Tonkatsu (panko-breaded pork cutlet with rice, cabbage and tonkatsu sauce); and Berry salad served with Yuzu Chantilly Cream and Ginger-Sesame Dust.

BARQUE FAMILY NIGHT: BBQ IN THE OVEN – \$90

TUESDAY, AUGUST 15

6:00 – 9:00 PM

Executive Chef David Neinstein, co-owner of Barque BBQ Co., Toronto, demonstrates how to make a barbecue spice rub, how to "barbecue" in your oven and how to make a brine. On the menu: Barque Popcorn; Barbecue Dry Rub Wings; Caesar Salad with Candied Smoked Bacon; Smoked Beef Brisket; Barbecue Chicken Thighs; Pulled Pork; Charred Asparagus with Grilled Lemon; Cajun Mac 'n' Cheese; and Cupcake in a Jar.

Full-meal class

EAT YOUR COCKTAILS – \$65

THURSDAY, AUGUST 17

7:00 – 9:00 PM

Have you ever enjoyed a beverage so much, you said to yourself "it's so good, I could eat it"? Well... now you can! Chef Erica Guidi of Blend Catering demonstrates an array of cocktail-inspired dishes, designed for your enjoyment. On the menu: Grilled Shrimp-Lettuce Wraps with Piña Colada Sauce; Caribbean Storm Chicken with Salsa; Mojito Fennel 'Slaw; and Lime Doughnuts with Margarita Sauce Glaze.

PERFECT POULTRY – \$65

SATURDAY, AUGUST 19

10:30 AM – 12:30 PM

Executive Corporate Chef William Wallace knows that chicken tends to be a guest-friendly, universally enjoyed menu "mainstay" throughout the year. Learn how to best butcher the bird for various uses, then, transform it through the use of various cuts and cooking methods to create delicious flavours with a little creativity and some culinary magic! On the menu: Grilled Paillard of Chicken Breast with Maitre d'Hotel Butter; Poached Chicken with Fresh Tarragon Cream; Braised Chicken Thighs Cacciatore; and Roasted Rosemary Kabobs.

FROM THE DEEP SOUTH – \$65

MONDAY, AUGUST 21

7:00 – 9:00 PM

Executive Chef Gordon Goss of Cucci Restaurant demonstrates a Southern-inspired menu with his own "twist" injected in all the recipes. Be prepared to be delighted. On the menu: Crab, Shrimp and Sweet Corn Bisque; Smoked Bourbon and Coke Meatloaf; Baked Four-Cheese Mac 'n' Cheese; Braised Collard Greens and Bacon; and Brown Sugar Pecan Pie Cheesecake.

WHERE'S THE FRUIT? – \$65

TUESDAY, AUGUST 22

7:00 – 9:00 PM

Executive Chef/owner Jessica Tennier of The Food Addict, Burlington, demonstrates a meal inspired by the freshest and tastiest (locally-sourced, if possible) fruits. On the menu: Watermelon and Feta Salad with Fresh Basil and Balsamic Reduction; Barbecue Pork Chop with Blackberry Compote served with Smashed Chive Potatoes and Asparagus; and Alcohol-infused Peach Crumble with Fresh Whipped Cream.

SUMMER'S BEST BISTRO FARE – \$65

THURSDAY, AUGUST 24

7:00 – 9:00 PM

Be inspired to host a crowd and come prepared for a whole lot of creative ideas and fun as Executive Chef Brandon Ashby, of Burlington's West Plains Bistro, demonstrates delicious dishes with flair. On the menu: Melon Gazpacho with hints of Lime Honey garnished with Fresh Cream and Mint; Seared Salmon served with Wild Rice, Tropical Salsa, Amarula Cream Reduction and Cilantro and Lime; and Coconut and Southern Comfort Crème Brûlée garnished with Toasted Coconut, a Chocolate-dipped Macaroon, Mint and Seasonal Berries.

CASUAL ENTERTAINING – \$65

TUESDAY, AUGUST 29

7:00 – 9:00 PM

Chef Ruth Bleijerveld, Pastry Chef at Benchmark Restaurant and part-time Chef/teacher at The Canadian Food and Wine Institute Niagara College, approaches the preparation of food with a simple, straightforward manner, focusing on the quality of the ingredients and the enjoyment they can bring to your friends and family. On the menu: Herbed Crostini; Spiced Won Ton Chips with Beet Hummus; Green Salad with Herbed Goat's Cheese, Poached Peaches and Candied Pecans; and Fish en Papillote with Julienne Vegetables and Lemon.



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UNCORK SOMETHING GREAT

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SUMMERHILL

THE GOURMAND EXPERIENCE – \$65 THURSDAY, JULY 6 6:00 – 8:00 PM

Fusionist and Celebrity Chef to today's most popular artists, Elom Dzuazah invites you to explore and indulge in the exotic flavours of fusion cooking. On the menu: Deep-Fried Shrimp and Avocado Tacos topped with Pico de Gallo; Korean Barbecue Steak Sandwiches with Swiss Cheese, Chipotle Mayonnaise and Thinly Sliced Mangoes; and Jerk Chicken Rigatoni in a Coconut Jerk Cream Sauce.

SULTRY SUMMER SOIRÉE – \$65 TUESDAY, JULY 11 6:00 – 8:00 PM

Chef Brenda Kwong Hing has created this smooth and succulent menu, perfect for longer nights and hanging out with friends. On the menu: Avocado Soup with Chipotle Grilled Corn; Shallot- and Apricot-glazed Pork Tenderloin; Tomato and Cucumbers with Spicy Goat's Cheese Croutons; and Silky Chocolate Cake with a Surprise.

SEASONAL SEAFOOD DELIGHT – \$70 TUESDAY, JULY 18 6:00 – 8:00 PM

Join Chef Matthew Kennedy as he takes you through this delicious summertime seafood menu perfect for your next backyard party. On the menu: Seasons' First Roasted Asparagus Salad with Blonde Frisée, Soft-Boiled Egg, Double-Smoked Bacon and Hollandaise Sauce; New England Clambake with Steamer Clams, Mussels, Lobster, Local Corn, Kielbasa and New Potatoes; and Strawberry Shortcakes.

ALL VEGETABLE MENU WITH TERRONI – \$70 TUESDAY, JULY 25 6:00 – 8:00 PM

Executive Chef Giovanna Alonzi, of Terroni Restaurant, Toronto, will prepare this spectacular vegetarian Italian menu that features premium ingredients and showcases sophisticated technique. On the menu: Cavatelli di Farro (handmade spelt cavatelli, fried eggplant, cherry tomatoes, ricotta salata, basil); Tortino di Formaggio (goat's cheese pie), Pappa al Pomodoro (goat's cheese with tomato and bread sauce); and Torta di Pesche (almond peach cake).

MATTHEW KENNEDY: FLAVOURS OF MOROCCO – \$65 TUESDAY, AUGUST 1 6:00 – 8:00 PM

Matthew Kennedy focuses on the rich, bold flavours of traditional Moroccan cuisine. On the menu: Vegetable Harira Soup; Moroccan Spiced Chicken Tagine with Prunes, Saffron Rice and Tomato and Red Onion Salad; Date and Walnut Cake; and Mint Tea.

JIM COMISHEN'S LOUISIANA KITCHEN – \$65 THURSDAY, AUGUST 10 6:00 – 8:00 PM

Head to the kitchens of New Orleans where Chef Jim Comishen brings classic southern cooking to life. On the menu: Crab and Corn Soup finished with Heavy Cream and Chives; Classic Sausage, Shrimp, Red Beans and Rice; and Chocolate, Banana, Pecan and Bourbon Bread Pudding with Bourbon Sauce. Plus, one lucky registrant will receive a "New Orleans" gift basket, featuring Chef Jim's own Cajun spice, to take home.

Featured chef

TANTALIZING AMUSE-BOUCHES – \$70 TUESDAY, AUGUST 15 6:00 – 8:00 PM

Learn how to create delicious and memorable summer hors d'oeuvres for friends and family. Acclaimed Chef Kenneth Ku shares this gourmet menu along with helpful hints on how to prepare and present it easily. On the menu: Seared Black Angus Beef Tenderloin with Caramelized Pineapple and Yuzu-Soy Dipping Sauce; Baked Spaghetti Squash Crostini with Sage and Walnuts; New Zealand Mussels with Mango and Papaya Salsa; Dark Chocolate Sauce with Poached Pears, Crumbled Almond Streusel and Vanilla Ice Cream; and Open-Face Raspberry Crème Brûlée Macarons.

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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.

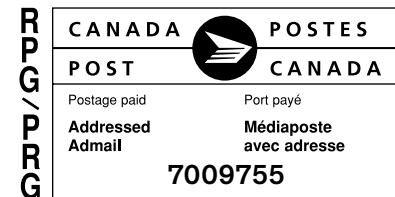
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