



# Taste & Experience

LCBO's Guide to Hands-on Learning

**SUMMER 2017**  
Windsor

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](http://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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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

**PLEASE WATCH FOR THE RETURN OF THIS 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.

### **BEER THROUGH THE AGES – \$45**

*Perfect Pairings*

**WEDNESDAY, JULY 5  
6:30 – 8:00 PM**

Journey through time with an expert Product Consultant and discover the history of beer from its inception through to what we now know beer to be. Sample eight unique styles of beers, each set of two paired with an ideal food match. Don't miss this opportunity to learn everything you ever wanted to know about the fermented brew.

### **A WHOLE LOTTA COLADA – \$45**

*Perfect Pairings*

**WEDNESDAY, JULY 12  
6:30 – 8:00 PM**

In honour of National Piña Colada Day (Monday, July 10), we're celebrating those creamy, luscious drinks that conjure up images of sandy beaches and palm trees – and the foods to complete that picture. Join an expert Product Consultant and sample six varieties of Coladas, each served with a dish that epitomizes tropical, faraway lands.

### **THE DAIQUIRI DAYS OF SUMMER – \$30**

**WEDNESDAY, JULY 19  
6:30 – 7:30 PM**

National Daiquiri Day falls on this date and we're celebrating the simple elegance of this iconic drink's three little ingredients: rum, lime and sugar. Tonight we'll add to those components to craft five more flavours of Daiquiri, each uniquely different than the one before it. Join us to discover all the ways you can use this versatile cocktail to celebrate the summer months.

### **PEAT & REPEAT: SMOKY SCOTCH & SMOKY FOOD – \$70**

*Perfect Pairings*

**WEDNESDAY, JULY 26  
6:30 – 8:00 PM**

In the spring we gave you all of the tame Scotches we could muster, but this class is not for the faint of heart. We will present six of the smokiest, peatiest Scotches we have to offer, each paired with an equally smoky food match. The cigars will have to wait till you get home, but we'll give you as much smoky flavour as we can in our kitchen.

### **DARE TO COMPARE: WHITE WINE A MEDITERRANEAN EXPLORATION – \$55**

*Perfect Pairings*

**WEDNESDAY, AUGUST 2  
6:30 – 8:30 PM**

France, Italy, Spain and Greece all border the Mediterranean Sea. Each offers its own unique white grape varieties and regional food pairings. Join an expert Product Consultant and discover two distinct white wines from each of the four countries (eight wines in total), each pair served with food inspired by that region.

### **CARNIVAL FOOD & SUMMER SIPPERS – \$45**

*Perfect Pairings*

**WEDNESDAY, AUGUST 9  
6:30 – 8:00 PM**

What would summer be without the local carnival or county fair? And what would those be without the tradition of deep-fried, well, practically everything? Join us tonight as we feature six carnival-inspired foods, each paired with a drink that epitomizes summer, from beer and coolers to ciders and cocktails. Don't miss your opportunity to go to the fair without getting dizzy on the rides.

### **NATIONAL RUM DAY PRESENTS: TABLING RUM – \$55**

*Perfect Pairings*

**WEDNESDAY, AUGUST 16  
6:30 – 8:00 PM**

Today is the day to celebrate this cane spirit. Despite its perceived simplicity, rum is very complex and rich in history. Join an expert Product Consultant to learn about rum's production process and its different styles while you enjoy six samples, each paired with an appetizer-sized portion of a six-course meal.

### **BUBBLES & BURGERS – \$60**

**WEDNESDAY, AUGUST 23  
6:30 – 8:30 PM**

*Perfect Pairings*

Some of the best pairing concepts for sparkling wine are salty, cheesy, greasy foods: flavours that give the bubbles something to cut through. Tonight's lineup will feature eight sparkling wines covering the many styles from around the world. Each pair of wines will be served with a petite gourmet burger that best complements what those sparklers have to offer.

### **KILLER REDS FOR BACKYARD ENTERTAINING – \$45**

*Perfect Pairings*

**WEDNESDAY, AUGUST 30  
6:30 – 8:00 PM**

The summer's not over yet! Join an expert Product Consultant to try six bold, muscular wines that, though perfect till the first cold winds blow, are still great for warm-weather entertaining. Each of these "monster" red wines will be paired with a dish that sings of summer – something to remember as the evenings grow cooler.

# 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.

## **INSPIRED BY SUMMER – \$65**

**THURSDAY, JULY 6**

**6:30 – 8:30 PM**

Executive Corporate Chef and culinary instructor Helmut Markert presents easy-to-prepare, delicious recipes that will wake up your taste buds as they reflect the bounty of the season. On the menu: Chilled Tomato and Cucumber Soup; Seared Scallops with Jalapeño Vinaigrette; Roasted Leg of Duck with Succotash and Bread Pudding; and Hazelnut Meringue with Peach and Mango. Plus, one lucky registrant will go home with a \$40 gift certificate for the Armando's Group of Restaurants.

**Featured chef**

## **PICTURE PERFECT BEEF – \$65**

**TUESDAY, JULY 11**

**6:30 – 8:30 PM**

Executive Chef and innkeeper Benjamin LeBlanc-Beaudoin of the Iron Kettle Bed & Breakfast knows that beef tends to be one of those guest-friendly, universally enjoyed "mainstays" throughout the year. Learn a few different butchery techniques (including how to cut the perfect filet mignon), then transform the beef through the use of other cuts and cooking methods including braising and the rules to flavour-building. On the menu: Beef Tartare; the "perfect" Filet Mignon served with Accompaniments; and Doughnuts fried in Beef Fat.

## **LATIN FARE – \$65**

**THURSDAY, JULY 13**

**6:30 – 8:30 PM**

Chef Sergio Zevallos of Caesar's Windsor will whet your appetite for international flavours in a Latin-inspired culinary adventure designed to impress. On the menu: Venezuelan Cachapas (corn flapjacks with fresh queso and avocado slices); Brazilian Seafood Moqueca (fish stew); Argentinian Churrasco, Cassava Root and Mushroom in Warm Chimichurri Sauce; and Quinoa and Banana Brûlée.

## **LAYERS OF FLAVOURS – \$65**

**TUESDAY, JULY 18**

**6:30 – 8:30 PM**

Chef and culinary instructor Lisa Powers of the Cake and Pastry Connection tempts your taste buds with layers of flavour, one tasty bite at a time with these seasonally inspired dishes. On the menu: Tomato and Smoked Mozzarella Tart; Spinach Salad with Pear, Cashew and Bacon; Skirt Steak with Grilled Vegetables served with Mushroom Orzo; and Baked Cherry Clafouti.

## **ASIAN FUSION ENTERTAINING – \$65**

**THURSDAY, JULY 20**

**6:30 – 8:30 PM**

Culinary expert Suzy Cui prepares Asian-inspired plates perfect for simple get-togethers with friends. On the menu: Green Apple Kale Salad with Ginger Orange Dressing topped with Walnuts and Sliced Mandarin Orange; Orange Chicken with Glazed Sesame Honey Sauce served with Steamed Coconut Thai Rice; Mandarin Orange Bars; and even more!

## **MAD ABOUT MUSHROOMS – \$65**

**TUESDAY, JULY 25**

**6:30 – 8:30 PM**

Chef and innkeeper Benjamin LeBlanc-Beaudoin of the Iron Kettle Bed & Breakfast discusses wild and domestic mushroom selection, mushroom identification and much more as he prepares delicious recipes which highlight the versatility of mushrooms. On the menu: Mushroom Bruschetta; Mushroom Risotto; Mushroom Soufflé; and Dehydrated Mushroom Dark Chocolate Crème Brûlée.

## **LUXURY BAR FOODS – \$65**

**THURSDAY, JULY 27**

**6:30 – 8:30 PM**

It's a "snack-foodie's delight!" Chef and culinary instructor Jennifer Hillis demonstrates how to make modernized and upscale versions of your favourite "go-to" bar snacks at home. On the menu: Caesar Salad; Fish 'n' Chips; Sliders; Nachos; and New York-Style Cheesecake.

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



**ITALIAN FUSION CUISINE – \$65**

**TUESDAY, AUGUST 1**

**6:30 – 8:30 PM**

Chef and sommelier Eugene Di Rocco, of Caesar's Windsor and 2 Food & Wine Guys, Private Food and Wine Catering, presents a menu that will have your guests begging for more! On the menu: Caprese Tarts (fresh tomatoes, basil and buffalo mozzarella wrapped in puff pastry and garlic butter); Cherry and Rosemary-braised Veal topped with Blue Cheese and Cream Reduction and served with Accompaniments; and Zabaglione (savory, citrus custard with seasonal fresh fruit lightly tossed in powdered sugar).

**CELEBRATE THE CIVIC HOLIDAY IN STYLE – \$65**

**THURSDAY, AUGUST 3**

**6:30 – 8:30 PM**

Chef Rino Bortolin demonstrates dishes, perfect for just chillin' with friends or family for a delicious, relaxed, no-fuss celebration of the civic holiday. On the menu: Sambuca Shrimp; "Next Level" Steak and Onion Sandwich; Grilled Fingerling and Feta Potato Salad; and Watermelon and Mint Sorbet.

**FOR THE LOVE OF SPIRIT-ENHANCED CHICKEN – \$65**

**THURSDAY, AUGUST 10**

**6:30 – 8:30 PM**

"Boring" chicken can be filed as a faraway memory as Chef and culinary instructor Henry Furtado arrives just in time for your entertaining needs with a collection of colourful, flavourful and imaginative chicken dishes and accompaniments. On the menu: Bourbon-seared Chicken Thighs; Tequila Chicken Breast; and Spiced Whisky Drums and Wings.

**A-MAIZE-ING DISHES – \$65**

**TUESDAY, AUGUST 15**

**6:30 – 8:30 PM**

Chef Fred Sorrell of Green Leaf Specialty Grocer prepares seasonal corn-inspired dishes that will delight friends and family at your next get-together. On the menu: Light and Fresh Corn and Avocado Salad served with Pepper-roasted Corn Bisque; Corn Fritters; Corn Risotto; and Corn Panna Cotta with Fresh Berry Topping.

**COOKING WITH HERBS – \$65**

**THURSDAY, AUGUST 17**

**6:30 – 8:30 PM**

Chef and culinary instructor Pascal Tenthorey 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: Chilled Gazpacho Shooter; Thai Grilled Tiger Shrimp with Horseradish Cream; Saffron-infused Chicken Breast with Sweet Potato Gnocchi tossed in Sage Butter and Tabbouleh; and Macerated Strawberry Basil Pavlova.

**AL FRESCO FAVOURITES – \$65**

**TUESDAY, AUGUST 22**

**6:30 – 8:30 PM**

Executive Sous Chef Rajan Mehra of Caesar's Windsor knows how to please guests with recipes designed to impress at any al fresco gathering. On the menu: Chilled Pea and Chervil Soup with Crème Fraîche; Watermelon and Feta Salad; Salt-and-Pepper Chicken Skewers with Royal Potato Salad; and Strawberry and Rhubarb Pavlova.

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

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*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.

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.

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**TOMATO EXPLOSION – \$65  
THURSDAY, AUGUST 24  
6:30 – 8:30 PM**

Executive Corporate Chef Helmut Markert returns to the kitchen to demonstrate all things tomato with luscious, colourful and flavourful dishes. On the menu: Heirloom Tomato Caprese Salad; Grilled Shrimp with Zucchini and Tomato; Chicken with Dried Tomato and Garlic Crust served with Gorgonzola Risotto; and Dulce de Tomato with Vanilla Ice Cream. Plus, one lucky registrant will go home with a Zwilling J.A. Henckels 12" chef's knife (approximate retail value: \$45).

**Featured chef**

**A MEXICAN-ISH NIGHT IN – \$65  
TUESDAY, AUGUST 29  
6:30 – 8:30 PM**

Executive Chef and owner Bianca Maria of Ciao Pasta Bar will delight and tempt your senses with this menu which reflects Mexican-inspired dishes with a "twist." On the menu: Spicy Chicken Tortilla Soup; Mango, Peach and Scallop Ceviche; Seared Smoky Flank Steak with Grilled Corn and Avocado Salsa; and Ricotta-Cinnamon Churros.

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

*Spotlight*  
**Helmut Markert**

*Executive Corporate Chef, The Armando's Group, Windsor*

"Why move anywhere else when we have the perfect location here in Windsor? We have almost every type of food you can imagine growing in this region and, do not forget, that this is also a great area for wine."  
– Chef Helmut Markert

Chef Helmut Markert has more than 35 years experience in the culinary industry. Born and raised in Germany, Chef Helmut came to Canada to experience new culinary flavours, skills and techniques.

He has worked at Caesar's Windsor and was later hired by Bozii Restaurant Corp, where he was the Executive Chef in charge of developing a new healthy concept in the ever-growing fast food industry.

Chef Markert was awarded the Culinary Guild of Windsor's 2006 Chef of the Year Award, and has most recently been hired as Executive Corporate Chef for the Armando's Group in Windsor. Chef Helmut is also an honour society member of the CCFCC (Canadian Culinary Fellowship of Chefs and Cooks).



Helmut Markert  
**f.y.i.**

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

In my kitchen pantry at home I keep a bottle of Maggi, it's an all-purpose seasoning mix I use every once in a while when I feel like some home-cooked food like my mom used to make.

**Which kitchen tool couldn't you live without?**

I have a couple of old cast iron frying pans in my kitchen, they have been with me for as long as I remember cooking.

**What is your favourite guilty pleasure?**

I love a good glass of port with some nicely seared foie gras.

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

Nothing really unusual for me: fish eyes, beef brains...

**What type of food has influenced you the most?**

Old-fashioned classic French food, even though I enjoy the diverse flavours and techniques from around the globe. However, I feel more than ever that my training and studying in Europe has left a lasting impression on my cooking.

meet him...

**JULY 6  
AUGUST 24**

We're celebrating summer with inspired events: local beers paired with gourmet hot dogs and bourbon cocktails made for easy entertaining. Two perfect ways to enjoy this all-too short season... Don't miss out!

# Life & Style

## **NICKEL BROOK CELEBRATES NATIONAL HOT DOG DAY – \$40**

**FRIDAY, JULY 14**

**6:30 – 8:30 PM**

John Romano, co-founder of Nickel Brook Brewing Co., welcomes you to the LCBO Special Events Kitchen to discuss the history and philosophy behind Nickel Brook, while sharing samples of his beers. These pours will be paired with four gourmet hot dogs to celebrate this designated day.

## **BOURBON COCKTAILS WITH MATT JONES – \$40**

**FRIDAY, AUGUST 18**

**6:30 – 8:30 PM**

Bourbon brand ambassador Matt Jones from Beam Suntory shakes and stirs up six uniquely different bourbon cocktails. Each cocktail will be served with a specially designed food pairing to match perfectly with Matt's creations, and inspire you with great ideas for your end-of-summer entertaining.

# 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](http://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](http://lcbo.com).

If you have a comment, suggestion or concern, please contact helloLCBO at [www.hellolcbo.com](http://www.hellolcbo.com) or call us toll-free at 1-800-668-5226 or 416-365-5900.

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\* Including all taxes. Miles are not applicable on container deposit fees, gift card purchases or on sales to licensees.

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**LCBO  
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3165 Howard Avenue  
Windsor, ON  
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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.

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**LCBO Special Events**

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