



# *Taste & Experience*

*LCBO's Guide to Hands-on Learning*

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

**WINTER 2017**

Eastern Area

**HIVER 2017**

Région de l'Est





# *Taste & Experience*

*LCBO's Guide to Hands-on Learning*

Embrace winter's cold-weather comforts by signing up for something new! Our Tutored Tastings cover everything from the sublime flavours of single malts to New World wines, ciders, beers and more, while our original cooking classes dish up truly inspirational meals for every palate. Make this winter a fun and informative one – register now. We look forward to welcoming you...

# *Winter*

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POUR VOIR LES ACTIVITÉS OFFERTES  
EN FRANÇAIS, ALLEZ À LA PAGE 26.

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





# Wine Appreciation

Forget the notion that wine knowledge is lots of technical terms and lofty descriptions. The LCBO's Wine Appreciation series dispels the myth with a fun approach to the constantly evolving world of wine. An expert Product Consultant will highlight all aspects of winemaking and food pairings (even for tricky dishes like chocolate desserts!), plus give you the inside scoop on wine-producing countries, regions and grape varieties. All this in your choice of three four-week sessions: Introduction to Wine Appreciation, Wines of the Old World and Wines of the New World.

## An Introduction to Wine Appreciation

(Four-week Course) – \$100

### White Wines Wow

Cultivate a new relationship with white wine. Sip and savour during a step-by-step tasting of eight white wines that will broaden your wine vocabulary and reveal the fascinating complexities of classic whites.

### Revealing Reds

Learn winemaking 101 and enhance your understanding of wine. Your palate will be developed by tasting eight classic reds.

### Bring on the Bubbles

Not all sparkling wines are Champagne with a capital "C." Taste styles from all over the world and learn how winemakers get those bubbles in the bottle.

### Fortified Finesse

Are all sherries sweet? Does all Port come from Portugal? Why do they put herbs in vermouth? Discover these answers and more... *Includes a food-matching segment.*

## Wines of the New World

(Four-week Course) – \$130

### Australia: What's Up Down Under

Australia knows what wine consumers want. Find out why Shiraz and other Aussie wines are becoming such a presence at our dinner tables.

### California: Window on the West

Explore the wine regions of California, develop your tasting approach and get the latest on West Coast wines in the world market.

### Spotlight: South America

Experience the unique tastes of Chile and Argentina while expanding your knowledge of wines made at the foot of the Andes.

### Canada: Here at Home

Get acquainted with Canadian winemaking and the creation of the Vintners Quality Alliance (VQA) as you sample world-class wines from Ontario and British Columbia.

## Wines of the Old World

(Four-week Course) – \$130

### Vive la France!

While uncovering French wine appellations and regions, learn why the world looks to France as the benchmark for fine wines.

### Ciao Italia!

From the top of the boot to its toe, there isn't a region in Italy that doesn't grow grapes for wine. Taste the quality and romance of wines from Piedmont, Tuscany, Sicily and more.

### Say "Si" to Spain

Hot temperatures, dry climate and more grape-growing acreage than any other country in the world! Explore Spain's traditions, innovations and Tempranillo and Palomino grapes (which easily challenge Cabernet and Chardonnay).

### Journey to Germany

You might think Germany is too cold to grow quality wine grapes. Think again! Discover how German winemakers face this challenge, and get familiar with their wine labels and unique quality grading system.

# when & where

## An Introduction to Wine Appreciation

### LCBO NEPEAN CROSSROADS

THURSDAYS, JANUARY 5, 12, 19, 26 6:00 – 8:00 PM

### LCBO RIDEAU STREET

WEDNESDAYS, JANUARY 4, 11, 18, 25 6:30 – 8:30 PM

## Wines of the New World

### LCBO NEPEAN CROSSROADS

THURSDAYS, FEBRUARY 2, 9, 16, 23 6:00 – 8:00 PM

### LCBO RIDEAU STREET

WEDNESDAYS, FEBRUARY 1, 8, 15, 22 6:30 – 8:30 PM

## Wines of the Old World

### LCBO NEPEAN CROSSROADS

THURSDAYS, MARCH 2, 9, 16, 23 6:00 – 8:00 PM

### LCBO RIDEAU STREET

WEDNESDAYS, MARCH 1, 8, 15, 22 6:30 – 8:30 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.

## NEPEAN CROSSROADS

**BURGUNDY: THE FINEST WINE-PRODUCING REGION – \$45**  
**TUESDAY, JANUARY 3**  
**7:00 – 8:00 PM**

An expert Product Consultant will pour a carefully curated selection of some of the finest wines produced anywhere in the world. Terroir is the French term for the environmental factors that affect the growing of grapes; Burgundy possesses the finest *terroir* in the world for premium wine production. Come experience the elegance and complexity that hundreds of years of winemaking tradition can produce.

**ICONS & LEGENDS: A PREMIUM WINE TASTING ADVENTURE – \$75**  
**MONDAY, JANUARY 9**  
**7:00 – 8:30 PM**

Cristal, Guigal, Antinori, Ridge. Some of the most revered and respected names in the wine industry will be on offer as we taste a selection of the most coveted wines in the world. An expert Product Consultant will choose from a small collection of the rarest and most premium bottles offered by the LCBO. Cristal will greet you as you take your seat, in what promises to be a truly decadent and luxurious experience.

**ITALIAN CLASSICS: THE GREAT FOOD & WINES OF ITALY – \$45**  
*\*Perfect Pairings*

**TUESDAY, JANUARY 10**  
**7:00 – 8:30 PM**

Italy is home to some of the most prestigious wine-growing regions in the world. Barolo from Piedmont, Amarone from Veneto and Chianti from Tuscany will be on offer alongside a selection of Italian delicacies, including olives from Sicily, prosciutto from Emilia-Romagna and pecorino from Tuscany. The foods of Italy are also synonymous with the region in which they are produced, so come explore the gastronomic delights of Italy!

**BLIND TASTING: WHAT'S IN YOUR GLASS? – \$35**

**MONDAY, JANUARY 16**  
**7:00 – 8:00 PM**

Label, producer, price, region – these are all factors that can affect people's perception of a wine before they even try it. Blind tasting is focused on judging what's in the glass by removing preconceived notions to discover a whole new world of wine. Come test your senses and explore wine free from the distractions of the label.

**WINE LIST 101: LEARN FROM A SOMMELIER HOW TO NAVIGATE A WINE LIST – \$40**  
**TUESDAY, JANUARY 17**  
**7:00 – 8:00 PM**

Selecting the right wine can be a daunting task: you have to navigate a list with products from all over the world and at various price points all in a short period of time. Join Sommelier Evan Keaschuk of Gezellig as we taste and learn about how he selects products for his list, and receive some insider tips on how to break down a wine menu and pick the perfect wine.

**CHAMPAGNE & SPARKLING WINE – \$45**  
**MONDAY, JANUARY 23**  
**7:00 – 8:00 PM**

Champagne is the undisputed king of sparkling wine and must come from the prestigious Champagne region in France to carry the name Champagne. However there has been a rapid growth in quality-oriented sparkling wine production across the world. Come taste a selection of premium sparkling wines and see if Champagne still reigns supreme.

**PREMIUM SINGLE MALT SCOTCH – \$60**  
**TUESDAY, JANUARY 24**  
**7:00 – 8:30 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. The scotch category is vast, so come explore a variety of products and discover that there truly is a Scotch for every occasion. *Includes a food-matching segment.*



## NEPEAN CROSSROADS

**NEW ZEALAND: MORE THAN JUST SAUVIGNON BLANC – \$35**  
**MONDAY, JANUARY 30**  
**7:00 – 8:00 PM**

The New Zealand wine category has seen unprecedented growth led by Vintages Essential superstar Kim Crawford and the popularity of its ubiquitous Sauvignon Blanc. However, New Zealand also produces a wide array of world-class products from several grape varieties, including Pinot Noir from Central Otago and Cabernet from Hawkes Bay. Come sample a selection of New Zealand wines that may surprise you.

**CHAMPAGNE, CHABLIS & OYSTERS – \$50**



*Perfect Pairings*

**TUESDAY, JANUARY 31**  
**6:30 – 8:00 PM**

Do you know the difference between Lucky Lime, BeauSoleil and Malpeque? We will delight and enlighten you with premium oysters from one of the best suppliers in the city paired with decadent and luxurious wines. The Whalesbone has been synonymous with oysters in the city of Ottawa, so join us as we taste the differences between the varieties it offers and explore what wines pair best with this briny delicacy.



*Perfect Pairings*

**WINE VS. BEER: A BATTLE OF FOOD & DRINK PAIRING – \$40**

**TUESDAY, FEBRUARY 7**  
**6:30 – 8:00 PM**

Wine lovers argue that wine is the only suitable accompaniment to a fine meal and this notion has been largely unchallenged for centuries. As craft beer gains a significant foothold in the market, the notion that wine is the only suitable match for food is being challenged. Come sample a selection of charcuterie and decide your favourite matches.

**CRAFT BEER VALENTINE'S DAY EXTRAVAGANZA – \$35**  
**TUESDAY, FEBRUARY 14**  
**7:00 – 8:00 PM**

From pilsners to stouts and everything in between, the craft beer scene has seen an explosion in popularity. Spend Valentine's Day in an original way – come try a wide selection of beers from all over the globe as an expert Product Consultant selects some of the most exciting and interesting beers the LCBO has to offer.

**BLIND TASTING: WHAT'S IN YOUR GLASS – \$35**  
**TUESDAY, FEBRUARY 21**  
**7:00 – 8:00 PM**

Label, producer, price, region; these are all factors that can affect people's perception of a wine before they even try it. Blind tasting is focused on judging what's in the glass, and by removing your preconceived notions you may discover a whole new world of wine you previously dismissed. Put your taste to the test in this interactive experience.

**FOUR-WEEK WINE & CHEESE TOUR – \$130\***  
(INDIVIDUAL CLASS \$40)

**MONDAY, FEBRUARY 27 (ITALY)**  
**MONDAY, MARCH 6 (FRANCE)**  
**MONDAY, MARCH 13 (ONTARIO)**  
**MONDAY, MARCH 20 (REST OF WORLD)**  
**6:30 – 8:00 PM**

Savour inspired wine and cheese pairings from Ontario, Italy, France and all over the world as expert Product Consultant Natale Lofaro reveals the strategies for flawless pairings.

*\*All four classes must be booked at the same time to receive the special discounted price of \$130. All classes include food-matching segment.*

**WHISKY, WHISKY, WHISKY – \$45**  
**TUESDAY, MARCH 14**  
**7:00 – 8:00 PM**

It's not just in Scotland; excellent examples of whisky are produced everywhere in the world. The Whisky Shop is home to a selection of interesting and eclectic products. From rye to bourbon, we take a look at the wide world of whisky, examine how it's made and taste a variety of products from regions such as Ireland, USA, Canada, India and Scotland. Don't hesitate, our whisky classes sell out quickly!

**LOCAL CRAFT BEER & BEYOND – \$35**  
**TUESDAY, MARCH 21**  
**7:00 – 8:00 PM**

IPAs, lagers, stouts, sours and barrel-aged Berliner weiss... How well do you know your craft beer? Let an expert Product Consultant guide you through the exciting and delicious world of craft beer. Craft beer is exploding and is the fastest growing category at the LCBO, so come experience some of the most exciting products that we have to offer. A special guest appearance will be made by a brewmaster from a new and exciting local brewery.



# RIDEAU STREET

**FOUR-WEEK WINE & CHEESE TOUR – \$130\***  
(INDIVIDUAL CLASS \$40)  
**MONDAY, JANUARY 9 (ITALY)**  
**MONDAY, JANUARY 16 (FRANCE)**  
**MONDAY, JANUARY 23 (ONTARIO)**  
**MONDAY, JANUARY 30 (REST OF WORLD)**  
**6:30 – 8:00 PM**

Savour inspired wine and cheese pairings from Ontario, Italy, France and all over the world as expert Product Consultant Natale Lofaro reveals the strategies for flawless pairings.

*\*All four classes must be booked at the same time to receive the special discounted price of \$130. All classes include food-matching segments.*

**CRAFT BEER EXTRAVAGANZA – \$35**  
**THURSDAY, JANUARY 5**  
**7:00 – 8:00 PM**  
From pilsners to stouts and everything in between, the craft beer scene has seen an explosion in popularity. Come try a wide selection of beers from all over the globe as an expert Product Consultant selects some of the most exciting and interesting beers the LCBO has to offer.

**BLIND TASTING: WHAT’S IN YOUR GLASS? – \$35**  
**THURSDAY, JANUARY 12**  
**7:00 – 8:00 PM**  
Label, producer, price, region; these are all factors that can affect people’s perception of a wine before they even try it. By removing your preconceived notions, you may discover a whole new world of wine that won’t break the bank. Put your taste to the test in discovering these inexpensive gems.

**TOASTING ROBBIE BURNS – \$50**  
**THURSDAY, JANUARY 19**  
**7:00 – 8:00 PM**  
Back by popular demand! Join us as we toast the Great Scot with some amazing scotches. Tonight we will experience the spirit by sampling different styles of single malt scotch product. Do not delay – this class will sell out quickly!

**ARGENTINIAN TANGO – \$35**  
**THURSDAY, JANUARY 26**  
**7:00 – 8:00 PM**  
Once known only for good value wines, Argentina is now producing award-winning wine worthy of serious attention. Enjoy some of the wines, which are now pleasing palates around the world.

**FOUR-WEEK THE WORLD OF WHISKY, BOURBONS & SCOTCHES – \$250**  
(INDIVIDUAL CLASS \$75)  
**THURSDAY, FEBRUARY 2 (CANADA & THE WORLD)**  
**THURSDAY, FEBRUARY 9 (IRELAND)**  
**THURSDAY, FEBRUARY 16 (SCOTLAND)**  
**THURSDAY, FEBRUARY 23 (BOURBON)**  
**6:30 – 8:30 PM**

These spirits have come a long way since their humble beginnings. Explore Canadian whiskies and come taste the flavourful spirits that put us on the map. Then fly around the world for whiskies from Japan and India. Enjoy Ireland and Scotland’s flavours and colours and finish up the world tour with good ol’ American bourbon and experience its versatility in cocktails.

*\*All four classes must be booked at the same time to receive the special discounted price of \$250. All classes include food-matching segments.*

**MEDITERRANEAN MONDAY – \$40**  
**MONDAY, FEBRUARY 6**  
**7:00 – 8:00 PM**  
Within Spain’s vast expanse, a wide variety of wines are produced. From crisp, fragrant sparkling Cava wines and dry whites to dense and earthy wines made from Garnacha, Cariñena, Monastrell and more. Let an expert Product Consultant take you on a tasting tour and discover one of the world’s oldest regions.

**CHAMPAGNE, CHABLIS & OYSTERS – \$50**  
*\*Perfect Pairings*  
**MONDAY, FEBRUARY 13**  
**6:30 – 8:00 PM**  
Do you know the difference between Lucky Lime, BeauSoleil and Malpeque? We will delight and enlighten you with premium oysters from one of the best suppliers in the city paired with decadent and luxurious wines. The Whalesbone has been synonymous with oysters in the city of Ottawa, join us as we taste the differences between varieties it offers and explore what wines pair best with this briny delicacy.

**YOU SAY MARDI GRAS, I SAY FAT TUESDAY – \$45**  
*\*Perfect Pairings*  
**THURSDAY, MARCH 2**  
**6:30 – 8:00 PM**  
Explore the best way to showcase Cajun cuisine and mix and match wines with the hot and spicy foods from the Bayou. See why Riesling, Gewürztraminer, Sauvignon Blanc and Pinot Noir have the best structure to pair well with the fare from New Orleans. Don’t forget your mask!

**LIVING ON THE EDGE – \$40**  
**MONDAY, MARCH 6**  
**7:00 – 8:00 PM**  
Come explore the wines of the Pacific North West. Join us for an evening dedicated to appreciating the coastal area’s complex soils and diverse climate that create some delicious gems. British Columbia, Oregon and Washington have some fabulous wines and you will be pleasantly surprised with these regional wine styles and grape varieties.

**BEER, CHEESE & CHARCUTERIE – \$45**  
*\*Perfect Pairings*  
**THURSDAY, MARCH 9**  
**7:00 – 8:30 PM**  
Join us for a night of fun and pairing party food with beer, the other sparkling wine. This is a unique opportunity to taste and assess a variety of beers, explore the craft of brewing and discover the wonderful diversity of its pairings with cheese and cured meats. Don’t miss this exciting and educational tasting.

**PREMIUM SINGLE MALT SCOTCH – \$60**  
**THURSDAY, MARCH 16**  
**7:00 – 8:30 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. The Scotch category is vast, so come explore a variety of products and discover that there truly is a Scotch for every occasion. *Includes a food-matching segment.*

**HANDS-ON COCKTAIL HOUR – \$35**  
**MONDAY, MARCH 20**  
**7:00 – 8:00 PM**  
Get familiar with jiggers, gin, vodka, olives, bitters, syrups and herbs. Muddle, shake, stir and blend your own cocktails as we demonstrate how to create the latest cocktails along with classic styles. This is an evening of flavour and fun – a great night out for friends, colleagues or small groups. It sells out quickly so register early!  
**Hands-on class**

**CALIFORNIA DREAMING – \$40**  
**THURSDAY, MARCH 23**  
**7:00 – 8:00 PM**  
The best and most expensive Cabernet Sauvignon in America hail from Napa Valley. Other areas in California produce Cabs, for instance Russian River, Alexander Valley and Paso Robles. Come out for a night of all things Cali Cabs have to offer and discover which area shines with you the most.



# 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.

## NEPEAN CROSSROADS

**SHARE THE LOVE – \$65**  
**WEDNESDAY, JANUARY 4**  
**6:00 – 8:00 PM**

Aroma Meze Chef Samantha Schepers cooks with passion and care to produce ambrosial small plates designed to be shared and promote conviviality. On the menu: Eggplant Roulade stuffed with Spinach and Feta and topped with Tomato Sauce and Mozzarella; Lamb Sliders with Homemade Gluten-Free Pita and Tzatziki; Sambuca-flambéed Shrimp Gnocchi in Creamy Basil Sauce; and Classic Vanilla Crème Brûlée.

**FAN-TASTE-TIC FUSION – \$65**  
**WEDNESDAY, JANUARY 11**  
**6:00 – 8:00 PM**

El Camino Chef de Cuisine Joe Juarez has garnered a solid reputation for seamlessly melding various culinary styles and delivering exquisite taste experiences; always a crowd favourite. On the menu: Grilled Achiote Shrimp with Tequila-soaked Pineapple Salsa; Braised Short Rib in Prune Mole Rojo; and Roast Cauliflower Truffle Purée.

**FUN WITH FISH – \$65**  
**WEDNESDAY, JANUARY 18**  
**6:00 – 8:00 PM**

In the hands of Lapointe's Seafood Grill Chef Jeff Parlard fish cookery can be fun, beautiful and fantastically tasty. On the menu: Lobster Avocado Salad with Warm Bacon Dressing; Blackened Salmon Sliders with Red Cabbage Slaw and Chilli Lime Mayo; and Strawberry Strudel with Lemon Custard.

**CARIBBEAN VALENTINE – \$65**  
**WEDNESDAY, JANUARY 25**  
**6:00 – 8:00 PM**

A little bit of sweet and a little bit of heat, the perfect pre-Valentine's night out. Enjoy a tasty evening of Caribbean delights expertly prepared by Chef Carlton Melbourne, Owner of Ottawa's Island Grill. On the menu: Tropical Shrimp Salad; Spicy Mango Chicken with Roasted Sweet Potatoes; and Island Trifle layered with Coconut Rum Cream.

**HANDS-ON BASIC KNIFE SKILLS – \$150**  
**SATURDAY, JANUARY 28**  
**10:30 AM – 1:00 PM**

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

### Hands-on class



*Please note: Registrants will be asked to sign a safety waiver and wear close-toed shoes. Ticket price covers attendance to the class only. Registrant must attend the class to receive the knife set. See back page for our cancellation policy.*

**GLUTEN-FREE WINTERLUDE LUNCH – \$65**  
**WEDNESDAY, FEBRUARY 1**  
**6:00 – 8:00 PM**

Explore delicious gluten-free options for the winterlude season with Personal Chef and TV personality Eva Bee. On the menu: Caramelized Onion and Mushroom Grilled Swiss Cheese Sandwiches; Smoked Trout and Fennel Salad with Creamy Horseradish Dressing; and Mini Maple Butter and Chai-spiced Cranberry Fritters. Plus, one lucky registrant will also receive a 30-minute personalized menu-planning consultation and three custom recipes.

### Featured chef

**STELLAR SEAFOOD – \$65**  
**WEDNESDAY, FEBRUARY 8**  
**6:00 – 8:00 PM**

Chef Kim MacDonald presents a sensational sampling of savoury seafood delights from Pelican Fishery and Grill. On the menu: Fresh Crab Dip on Garlic Crostini; Caesar Salad with Parmesan Crisps and Hot Smoked Salmon; and Classic Bouillabaisse.

**BOLD & BEAUTIFUL – \$65**  
**WEDNESDAY, FEBRUARY 15**  
**6:00 – 8:00 PM**

Join Chef Dan Carkner, Saucier at the House of Commons, for an evening of fun food that's also a bit fancy. On the menu: Onion Velouté with Double-Smoked Bacon, Hazelnut Crumble and Chive Oil; Orange-Mustard-glazed Pork Loin with Warm Potato Salad and Garlic Greens; and Warm Apple Spice Cake with Bourbon-Brown Sugar Glaze.

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





# Get AIR MILES® Reward Miles

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you spend at the  
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Plus get Bonus Miles on  
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## NEPEAN CROSSROADS

**CAPTIVATING FLAVOURS – \$65**  
**WEDNESDAY, FEBRUARY 22**  
**6:00 – 8:00 PM**

Count on El Camino Chef de Cuisine Joe  
Juarez to expand your culinary horizons  
with his modern take on traditional Latin  
ingredients. On the menu: Tender Cactus  
Burnt Citrus Salad; Ancho Maple-grilled  
Shrimp and Chorizo; and Creamy Aged  
Cheddar Pozole Grits.

**HANDS-ON ADVANCED  
KNIFE SKILLS – \$165**  
**SATURDAY, FEBRUARY 25**  
**10:30 AM – 1:00 PM**

In this follow up to the Basic Knife Skills  
class, Chef and culinary instructor Andrew  
Skorzewski demonstrates sharpening  
techniques, as well as proper knife handling  
for butchering. This advanced hands-on  
class includes instruction on filleting fish  
and deboning chicken and each registrant  
will also receive a complimentary boning  
knife, filleting knife and knife block (retail  
value: over \$200) courtesy of Wüsthof-Trident.  
On the menu: Marinated Trout with a  
Composed Salad and Dill Cream; Pan-Seared  
Cornish Hen with Garlic Olive Oil-mashed  
Potatoes and Grape-Tomato Confit; and  
Chocolate Chili Terrine with Aged Rum-  
soaked Pineapple.

**Hands-on class**



*Please note: Registrants will be asked to sign  
a safety waiver and wear close-toed shoes.  
Ticket price covers attendance to the class only.  
Registrant must attend the class to receive the  
knife set. See back page for our cancellation policy.*

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

**INDIAN DELIGHTS – \$65**  
**WEDNESDAY, MARCH 1**  
**6:00 – 8:00 PM**

Try a sampling of awesome Indian delights  
from Karara Indian Takeout Chef Ken  
Singh. Built on a foundation of carefully  
selected spices and fresh ingredients,  
Chef Ken's food is an Ottawa favourite. On  
the menu: Fragrant Fish Masala Curry;  
Savoury Chickpea Salad; and Phenomenal  
Chicken Pakoras.

**ENCHANTED EVENING – \$65**  
**WEDNESDAY, MARCH 8**  
**6:00 – 8:00 PM**

The best dinners are always filled with  
laughter, lively conversation and delicious  
food shared with friends, old and new.  
Aroma Meze Chef Samantha Schepers  
personifies this tradition with her  
thoughtfully crafted small plates. On the  
menu: Grilled Watermelon with  
Halloumi Cheese topped with Sherry  
Vinaigrette and Balsamic Reduction;  
Keftedes Meatballs with Garlic Purée and  
Lemon Oil; Ouzo- flambéed Shrimp  
sautéed with Mixed Bell Peppers and  
Onions topped with Feta; and Feta  
Cheesecake topped with Cherry Sauce.

**BUTCHER'S CHOICE – \$65**  
**WEDNESDAY, MARCH 15**  
**6:00 – 8:00 PM**

Tired of the same three cuts of beef?  
Looking for flavourful alternatives to  
revitalize your meat menu? Chef and  
culinary instructor Andrew Skorzewski  
recommends the cuts that those in-the-  
know keep for themselves. On the menu:  
Oxtail Soup with Parsnips, Celery Root  
and Wild Mushrooms; Grilled Chimichurri-  
marinated Hangar Steak with Warm  
Spiced Potato Salad and Wilted Greens;  
and Apple and Quince Tarte Tatin.





# NEPEAN CROSSROADS

**PALEO ENTERTAINING – \$65**  
**WEDNESDAY, MARCH 22**  
**6:00 – 8:00 PM**

Eat well, eat real and cook with love. See what makes Personal Chef and TV personality Eva Bee passionate about her craft as you enjoy a delicious, thoughtfully prepared sampling of her delightful dinner party favourites. On the menu: Pancetta-wrapped Dates with Maple-Mustard Dipping Sauce; Spaghetti Squash with Cashew Parmesan and Pesto Turkey Meatballs; and Banana Bread French Toast with Coconut Cream. Plus, one lucky registrant will also receive a 30-minute personalized menu-planning consultation and three custom recipes.

**Featured chef**

**HANDS-ON PREMIUM KNIFE SKILLS – \$265**  
**SATURDAY, MARCH 25**  
**10:30 AM – 1:00 PM**

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

**Hands-on class**

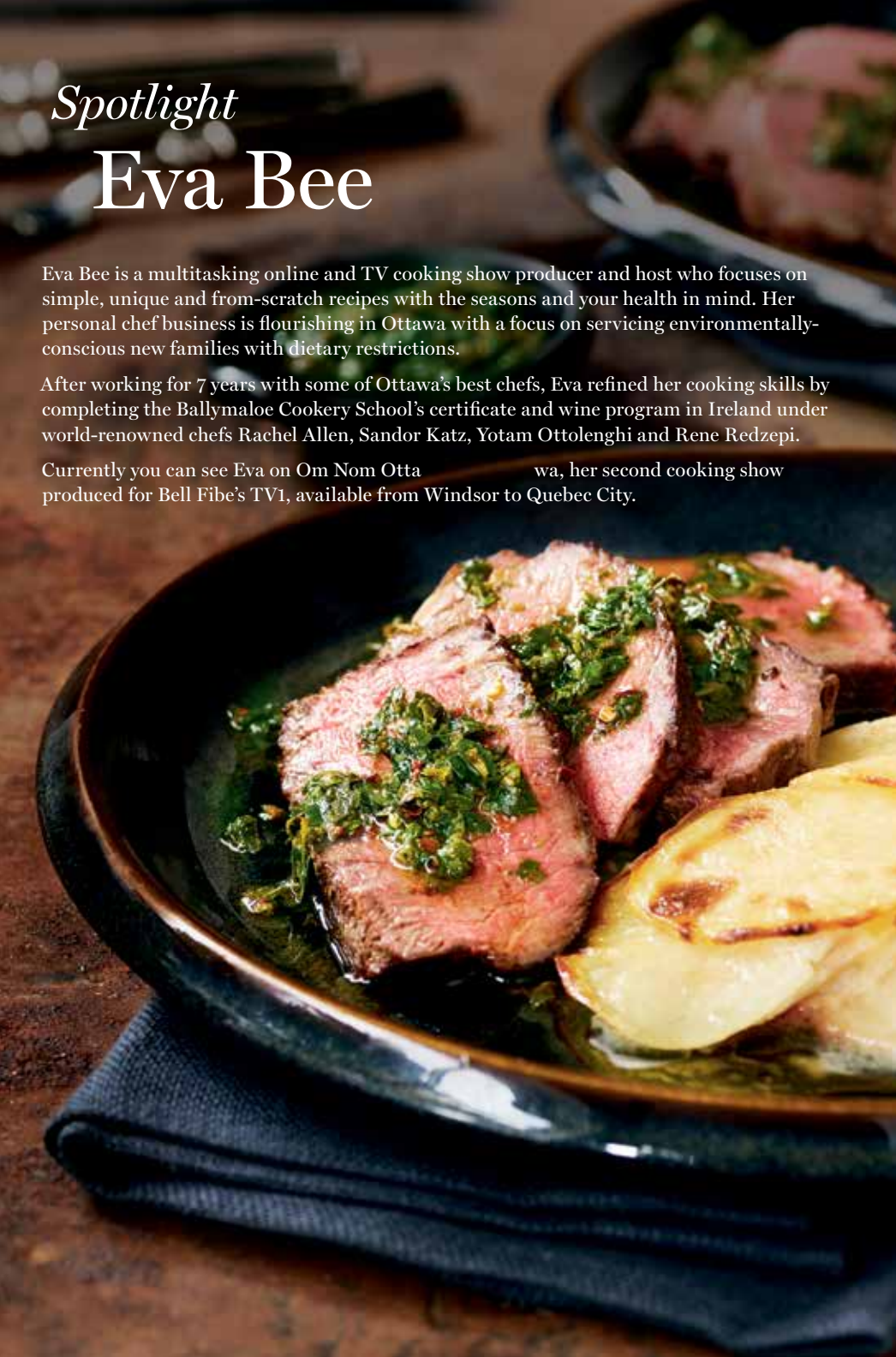


*Please note: Registrants will be asked to sign a safety waiver and wear close-toed shoes. Ticket price covers attendance to the class only. Registrant must attend the class to receive the knife set. See back page for our cancellation policy.*

**SEARED, SMOKED, CONFITTED – \$65**  
**WEDNESDAY, MARCH 29**  
**6:00 – 8:00 PM**

Chef Dan Carkner, Saucier at the House of Commons, shares some of his influences in a class that focuses on classic techniques that tickle the taste buds and satisfy comfort cravings. On the menu: Seared Scallop with White Bean Purée and Chorizo Chip; Smoky Salt Cod and Tomato Stew with Roasted Peppers and Toasted Baguette; and Portuguese Custard Tart with Apple Confit.

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



## Spotlight Eva Bee

Eva Bee is a multitasking online and TV cooking show producer and host who focuses on simple, unique and from-scratch recipes with the seasons and your health in mind. Her personal chef business is flourishing in Ottawa with a focus on servicing environmentally-conscious new families with dietary restrictions.

After working for 7 years with some of Ottawa's best chefs, Eva refined her cooking skills by completing the Ballymaloe Cookery School's certificate and wine program in Ireland under world-renowned chefs Rachel Allen, Sandor Katz, Yotam Ottolenghi and Rene Redzepi.

Currently you can see Eva on Om Nom Otta wa, her second cooking show produced for Bell Fibe's TV1, available from Windsor to Quebec City.



Eva Bee  
**f.y.i.**

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

A large bird rolling its eyes made by a local potter that is also a cookie jar – its head comes off.

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

Vitamix; olive wood cutting board from Greece; my knife kit.

**Favourite guilty pleasure?**

Karaoke!

**What is your motto?**

Your body is a temple.

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

Care for the environment.

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

Truffle salt

## meet her...

**LCBO NEPEAN CROSSROADS**  
**FEBRUARY 1, MARCH 22**

**LCBO RIDEAU STREET**  
**JANUARY 3, FEBRUARY 28**



# Need a great gift idea?

Give a friend a Tutored Tasting, Cooking Classes or Wine Appreciation this holiday season.



LCBO classes are available as special gift cards. Visit the Customer Service Desk for more information.

## RIDEAU STREET

### PALEO ENTERTAINING – \$65

TUESDAY, JANUARY 3

6:00 – 8:00 PM

Eat well, eat real and cook with love. See what makes Personal Chef and TV personality Eva Bee passionate about her craft as you enjoy a delicious, thoughtfully prepared sampling of her delightful dinner party favourites. On the menu: Pancetta-wrapped Dates with Maple Mustard Dipping Sauce; Spaghetti Squash with Cashew Parmesan and Pesto Turkey Meatballs; and Banana Bread French Toast with Coconut Cream. Plus, one lucky registrant will also receive a 30-minute personalized menu-planning consultation and three custom recipes.

#### Featured chef

### FAN-TASTE-TIC FUSION – \$65

TUESDAY, JANUARY 10

6:00 – 8:00 PM

El Camino Chef de Cuisine Joe Juarez has garnered a solid reputation for seamlessly melding various culinary styles and delivering exquisite taste experiences. On the menu: Grilled Achiote Shrimp with Tequila-soaked Pineapple Salsa; Braised Short Rib in Prune Mole Rojo; and Roast Cauliflower Truffle Purée.

### HANDS-ON BASIC

#### KNIFE SKILLS – \$150

SATURDAY, JANUARY 14

10:30 AM – 1:00 PM

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

#### Hands-on class



*Please note: Registrants will be asked to sign a safety waiver and wear close-toed shoes. Ticket price covers attendance to the class only. Registrant must attend the class to receive the knife set. See back page for our cancellation policy.*

### BOLD & BEAUTIFUL – \$65

TUESDAY, JANUARY 17

6:00 – 8:00 PM

Join Chef Dan Carkner, Saucier at the House of Commons, for an evening of fun food that's also a bit fancy. On the menu: Onion Velouté with Double-Smoked Bacon, Hazelnut Crumble and Chive Oil; Orange-Mustard-glazed Pork Loin with Warm Potato Salad and Garlic Greens; and Warm Apple Spice Cake with Bourbon-Brown Sugar Glaze.

### MAPLE MADNESS – \$65

TUESDAY, JANUARY 24

6:00 – 8:00 PM

Nothing says Canada more than delicious maple syrup, and few are more passionate about this versatile ingredient than Chef and culinary instructor and Andrew Skorzewski. See why maple syrup isn't just for breakfast anymore. On the menu: Maple Syrup-poached Egg on a Bed Of Salad Greens with Homemade Maple-cured Bacon, Pickled Red Onions, Celery Root Chips and Toasted Rye Crumbs; Maple-cured Slow-Roasted Pork Belly with Shrimp Salsa and Fennel 'Slaw; and The Maple Hat Trick: Maple Tarte Tatin with Maple Ice Cream and Maple-candied Almonds.

### FUN WITH FISH – \$65

TUESDAY, JANUARY 31

6:00 – 8:00 PM

In the hands of Lapointe's Seafood Grill Chef Jeff Parlardg, fish cookery can be fun, beautiful and fantastically tasty. On the menu: Lobster Avocado Salad with Warm Bacon Dressing; Blackened Salmon Sliders with Red Cabbage 'Slaw and Chili Lime Mayo; and Strawberry Strudel with Lemon Custard.

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



# RIDEAU STREET

**SHARE THE LOVE – \$65**  
**TUESDAY, FEBRUARY 7**  
**6:00 – 8:00 PM**

Aroma Meze Chef Samantha Schepers cooks with passion and care to produce ambrosial small plates, designed to be shared and promote conviviality. On the menu: Eggplant Roulade Stuffed with Spinach and Feta and topped with Tomato Sauce and Mozzarella; Lamb Sliders with Homemade Gluten-Free Pita and Tzatziki; Sambuca-flambéed Shrimp Gnocchi in Creamy Basil Sauce; and Classic Vanilla Crème Brûlée.

**HANDS-ON ADVANCED KNIFE SKILLS – \$165**  
**SATURDAY, FEBRUARY 11**  
**10:30 AM – 1:00 PM**

In this follow up to the Basic Knife Skills class, Chef and culinary instructor Andrew Skorzewski demonstrates sharpening techniques, as well as proper knife handling for butchering. This advanced hands-on class includes instruction on filleting fish and deboning chicken and each registrant will also receive a complimentary boning knife, filleting knife and knife block (retail value: over \$200) courtesy of Wüsthof-Trident. On the menu: Marinated Trout with Composed Salad and Dill Cream; Pan-Seared Cornish Hen with Garlic Olive Oil-mashed Potatoes and Grape-Tomato Confit; and Chocolate Chili Terrine with Aged Rum-soaked Pineapple.

**Hands-on class**



*Please note: Registrants will be asked to sign a safety waiver and wear close-toed shoes. Ticket price covers attendance to the class only. Registrant must attend the class to receive the knife set. See back page for our cancellation policy.*

**CARIBBEAN VALENTINE – \$65**  
**TUESDAY, FEBRUARY 14**  
**6:00 – 8:00 PM**

A little bit of sweet and a little bit of heat, the perfect Valentine's night out. Enjoy a tasty evening of Caribbean delights prepared by Chef Carlton Melbourne, owner of Ottawa's Island Grill. On the menu: Tropical Shrimp Salad; Spicy Mango Chicken with Roasted Sweet Potatoes; and Island Trifle Layered with Coconut Rum Cream.

**CAPTIVATING FLAVOURS – \$65**  
**TUESDAY, FEBRUARY 21**  
**6:00 – 8:00 PM**

Count on El Camino Chef de Cuisine Joe Juarez to expand your culinary horizons with his modern take on traditional Latin ingredients. On the menu: Tender Cactus Burnt Citrus Salad; Ancho Maple-grilled Shrimp and Chorizo; and Creamy Aged Cheddar Pozole Grits.

**GLUTEN-FREE WINTERLUDE LUNCH – \$65**  
**TUESDAY, FEBRUARY 28**  
**6:00 – 8:00 PM**

Explore delicious gluten-free options for the Winterlude season with Personal Chef and TV personality Eva Bee. On the menu: Caramelized Onion and Mushroom Grilled Swiss Cheese Sandwiches; Smoked Trout and Fennel Salad with Creamy Horseradish Dressing; and Mini Maple Butter and Chai-spiced Cranberry Fritters. Plus, one lucky registrant will also receive a 30-minute personalized menu-planning consultation and three custom recipes.

**Featured chef**

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

**SEARED, SMOKED, CONFITTED – \$65**  
**TUESDAY, MARCH 7**  
**6:00 – 8:00 PM**

Chef Dan Carkner, Saucier at the House of Commons, shares some of his influences in a class that focuses on classic techniques that tickle the taste buds and satisfy comfort cravings. On the menu: Seared Scallop with White Bean Purée and Chorizo Chip; Smoky Salt Cod and Tomato Stew with Roasted Peppers and Toasted Baguette; and Portuguese Custard Tart with Apple Confit.

**HANDS-ON PREMIUM KNIFE SKILLS – \$260**  
**SATURDAY, MARCH 11**  
**10:30 AM – 1:00 PM**

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

**Hands-on class**



*Please note: Registrants will be asked to sign a safety waiver and wear close-toed shoes. Ticket price covers attendance to the class only. Registrant must attend the class to receive the knife set. See back page for our cancellation policy.*

**FISH FOCUSED – \$65**  
**TUESDAY, MARCH 14**  
**6:00 – 8:00 PM**

Using fresh ingredients makes all the difference when you're cooking for friends and family. Pelican Fishery and Grill's Chef Kim MacDonald shows you some of the best ways to work with quality seafood. On the menu: Smoked Salmon Pâté; Grilled Balsamic Asparagus with Goat's Cheese and Scallops; and Pan-Seared Salmon with Pink-Peppercorn Butter Sauce.

**ENCHANTED EVENING – \$65**  
**TUESDAY, MARCH 21**  
**6:00 – 8:00 PM**

The best dinners are always filled with laughter, lively conversation and delicious food shared with friends, old and new. Aroma Meze Chef Samantha Schepers personifies this tradition with her thoughtfully crafted small plates. On the menu: Grilled Watermelon with Halloumi Cheese topped with Sherry Vinaigrette and Balsamic Reduction; Keftedes Meatballs with Garlic Purée and Lemon Oil; Ouzo-flambéed Shrimp sautéed with Mixed Bell Peppers and Onions topped with Feta; and Feta Cheesecake topped with Cherry Sauce.

**PALATE PLEASURE – \$65**  
**TUESDAY, MARCH 28**  
**6:00 – 8:00 PM**

A feast for the eyes and the palate: Lapointe's Seafood Grill Chef Jeff Parlardg's menu highlights his skills at building beautifully crafted seafood plates. On the menu: Pesto Vegetable and Atlantic Salmon Strudel; Stuffed Alaskan Sole with Julienned Vegetables and Confetti Fruit Salsa; and Cinnamon Banana Wontons with Honey Raspberry Sauce.







# Life & Style

This winter, we're keeping things local. Our specially curated events focus on two of the province's best wineries: Stratus in Niagara-on-the-Lake and Norman Hardie from Prince Edward County, plus the inside scoop from a star bartender. All promise to be exciting evenings of food and wine – register now....

## NEPEAN CROSSROADS

**AN EVENING WITH CHARLES  
BAKER OF STRATUS WINERY – \$60**  
**TUESDAY, FEBRUARY 28**  
**7:00 – 8:30 PM**

Join Charles Baker, head of marketing and virtual winemaker at Stratus Winery, as he provides a guided experience of some of his world class Rieslings and a selection of offerings from Stratus. One of the most acclaimed and awarded Canadian wineries, Stratus has been consistently producing arguably the finest wines in Niagara. Experience these beautiful wines alongside a sampling of charcuterie from local producers.

**A NIGHT WITH UNION 613 – \$50**  
**TUESDAY, MARCH 7**  
**6:30 – 8:00 PM**

Join us for a night of delicious food and drink as star bartender Tristan Murdock from Union 613 pairs a selection of cocktails, craft beer and wine with a variety of eclectic dishes. Champagne and fried chicken? Beer cocktail and tartare? These are just a couple examples of the delicious treats that will be on offer.

## RIDEAU STREET

**A NIGHT WITH NORM – \$50**  
**MONDAY, FEBRUARY 27**  
**6:30 – 8:00 PM**

Join Norman Hardie, owner and winemaker, as he provides a guided experience of some of his best wines from Prince Edward County and Niagara. One of the most acclaimed and awarded Canadian wineries, Norman Hardie has been consistently producing what some may argue is the finest Pinot Noir and Chardonnay in the country. Experience these beautiful wines alongside a sampling of food pairings prepared by a local chef.



let's keep  
in touch!

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

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





# Gardez le contact!

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

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

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

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

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



\* Excluant les taxes, les consignes, les cartes-cadeaux et les achats des titulaires de permis.

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



# L'hiver

## *Le goût de la découverte*

*Les activités éducatives de la LCBO*

Pourquoi ne pas profiter des mois d'hiver pour vous inscrire à une nouvelle activité? Nos dégustations commentées portent sur une variété de sujets, des saveurs sublimes des single malts jusqu'aux vins du Nouveau Monde, aux cidres, aux bières et plus encore, tandis que nos cours de cuisine très originaux vous offrent des idées de repas qui feront sensation. Préparez-vous à vivre un hiver aussi amusant qu'instructif, et inscrivez-vous dès aujourd'hui. Nous avons hâte de vous accueillir.

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.





# Cours sur les vins

N'allez pas croire que la connaissance des vins

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



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

## Une introduction au monde du vin

(sur quatre semaines) – 100 \$

### Le merveilleux monde du vin blanc

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

### Rouges révélateurs

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

### Au tour des bulles

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

### Les vins fortifiés

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

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

## Les vins du Nouveau Monde

(sur quatre semaines) – 130 \$

### Australie : Le goût des antipodes

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

### Californie : Une fenêtre sur l'Ouest

Explorez les secteurs 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 9, 16, 23 ET 30 JANVIER  
DE 18 H 30 À 20 H 30

### DÉGUSTATION CLASSIQUE

#### DE VINS ET FROMAGES – 45 \$

LE LUNDI 17 OCTOBRE  
DE 19 H À 20 H 30

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

### LES VINS DU VIEUX CONTINENT ET LES VINS DU NOUVEAU MONDE – 40 \$



LE JEUDI 9 FÉVRIER  
DE 19 H À 20 H

Vous apprendrez lors de cette dégustation comment le terroir peut s'exprimer dans le vin. Venez déguster trois vins du Vieux Continent et trois vins du Nouveau Monde et découvrez comment ces vins polyvalents font des accords réussis avec les charcuteries et les fromages.

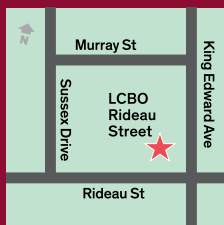




## LCBO NEPEAN CROSSROADS NEPEAN

543 West Hunt Club Road  
Nepean, ON  
K2G 5W5

Tel. 613-224-4333



## LCBO RIDEAU STREET OTTAWA

275 Rideau Street  
Ottawa, ON  
K1N 5Y3

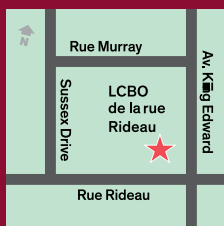
Tel. 613-789-5226



## LCBO NEPEAN CROSSROADS NEPEAN

543 West Hunt Club Road  
Nepean, ON  
K2G 5W5

Tél. 613-224-4333



## LCBO DE LA RUE RIDEAU OTTAWA

275, rue Rideau  
Ottawa, ON  
K1N 5Y3

Tél. 613-789-5226

## HOW TO REGISTER

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

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

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

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

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

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

## RENSEIGNEMENTS SUR L'INSCRIPTION

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

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

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

Dans certains cours, un repas complet sera servi.

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

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

# LCBO

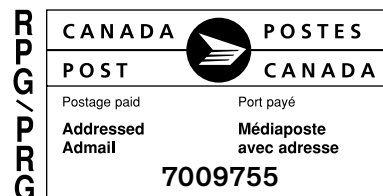
[lcb.com/learn](http://lcb.com/learn)

[lcb.com/apprendre](http://lcb.com/apprendre)



## LCBO Special Events

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



**RETURN POSTAGE GUARANTEED  
PORT DE RETOUR GARANTI**