

A photograph of two glasses of red wine on a dark slate tray. A vanilla bean is placed in the foreground glass. Dried branches are scattered around the glasses. The background is a soft, out-of-focus white.

Taste & Experience

LCBO's Guide to Hands-on Learning

WINTER 2017
Greater Toronto Area

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



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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MILLCROFT CENTRE 7
SUMMERHILL 9

Cooking Classes
BAYVIEW VILLAGE 14
MILLCROFT CENTRE 17
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Life & Style
MILLCROFT CENTRE 30
SUMMERHILL 30

To purchase 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 BAYVIEW VILLAGE
WEDNESDAYS, JANUARY 4, 11, 18, 25 6:00 – 8:00 PM

LCBO MILLCROFT CENTRE
WEDNESDAYS, JANUARY 4, 11, 18, 25 7:00 – 9:00 PM

LCBO SUMMERHILL
SESSION 1:
MONDAYS, JANUARY 9, 16, 23, 30 6:00 – 8:00 PM
SESSION 2:
WEDNESDAYS, JANUARY 11, 18, 25 & FEBRUARY 1 6:00 – 8:00 PM

Wines of the Old World

LCBO BAYVIEW VILLAGE
WEDNESDAYS, FEBRUARY 1, 8, 15, 22 6:00 – 8:00 PM

LCBO MILLCROFT CENTRE
WEDNESDAYS, FEBRUARY 1, 18, 15, 22 7:00 – 9:00 PM

LCBO SUMMERHILL
MONDAYS, FEBRUARY 6, 13; TUESDAY 21; MONDAY 27 6:00 – 8:00 PM

Wines of the New World

LCBO BAYVIEW VILLAGE
WEDNESDAYS, MARCH 1, 8, 15, 22 6:00 – 8:00 PM

LCBO MILLCROFT CENTRE
WEDNESDAYS, MARCH 1, 8, 15, 22 7:00 – 9:00 PM

LCBO SUMMERHILL
MONDAYS, MARCH 6, 13, 20, 27 6:00 – 8:00 PM

lift here for
when & where

Tutored Tastings

Why not rely on a pro?

Our Tutored Tastings let you do just that as one of our expert Product Consultants reveals a whole new approach to tasting in lively and engaging seminars.

*Perfect Pairings

Matching food with drink shouldn't be a mystery. Sip and sample drinks which we will serve with specially chosen food matches in our highly informative Perfect Pairings seminars. Eat, drink and learn how easy it is to complement menus with wine, spirits and beer.

5 Featured products will be served with sample-sized portions of catered food matches.

BAYVIEW VILLAGE

* *Perfect Pairings*
PRELUDE TO ROBBIE BURNS – \$125
TUESDAY, JANUARY 17
6:30 – 8:00 PM

From the Islands to the Highlands, each region has its own colour, bouquet, flavour and texture. Tonight you will sample some of Scotland's finest whisky offerings matched with specialty cheeses, smoked lamb stew, smoked duck croissants with fig jam, smoked salmon with capers and whipped chive cream cheese. A great time to taste and discover the diversity of single malts. Sign up early as this very popular class normally sells out.

XIN NIAN KUAI LE, HAPPY NEW YEAR! – \$45
TUESDAY, JANUARY 24
6:30 – 8:00 PM
Happy Chinese New Year! Come and celebrate the festival with the best-known celebratory drinks in the world: sparkling wine and Champagne! Experience the wide range and versatility of sparkling wines and discover how to incorporate this wonderful libation into your everyday menus.
Includes a food-matching segment.

* *Perfect Pairings*
BIG, BOLD ITALIAN REDS & REGIONAL CHEESES – \$75

TUESDAY, JANUARY 31
6:30 – 8:00 PM
From Barolo to Amarone, discover big, bold Italian reds in a comparative tasting and discover what makes them so cherished. This premium tasting promises to be both memorable and informative and is a must for lovers of full-bodied reds. To enhance this tasting, The Cheese Emporium will match fine cheeses from the regions to delight your taste buds.

90+ WINES – \$45
TUESDAY, FEBRUARY 7
7:00 – 8:00 PM
What does it take to make the grade? An expert Product Consultant offers wines that have scored 90+ points by the world-renowned wine critics. Put your judging skills to the test and see if you agree with the professionals. Do you have the same palate as Robert Parker? There's only one way to find out!

PREMIUM PORTS: SIMPLE LUXURY – \$60
TUESDAY, FEBRUARY 14
6:30 – 8:00 PM
On this day of love, experience one of the oldest traditions in fortified wines. Ruby, tawny or vintage – port is made in many styles and is versatile enough to suit any palate. An expert Product Consultant will guide you through a tasting and allow you to maybe find a new love! And what could be better than matching port with a delicious variety of chocolate on this special day?
Includes a food-matching segment.

DESIGNER COCKTAILS: SIMPLE & DELICIOUS FOR MARDI GRAS! – \$50
TUESDAY, FEBRUARY 28
6:30 – 8:30 PM
Discover the latest cocktails and martinis for inspiring and delicious entertaining ideas. An expert Product Consultant will demonstrate how to create exciting and delightful drinks that are sure to impress your friends and make any gathering a success.
Includes a food-matching segment.

A TOAST TO ST. PATRICK – \$60
TUESDAY, MARCH 14
6:30 – 8:00 PM
Taste and discover what makes Irish whiskies so unique. An expert Product Consultant presents some fine offerings from the Emerald Isle, where the "island is green, the beer black and the whiskey gold."
Includes a food-matching segment.

WINES FROM NEW ZEALAND – \$30
TUESDAY, MARCH 28
7:00 – 8:00 PM
Perfect for a warm spring day, Sauvignon Blanc is the grape variety that has made the "kiwis" reputation as exceptional cool-climate wine producers. Come join us for an exploration of this vibrant variety and other exciting, flavourful wines emerging from the vinous wonderland called New Zealand.

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MILLCROFT CENTRE

INTRODUCTION TO SINGLE MALTS – \$50 FRIDAY, JANUARY 6 7:00 – 8:00 PM

Scotland is well-known for their liquid gold, but why are there different regions? And which one is best? That's for you to decide as an expert Product Consultant takes you on a tour of the world's finest single malts. You'll learn the difference between a Speyside, Highland, Lowland and Islay by tasting the uniqueness of each region. This popular class sells out fast!

SPANISH BOUNTY – \$30 MONDAY, JANUARY 16 7:00 – 8:00 PM

Spanish wines entice! Sample a selection of the best new wines from one of the most exciting wine-producing countries. Come, taste and learn.

FOR THE LOVE OF PORT – \$40 FRIDAY, JANUARY 20 7:00 – 8:00 PM

Come and join us to navigate through the port. Discover this British-Portuguese specialty's long history, wide range of flavours and exceptionally delicious styles of ruby, tawny and vintage port before you pick a favourite.

Includes a food-matching segment.

GATEWAY TO AGAVE – \$40 FRIDAY, JANUARY 27 7:00 – 8:00 PM

Come and join us for our agave collection of blanco, reposado and añejo. Taste some amazing tequila made in Mexico as an expert Product Consultant takes you through the process and expressions of great tequilas.

WHISKEY VS. WHISKY: THE BATTLE OF PRODUCT CONSULTANTS – \$50 FRIDAY, FEBRUARY 3 7:00 – 8:00 PM

Join expert Product Consultants Gillian Love and Bill MacKenzie as they take you on a journey of discovery. Experience bourbons and Canadian whiskies as they go head-to-head. Discover your favourites.

BELLISSIMO VENETO – \$30 FRIDAY, FEBRUARY 10 7:00 – 8:00 PM

Veneto is one of the foremost wine-producing regions. The home of Valpolicella and Soave, it's also responsible for one of the most iconic Italian wine styles: Amarone. Join us tonight as we tour through the wide variety of wines this region has to offer.

UNDER THE TUSCAN SUN – \$30 FRIDAY, FEBRUARY 17 7:00 – 8:00 PM

Tuscany keeps reinventing itself. Taste a selection of its vinous gems and discover the past, present and future of this exciting wine region. This promises to be a memorable evening, so register early.

BEER APPRECIATION:



*Perfect
Pairings*

A FOUR WEEK SERIES – \$105

Prud'homme-certified Beer Specialist and expert Product Consultant Melissa Wrigley will be leading this unique four-week course on beer appreciation. Each week will focus on a different style of beer and the foods that naturally match it.

WEEK 1: FOR THE LOVE OF LAGER – \$35 FRIDAY, MARCH 3 7:00 – 8:00 PM

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

WEEK 2: ALL ABOUT ALES – \$35 FRIDAY, MARCH 10 7:00 – 8:00 PM

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

WEEK 3: BEERS OUTSIDE THE BOX – \$35

FRIDAY, MARCH 17
7:00 – 8:00 PM

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

WEEK 4: CRAFT BREWERY SPOTLIGHT, COLLECTIVE ARTS – \$35 FRIDAY, MARCH 24 7:00 – 8:00 PM

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

**Save \$35 when purchasing a four-class series. Each class includes a food-matching segment.*

ADVANCED SINGLE MALTS – \$75 MONDAY, MARCH 20 7:00 – 8:00 PM

Go deep into Scotland's treasured distilleries and experience a selection of some of the world's finest single malts. See how each single malt has its own colour, bouquet, flavour and texture, unique to its region. Don't hesitate to register because this popular class sells out fast!

YOU DON'T HAVE TO CATCH THE TRAIN FOR THE COAST – \$30 WEDNESDAY, MARCH 29 7:00 – 8:00 PM

Explore Western wine regions: California, Washington State and British Columbia. Compare the Rockies to the ocean! Experience classic varieties and gain a better understanding of their many expressions and styles.



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you spend at the
LCBO on a monthly
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each month!

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SUMMERHILL

**INTRODUCTION TO
SINGLE MALTS – \$65**
WEDNESDAY, JANUARY 4
6:30 – 8:00 PM

A must class for those wanting to enter the ever so popular world of single malts. From the Highlands to the Lowlands and Islay, each area is distinctive and unique. Discover your favourite as we experience Scotland's pride. Sign up early for this very popular class.

**ART OF MATCHING CLASSIC
WINE & CHEESE – \$50**
THURSDAY, JANUARY 5
6:30 – 8:00 PM

Wine and cheese is such an integral part of entertaining. Tonight's tutored tasting will highlight classic wines and cheese matches. You will taste some classic pairings and discover just how profoundly delicious these matches can be.

**SMART BUYS: GREAT FINDS
ON A BUDGET – \$30**
THURSDAY, JANUARY 12
6:30 – 7:30 PM

Just in time after the holidays. Let an expert Product Consultant introduce you to some of Vintages' best-kept secrets. Everyone has a budget, even in Vintages. Come and experience the budget-friendly wines and be pleasantly surprised.

**INTRODUCTION TO
SINGLE MALTS – \$65**
THURSDAY, JANUARY 12
6:30 – 8:00 PM

A must class for those wanting to enter the ever so popular world of single malts. From the Highlands to the Lowlands and Islay, each area is distinctive and unique. Discover your favourite as we experience Scotland's pride. Sign up early for this very popular class.

90+ WINES – \$40
THURSDAY, JANUARY 19
6:30 – 7:30 PM

What does it take to make the grade? An expert Product Consultant presents wines that have scored 90+ points by the world renowned wine critics. Put your judging skills to the test and see if you agree with the professionals. Do you have the same palate as Robert Parker? There's only one way to find out!

**OUR LATEST WINES FROM
ARGENTINA – \$45**
THURSDAY, JANUARY 26
6:30 – 8:00 PM

Argentina is heating things up with exceptional wines worthy of serious attention. Experience the unique taste of these wines while expanding your knowledge of its rich viticultural gems of the New World. Discover why enthusiasts are turning to these wines for value, variety and quality.
Includes a food-matching segment.

PORTUGAL'S WINES & CUISINE – \$45
WEDNESDAY, FEBRUARY 1
6:30 – 8:00 PM

It's no secret that Portugal has gifted the world with wonderful fortified wines for many years yet, in recent years, Portugal's table wines have reached new heights of quality, while being able to maintain a firm grip on vino value.
Includes a food-matching segment.

FRENCH WINE & CHEESE – \$50
THURSDAY, FEBRUARY 2
6:30 – 8:00 PM

Back by popular demand, this class will teach you how to match French wine with French-style cheeses. Experience a diversity of flavours and discover some of the best wine and cheese matches that France has to offer.

**2016 SPECIAL RELEASE
SCOTCH WHISKY - \$125**
THURSDAY, FEBRUARY 2
6:30 – 8:00 PM

Discover rare, old and unusual bottlings from famous and closed distilleries at this small, annual series of Special Release Single Malt Scotch Whiskies. These limited editions, usually bottled at cask strength, are also some of the most sought-after whiskies in the world, though you definitely don't have to be a collector to marvel at them. Let Diageo Scotch Consultant Stuart Brown guide you through some of Scotland's most exceptional expressions of Scotch whisky, which won't be around for long.

**SINGLE MALT SCOTCH: ISLAY
& THE ISLANDS – \$65**
WEDNESDAY, FEBRUARY 8
6:30 – 8:00 PM

Hopping from Islay to Islands, experience light peat and smoke. Something for the peatheads and smoke heads? We have it! Learn what peat is, how it is formed and the role it plays in the production of single malt scotch. Sign up early as these classes sell out quickly!

**THE WINES OF THE
MEDITERRANEAN PAIRED
WITH FOOD – \$45**
THURSDAY, FEBRUARY 9
6:30 – 8:00 PM

This evening we tour the wonderful wine regions of the Mediterranean producing a lovely variety of wines. An expert Product Consultant will guide you through a structured tutored tasting from our latest release accompanied with a food pairing.

**BRING ON THE BUBBLES FOR
VALENTINE'S – \$35**
THURSDAY, FEBRUARY 9
6:30 – 7:30 PM

Not all sparkling wines are Champagne with a capital "C." Taste styles from all over the world, learn how winemakers get those bubbles in the bottle and discover how to incorporate these wonderful sparklers into everyday menus. Just in time for Valentine's Day!

**SOUTH AFRICA AND
SOUTH AMERICA – \$30**
WEDNESDAY, FEBRUARY 15
6:30 – 7:30 PM

Explore wines from South America and South Africa, their regional styles, grape varieties such as Pinotage, Chenin Blanc and their winemaking techniques. Discover the latest wines from our release and why wine lovers all over the world are seeking the wines indigenous to these regions.

WINE & CHEESE – \$50
THURSDAY, FEBRUARY 16
6:30 – 8:00 PM

Think outside the simple wine and cheese box. From lighter cheeses to heavier more robust styles, we 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!

**WINES JUST IN
FROM AUSTRALIA – \$45**
WEDNESDAY, FEBRUARY 22
6:30 – 8:00 PM

Australian wines offer a diversity of flavours and styles, offering great value from Chardonnay and Sauvignon Blanc to Cabernet Sauvignon and Shiraz. Taste and discover what makes these great wines so popular, it's sure to be an evening you won't want to miss!
Includes a food-matching segment.

BIG, BOLD & BRAWNY – \$75
THURSDAY, FEBRUARY 23
6:30 – 8:00 PM

From Barolo and Châteauneuf-du-Pape to California Cabernet and more, sample some of the biggest and boldest red wines. This premium tasting promises to be both memorable and informative, and is a must for lovers of full-bodied reds.

**SINGLE MALTS:
THE HIGHLANDS – \$65**
WEDNESDAY, MARCH 1
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 discover a selection of fine examples from this area. Do not delay – our Scotch classes sell out quickly.

**LIVING ON THE EDGE:
WINES OF BC – \$35**
WEDNESDAY, MARCH 8
6:30 – 7:30 PM

As the wine industry continues to grow in BC, emerging wine regions are also becoming more popular travel destinations. With two key wine-producing regions, British Columbia is able to produce a range of award winning wines. Join us this evening as we sample some examples from one of the best wine regions in Canada.

SUMMERHILL

SCOTCH ENTHUSIASTS – \$65
THURSDAY, MARCH 9
6:30 – 8:00 PM

Lovers of single malt will not want to miss this opportunity to explore and taste Scotland's unique gift to the world. Discover your favourite as we venture on a tasting tour of Scotland's whiskies. Sign up early as this very popular class sells out quickly!

ST. PATRICK: A CELEBRATION OF IRELAND'S GEMS – \$55
WEDNESDAY, MARCH 15
6:30 – 8:00 PM

Let's have a toast to St. Patrick, and taste and discover what makes Irish whiskies so unique. Celebrate the flavours of whiskey and learn a new appreciation of what the Emerald Isle has to offer with some new arrivals you may have not yet discovered. *Includes a food-matching segment.*

NORTHERN ITALIAN WINE & CHEESE – \$50
THURSDAY, MARCH 16
6:30 – 8:00 PM

Explore the wines and cheese of northern Italy. The vast range of wines from the North offers some of the world's most sought after pours: Barolo, Barbaresco and Amarone, to name a few. The cheese royalty of the North is evident in its Parmigano Reggiano and Grana Padano. Join us in experiencing the very best of Northern Italy.

CALI PREMIUM – \$50
WEDNESDAY, MARCH 22
6:30 – 8:00 PM

California produces premium wines that are known all over the globe. Tonight, let an expert Product Consultant treat you with amazing wines and practical information that will be useful when you next shop for some of Californian's best wines.

CENTRAL/SOUTHERN ITALIAN WINE & CHEESE – \$50
THURSDAY, MARCH 23
6:30 – 8:00 PM

Experience the bold and rustic wines of Southern Italy, which is experiencing a renaissance. Paired with regional cheese, these wines are sure to impress, and though Italy's South has often been overshadowed by the wealth of the North, it's now coming into its own on the world stage.

CABERNET SAUVIGNON: NEW WORLD VS. OLD WORLD – \$45
WEDNESDAY, MARCH 29
6:30 – 8:00 PM

The king of the red grape varieties, Cabernet Sauvignon is grown in almost all of the world's wine regions. We will do a blind tasting of a selection of styles from around the globe discovering the difference between New and Old World varieties accompanied by a light food match.

VINTAGES ON A BUDGET – \$30
THURSDAY, MARCH 30
6:30 – 7:30 PM

Let an expert Product Consultant introduce you to some of Vintages' best-kept secrets. Everyone has a budget, even in Vintages. Come and experience the budget-friendly wines and be pleasantly surprised.



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

MATTHEW KENNEDY: FLAT FISH & ROUND FISH – \$75
THURSDAY, JANUARY 5
6:00 – 8:00 PM

Join Chef Matthew Kennedy of Kennedy Catering, Toronto, in the first of a three-part series. Discover the differences between flat and round fish species and how to make sustainable and healthy choices when at your local fishmonger's. On the menu: Salt Cod Fritters with Rémoulade; Sustainable Wild-Caught Albacore Tuna Tartare with Taro Root Crisps and Avocado; Pacific Halibut with Crispy Potato Rosti, Leek Soubise and Sautéed Spinach; and Two-Bite Flourless Chocolate Brownies.

COOKING WITH SOUL – \$65
MONDAY, JANUARY 9
6:00 – 8:00 PM

Chef Jim Comishen goes "Southern" to the state of Georgia, for some great, yet simple soul food recipes that made the south famous for its hospitality. On the menu: Southern-Style Pinto Beans and Toast Crisps; Buttermilk-fried Chicken with Baby Red Potato and Dill Salad; and Warm Peach and Pecan Cobbler.

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

BASIC KNIFE SKILLS – \$150
FRIDAY, JANUARY 13
6:00 PM – 8:30 PM

The chefs of Dining In Chez Vous will teach you safe and efficient techniques for slicing, dicing and chopping with a range of recipes perfect for 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's Gourmet Series. On the menu: Cold Spring Rolls with Mango; Thai Green Curry with Vegetables; and Asian Fruit Salad with Papaya Mint Sauce.

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.

MUSHROOM CELEBRATION – \$65
MONDAY, JANUARY 16
6:00 – 8:00 PM

Chef Chris Pires selects a variety of mushrooms and uses them in deliciously different ways. On the menu: Wild Mushroom Velouté; Portobello St. Jacques (scallops and shrimp on a grilled portobello mushroom cap served with cremini orzo); and Date-Almond Torte.

DECADENT PRE-VALENTINE'S MENU DONE LIGHT – \$65
MONDAY, JANUARY 23
6:00 – 8:00 PM

Chef Jo Lusted shows how you can prepare a decadent, delicious and healthy Valentine's meal for your loved ones. Tonight's class features this refreshing and comforting line-up. On the menu: Mini Chicken Tostadas; Coffee-rubbed Steak with Chimichurri; Baby Kale and Brussels Sprout Salad; and Greek Yogurt Cheesecake with Mango, Pistachios and Honey.

DUELLING CHEFS – \$90
THURSDAY, JANUARY 26
5:30 – 8:30 PM

Learn how to cook something spectacular with whatever you have on hand in your pantry, fridge or freezer. Tonight, Chefs Stephen Perrin and Jerry Barber will each prepare a full meal including appetizer, entrée and dessert from a common table of secret ingredients bought and revealed just as the class begins. You will decide who is the winner!

Full-meal class

BAYVIEW VILLAGE

ALL ABOUT DUCK – \$75
MONDAY, JANUARY 30
6:00 – 8:00 PM

Join Chef Eyal Liebman and Sommelière Rebecca Meir-Liebman from Chef & Somm, Toronto, and learn tips and techniques for how to cook perfect duck. Chef Liebman will demonstrate how to use a whole duck. On the menu: Duck Prosciutto with Salad; Braised Duck Leg; and Génoise Cake made with Duck Fat.

BARQUE SMOKEHOUSE: REFINED INDOOR BBQ EXPERIENCE – \$75
THURSDAY, FEBRUARY 2
6:00 – 8:00 PM

Tonight, Barque Smokehouse, Toronto, provides you with an authentic barbecue experience. You'll learn popular restaurant favourites along with tricks and shortcuts to easy entertaining. On the menu: Candied Smokey Bacon; Caesar Salad with Candied Smokey Bacon; Oven-Baked BBQ Chicken Thighs, with a brining and rub demonstration; and Grilled Cuban Corn.

PURDY'S CHOCOLATES: TRUFFLES FOR VALENTINE'S DAY – \$80
MONDAY, FEBRUARY 6
6:00 – 8:30 PM

Master Chocolate Connoisseur Peter Blanchet from Purdy's Chocolatier will guide you through a chocolate-drenched tasting/pairing journey for the senses. Learn all about the best cocoa and the art of truffle-making. Correctly temper chocolate and make truffles in the traditional Parisian style and learn correct piping bag technique to craft truffles that will impress even the biggest dessert experts amongst your friends and family.

Hands-on class

INDIAN FEAST – \$65
THURSDAY, FEBRUARY 9
6:00 – 8:00 PM

Cookbook authors and food historians Smita and Sanjeev Chandra invite you to a delicious Indian feast as Sanjeev leads you through the history of this age-old cuisine while you savour the food. On the menu: Crisp Corn and Potato Tikkis (croquettes) served with Tomato Chutney; Chicken Lababdar (a robust, healthier version of butter chicken simmered in a tomato, yogurt sauce with ground almonds); Chana Masala (chickpeas cooked with onions, tomatoes and spices); Basmati Rice Pilaf; Yogurt Raita; Naan; and Gulab Jamuns (soft doughnuts soaked in cardamom-flavoured syrup).

JEFFREY MARSHALL: WARMING CURRIES – \$75
MONDAY, FEBRUARY 13
6:00 – 8:00 PM

Executive Chef Jeffrey Marshall of George Weston Limited, Toronto, fires up your taste buds with warming curry dishes. On the menu: Thai Chicken Panang Curry; Malaysian/Indonesian Beef Rendang; and Indian Shrimp Curry. Plus, one lucky participant will receive a jar of juniper berries from The Spice Trader, Toronto.

Featured chef

MATTHEW KENNEDY: CRUSTACEANS – \$75
THURSDAY, FEBRUARY 16
6:00 – 8:00 PM

In the second of a three-part fish series, Chef Matthew Kennedy of Kennedy Catering, Toronto, discusses where to purchase the best crustaceans and how to cook them to mouthwatering perfection every time. On the menu; Lobster and Water Chestnut Dumplings with Lobster Bisque and Pea Tendrils; Gougères with Fresh BC Dungeness Crab Salad; New Orleans Shrimp Po Boys with Spiced Mayo and Dill Pickles; and Apple Beignet with Dulce de Leche.

ADVANCED KNIFE SKILLS – \$165
FRIDAY, FEBRUARY 17
6:00 PM – 8:30 PM

Get your cooking skills in shape in this interactive class with the chefs from Dining In Chez Vous. You'll learn the proper way to bone a chicken breast and fillet a fish and use your skills to make wonderful dishes. Plus, 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: Fried Trout Po-Boys; Cobb Salad; and Salad of Orange and Pink Grapefruit Segments with Basil Chiffonade.

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.

COYOTE & CACTUS GRILL – \$65
THURSDAY, FEBRUARY 23
6:00 – 8:00 PM

Chef Jim Comishen takes you back in time to the great state of New Mexico for a wonderful and traditional southwestern meal. On the menu: Spicy Santa Fe Corn and Chorizo Chowder; Authentic Strip Steak and Cheese Enchilada topped with Homemade Tomato and Lime Salsa and served with Mexican Rice and Gaucho-Style Beans; and Banana Bread Pudding topped with Rum and Custard Sauce.

EMILY RICHARDS' SOUPS & STEWS – \$75
MONDAY, FEBRUARY 27
6:00 – 8:00 PM

Chef Emily Richards demonstrates why long and slow cooking results in such rich and tender fare. Tonight's warming winter menu promises comfort food at its best. On the menu: Roasted Grape Tomato Soup with Seared Scallops; Braised Chicken with Gnocchi; Sausage and Greens Bread Soup for the Slow Cooker; and Hearty Veal and Porcini Stew with Cheddar and Onion Biscuits.

JEFFREY MARSHALL: VALSESIA VALLEY OF ITALY – \$65
MONDAY, MARCH 6
6:00 – 8:00 PM

Executive Chef Jeffrey Marshall of George Weston Limited, Toronto, treats you to a wonderful and traditional Northern Italian feast. On the menu: Antipasti Piemontese of Miacce (a crepe filled with Toma and mixed cheese), Cold Sliced Pork Tenderloin with Bagnet (parsley and garlic pesto), White Bean Vinaigrette, Grissini wrapped with Prosciutto, Strips of Roasted Red Peppers with Basil and Quick Zucchini Pickles; Tapulon (red wine- and juniper-braised beef, pork and lamb); Polenta Concia (creamy polenta with cheese); and Panna Cotta with Mirtilli (wild blueberry) Preserves and Grolla (an espresso-based drink with juniper, lemon and grappa served in a carved out root). Plus, one lucky registrant will receive a jar of juniper berries from The Spice Trader, Toronto.

Featured chef

STEPHEN PERRIN: ENTERTAINING FOR FRIENDS – \$90
THURSDAY, MARCH 9
5:30 – 8:30 PM

Executive Chef Stephen Perrin, owner of Terra Restaurant, will teach you how to prepare a stellar entertaining meal for friends. On the menu: Smoking Tailpipes (crispy smoked brisket tortilla spring rolls with jalapeño and southwestern sauce); Fairy-dusted Rack of Lamb with Honey Mustard and Pistachio Crust and Seasonal Vegetables; and Banana Chocolate Bread Pudding with Salty Caramel and Chocolate Sauce.

Full-meal class

HANDS-ON DUMPLINGS FOR DUOS – \$80
FRIDAY, MARCH 10
6:00 – 8:30 PM

Date night takes a twist. Chef Vanessa Yeung, owner of Aphrodite Cooks, Toronto, guides you and your partner through fun and easy ways to create delicious dumplings. On the menu: Ginger Chicken Pot Stickers with Soy Chili Sauce; Shu Mai (steamed pork and shrimp dumplings); Stuffed Eggplant with Shrimp; Barbecue Pork Puff Pastry; and Coconut Tarts.

Hands-on class

TRADITIONAL ITALIAN WITH A TWIST – \$90
MONDAY, MARCH 13
5:30 – 8:30 PM

Italian food is changing with the times. Join Chef Carl Dahl for this comforting, updated menu that blends traditional favourites with new flavours. On the menu: Minestrone with Spinach, Parsley and Garlic; Saltimbocca-stuffed Pork Tenderloin with Garlic and Chili Rapini, Red Wine Reduction and Roasted Garlic Crushed Potatoes; and Chocolate and Amarena Cherry Mousse with Candied Pecans.

Full-meal class

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

BAYVIEW VILLAGE

COMFORTING FLAVOURS OF MOROCCO – \$65

THURSDAY, MARCH 16
6:00 – 8:00 PM

Learn about the aromatic spices, condiments and grains of Moroccan cuisine. Then you'll be ready to recreate this exotic, warming and easy-to-prepare menu created by The Sultan's Tent, Toronto. On the menu: Couscous, the traditional way; Carrot and Orange Salad; Harira Soup; Lamb Tagine with Apricots; and Mint Tea.

BRENDA KWONG HING'S HANDS-ON WEEKEND BRUNCH – \$80

MONDAY, MARCH 20

6:00 – 8:30 PM
Chef Brenda Kwong Hing leads as you make the tastiest seasonal weekend brunch. Roll up your sleeves and prepare. On the menu: Savoury Waffles with Artichoke Purée and Crispy Prosciutto; Corn Cakes with Avocado, Poached Eggs and Cayenne Sabayon; Maple-glazed Bacon; and Blood Orange Olive Oil Cake.

Hands-on class

CARLOS FUENMAYOR: PAN LATINO TAPAS – \$75

THURSDAY, MARCH 23
6:00 – 8:00 PM

Latin food is all about refreshing flavours, varied textures and vibrant colours. Tonight, Chef Carlos Fuenmayor, owner of Sabrosito, Toronto, shares these authentic, regional specialties. On the menu: Mexican Fresh Fish Tacos with Tomatillo Salsa; Venezuelan Corn Meal Patties stuffed with Chicken Avocado Salad; Peruvian-Style Seafood Stew; Herb-marinated Sirloin Steak Skewers served with Chayote Relish; and Brazilian Sweet Peanut Croquettes.

TONY ANDRADY: THE PALEO GOURMET – \$90

MONDAY, MARCH 27
5:30 – 8:30 PM

Learn how to cook like a gourmet caveman with Executive Chef Tony Andrady. Tonight's dishes are free of gluten, dairy, grains, legumes and processed foods. On the menu: Creamy Lemon Chicken Kale Soup; Salmon Sushi with Green Onion and Cucumber; Baked Chilean Sea Bass Cakes with Avocado Drizzle; Ontario Grass-Fed Lamb Sliders on Toasted Sweet Potato Buns; and Coconut Mango Tapioca Pudding garnished with Crumbled Coconut Banana Cookie.

Full-meal class

MATTHEW KENNEDY: MOLLUSKS & BIVALVES – \$75

THURSDAY, MARCH 30
6:00 – 8:00 PM

In this last of a three-part series, Chef Matthew Kennedy of Kennedy Catering, Toronto, teaches you how to select fresh oysters, handle fresh mussels and do justice to beautiful diver scallops. On the menu: Duo of BC Oysters (freshly shucked with seasonal accompaniments and classic baked oysters); PEI Mussels cooked with Garlic, White Wine and Chili and served with Grilled Baguette and Fresh Herbs; Pan-Seared Diver Scallops with Double-Smoked Bacon, Parsnip Purée and Roasted Brussels Sprouts; and Mini Dark Chocolate Pot de Crème.

MILLCROFT CENTRE

RECIPE FOR A COLD DAY – \$65

SATURDAY, JANUARY 7
10:30 AM – 12:30 PM

Executive Chef Chris Smythe of Niagara-on-The-Lake's Prince of Wales Hotel shows you how to take a bite out of winter's chill with a menu of down-to-earth dishes designed to warm your insides on a cold winter's day. On the menu: Stewed Red Lentil Soup served with Smoked Ham Hock and Ancient Grain Crostini; Chicken Braised in Niagara Red Wine with Mascarpone Whipped Potato and Cellar Vegetables; and Apple and Cranberry Cobbler with Warm Bourbon Caramel and Chantilly Cream.

BASIC KNIFE SKILLS – \$150

MONDAY, JANUARY 9
6:30 – 9:00 PM

Executive Chef Jessica Tennier, of Geraldo's Restaurant, La Salle Park, Burlington, will teach you safe and efficient techniques for slicing, dicing and chopping with a range of recipes perfect for 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's Gourmet Series. On the menu: Fresh Rice Paper Spring Roll with Sweet Chili Sauce; Vegetarian Stir-Fry with Basmati Rice; and Apple Blueberry Crumble with Homemade Caramel Sauce.

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.

FABULOUS & FREEZABLE – \$65

TUESDAY, JANUARY 10
7:00 – 9:00 PM

Chef Erica Guidi returns to the kitchen to instruct and inspire you in the fine art of learning to take advantage of some extra "prep time" to prepare delicious and nutritious make-ahead dishes. On the menu: Moroccan Carrot Soup with Crispy Chickpeas and Tahini Drizzle; Make-ahead Hummus; Beef and Beer Stew with Winter Vegetables and Cheddar Biscuits; and Apple Blossoms with Vanilla Bean Ice Cream and Caramel Sauce.

THE HEAT IS ON – \$65

THURSDAY, JANUARY 12

7:00 – 9:00 PM
Chef and culinary instructor Paul Mattina tempts your taste buds with spicy and savoury foods that will help to diminish winter's cold one bite at a time. On the menu: Spicy Minestrone with Sausage; Penne Arrabiata; and Lemon Tart with Berries.

MORE HEALTHY & GOOD FOR YOU EATING – \$65

SATURDAY, JANUARY 14
10:30 AM – 12:30 PM

By popular demand, Personal Chef Paola Faiella returns to the kitchen to demonstrate the preparation of some of her favourite foods that taste fabulous and contribute to healthy clean eating, based on her version of a gluten-free and Paleo-based diet. On the menu: Belgian Waffles and Blueberries; Roasted Cauliflower and Butternut Squash Soup; Zucchini Boats with Steak and Onions; and Butternut Squash Lasagna.

HEARTY WINTER CLASSICS – \$90

TUESDAY, JANUARY 17
6:00 – 9:00 PM

Chef David Sider of Redstone Winery has built his career and reputation upon his passion for seasonally and locally inspired cuisine. Join in the culinary adventure as he treats you to a specially designed meal. On the menu: Smoked Albacore Tuna with Potato, Leek, Buttermilk and Dill; Duck Confit Ravioli with Roasted Carrot, Citrus, Coriander Seed and Chervil; Braised Ontario Lamb Shank Risotto with Cured Tomato, Black Olive, Parmesan and Basil; and Goat's Milk Panna Cotta served with Summer Fruit Preserve and Almond Crumble.

Full-meal class

A FEAST TO BEHOLD – \$90

THURSDAY, JANUARY 19

6:00 – 9:00 PM
The breathtaking hues and flavours of this special menu become apparent as award-winning Executive Chef Jason Bangerter of Langdon Hall Country Hotel & Spa, Relais & Châteaux, takes your taste buds beyond the ordinary. On the menu: Langdon Hall Handmade Bread and Churned Butter; Squash Velouté with Chestnut, Foie Gras and Madeira; Veal Tartare with Pickled Mustard, Jerusalem Artichoke and Raisins; Braised Beef Short Rib served with Creamy Cornmeal Polenta, Roasted Mushrooms and Watercress; and Langdon Hall's Signature Chocolate with Barley Cracker.

Full-meal class

TASTES OF MOROCCO – \$65

SATURDAY, JANUARY 21
10:30 AM – 12:30 PM

Chef, cookbook author and recipe developer Daphna Rabinovitch treats you to a burst of flavour and imparts mid-winter sunshine to warm your palate with a collection of Moroccan-inspired recipes. On the menu: Mixed Pepper and Tomato Jam served with Tagine Bread; Chicken with Preserved Lemon and Olives with Grated Carrot Salad with Golden Raisins and Mint; and Dessert Couscous with Almonds, Dates and Honey.

RETURN OF THE BLACK TREE – \$65

MONDAY, JANUARY 23

7:00 – 9:00 PM
Culinary innovator and Chef Matteo Paonessa, of Burlington's Black Tree Restaurant, ignites your enthusiasm for the not so traditional as he presents his creative and spectacular menu and treats you to an exceptional dining experience. Based on his restaurant's renowned menu changes, Chef Matteo promises to provide the freshest of the season, the best quality ingredients and maximum creativity to you. Come prepared to be inspired and amazed at the delicious menu that awaits!

SOUTHERN COMFORT – \$90

TUESDAY, JANUARY 24

6:00 – 9:00 PM
Executive Chef Mitch Lamb of Burlington's Stone House Restaurant and Vineland's Lake House Restaurant dishes up a scrumptious simple yet sophisticated, Southern-inspired feast. On the menu: Shrimp and Grits (garlic, pancetta and gruyere grits with grilled tiger shrimp); Cajun Catfish; Fried Chicken and Waffles; and Pecan Pie.

Full-meal class

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

MILLCROFT CENTRE

LEBANESE MEZZO – \$65 THURSDAY, JANUARY 26 7:00 – 9:00 PM

Executive Chef and Food & Beverage Manager Therese De Grace, of The Good Earth Food and Wine Co., has put together a stunning and memorable menu featuring delicious and authentic Lebanese mezzo. On the menu: Warm Za'atar Pita served with Baba Ghanoush, Hummus and Olives; Seared Halloumi Cheese with Fattoush Salad and Pickled Turnip; Beef Kibbeh served with Pistachios, Lebanese Rice and Mint Yogurt; and Walnut Baklav with Rose Water Syrup and Fresh Oranges.

HEARTHSIDE FAVOURITES – \$65 SATURDAY, JANUARY 28 10:30 AM – 12:30 PM

Chef and technical instructor Adrian Rusyn, of George Brown College, spins his culinary magic in the kitchen and shares his preparation tips for a meal that is delicious, colourful and comforting all at the same time. On the menu: Roasted Broccoli-Kale Caesar Salad with Dried Cranberries and Parmesan Cheese; Fresh Handmade Pasta with Sage Butter; and Apple Pancakes and Ontario Honey. Plus, one lucky registrant will go home with a \$50 gift certificate to The Chef's House Restaurant at George Brown College.

THE GLOBAL CHICKEN – \$65 TUESDAY, JANUARY 31 7:00 – 9:00 PM

Chef, cookbook author and recipe developer Emily Richards knows that chicken is a kitchen mainstay. She offers her inspiration and creative ideas to transform chicken through the use of different cuts and cooking techniques to impart delicious globally-inspired flavours. On the menu: Easy Chicken Sliders; Gorgonzola- and Date-stuffed Chicken; Spiced Tomato-Saffron Chicken; Lemongrass-skewered Coconut Chicken; Pollo al Mattone; and perhaps some eggs will appear for dessert!

THAI FOODS MADE EASY – \$65 THURSDAY, FEBRUARY 2 7:00 – 9:00 PM

Chef Taryn Morris, of Latitude Food & Drink, shares her passion and knowledge of Thai foods, all bursting with winter-warming flavour in an exciting and mouthwatering culinary adventure. On the menu: Po Pia Tod (crispy spring rolls with nam jim gai sweet chile sauce); Yam Takrai Goong (prawn and lemongrass salad); Khao Soi-Chiang Mai Noodle Soup with Chicken (red curry with egg noodles); and Roti Gluay (banana roti with sweetened condensed milk).

CHINESE WINTER FEAST – \$65 SATURDAY, FEBRUARY 4 10:30 AM – 12:30 PM

Executive Corporate Chef William Wallace demonstrates a collection of authentic, palate-pleasing Chinese-inspired dishes, designed to impress and inspire you to create them for your next “stay-in” Chinese meal. On the menu: Roasted Pork Buns served with Hoisin; 46-Garlic Clove Black Bean Flank Steak and Broccoli; General Tsao Chicken and Scallions; and Vegetable Fried Rice with Daikon Radish, Long Beans, Egg, Sprouts and Snow Peas.

“HE SAID, HE SAID” BATTLE OF THE ALTERNATE INGREDIENTS – \$90 MONDAY, FEBRUARY 6 6:00 – 9:00 PM

It's known by golfing enthusiasts as “alternate shots.” In the kitchen, it's the “Dynamic Duo” of Chef Gordon Goss, of Oakville's Cucci Restaurant and Chef Cosimo Ieraci. Each will showcase their creativity and skills as they add ingredients to complete dishes in a totally unique and unrehearsed presentation of the preparation of a wonderful meal. Given a series of ingredients, previously undisclosed to them, the chefs will conjure culinary magic to the delight of all guests. Be prepared to be impressed! Due to the nature of this event, recipes cannot be provided.

Full-meal class

JEFFREY MARSHALL: VALSESIA VALLEY OF ITALY – \$65 TUESDAY, FEBRUARY 7 7:00 – 9:00 PM

Executive Chef Jeffrey Marshall of George Weston Limited, Toronto, treats you to a wonderful and traditional Northern Italian feast. On the menu: Antipasti Piemontese of Miacce (a crepe filled with Toma and mixed cheese), Cold Sliced Pork Tenderloin with Bagnet (parsley and garlic pesto), White Bean Vinaigrette, Grissini wrapped with Prosciutto, Strips of Roasted Red Peppers with Basil and Quick Zucchini Pickles; Tapulon (red wine- and juniper-braised beef, pork and lamb); Polenta Concia (creamy polenta with cheese); and Panna Cotta with Mirtilli (wild blueberry) Preserves and Grolla (an espresso-based drink with juniper, lemon and grappa served in a carved out root). Plus, one lucky registrant will receive a jar of juniper berries from The Spice Trader, Toronto.

Featured chef

PREMIUM KNIFE SKILLS – \$265 THURSDAY, FEBRUARY 9 6:30 – 9:00 PM

Executive Chef Jessica Tennier, of Geraldo's Restaurant, La Salle Park, Burlington, will teach you safe and efficient techniques for slicing, dicing and chopping with a range of recipes perfect for using your new skills. Plus, each registrant will also receive a complimentary Santoku knife, paring knife, peeling knife and wooden cutting board from Wüsthof-Trident (retail value over \$400). On the menu: Goat's Cheese Tart with Candied Tomatoes and Fresh Basil; Pork Tenderloin with Fig and Apple Chutney, Citrus Fingerling Potatoes and Heirloom Carrots; and Fresh Berries with Sabayon.

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.

AT THE COASTAL TABLE – \$75 SATURDAY, FEBRUARY 11 10:30 AM – 12:30 PM

Chef Agnes Murawski of Richtree Natural Market Restaurant, Mississauga, will teach you how to create crowd-pleasing seafood dishes as she shares some of her go-to recipes for entertaining success. On the menu: Shrimp Cocktail with Sriracha; Crab Toast with Lemon Chive Aioli; BC Salmon Caponata, served with Warm Grain Salad and Creamy Herb Sauce; and Mocha Crème Brûlée with Candied Whipped Cream.

HAPPY VALENTINE'S DAY! – \$90 TUESDAY, FEBRUARY 14 6:00 – 9:00 PM

For a special treat for that special “someone” in your life, forgo the line-up at your local restaurant and do something unique on this romantic night. Executive Chef Tony Andrady promises an exquisite and decadent dining experience. On the menu: Brazilian Shrimp and Coconut Soup; Almond-crusted Goat's Cheese, Pink Grapefruit and Avocado Salad; Canadian Beef Wellington on Sautéed Savoy Cabbage with Roasted Pearl Root Vegetables and Madeira Wine Gastrique; and Spiced Dark Chocolate Fondue for dipping Tony's Cookies and Exotic, Fresh Fruit.

Full-meal class

BEAT THE WINTER “BLAHS” – \$65 THURSDAY, FEBRUARY 16 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, knows that great food, company and beverages help to ease the winter doldrums! Treat yourself to delicious dishes infused with a hint of the tropics and be prepared to enjoy. On the menu: “Fruits de Mer” Cake with Roasted Pineapple Salsa and Garlic Aioli; Lamb Sliders with Minted Tzatziki and Panzanella Salad; and Key Lime Semifreddo with Raspberry Mojito Sorbet and Coconut Macaron.

SAVOURY & SATISFYING SOUPS – \$65 SATURDAY, FEBRUARY 18 10:30 AM – 12:30 PM

Nothing seems to warm the chill from the inside-out like a steaming bowl of satisfying and delicious soup! Chef and former restaurateur Izabella Kwiatkowski demonstrates a restaurant-worthy assortment of her signature soups and even dessert! On the menu: Dill Pickle Soup; Chicken Noodle Soup; Sauerkraut Soup served with Polish Potato Salad; and Apple Crisp with Vanilla Ice Cream.

FANTASTIC WAYS TO ENJOY GOURMET CHEESES – \$65 TUESDAY, FEBRUARY 21 7:00 – 9:00 PM

Executive Chef Mat Sutherland, of Georgetown's Latitude Food & Drink, introduces you to five unique and delicious ways to enjoy some of his favourite cheeses. On the menu: Fresh Sheep's Milk Ricotta used as a topping for Crostini with Smoked Speck and Olive Oil; Brie de Meaux used in Carrot Raisin Salad; Spanish Cabrales Blue Cheese served with Roasted Fresh Figs and Truffle Honey; Dutch Beemster baked with Belgian Endive and Bacon; and Loire Valley Goat's Cheese served with Apples and Beet Syrup.

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

MILLCROFT CENTRE

I ♥ PROSCIUTTO – \$65

THURSDAY, FEBRUARY 23

MONDAY, FEBRUARY 27

6:00 – 9:00 PM

Executive Chef Marc Lyons, of Queen's Landing in Niagara-On-The-Lake, knows that the taste of prosciutto is unique, delicious and not to be denied! Enjoy his array of scrumptious prosciutto-laden foods. On the menu: Salad of "Ton's" of Bitter Greens with Pingue Prosciutto, Dried Apple and Honey Vinegar Dressing; Toasted Ontario Barley Risotto with Spiced Squash, Crisp Country Ham, Toasted Pumpkin Seed and Blyth Farms Aged Goat's Gouda ; Warner's Farm Apple-brined Pork Loin wrapped in Parma Ham served with Goat's Milk Polenta and Simple Pan Jus; and Prosciutto Almond Brittle.

SOUTHERN CAJUN COOKING – \$65

SATURDAY, FEBRUARY 25

10:30 AM – 12:30 PM

Mardi Gras celebrations arrive a little early in the LCBO Event Kitchen as Chef and culinary instructor Bruce Duff conjures up a down-home meal cooked Cajun style. On the menu: Crab Cakes with Tangy Mango Rémoûlade served with a bowl of Roasted Garlic and Aubergine Potage; Spicy Shrimp Creole served with Southern Louisiana Rice; and Deep-Dish Bourbon Pecan Pie.

THE ULTIMATE DINNER PARTY – \$90

MONDAY, FEBRUARY 27

6:00 – 9:00 PM

By popular demand, Executive Chef Jason Bangerter of Langdon Hall Country Hotel & Spa, Relais & Châteaux, returns to the kitchen to inspire and teach you how to create an array of spectacular dishes for your next dinner party. On the menu: Langdon Hall Handmade Bread and Churned Butter, Chilled Lobster with Coconut Milk, Passion Fruit and Coriander; Beetroot served with Fresh Cheese, Raspberries and Pickles; Wild Salmon served with Parsnip, Lentils and Veal Jus; and Milk Chocolate Cremeux with Ontario Peanuts and Banana.

Full-meal class

ENCRUSTED WITH FLAVOUR – \$65

TUESDAY, FEBRUARY 28

7:00 – 9:00 PM

Executive Chef Jessica Tennier, of Geraldo's, La Salle Park, Burlington, will show you how to take wonderful foods to the sublime by coating them in flavourful crusts to enhance their taste and texture. On the menu: Pistachio-crusting Scallops; Panko- and Herb-crusting Chicken with Heirloom Carrots and Marshmallow-crusting Sweet Potatoes; and Praline-crusting Baked Meringue with Fresh Berries.

QUINTESSENTIAL

BISTRO FLAVOURS – \$65

THURSDAY, MARCH 2

7:00 – 9:00 PM

Executive Chef Brandon Ashby, of Burlington's West Plains Bistro, shows you how to make a mouthwatering menu, perfect for your entertaining needs. On the menu: Romaine and Arugula Salad with Strawberry, Gooseberry, Shaved Red Onion, Pecans and Lemon Poppy Seed Dressing; Seared Trout With Beluga (black) Lentils and Wilted Spinach plated with Pine Nuts, White Balsamic Gastrique and Pistou; and Fig Tart With Almonds, Raisins, Goat's Cheese and Honey with Chantilly Cream.

FLAVOURS OF ITALY – \$65

SATURDAY, MARCH 4

10:30 AM – 12:30 PM

Executive Corporate Chef William Wallace, whose culinary passion encompasses many styles, presents a meal inspired by the sun-kissed cuisine of Italy. On the menu: Antipasto of Grissoli (breadsticks) and Cheese; Risotto Radicchio Treviso served with Osso Bucco and Root Vegetables; and Cannoli.

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



MILLCROFT CENTRE

WILD ABOUT WAFFLES – \$65
TUESDAY, MARCH 7
7:00 – 9:00 PM

Although they are usually enjoyed for breakfast or brunch, waffles have quickly become a favourite for dinner or snacks! Chef, cookbook author and recipe developer Emily Richards will create waffles that will showcase different fillings, flavours and texture. On the menu: Hint of Lemon Waffles with Smoked Salmon and Greens and Ricotta and Blueberries; and Chocolate Chip Waffles. More favourites will be presented along with waffle-iron care and use in this unique and fun-filled class!

WINTER SURF & TURF – \$90
THURSDAY, MARCH 9
6:00 – 9:00 PM

Executive Chef Mark Longster, of The Cannery at Niagara-on-The-Lake's Pillar and Post, shows you how to create a mid-winter grilled dinner for the great indoors (or outdoors). On the menu: Baked Potato and "Silversmith 'Hill 145' Golden Ale" Bisque with Sharp White Cheddar; Warm Baby Spinach Salad with Grilled Beef Tenderloin, Sundried Tomato and Aged Balsamic Dressing, Toasted Pine Nuts and Crumbled Stilton; Cajun-grilled Striploin of Beef with Barbecued Red Onions and Lime Butter-basted Jumbo Tiger Prawn; and Lemon Curd Tart with Toasted Meringue and Blueberry Syrup.

Full-meal class

PASSION FOR
(HAND-MADE) PASTAI – \$65
SATURDAY, MARCH 11
10:30 AM – 12:30 PM

Chef and culinary instructor Donna Miller returns to the kitchen with another collection of "over-the-top" delicious pastas and sauces from her extensive repertoire of recipes. Learn how to make home-made pasta and turn it into lasagne, manicotti and ravioli and more! On the menu: Italian Antipasto (salami, prosciutto, capicollo, olives, cheese and grilled bread); Lasagne made with Ground Veal, Tomato Sauce and Mozzarella Cheese; Manicotti made with Fresh ricotta and Spinach; Ravioli stuffed with Pumpkin and sautéed in Butter and Sage; and Crostoli (pasta cut into strips, deep-fried and sprinkled with icing sugar).

AN ITALIAN CULINARY
EXTRAVAGANZA – \$90
MONDAY, MARCH 13
6:00 – 9:00 PM

Oakville's Cucci restaurant is renowned for its fine Italian cuisine and Cucci Chef Gordon Goss brings shows why as he prepares an assortment of decadent and delicious classics. On the menu: Braised Octopus served with Sausage, Olives and Tomato; Potato Gnocchi with Black Truffle Fondue and Crispy Guanciale (cured pork); Veal Ossobucco served with Bone Marrow Polenta and Gremolata; and Tiramisu Semifreddo.

Full-meal class

MEMORIES OF SPAIN – \$90
TUESDAY, MARCH 14
6:00 – 9:00 PM

Executive Chef Mitch Lamb of Burlington's Stone House Restaurant and Vineland's Lake House Restaurant transports you to Spain as he demonstrates authentic, stylish and impressive dishes, all designed to ignite your passion for Spanish cuisine. On the menu: Pan con Tomate (a classic tapas in Catalan cuisine); Manchego and Serrano Ham Croquettes; Patatas Bravas (a traditional Spanish tapas with roasted potatoes, spicy smoked paprika tomato sauce and garlic aioli); Seafood Paella; and Cinnamon Churros served with Spicy Chocolate Cream and Sour-Cherry Chutney).

Full-meal class

AN ELEGANT EVENING – \$90
THURSDAY, MARCH 16
6:00 – 9:00 PM

Executive Chef Ray Taylor of 21 Club at Fallsview Casino Resort prepares a flavourful, colourful and elegant meal designed to stimulate your senses. On the menu: Sunchoke Potato Soup with Basil Pesto and Lemon Oil; Greens with Fig Almond Granola, Cranberry-Goat's Cheese and Vanilla- Lime Vinaigrette; Duck Breast with Hazelnut Beer Butter served with Red Quinoa and Wild Mushrooms; and Ricotta Fritters with Blackberry Sauce and Chocolate "Soil."

Full-meal class

DON'T FORGET TO ADD
CHEESE PLEASE – \$65
SATURDAY, MARCH 18
10:30 AM – 12:30 PM

Everything's definitely better with cheese! Chef Greg Riddell, of Queen's Landing, Niagara-on-the-Lake, knows how cheese enhances foods to elevate flavour and create rich, decadent texture. On the menu: Cheddar and Ale Soup with Slow-Cooked Onion Soubise and Gruyère Croutons; Handmade Ricotta Rissoles served with Chestnut Cream Sauce, Braised Beef, Roasted Mushrooms and Shaved Parmesan; and Vanilla-whipped Mascarpone Parfait with Fresh Blueberry Compote and Hazelnut and Cocoa Nib Crumble.

MUFFIN-PAN MANIA! – \$65
TUESDAY, MARCH 21

You will be amazed and impressed to learn some of the endless possibilities of savoury and sweet foods that can yield from that under-used muffin pan in your kitchen! Chef Alyssa Wink, of the Pastry Department at Jordan's Inn on the Twenty, takes you on an exciting and unique culinary journey. On the menu: Parmesan-crusted Mini Crab Cakes; Mini Potato Gratin; Chicken Cordon Bleu Cupcakes; Mini Eggplant Parmesan; and Caramel Apple Pie Bites.

PALEO-INSPIRED DINING – \$65
THURSDAY, MARCH 23
7:00 – 9:00 PM

Executive Chef Tony Andrady instructs you on the preparation gluten-free, dairy-free foods prepared with consideration as you learn how to make foods that taste great and are good for you. On the menu: Creamy Lemon Chicken Kale Soup; Sushi with Bay of Fundy Salmon, Green Onion, Avocado and Cucumber; Ontario Grass-fed Lamb Sliders on Toasted Sweet Potato Buns; and Coconut Mango Tapioca Pudding garnished with Crumbled Coconut Banana Cookie.

A FEW OF OUR FAVOURITES – \$65
SATURDAY, MARCH 25
10:30 AM – 12:30 PM

Chef Andy McKinney of Whisk Management serves up wholesome, timeless and delicious recipes, perfect to celebrate the weekend, or just to treat family and friends at your next get-together. On the menu: Mushroom and Escargot Ragout in Vol au Vents; Beef Stroganoff with Buttered Egg Noodles served with Julienne Vegetables; and White Chocolate and Cherry Bread Pudding.

BACK TO BASICS – \$65
MONDAY, MARCH 27
7:00 – 9:00 PM

Chef, cookbook author and culinary instructor Nettie Cronish prepares and shows you how to make delicious, easy to prepare staples for your kitchen. On the menu: Vegan and Gluten-Free Soup Stock; Quinoa Salad with Beans, Nuts, Seeds and Vegetables; Quick and Easy Pita Pizzas (not gluten-free or vegan); and Dairy-Free Apple-Blueberry Muffins made with Organic Frozen Fruit.

CALIFORNIA WINE COUNTRY,
ITALIAN STYLE – \$65
TUESDAY, MARCH 28
7:00 – 9:00 PM

You won't need an airline ticket to visit California wine country today! Chef Carl Dahl, of Toronto's KitKat Italian Bar and Grill, impresses with a menu reminiscent of "wining and dining Italian-style" in California's wine country. On the menu: Cobb Salad Stack; Cioppino (mussels, clams, lobster, shrimp and fresh fish in a tomato fennel broth with sourdough croutons); and Strawberry and Fig Napoleon with Mascarpone Mousse and Candied Almonds.

CHINESE HOT POTS – \$90
THURSDAY, MARCH 30
6:00 – 9:00 PM

Culinary expert Suzy Cui presents a fun-filled class of authentic Chinese hot pots prepared right at your table. The hot pot (also known as Chinese fondue) is one of the most popular meals in China and consists of a simmering broth at the center of a table surrounded by raw ingredients so friends and family can socialize while cooking. On the menu: Spicy and Non-Spicy Hot Pot Stock; Dipping Sauces, with ingredients including Fresh Ginger, Garlic, Cilantro, Soy Sauce, Red Vinegar, Oyster Sauce, Homemade Hot Chili Oil and more; Marinated Pork Tenderloin; Chicken Breast; Black Tiger Shrimp; Fresh vegetables; and Mango-Coconut Smoothie.

Full-meal class

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

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.

SUMMERHILL

WINTER MEAL FOR FRIENDS - \$90
TUESDAY, JANUARY 3
6:00 - 9:00 PM

Learn how to create a delicious and memorable meal for friends and family. Executive Chef Tony Andradý shares this gourmet menu along with helpful hints on how to prepare and present it easily: West African Peanut Soup; Wild Coho Salmon Poke on Black Rice; Certified black Angus Short Ribs on a Cauliflower Bacon Macaroni and Cheese Croquet in a Port Wine Gastrique; and Avocado-Chocolate Tart for dessert.
Full-meal class

JEFFREY MARSHALL:
WARMING CURRIES - \$75
TUESDAY, JANUARY 10
6:00 - 8:00 PM

Executive Chef Jeffrey Marshall, of George Weston Limited, Toronto, fires up your taste buds with warming curry dishes. On the menu: Thai Chicken Panang Curry; Malaysian/Indonesian Beef Rendang; and Indian Shrimp Curry. Plus, one lucky participant will receive a jar of juniper berries from The Spice Trader, Toronto.
Featured chef

BRENDA KWONG HING:
HANDS-ON WINTER IN PARIS - \$80
TUESDAY, JANUARY 17
6:00 - 8:30 PM

Chef Brenda Kwong Hing guides as you prepare cozy, warm and comforting yet classic bistro dishes. On the menu: Lighter French Onion Soup; Seared and Braised Chicken Supreme served over Creamy Celeriac; and Mocha Chocolate Pot de Crème.
Hands-on class

UNCLE SMOKE: SOUTHERN BARBECUE EXPERIENCE - \$75
THURSDAY, JANUARY 19
6:00 - 8:00 PM

Executive Chef Aidan Galligan, partner of Uncle Smoke Barbecue Company Inc., provides you with an authentic southern wood-fire barbecue experience. On the menu: Barbecue Pork Back Ribs; Hush Puppies (deep-fried cornbread batter, Parmesan cheese and fresh rosemary) and Uncle Smoke Barbecue Sauce; and Corn and Black Bean Salad.

INDIAN FEAST - \$65
TUESDAY, JANUARY 24
6:00 - 8:00 PM

Cookbook authors and food historians Smita and Sanjeev Chandra invite you to a delicious Indian feast as Sanjeev leads you through the history of this age-old cuisine while you savour the food! On the menu: Crisp Corn and Potato Tikkis (croquettes) served with Tomato Chutney; Chicken Lababdar (a robust, healthier version of butter chicken simmered in a tomato, yogurt sauce with ground almonds); Chana Masala (chickpeas cooked with onions, tomatoes and spices); Basmati Rice Pilaf; Yogurt Raita; Naan; and Gulab Jamuns (soft doughnuts soaked in cardamom-flavoured syrup).

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

BARQUE SMOKEHOUSE: REFINED INDOOR BBQ EXPERIENCE - \$75
TUESDAY, JANUARY 31
6:00 - 8:00 PM

Tonight, Barque Smokehouse, Toronto, provides you with an authentic barbecue experience. You'll learn popular restaurant favourites along with tricks and shortcuts to easy entertaining. On the menu: Candied Smokey Bacon; Caesar Salad with Candied Smokey Bacon; Oven-Baked BBQ Chicken Thighs, with a brining and rub demonstration; and Grilled Cuban Corn.

TERRONI: FLAVOURS OF NORTHERN ITALY - \$75
TUESDAY, FEBRUARY 7
6:00 - 8:00 PM

Feast on the fragrant and rustic flavours of Northern Italy with Terroni Executive Chef Giovanna Alonzi. Tonight's menu features dishes from the Trentino, Alto Adige and Veneto regions. On the menu: Casunzei (handmade agnolotti with beet and ricotta in poppy seed, butter, sage and Parmigiano sauce); Baccala e Polenta (cream of salted cod on polenta); and Tortino Fondente (flourless dark chocolate cake).

SUMMERHILL

**DECADENT VALENTINE'S
MENU DONE LIGHT – \$65**
TUESDAY, FEBRUARY 14
6:00 – 8:00 PM

Avoid the restaurant lineups tonight with a unique cooking experience. Chef Jo Lusted will demonstrate how to recreate this hearty, healthy and decadent menu for the ones you love. On the menu: Mini Chicken Tostadas; Coffee-rubbed Steak with Chimichurri; Baby Kale and Brussels Sprout Salad; and Greek Yogurt Cheesecake with Mango, Pistachios and Honey.

**MATTHEW KENNEDY:
CRUSTACEANS – \$75**
THURSDAY, FEBRUARY 23
6:00 – 8:00 PM

Join Chef Matthew Kennedy of Kennedy Catering, Toronto to discuss where to purchase the best crustaceans and how to cook them to mouthwatering perfection every time. On the menu; Lobster and Water Chestnut Dumplings with Lobster Bisque and Pea Tendrils; Gougères with fresh BC Dungeness Crab Salad; New Orleans Shrimp Po Boys with Spiced Mayo and Dill Pickles; and Apple Beignet with Dulce de Leche.

**MUSHROOM HORS D'OEUVRES
FOR FRIENDS – \$65**
TUESDAY, FEBRUARY 28
6:00 – 8:00 PM

Chef Paula Bambrick selects a variety of mushrooms and uses them in different ways in this all-new mouthwatering hors d'oeuvres menu. On the menu: Marinated Grilled Wild Mushrooms; Shrimp-filled Cremini Mushrooms with Dipping Sauce; Wild Mushroom Turnovers; and Shiitake Beignets.

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

**JEFFREY MARSHALL:
VALSESIA VALLEY OF ITALY – \$65**
THURSDAY, MARCH 2
6:00 – 8:00 PM

Executive Chef Jeffrey Marshall of George Weston Limited, Toronto, treats you to a wonderful and traditional Northern Italian feast. On the menu: Antipasti Piemontese of Miacce (a crepe filled with Toma and mixed cheese), Cold Sliced Pork Tenderloin with Bagnet (parsley and garlic pesto), White Bean Vinaigrette, Grissini wrapped with Prosciutto, Strips of Roasted Red Peppers with Basil and Quick Zucchini Pickles; Tapulon (red wine- and juniper-braised beef, pork and lamb); Polenta Concia (creamy polenta with cheese); and Panna Cotta with Mirtilli (wild blueberry) Preserves and Grolla (an espresso-based drink with juniper, lemon and grappa served in a carved out root). Plus, one lucky registrant will receive a jar of juniper berries from The Spice Trader, Toronto.
Featured chef

**TONY ANDRADY:
THE PALEO GOURMET – \$90**
TUESDAY, MARCH 7
6:00 – 9:00 PM

Learn how to cook like a gourmet caveman with Executive Chef Tony Andrady. Tonight's dishes are free of gluten, dairy, grains, legumes and processed foods. On the menu: Creamy Lemon Chicken Kale Soup; Salmon Sushi with Green Onion and Cucumber; Baked Chilean Sea Bass Cakes with Avocado Drizzle; Ontario Grass-Fed Lamb Sliders on Toasted Sweet Potato Buns; and Coconut Mango Tapioca Pudding garnished with a Crumbled Coconut Banana Cookie.
Full-meal class

**COMFORTING FLAVOURS
OF MOROCCO – \$65**
TUESDAY, MARCH 14
6:00 – 8:00 PM

Learn about the aromatic spices, condiments and grains of Moroccan cuisine. Then you'll be ready to recreate this exotic, warming and easy-to-prepare menu created by The Sultan's Tent, Toronto. On the menu: Couscous, the traditional way; Carrot and Orange Salad; Harira Soup; Lamb Tagine with Apricots; and Mint Tea.

**EMILY RICHARDS'
SOUPS & STEWS – \$75**
TUESDAY, MARCH 21
6:00 – 8:00 PM

Chef Emily Richards demonstrates why long and slow cooking results in such rich and tender fare. Tonight's warming winter menu promises comfort food at its best. On the menu: Roasted Grape Tomato Soup with Seared Scallops; Braised Chicken with Gnocchi; Sausage and Greens Bread Soup for the Slow Cooker; and Hearty Veal and Porcini Stew with Cheddar and Onion Biscuits.

ALL ABOUT DUCK – \$75
TUESDAY, MARCH 28
6:00 – 8:00 PM

Join Chef Eyal Liebman and Sommelière Rebecca Meir-Liebman from Chef & Somm, Toronto, and learn tips and techniques for how to cook perfect duck. Tonight, Chef Liebman will demonstrate how to use a whole duck. On the menu: Duck Prosciutto with Salad; Braised Duck Leg; and Génoise Cake made with Duck Fat.

Spotlight Jeffrey Marshall

Jeffrey has been the Executive Chef of George Weston Limited, one of North America's largest food processing and distribution companies, for 23 years. Aside from his corporate duties, he has taught in and around the Toronto area and is a regular and always popular guest instructor at the LCBO Cooking School.

Jeffrey has attained his Red Seal, is a member of The International Association of Culinary Professionals and was recently made a fellow of the Ontario Hospitality Institute. Jeffrey divides his time between his home in Toronto and his farm on the Bruce Peninsula.



Chef Jeffrey
Marshall

f.y.i.

What is your favourite guilty pleasure?

Sprüngli Hazelnut Japonais (decadent chocolate-hazelnut meringue dessert).

What would people be surprised to find in your kitchen?

A microwave.

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

Chamois (European goat-antelope).

What kitchen tool couldn't you live without?

A microplane.

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

Northern Italian.

meet him...

LCBO BAYVIEW VILLAGE

FEBRUARY 13

MARCH 6

LCBO MILLCROFT CENTRE

FEBRUARY 7

LCBO SUMMERHILL

JANUARY 10

MARCH 2



Life & Style

Our specially curated events are a shortlist of winter comforts: delicious cheeses, classic spirits and, with Valentine's Day in mind, inspired cocktails. Register now.

MILLCROFT CENTRE

**CHEESE & BEVVIES
FROM OUR BACKYARD – \$45
FRIDAY, JANUARY 13
7:00 – 8:30 PM**

Come celebrate Ontario. Join Debbie Levy from Dairy Farmers of Canada and an expert Product Consultant as we search for the ultimate pairing of Canadian artisanal cheese and Ontario beverages.

all you need is cheese.ca

**CHEESE WHEELS
& SCOTCH BARRELS – \$60
MONDAY, JANUARY 30
7:00 – 8:30 PM**

Join expert Product Consultant Bill MacKenzie and Dundas's Mickey McGuire's Cheese Shop for an evening filled with fun and laughter, as you pair a variety of luscious cheeses with Scotland's finest scotch. Don't hesitate to register because this popular class sells out quickly!

**SHAKEN OR STIRRED, SERVE YOUR
WAY THIS VALENTINE'S DAY – \$45
MONDAY, FEBRUARY 13
7:00 – 8:30 PM**

Discover how to mix the perfect cocktails with Ketel One, Cîroc, Baileys and Tanqueray. Diageo's Reserve Brand Ambassador Simon Hooper will inspire you to fall in love with cocktails and teach you how to make them at home.

**BC: BEAUTIFUL CHEESE – \$45
FRIDAY, FEBRUARY 24
7:00 – 8:30 PM**

The West Coast not only has breathtaking scenery but outstanding Canadian artisanal cheese to pair with local BC beverages. Join Debbie Levy from Dairy Farmers of Canada and an expert Product Consultant as we discover the best of the West!

all you need is cheese.ca

**NEW ARTISANS OF GIN – \$45
MONDAY, MARCH 6
7:00 – 8:30 PM**

Small-batch and hand-crafted artisanal gins are the results of creativity, innovation and micro-distillers who found inspiration close to home. Join Geoff Dillon from Dillon's Small Batch Distillers, and an expert Product Consultant to discover for yourself the art of gin.

**TOUR OF SCOTLAND:
SINGLE MALT TASTING – \$75
FRIDAY, MARCH 31
7:00 – 8:30 PM**

Welcome to a unique collection, in which we present many of Scotland's finest, most famous and richly storied single malt scotch whiskies. Every single whisky has a character as rich and complex as its history, and as natural as the land from which it comes. Let us take you to the distilleries and show you their world, with a guide for connoisseurs and novices alike. Led by Simon Hooper, Diageo Reserve Brand Ambassador, this experience will take you through the what, why and how of scotch whisky.



let's keep in touch!

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

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

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LCBO MILLCROFT CENTRE BURLINGTON

2000 Appleby Line
Burlington, 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.

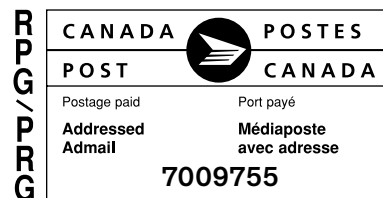
Aroma is an important component of all beverage alcohol tastings. We recommend attendees refrain from wearing perfume, cologne or other scented products.

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

lcbob.com/learn

LCBO Special Events

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**RETURN POSTAGE GUARANTEED
PORT DE RETOUR GARANTI**

