

A photograph of three glasses of red wine on a dark slate tray. The foreground glass is in sharp focus, showing a single vanilla bean floating in the wine. The background glasses are blurred. The scene is set against a light, textured background with some dried branches.

Taste & Experience

LCBO's Guide to Hands-on Learning

WINTER 2017
Windsor 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...

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Winter

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.

PLEASE WATCH FOR THE RETURN OF THIS SERIES IN AN UPCOMING SEASON



Tutored Tastings

Why not rely on a pro?

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

* Perfect Pairings

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

DARE TO COMPARE: PREMIUM ITALIANS VS. BEST VALUES – \$60

* *Perfect Pairings*

**WEDNESDAY, JANUARY 11
6:30 – 8:30 PM**

Italy is replete with premium wines, as well as some amazing values. Tonight we'll sample four premium wines of Italy, each paired with a value wine of the same region and each pair matched with a menu item to bring out the best in both. When they are tasted blindly, will you know which is the bargain and which one breaks the bank?

DARE TO COMPARE: EXPLORING FRANCE'S BOUNTY – \$55

* *Perfect Pairings*

**WEDNESDAY, JANUARY 18
6:30 – 8:30 PM**

Wine from France is iconic, but they also produce some of the world's finest spirits and liqueurs as well. Tonight an expert Product Consultant will pair up four classic French wines with either a spirit or a liqueur and each of those pairings will be matched with food to bring out the best in both. Don't miss this unique tour de France.

HOT 'N' COLD COCKTAILS – \$30 WEDNESDAY, JANUARY 25

6:30 – 7:30 PM

Take made-from-scratch hot drinks (including cocoa) top them with a scoop of French vanilla ice cream then add an alcoholic component to turn them into cocktails. We'll do this six different ways to inspire you to create fun and unique pours to enjoy the whole winter through.

SPANISH WINES & TAPAS – \$45

* *Perfect Pairings*

**WEDNESDAY, FEBRUARY 1
6:30 – 8:00 PM**

An expert Product Consultant discusses six different Spanish wine regions and pairs a wine from each with classic Spanish tapas. For those who can't get away to the Mediterranean for the cold winter months, what a great way to bring those flavours home!

BITTERS, SIPPERS & CHOCOLATE, OH MY! – \$40

* *Perfect Pairings*

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

Just in time for Valentine's Day, tonight's lineup of six luscious liqueurs is matched with incredible chocolates from Purdy's. From amaros to aperitifs and digestifs, tonight's lineup of bitters and sippers will cover the globe and help you understand these much overlooked and sometimes snubbed beverages. Plus, what better way to gain a finer appreciation of these drinks than to pair them with fine chocolate?

STUDIO 54: A FORGOTTEN COCKTAIL ERA – \$30

**WEDNESDAY, FEBRUARY 15
6:30 – 7:30 PM**

From the heart of the disco era in the heart of New York City, sprung up Studio 54: over-the-top and short-lived but never forgotten. So don your satin shorts, platform shoes or whatever speaks to you and join us as we recreate six iconic drinks from the '70s, plus enjoy some great music and images to complete the mood.

SCOTCH & COMFORT FOOD – \$70



Perfect Pairings

WEDNESDAY, FEBRUARY 22

6:30 – 8:00 PM

From the Highlands to the Islands, serving scotch with foods to give us comfort in the cold winter months is only fitting. Join us tonight as an expert Product Consultant guides you through all the variations that Scotch has to offer. Each of the six selections will be paired with food to warm the cockles of your heart.

CALIFORNIA DREAMING – \$40

WEDNESDAY, MARCH 1

6:30 – 7:30 PM

Winemaking in California dates back to 1769 and the arrival of the missions. Follow the path through history to discover the rich evolution of viticulture in this state. An expert Product Consultant will choose six distinctive wines that best illustrate what today's California wines have to offer, and how they may be different from those of their ancestry.

WHAT'S ON TAP? CRAFT BEER & PUB GRUB – \$45



Perfect Pairings

WEDNESDAY, MARCH 8

6:30 – 8:30 PM

Sourcing from small breweries across Canada, an expert Product Consultant will choose eight beers to be sampled in pairs. Each pair will be served with traditional pub grub – the perfect pairing dating back centuries that's still perfect today when served with modern brewing styles.

DARE TO COMPARE: TEQUILA, COCKTAILS & TEX-MEX – \$55



Perfect Pairings

WEDNESDAY, MARCH 15

6:30 – 8:30 PM

There are dozens of quality tequilas to be had and hundreds of cocktails to be had which you can mix them. Tonight, through the instruction of an expert Product Consultant, learn about the four distinct styles of tequilas, sampling one of each, then try each of those made into a cocktail that best suits its qualities. Each of these pairs will be matched with a Tex-Mex dish to complete the experience.

CIDERS & PORK – \$45



Perfect Pairings

WEDNESDAY, MARCH 22

6:30 – 8:30 PM

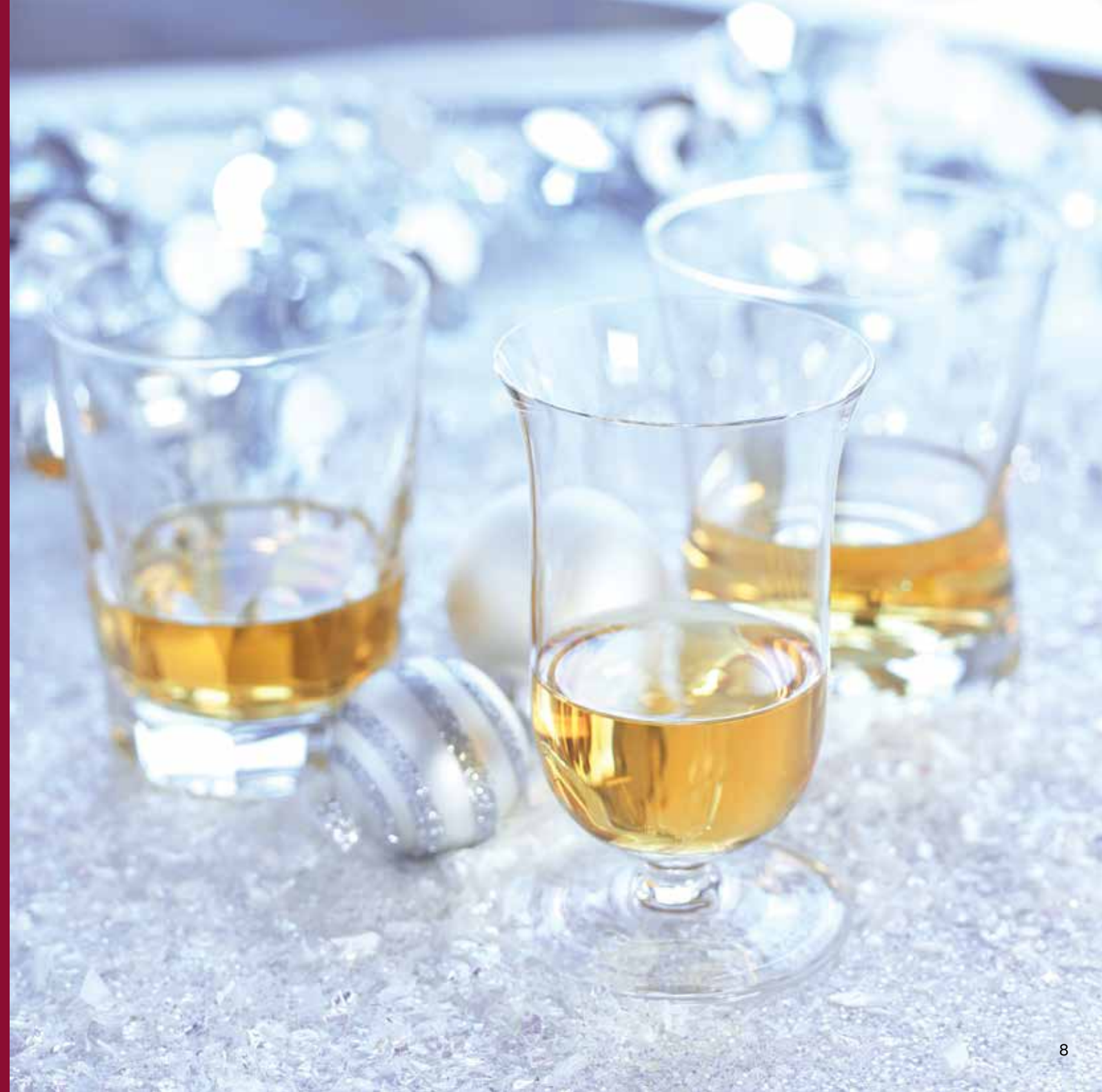
Pork and apples is a match made in heaven; and with all of the many ciders now available through the LCBO we've got lots to pair up. Tonight, an expert Product Consultant will discuss how cider is made, and the differences between four pairs of ciders to sample, each pairing matched with a scrumptious pork dish. This on-trend class is sure to sell out, so register today.

SANGRIA MANIA – \$30

WEDNESDAY, MARCH 29

6:30 – 7:30 PM

Steeped in tradition that dates back hundreds, if not thousands, of years, sangria made its North American debut at the 1964 World's Fair in New York. Since then, there has been a love affair with Sangria and tonight an expert Product Consultant will stir up six distinct and lively Sangria drinks sure to please and carry you into the warm weather promised ahead.



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.

AT THE COASTAL TABLE – \$75
TUESDAY, JANUARY 10
6:30 – 8:30 PM

Chef Benjamin LeBlanc-Beaudoin, Innkeeper and chef of the Iron Kettle Bed & Breakfast, will teach you how to create crowd-pleasing seafood dishes as easy as one, two, three as he shares some of his go-to recipes for entertaining success. On the menu: Bacon and Potato Clam Chowder; Saffron and White Wine Mussels; Salt-crusted, Baked Whole Pickerel with Accompaniments; and Pumpkin Pie Bread Pudding.

A WINTER TRIP THROUGH ASIA – \$65
THURSDAY, JANUARY 12
6:30 – 8:30 PM

Chef Fred Sorrell of Green Leaf Specialty Grocer prepares dishes from the Middle East to Japan and more allowing you to enjoy an international culinary tour. On the menu: Green Papaya Salad (Thailand); Grilled Pork Skewers with Rice Noodles (Vietnam); Pancit Palabok (a Philippines noodle dish with shrimp sauce and topped with several ingredients); and Chicken Katsu Curry (Japan).

IT'S ALL ABOUT FLAVOUR! – \$75
TUESDAY, JANUARY 17
6:30 – 8:30 PM

Treat yourself to delicious foods infused with vibrant colours and elegance and be prepared to enjoy as Chef and culinary instructor Helmut Markert demonstrates these palate-pleasing dishes. On the menu: Truffle Custard with Crab and Caviar; Sole stuffed with Spinach and Salmon and served with Seasonal Vegetables and Rice Pilaf; and Vanilla-poached Pear.

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

AN ITALIAN CULINARY EXTRAVAGANZA – \$65
THURSDAY, JANUARY 19
6:30 – 8:30 PM

Executive Chef and cookbook author Domenico Casagrande Bei, a.k.a. Mimmo of Koolini's Catering, is renowned for his fine Italian cuisine, and brings menu items to the table for your dining pleasure in this evening filled with decadent and delicious classics. On the menu: Zuppa di Ceci e Agnello (chickpea soup with lamb meatballs); Tagliata di Manzo al Pepe Verde (sliced and grilled New York strip loin with green peppercorn sauce served with potato and thyme cake and Brussels sprouts chips); and Nutella Crème Brûlée.

HANDS-ON (STUFFED) PASTA – \$80
TUESDAY, JANUARY 24
6:00 – 8:30 PM

Chef Bianca Maria of Ciao Pasta Bar has a passion for authentic Italian pastas and will show you how to make some exquisite stuffed pastas in this unique hands-on class. On the menu: Cannelloni with Ricotta and Spinach Stuffing; Veal-stuffed Ravioli; Prosciutto-stuffed Ravioli; and Pear and Fig Dessert Ravioli.

Hands-on class

THE GLOBAL CHICKEN – \$65
THURSDAY, JANUARY 26
6:30 – 8:30 PM

Chef, cookbook author and culinary instructor Rino Bortolin knows that chicken is a main-stay for many of us and offers his inspiration and creative ideas to transform chicken through the use of different cuts and cooking techniques that impart delicious globally-inspired flavours. On the menu: Coq au Vin over Blue Cheese Potato Mash; Asian-Inspired Lemongrass Chicken Wings served with Sesame 'Slaw; Chicken Tikka Masala with Spicy Herbed Couscous; and Zabaglione over Berries.

MODERN STEAKHOUSE DINING – \$90
FRIDAY, JANUARY 27
6:00 – 9:00 PM

Chef Wes van Beek of Fourteen Restaurant & Sky Lounge brings you an evening filled with fabulous foods indicative of steakhouse dining but with a very modern twist. On the menu: Potato, Leek and Bacon Soup; Shrimp Cocktail; Mixed Greens with Lemon Vinaigrette; Pan-Seared Strip Steak with Mushrooms and Red Wine Reduction and Accompaniments; and Cherry Cheesecake. Plus, one lucky registrant will go home with a gift card for Fourteen Restaurant & Sky Lounge.

Full-meal class / Featured chef

AUTHENTIC SOUTH INDIAN CUISINE – \$65
TUESDAY, JANUARY 31
6:30 – 8:30 PM

Executive Sous Chef Rajan Mehra of Caesar's Windsor, shares his passion for and knowledge of South Indian foods, all bursting with winter-warming flavour in an exciting and mouthwatering culinary adventure. On the menu: Rasam (soup with shrimp); Idli (steamed rice cakes) with Coconut Chutney; Chicken Chettinad (spiced and marinated chicken) with Tamarind Rice; and Seviyan Payasam (traditional cardamom-flavoured, sweetened milk and vermicelli dessert).

ENCRUSTED WITH FLAVOUR – \$65
THURSDAY, FEBRUARY 2
6:30 – 8:30 PM

Chef and culinary instructor Pascal Tenthorey 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: Cornflake Tiger Prawns with Mango and Papaya Chutney; Seasonal Greens with Pink Peppercorn Goat's Cheese Medallions and Pomegranate Vinaigrette; Porcini Herb-encrusted Beef Tenderloin served with Merlot Jus, Quinoa Croquettes and Seasonal Vegetable; and Hazelnut and Cranberry Roulade coated in Almond Bark Nougat.

CELEBRATE CHINESE NEW YEAR – \$90
FRIDAY, FEBRUARY 3
6:00 – 9:00 PM

Welcome the year of the rooster in style with culinary instructor Suzy Cui as she demonstrates an outstanding meal worthy of this notable celebration. On the menu: Traditional Wonton Soup with Chopped Green Onion and Barbecued Pork; Pan-Fried Dumplings served with Homemade Dipping Sauce; Deep-Fried Crispy Wontons served with Plum Sauce; Lotus Root Salad with Fresh Ginger and Garlic Sauce; Lemon Chicken with Mushroom Fried Rice; and Asian-Style Cinnamon Roll.

Full-meal class

AN ELEGANT EVENING – \$65
TUESDAY, FEBRUARY 7
6:00 – 9:00 PM

Chef Benjamin LeBlanc-Beaudoin, innkeeper and chef of the Iron Kettle Bed & Breakfast, prepares an elegant meal of locally inspired dishes designed to stimulate your senses. On the menu: Canadian Lobster Bisque; Ontario Mushroom and Beef Wellington served with Roasted Sweet Potato Mashed; Ontario Artisanal Cheese Platter; and Chocolate "Three Ways."

FOODS OF THE PHILIPPINES
MADE EASY – \$65
THURSDAY, FEBRUARY 9
6:30 – 8:30 PM

Chef Leny Inting of Tropical Hut Restaurant shares her passion and knowledge of Filipino foods, bursting with cultural influences from Spain, Malaysia and Japan in one exciting and mouthwatering culinary adventure. On the menu: Okoy (Filipino shrimp fritters prepared with bean sprouts, shrimp, tofu, carrots and onion); Salad of Mixed Greens with Strawberry Vinaigrette; Chicken Adobo (a hallmark dish of the Philippines) served over Rice; Pancit Bihon-Canton Guisado (a favourite Filipino noodle dish always served whenever there's company); and Turon (spring rolls made with saba, plantain bananas, and Langka jackfruit).

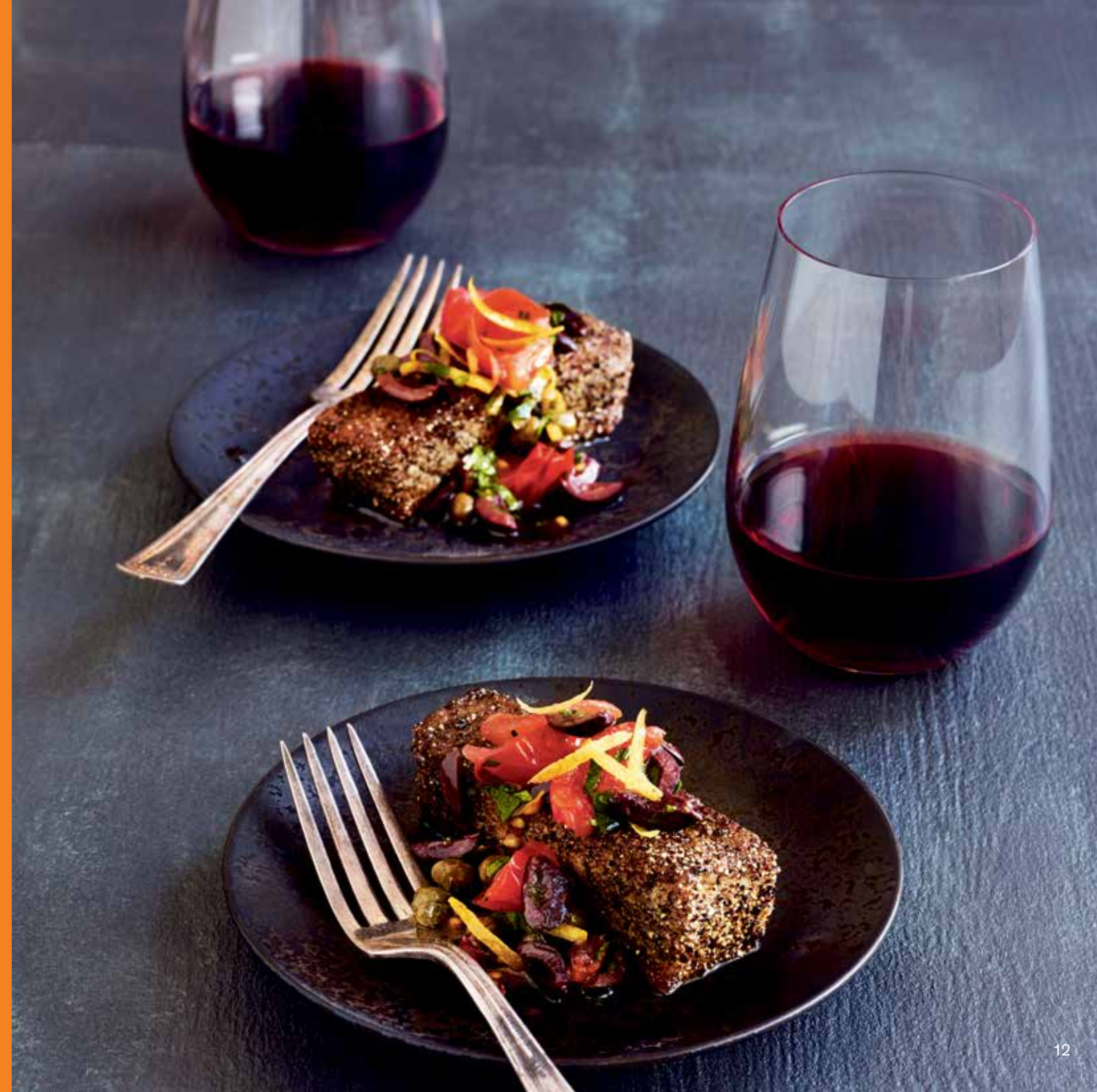
PRETTY IN PINK, HAPPY
VALENTINE'S DAY! – \$65
TUESDAY, FEBRUARY 14
6:30 – 8:30 PM

For a special treat for that special someone in your life, forgo the restaurant line-ups and join Chef Jennifer Hillis for an unforgettable Valentine's evening celebration that offers a unique and decadent dining experience. On the menu: Prosciutto and Shrimp Salad with Raspberry Vinaigrette; Crab Bisque; Citrus-glazed Salmon with Grapefruit-Avocado Salsa; and Elegant Strawberry-Champagne Cakes.

SURF, TURF &
GOBBLE KEBABS – \$65
THURSDAY, FEBRUARY 16
6:30 – 8:30 PM

Jules Mailloux, of The BBQ Den and Pitmaster, Roast'n Toast BBQ Team Jules, will show you how to make delicious kebabs, perfect for entertaining or when you prefer easy-to-make tasty mains in your own kitchen. On the menu: Shrimp and Sausage Kebab; Hawaiian Pork and Pineapple Kebab; Rosemary and Dijon Turkey Kebab; and Banana Split.

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.

GOURMET BREADS & SATISFYING SOUPS – \$65 **FRIDAY, FEBRUARY 17** **6:30 – 8:30 PM**

There is absolutely nothing that compares to the comforting and warming aromas and flavours of freshly-baked, homemade breads and satisfying, savoury soups to warm a body from inside-out! Chef Henry Furtado pulls out all the stops in this class, as he demonstrates some of his favourite recipes for your dining pleasure. On the menu: Crusty No-Knead Loaf; Multigrain No-Knead Loaf; Coconut Curried Pumpkin Soup; Curried Lentil Soup; Tomato Tortellini Soup; and Italian Pasta and Bean Soup.

SOUTHERN CAJUN COOKING – \$65 **THURSDAY, FEBRUARY 23** **6:30 – 8:30 PM**

Mardi Gras celebrations arrive a little early in the LCBO Event Kitchen as Chef and culinary instructor Lisa Powers, of the Cake and Cookie Connection, conjures up a down-home meal cooked Cajun style. On the menu: Shrimp Rémoulade in Tender Lettuce; Mardi Gras 'Slaw; Creole-Style Seafood and Sausage Gumbo; and Buttermilk Beignets.

WE CAN'T WAIT FOR SPRING! – \$90 **FRIDAY, FEBRUARY 24** **6:00 – 9:00 PM**

The “Dynamic Duo” of Chef Pascal Tenthorey and Chef Helmut Markert will showcase their creativity and skills as they feature a “waiting for spring” menu with fresh colourful components indicative of the season to come. On the menu: Strawberry and Romaine Salad with Chèvre and Pecans; Thai Carrot Soup; Blueberry Balsamic Pork Tenderloin served with Spring Vegetables; Seared Scallop en Feuille; and Vanilla Panna Cotta with Mixed Berry Compote versus Spring Green Pea Soup; Rack of Lamb on Wilted Swiss Chard and Barley Risotto; and Rhubarb Crisp and Honey Semifreddo.

Full-meal class

HEARTHSIDE FAVOURITES: ITALIAN SAUCES AND PASTAS – \$65 **TUESDAY, FEBRUARY 28** **6:30 – 8:30 PM**

Executive Chef/owner Bianca Maria of Ciao Pasta Bar spins her culinary magic in the kitchen and shares the preparation tips for pasta dishes that are delicious, colourful and comforting all at the same time. On the menu: Lean Meat Bolognese over Penne; Traditional Carbonara over Spaghettini; and Basil and Walnut Pesto over Cheese Tortellini.

FROM THE MEDITERRANEAN BISTRO – \$65 **THURSDAY, MARCH 2** **6:30 – 8:30 PM**

Chef Rafe Hanna of La Guardia Cucina Italiana has put together a stunning and memorable menu featuring delicious and authentic Mediterranean-inspired dishes, designed to satisfy your craving for unique, fresh and flavourful foods for your next get-together. On the menu: Fattoush Salad made with Romaine Lettuce, Cherry Tomatoes, Red Onion, Cucumber, Red Cabbage and Crispy Pita Chips and tossed with Sumac Dressing; Roasted Red Pepper Hummus with Toasted Pita; Chicken Malai Tikka on Skewers served with Turmeric Basmati Rice and Pan-Seared Zucchini and Cherry Tomatoes with Olive Oil and Garlic; and Homemade Turkish Coffee Cheesecake with Caramel and Whipped Cream.

LEBANESE DELIGHTS – \$65 **TUESDAY, MARCH 7** **6:30 – 8:30 PM**

Jules Mailloux, of The BBQ Den and Pitmaster, Roast'n Toast BBQ Team Jules, presents a collection of palate-pleasing Lebanese-inspired dishes designed to impress and inspire you to create them for your next “stay-in” meal. On the menu: Lebanese Lamb Flat Bread; Falafel; Beef Shawarma; and Baklava.

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

A NIGHT IN TUSCANY – \$65
THURSDAY, MARCH 9
6:30 – 8:30 PM

Personal Chef Giuseppe Piruzza, celebrates the bounty of Tuscany in an unforgettable evening of great food, fun and drinks. On the menu: Antipasti (regional cheeses and cured meats accompanied by traditional flatbreads); Classic Panzanella Salad; Papardelle Firenze (porcini mushrooms and wild boar ragu splashed with Brunello di Montalcino, tossed with rough-cut egg noodles and sautéed with Neapolitan San Marzano tomatoes); Citrus Sorbet; Filetto di Manzo (beef tenderloin wrapped with prosciutto) with Rosemary Fingerling Potatoes, Glazed Organic Baby Carrot Batons, Mini Grilled Zucchini and Wine Demi-glace; and Tiramisu.

RECIPE FOR A COLD DAY – \$65
TUESDAY, MARCH 14
6:30 – 8:30 PM

Chef Wes van Beek of Fourteen Restaurant & Sky Lounge 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: Kale Caesar Salad; The "Easiest Tomato Soup Ever;" Beef Bourguignon; and Preserved Strawberry Bread Pudding. Plus, one lucky registrant will go home with a gift card for Fourteen Restaurant & Sky Lounge.

Featured chef

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

FLAMBÉ: CLASSIC LIQUEUR RECIPES WITH A "TWIST" – \$65
THURSDAY, MARCH 16
6:30 – 8:30 PM

The heat is on as Chef Benjamin LeBlanc-Beaudoin, Innkeeper and chef of the Iron Kettle Bed & Breakfast, brings fun and fabulous foods to the kitchen in this unique class. On the menu: Saganaki Appetizers; Pimm's No 1 Cup Salad; Sweet Potato Gnocchi with Amaretto and Sage Cream Sauce; and Classic Bananas Foster.

OKEY DOKEY ARTICHOKEY – \$65
TUESDAY, MARCH 21
6:30 – 8:30 PM

Take the mystery out of the selection, cleaning and preparation of artichokes in this fun and informative class with Chef and culinary instructor Lisa Powers, of the Cake and Pastry Connection. Learn all about this sadly under-used vegetable and experience a delicious array of artichoke-based dishes. On the menu: Artichoke Ceviche in Belgian Endive; Lobster and Artichoke Baked Dip; Chicken Scallopine with Artichokes and Capers in White Wine-Lemon Sauce; and Mango Upside-Down Cake with Chantilly Cream.

SPRING HAS SPRUNG – \$65
THURSDAY, MARCH 23
6:30 – 8:30 PM

Chef and culinary instructor Pascal Tenthorey will educate and entertain you with this stylish menu infused with a hint of exotic flavourings sure to delight your taste buds. On the menu: Soba Noodle Bowl with Lemongrass-infused Tiger Prawns; Seared Duck Breast with Exotic Fruit Chutney, Thai Rice and Seasonal Vegetable; and Hot Toddy and Caramel Soufflé.

MEDITERRANEAN INFUSION – \$90
FRIDAY, MARCH 24
6:00 – 9:00 PM

Executive Chef Joe Ciliberto and Sous Chef Rafe Hanna of La Guardia Cucina Italiana combine forces to bring you a stylish, delicious and fun evening of foods that not only encompass Italian-influenced styles, but also hint of other Mediterranean influences. On the menu: Mediterranean Lentil Soup (inspired by Rafe's roots); Four-Cheese Mediterranean Spring Roll with a Lemon and Artichoke Aioli; Pancetta-wrapped Chicken Breast stuffed with Asiago Cheese and Roasted Peppers, topped with a Pesto Sauce and served with Dauphinoise Potatoes; Berry Panna Cotta topped with Limoncello Crema; and more!

PREVIEW TO SPRING – \$65
TUESDAY, MARCH 28
6:30 – 8:30 PM

Chef David Courtney of Caesar's Windsor knows that great foods, company and beverages help to pave the way to warmer spring days and evenings ahead! Treat yourself to delicious foods, infused with a hint of local flavours. On the menu: Roasted Beet and Goat's Cheese Salad; Roasted Pork Loin with Mushroom Ragout, Blue Cheese-mashed Potatoes and Seasonal Vegetables; and Bourbon-soaked Bread Pudding with Pecans and Dried Cranberries.

CALIFORNIA DREAMIN' – \$65
THURSDAY, MARCH 30
6:30 – 8:30 PM

You won't need an airline ticket to visit California today! Chef Jennifer Hillis impresses with a menu reminiscent of laidback California-style dining with this colourful and flavour-infused meal. On the menu: Beet and Blueberry Bruschetta; Shrimp Tacos; Seared Tuna with Citrus Jalapeño Salsa; and Basil-Lime Berry Shortcakes.

Spotlight

Wes van Beek

Fourteen Restaurant & Sky Lounge

"It's a life changing experience eating asparagus right from the ground. In my early career I was obsessed with altering ingredients like crazy just so I could show off what I can do. Now I think of asparagus, and it is perfect straight from the ground with nothing else added. It has simplified my approach to cooking."

Originally from Windsor, Ontario, Chef Wes van Beek informally started his culinary career cooking at home and learning from his mother and grandmother, who often used ingredients from the backyard. He gained an appreciation early on for local ingredients and the flavour they bring to a dish.

Realizing he was passionate about food, but also having a great appreciation for nature, Wes moved to Canmore, Alberta, to enjoy the mountain life and to gain experience working in a fine dining environment of Rustica Steakhouse at the Silvertip Resort where he learned to appreciate the craft and the resources required to create flavourful and balanced meals.

Since having completed the Culinary Management Course at George Brown College in 2009, Wes has held positions in Western Canada, Toronto and, most recently, in Windsor at The Twisted Apron where he worked for four-and-a-half years always using local ingredients in creative ways, until moving on to Fourteen Restaurant & Sky Lounge in 2016 as head chef.



Chef
Wes van Beek

f.y.i.

What would people be surprised to find in your kitchen?

People are usually surprised to find the lack of a microwave in my kitchens, just a philosophy of mine that professional cooks shouldn't be using a microwave to make food for paying customers.

Which kitchen tool couldn't you live without?

Besides the obvious which would be my Japanese Carbon Steel knife, I would have to say my skillet. I can seriously cook anything in a good skillet over open fire.

What is your favourite guilty pleasure?

It would have to be oysters. I could spend hundreds of dollars on them which is the guilty part. They are super sustainable, good for the environment (as they filter contaminates out of the water) and are really good for you.

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

When I was travelling in Thailand I ate a cockroach, it was crunchy and spicy and weird.

What type of food has influenced you the most?

I would say any seasonal local vegetables, but mostly asparagus. My grandfather has always grown asparagus, and we could pick it for dinner. That experience has simplified my approach to cooking.

meet him...

JANUARY 27

MARCH 14

Life & Style

Our original winter events are sure to inspire with everything from Canadian Whisky and decadent pairings to New and Old World wines. Don't miss these exciting events – register now!

TABLING MASI WINES – \$40

FRIDAY, JANUARY 20

6:30 – 8:30 PM

Masi Brand Ambassador Andrew Sainsbury joins us tonight with an interesting overview on the rich history of Masi wines. Sample six wines from their portfolio, each paired with an appetizer-sized portion of a six-course meal, and savour this amazing opportunity to sample, enjoy and learn.

Includes a food-matching segment.

THE GREAT WHISKY DEBATE MEETS CHEESE & CHOCOLATE – \$40

FRIDAY, FEBRUARY 10

6:30 – 8:30 PM

Please welcome Dan Tullio, representing Canadian whisky, Nicolas Villalon, speaking for scotch, and Matt Jones, championing bourbon, as they go head to head debating the finer points of their respective whiskies. Each of their two whiskies will be paired, one with cheese from Windsor's Cheese Bar and one with chocolate from Purdy's – leaving you with more than one dispute to decide upon. Join us for this unique evening and get in on the debate!

Includes a food-matching segment.

TABLING CREEKSIDE WINES – \$40

FRIDAY, MARCH 3

6:30 – 8:30 PM

Join us tonight as a representative from Creekside Winery visits us here in Windsor to talk about the winery's short but prominent history, as well as what makes it unique (like its "Creek Geeks"). Sample six of their wines, each paired with a mini course of a six-course meal that illustrates the versatility of these wonderful Ontario wines.

CONSTELLATION BRANDS: DARE TO COMPARE CALIFORNIA & NEW ZEALAND WINES – \$40

FRIDAY, MARCH 10

6:30 – 8:30 PM

Tonight we welcome Christy MacDonald of Constellation Brands to serve up four pairings of wines from Robert Mondavi and Kim Crawford. Each pairing will feature one California and one New Zealand wine, matched with an appropriate and delicious menu item. Learn what differentiates these wines and what makes them similar in this fun and fantastic face-off.

Includes a food-matching segment.

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



**LCBO
THE ROUNDHOUSE CENTRE
WINDSOR**

3165 Howard Avenue
Windsor, ON
N8X 3Y9
Tel. 519-972-1772

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

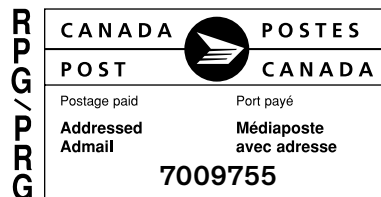
LCBO is committed to serving people with disabilities. If you require accommodation, please advise us when registering for a class.

LCBO

lcbo.com/learn

LCBO Special Events

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



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