



Pastoral Classes Calendar

March 2009

Pairing Wine & Cheese (Loop) Saturday March 21: 6:30 PM

Some folks understand a little about wine & some folks know a bit about cheese, but the intersection of the two can be vexing for many of us. One of our customer favorites, this class provides you with the rules of thumb for successfully pairing cheese and wine. Is there such a thing as a perfect pairing? Find out in this experimental and informative class taught by resident sommelier Jan Henrichsen. **\$40/person**

Spain Explored (Lakeview) Tuesday March 24: 7:30 PM

It appears that cuisine has gone "Tapas" crazy these days. Join our Fromager, Cesar Olivares, in a sensory tour of Spanish cuisine. Learn about this country's rich culture of cheese, wine and the Spanish favorite, pork. In this class, we will taste through the different regions and styles of cheese and wine that have made Spain a culinary destination for food lovers worldwide. **\$40/person**

Blue Cheese and the Pairings that Work

(Lakeview) Tuesday March 31: 7:30 PM

Blue cheese has a history as rich and long as the countries they originate from. Wash the delicious blues down with the beers and wines that love them— with resident Fromager, Cesar Olivares. **\$40/person**

April 2009

Cheese 101 -Introductory Course (Loop)

Saturday April 11: 6:30 PM

Love cheese, but hate the confusion that accompanies it? Our resident Fromager, Cesar Olivares, will walk you through a wide variety of cheeses, and explain what's what. Discuss and taste your way through a variety of milks, rinds, styles, and regions and emerge confident of your cheese choices. **\$40/person**

Exploring Italy (Lakeview) Tuesday April 14: 7:30 PM

Italy is one of the most influential and important countries when it comes to exceptional food and wine. Join our Fromager, Cesar Olivares, as he guides you through the countryside of Tuscany to the vineyards of Sardinia, and beyond! Cesar will have just returned from a 2 week exploration of Italy's best, and will have much to share on Italian cheese & wine. Plenty of time for Q&A. **\$40/person**

Bubbly Indulgence (Lakeview) Tuesday April 21: 7:30 PM

Sparkling wines and Champagnes aren't just for weddings and New Years Eve anymore. There are terrific examples at everyday price points. Add a little cheese and you have serendipity! Understand how sparkling wines and Champagnes are produced and learn what kinds of cheeses just beg to be paired with them. Taught by Cesar Olivares. Plenty of time for Q&A. **\$40/person**

Wines of the Southern Hemisphere (Loop)

Saturday April 25: 7:30 PM

There's more to Argentina than Malbec and more to Australia than Shiraz. Explore the "New World" and find out what the hottest new regions and grapes are! Both red and white wines are waiting for you to discover them. Join resident Sommelier Jan Henrichsen as she takes you on a tasting tour through reds and whites from South America, South Africa, New Zealand, and Australia. Plenty of time for Q&A. **\$40/person**

Wines: The Big Three (Lakeview) Tuesday April 28: 7:30 PM

The Big Three in Wine: Sauvignon Blanc, Chardonnay and Pinot Noir Sancerre, Burgundy, New Zealand Pinot Noir and California Pinot Noir: What do they have in common? How are they different? What compliments great goat cheese? What does that French label mean? We'll answer all these questions and many more as we explore these 3 classic grapes, and even better, the wine that's made from them. Resident Sommelier Jan Henrichsen will show you new world and old world examples of each wine against each other, including sparkling and rose. Plenty of time for Q&A. **\$40/person**

May 2009

Best Friends: Cheese & Honey (Lakeview)

Tuesday May 5: 7:30 PM

Honey and cheese have a natural affinity for each other. Taste a wide variety of honey, from light and floral to deep and dark, and find the perfect cheese partner for each one. Join resident cheese expert Cesar Olivares and find out! Plenty of time for Q&A. **\$40/person**

Wine, Beer & Spirits for Cheese Lovers (Loop)

Saturday May 9: 6:30 PM

Don't know a Bordeaux from Brunello? Want the best beer for your cheddar? This class will open the doors for the cheese lover. We'll discuss basic concepts in wine and beer like varietal, region and technique how these affect what you find in the glass, and what that really means when it comes to the best choices for the cheese fanatic. Plenty of time for Q&A. **\$40/person**

Pairing Cheese & Wine 101 (Loop) Saturday May 16: 6:30 PM

Some folks understand a little about wine and some folks know a bit about cheese, but the intersection of the two is vexing to many of us. One of our customer favorites, this class provides you with the rules of thumb for successfully pairing cheese and wine. Is there such thing as a bad pairing? Find out in this experimental and informative class taught by resident sommelier Jan Henrichsen. Plenty of time for Q&A. **\$40/person**

Getting Your Goat: Goat Cheese & Wine

(Lakeview) Tuesday May 19: 7:30 PM

Springtime is here and there is nothing more delightful than a light, creamy fresh goat cheese to delight the senses. What to pair with fresh chevre? Learn what works best and why and taste the difference between a good and less than perfect pairing? Do the same rules apply to aged goat's milk varieties? Join resident cheese expert Cesar Olivares and find out! Plenty of time for Q&A. **\$40/person**

Local Wine and Beer (Loop) Saturday May 23: 6:30 PM

Ever wonder what kinds of grapes are grown locally? Ever wonder if it's any good? Great local wine and beer are made all the time. Meet with and taste their fantastic brews, and learn how they're made. Find out how you can drink local, and not sacrifice quality. We'll have a local brewmaster and a local winemaker talk about producing their products locally. Plenty of time for Q&A. **\$40/person**