



Food & Wine Pairing Nights

*Starting Wednesdays, Sept. 1st – Oct. 27th
6:00 – 7:30 p.m.*

Let Deanna help take the mystery out of pairing wine with food. Each seminar will feature 6 wines and a plate of 'small bites' representative of the tasting's theme. It will be a sit-down event focused on learning how food interacts with wine. Jessica & Richard of Moo Creamery will demonstrate their culinary expertise by providing some of our taste treats.



Homage to Fromage – A Cheese Tasting Extraordinaire – September 1

We'll explore the wonderfully-flavored world of goat, sheep, cow, soft-fermented, blue-veined and washed rind cheeses.

Pairing Wine with Olives – September 15

We'll feature a selection of olives and olive-based recipes.



The Mushroom Kingdom – September 29

We'll celebrate Mushroom Month with our favorite fungi & discover the allure of earthy scents, tastes & textures.

A Taste Tour of Italy – October 13

We'll taste our way through some of Italy's most popular wine regions and, in the spirit of Columbus, make new discoveries.



Pairing Wine with Chocolate – October 27

We'll sample four different types of chocolate with a selection of six wines. Bring your sweet tooth and decide for yourself which is the best match.

**All classes are on Wednesday evenings from 6-7:30pm
\$25 per person per session
*Seating limited***

Contact Deanna with any questions or for additional information

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