

THE CULINARY CENTER – COOKING AND LIFESTYLE SCHOOL @ THE LOS GATOS ATHLETIC CLUB

DECEMBER 2007 CULINARY PROGRAM SCHEDULE

CALIFORNIA ARTISAN CHEESE AND REGIONAL WINE PAIRING

FORMAT: DEMONSTRATION TASTING - LIMITED TO 18 GUESTS

WEDNESDAY, DECEMBER 5, 6:30 PM – 8:30 PM

\$65.00 MEMBERS / \$70.00 NON-MEMBERS

CALIFORNIA WINES HAVE LONG BEEN THE STANDARD FOR THE WORLD. CALIFORNIA'S HANDCRAFTED CHEESES ARE SAID TO RIVAL EVEN THE CLASSICS THAT HAVE BEEN MADE FOR CENTURIES. TOGETHER, THEIR ARTISTRY, COMPLEXITY AND UNIQUE APPROACHES TO THE CRAFTS MAKE FOR GREAT PAIRINGS. SHOWCASING CLASSIC LOCAL WINES WITH THE BEST OF THE REGION'S FARMSTEAD AND ARTISAN CHEESES, LEARN THE BASIC PRINCIPLES OF CHEESE AND WINE PAIRING. DURING THIS CLASS, COMPARATIVE TASTES OF A WIDE SELECTION OF LOCAL WINES AND CHEESES WILL DISPEL OLD NOTIONS AND PROVIDE A FRESH APPROACH TO BEST ENJOY AND APPRECIATE THE CHEESE COURSE AT YOUR FAVORITE RESTAURANT OR FOR HOME ENTERTAINING. YOU WILL ALSO LEARN THE BASICS OF PURCHASING AND STORING CHEESES, PRESENTATION IDEAS, APPROPRIATE ACCOMPANIMENTS AND LEAVE WITH SUGGESTED RESOURCES TO FURTHER DEVELOP YOUR UNDERSTANDING OF THIS INTRIGUING PROCESS.

MENU:

TASTING INCLUDES SIX HANDCRAFTED, ARTISAN AND FARMSTEAD CHEESES PAIRED WITH SIX CLASSIC CALIFORNIA REGIONAL WINE SELECTIONS. APPROPRIATE ACCOMPANIMENTS WILL ALSO BE PRESENTED AND ENJOYED

PRODUCER'S SERIES: PAICINES RANCH, CENTRAL CALIFORNIA ORGANIC, FREE-RANGE, GRASS FED BEEF

FORMAT: DEMONSTRATION

THURSDAY, DECEMBER 6, 11:30 AM – 1:00 PM

\$35.00 MEMBERS / \$40.00 NON-MEMBERS

COME MEET SALLIE CALHOUN, OWNER OF THE PAICINES RANCH, SAN BENITO COUNTY, AS SHE DISCUSSES THE HISTORY, PHILOSOPHY AND PRACTICES OF HER GRASS FED CATTLE OPERATION. PAICINES RANCH PRODUCES ORGANIC, FREE-RANGE, PASTURE FED, HORMONE AND ANTIBIOTIC-FREE BEEF. ENID FOX, TEMPUS CLINIC'S DIRECTOR OF NUTRITIONAL SERVICES WILL ALSO BE ON HAND DISCUSSING THE HEALTH BENEFITS OF EATING GRASS-FED MEATS AND CHEF CHARLES VOLLMAR WILL DEMONSTRATE AND SHARE THREE DELECTABLE BEEF DISHES. A LIMITED SUPPLY OF THE PRODUCTS USED IN THE PREPARATIONS WILL BE AVAILABLE FOR PURCHASE. ALSO, LEARN HOW YOU CAN ORDER YOUR BEEF DIRECTLY FROM THE PRODUCER. A PROGRAM NOT TO BE MISSED!

MENU:

***CLASSIC STEAK DIANE WITH SHIITAKE MUSHROOMS AND COGNAC
GINGER-BEEF STIR-FRY WITH WINTER GREENS
BEEF RAGOUT WITH SEASONAL VEGETABLES***

SIMPLY FISH: ELEGANT DISHES FOR ENTERTAINING AND EVERYDAY

FORMAT: HANDS-ON LIMITED TO 16 GUESTS

MONDAY, DECEMBER 10, 6:30 PM – 9:00 PM

\$65.00 MEMBERS / \$70.00 NON-MEMBERS

IN THIS HANDS-ON CLASS, LEARN BEST CHOICES OF FISHES, WHERE TO FIND THEM, PROPER SELECTION, AND PREPARATION TECHNIQUES.. EACH DISH WILL HIGHLIGHT ESSENTIAL COOKING TECHNIQUES FOR EACH TYPE OF FISH PREPARED TO ENHANCE NATURAL TEXTURES AND FLAVORS. PROPER TESTS FOR DONENESS, THE MOST CRITICAL ELEMENT OF FISH COOKERY, WILL ALSO BE COVERED. RECIPES PREPARED WILL EMPHASIZE LIMITED INGREDIENTS AND SIMPLICITY OF PREPARATION TO ENCOURAGE MORE FREQUENT ENJOYMENT OF THIS IMPORTANT COMPONENT OF A HEALTHFUL DIET.

MENU:

MEDITERRANEAN SEAFOOD STEW

STEWED PACIFIC COD WITH TOMATOES AND OLIVES

HERB-CRUSTED ALASKAN HALIBUT FILLET WITH ROASTED PEPPER AND SUN-DRIED TOMATO PESTO

PICATTA-STYLE TILAPIA FILLET WITH CITRUS AND CAPERS

GRILLED SWORDFISH KABOBS WITH MEYER LEMON AND HERBS

CALIFORNIA FOOD AND WINE PAIRING: A BLEND OF CLASSIC PRINCIPLES AND FRESH IDEAS

FORMAT: DEMONSTRATION LIMITED TO 18 GUESTS

WEDNESDAY, DECEMBER 12, 6:30 PM – 9:00 PM

\$75.00 MEMBERS / \$80.00 NON-MEMBERS

FOOD AND WINE ARE FAR TOO DYNAMIC TO BE LIMITED TO THE CONVENTIONAL IDEAS OF “RED WITH RED AND WHITE WITH WHITE”. LEARN WHY CLASSIC PAIRINGS DON’T ALWAYS WORK AND WHY NEW APPROACHES RELY MORE ON THE INDIVIDUAL’S ABILITY TO CREATE PROPER BALANCE THROUGH EXPLORATION AND EXPERIMENTATION WITH TASTE AND FLAVOR.

IN THIS INTERACTIVE EVENING, WE BEGIN WITH A VARIETY OF TASTING EXPERIMENTS AND EXERCISES TO BETTER UNDERSTAND FOOD, AND WINE AND PROCESS OF BRINGING THEM TOGETHER - SUCCESSFULLY. LEARN HOW TO ADJUST ANY DISH YOU ARE COOKING, OR EATING IN A RESTAURANT, TO BEST MATCH THE WINE YOU DRINKING! PUTTING OUR NEW IDEAS INTO PRACTICE, WE WILL ENJOY A LUSCIOUS FOUR-COURSE TASTING MENU AND HIGHLIGHT GREAT CALIFORNIA WINES WITH EACH COURSE – AND ALONG THE WAY, TASTING, ADJUSTING, TASTING, ADJUSTING AND EATING. A GREAT EXERCISE FOR NOVICES OR EXPERIENCED WINE BUFFS.

MENU:

CREAMY PORTOBELLO MUSHROOM SOUP WITH CHÈVRE CREAM

SALAD OF BABY FIELD GREENS, SHAVED FENNEL AND WINTER PEAR WITH FIG VINAIGRETTE

SEARED AHI TUNA CAKES ON ARUGULA WITH SPICY RÉMOULADE SAUCE

MEDALLIONS OF GRASS-FED BEEF FILLET ON MASHED CAULIFLOWER WITH TUSCAN KALE AND RUSTIC PORCINI SAUCE

PLEASE CALL 408-354-5808 FOR INFORMATION AND REGISTRATION

**THE CULINARY CENTER @ THE LOS GATOS ATHLETIC CLUB
285 EAST MAIN STREET
LOS GATOS, CA 95030**

GIFT CERTIFICATES NOW AVAILABLE!