



PASTORAL[®]
ARTISAN CHEESE, BREAD & WINE

PLEASE VISIT www.pastoralartisan.com/classes.shtml
TO SIGN-UP

LAKEVIEW: 2945 N. Broadway 773-472-4781
LOOP: 53 E. Lake Street 312-658-1250
FRENCH MARKET: 131 N. Clinton 312-454-2200

Winter 2010 Class Schedule

Cheese 101 – Introductory Course (Loop)

Saturday, January 23: 6:30 PM, \$40 per person

Do you want to know more about cheese? Does a visit to the cheese counter make you dizzy? Then join resident fromager Cesar Olivares as he covers cheese basics. Learn about the different milk types, styles, and cheese regions of the world. You will develop a vocabulary to make every visit to the cheese shop a success, and all your cheese plates a show stopper.

Honey and Cheese (Lakeview)

Tuesday, January 26: 7:30 PM, \$40 per person

Honey is one of the oldest foods in the world. Like fine wine and cheese, it varies from region to region, by varietal, and even from year to year. Many cultures have historically paired honey with their native cheeses, as it offers a sweet contrast to the saltiness of most cheese. We'll go deep into this special pairing as honey and cheese is explored in this class taught by fromager Cesar Olivares.

Exploring Italy – Cheeses and Wines of Italy (Loop)

Saturday, January 30: 6:30 PM, \$45 per person

There's more to Italy than just Chianti and Parmesan, and resident sommelier Jan Henrichsen is here to guide you through a country with an astounding variety of wines, cheeses and other foodstuffs. We'll delve into small regional treasures, arcane and interesting facts, and unusual flavors and pairings.

Bubbles and Cheese (Lakeview)

Tuesday, February 16: 7:30 PM, \$45 per person

Do you like Champagne? Go crazy for Cava or Prosecco? Did you know that pairing cheese with bubbles is a lot easier than other wines? In this class we will taste sparkling wines from all over the world and learn what makes the difference between a 15 dollar bottle of sparkling wine and a 100 dollar bottle. Join fromager Cesar Olivares as he breaks down the secrets of "sparkling wine" and cheese pairings.

Winter Blah Buster – Special Event (Loop)

Saturday, February 20: 6:30 PM, \$15 per person

Let us cheer you up with a guided, information-filled walkaround tasting featuring artisan cheeses, ports, spirits, and dessert wines. Resident fromager Cesar Olivares and sommelier Jan Henrichsen will teach you how to use these raw materials to craft fantastic pairings and cocktails, and how to showcase them at your own cheese party.

Wine 101 – Wine, Beer and Spirits for Cheese Lovers

(Loop)

Saturday, February 27: 6:30 PM, \$40 per person

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 how varietal, region and technique affect what you find in the glass, and what that really means when it comes to the best choices for the cheese fanatic.

Exploring Spain – Cheese and Wines of Spain (Loop)

Saturday, March 13: 6:30 PM, \$40 per person

It appears that cuisine has gone "Tapas" crazy these days. Join our sommelier, Jan Henrichsen, 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.

Celtic in Spirit – Cheeses, Beers, and Spirits of the

British Isles and Beyond! (Lakeview)

Tuesday, March 16: 7:30 PM, \$45 per person

Let our resident sommelier, Jan Henrichsen and fromager Cesar Olivares introduce you to some of the delicious cheeses and beers of Ireland and beyond, just in time for St. Paddy's Day. We will select and pair delicious hand-crafted Irish cheeses (and the cheeses they have inspired closer to home) with rich beers and finely crafted spirits produced here and abroad, all in the St. Patrick's Day spirit.

Left Coast Cheese and Wines (Lakeview)

Tuesday, March 23: 7:30 PM, \$50 per person

Hand crafted cheeses from California, Oregon, and Washington have been winning awards right alongside the stellar wines of the region. Let resident sommelier Jan Henrichsen and fromager Cesar Olivares show you the best of the best of the Left Coast. Curious as how to show off your Napa Cab? Feel like you need to showcase that special Washington State Cheddar? We'll show you how with highly rated and award-winning wines and cheeses.

Pairing 101 (Loop)

Saturday, March 27: 6:30 PM, \$40 per person

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.