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**Cooking and Wine Pairing Classes**

1. In each fully interactive class, you will learn about the featured grape varietal, its history, where it grows, taste profiles and how it pairs with food. I will also guide you through a Sensory Wine Tasting.
2. You will also learn hands on step-by-step cooking instructions with the selected entree to enjoy at the end with your wine. All questions are welcome☺
3. Tuition is $85 per student that includes lesson plans, guided sensory tasting with Tasting Note Sheet, recipes, wines from different parts of the world, all ingredients & materials to create the meal.
4. A beautifully prepared dessert may be added for an additional charged.

**Entrees Pairings with White Wines**

1. Braised Chicken w/Asparagus, Peas & Leeks: *Chardonnay*

1. Savory Meat Strudel with Tzatziki Sauce: *Paired with Gewurtraminer*
2. India Chicken Korma: *Spätlese Riesling*
3. Light Crab Cake Sliders w/Pineapple & Kiwi Salsa: *Sauvignon Blanc*
4. Tuscan Style Buttery Shrimp: *Pinot Grigio*
5. Southern Creamy Seafood Stew: *Albarino*
6. Fresh Garden Veggie Quiche and Fresh Berries w/Greek Yogurt Sauce:  *Prosecco*
7. India Chicken Korma: *Spätlese Riesling*
8. Thai Red Chicken Curry: *Gewurztraminer*
9. Baked Rock Cod Spanakopita w/Israel Couscous: *Grüner Veltliner*
10. Moroccan Chicken Couscous**:** *Gewurztraminer*
11. Crisp Prosciutto, Melon & Peach Salad: *Prosecco*
12. Garlic Shrimp & Asparagus Risotto:*Sauvignon Blanc*

**Entrees Pairings with Red Wines**

1. Salmon with Broccoli & Sunflower-Dill Pesto Sauce:*Rosé*
2. Pan-Seared Duck Breast with Blueberry Sauce:*Paired with Merlot*
3. Portuguese Kale Soup with Linguica & Cherry Tomatoes:*Tempranillo*
4. Authentic Chicken Cacciatore:  *Sangiovese*
5. Classic Beef Stroganoff: *Pinot Noir*
6. Spice Rubbed Lamp Chops w/Green Beans: *Cabernet Franc*
7. Salmon w/ Soy, Ginger & Sake, Sauté Asparagus & Mushrooms: *Pinot Noir*
8. Steak au Poivre & Buttered Green Beans: *Cabernet Sauvignon*
9. Japanese Pork Katsu Curry: *Zinfandel*
10. Gourmet Red Wine Burgers: *Syrah*
11. Cajun Chicken & Andouille Sausage Fricassee: *Grenache*
12. Mexican Chili con Carne: *Malbec*