

FOR IMMEDIATE RELEASE

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Top 50 US Culinary Destination Announces Cooking Class Schedule for 2012

October 21, 2011 Traverse City, MI: Named a Top 50 US Culinary Destination by author Joe David in his book, *Gourmet Getaways*, Chateau Chantal Winery & Inn released their popular cooking class and wine immersion seminar schedule today. Spurred by the popularity of culinary tourism, Chateau Chantal’s cooking classes are an annual hands-on experience that allows guests to share in their hard work after class. After the student’s “work” is complete, they may enjoy their fruits of their labor with fellow classmates over dinner, served with Chateau Chantal’s Michigan grown wines.



Led by Chef-Educator Nancy Allen or Chateau Chantal Wine Dinner Chef Perry Harmon, guests experience a wonderfully entertaining and educational afternoon of hands-on preparation. All classes are approximately four hours and cost \$125 per person. Bed & Breakfast packages are available with discounted class pricing. Guests are asked to bring an apron and a favorite chef’s knife. Reservations can be made by calling the winery at 1-800-969-4009 or at www.chateauchantal.com.

Several professional photographs of the class and meals are available upon request. Please peruse the selection online at: www.chateauchantal.com/media.

Class Schedule Summary – Details Follow

January 21, 2012 12:30-4:30pm	Techniques of European Cooking	Chef Nancy Allen
February 4, 2012 12:30 – 4:30pm	Winter in Tuscany	Chef Nancy Allen
March 10, 2012 12:30-4:30	Cuisine of Alsace	Chef Les Hagaman
March 24, 2012 12:30-4:30pm	Techniques of Spanish Cooking/Tapas and Paella	Chef Nancy Allen
April 7, 2012 12:30-4:30pm	Appetizers and One-Bite Desserts	Chef Perry Harmon
April 14, 2012 12:30-4:30pm	Recipes from Chateau Chantal Wine Dinners and “The Peninsula Kitchen”	Chef Perry Harmon
April 21, 2012 12:30-4:30pm	Italian Handmade Pastas and Sauces	Chef Nancy Allen
May 5, 2012 12:30-4:30pm	Spring in Tuscany	Chef Nancy Allen
March 31, 11am-Dinner	Wine Immersion Seminar	Winemaker Mark Johnson and Chef Perry Harmon
April 28, 11am-Dinner	Wine Immersion Seminar	Winemaker Mark Johnson and Chef Perry Harmon

For Immediate Release

21 January 2012

Techniques of European Cooking

Chef-Educator Nancy Krcek Allen

Chef-Instructor Lynne Brach

Europe is the mother-lode of codified technique and fine cooking. After this class you'll surprise your family with your improved knife and cooking skills. The class will begin with hands-on knife technique that will ease your way into the kitchen. You'll learn to properly cut everything from a humble onion and lovely leek to tomatoes, herbs and whole chicken or fish. You and your team will turn the resulting food into a few deeply satisfying, time-tested dishes from France, Italy and Spain like Tuscan or French onion soup, vegetable gratin, poached leeks or endive salad with shallot-mustard vinaigrette, Italian greens with garlic, Spanish fish en escabeche or pasta con sugo pommarola.

4 February 2012

Winter in Tuscany

Chef-Educator Nancy Krcek Allen

Chef-Instructor Lynne Brach

Winter in Tuscany is a time of peace and quiet. The harvest of wine, tomatoes and olive oil is in and prosciutto and Parmesiano Reggiano are aging. It's time to settle back and enjoy the fruits of the harvest. Learn the dishes that sustain Tuscans throughout winter rain. You'll learn trademark Tuscan techniques for creamy polenta, a classical mushroom risotto, and dishes like stuffed pork loin with roasted vegetable and balsamic sauce, Tuscan kale with garlic chips, winter tri-color salad, a trio of Tuscan cookies and more.

10 March 2012

Cuisine of Alsace

Chef Les Hagaman

Learn the skills of the German influenced region of Eastern France, Alsace. Taught by Les Hagaman, life-long chef and owner of neighboring B&B, Tesoro Inn. Les bring global experience to the class as well as an elegant approach and refined technique.

Starter: Artichoke Gratin

Soup: Alsatian Cabbage Soup

Entree: Coq au Riesling

Salad: Apple and Gorgonzola Salad

Dessert: Pear & Almond Tart

24 March 2012

Techniques of Spanish Cooking/Tapas and Paella

Chef-Educator Nancy Krcek Allen

Chef-Instructor Lynne Brach

Spain, with its sun drenched landscape and intense variety of food traditions, has become a hot

more

culinary destination. After this class and its lush offerings you'll understand why. You'll learn the art of making a few select tapas, those small plate dishes that always seem to satisfy; the art of making the perfect paella, eggy "tortillas" and dishes like empanadas, Spanish chicken stew with a touch of chocolate, white gazpacho and classic flan.

Wine Immersion Seminar

Saturday, March 31, 2012

11am-Dinner

By attending one of our wine seminars, you will get extensive experience pairing wine and food. You will also learn about wine, wine making, grape growing, and the art of wine tasting. Mark is a great storyteller, a non-intimidating wine instructor, and is adept at getting everyone involved. Sometimes his stories are even true! These are some of the things participants said about past seminars:

"You've got a great program keep up the good work, Mark makes everyone feel like a participant - great humor and wit! Can't wait to be back, Terrific all the way around, Wonderful food, wines were complimentary, presentation of food was awesome - fantastic service!"

Both classroom style and hands on experience are part of your wine immersion experience. Your day includes a tour of the cellar with an explanation of the wine making process, vineyard walk, short explanation of the art of tasting wine, peasant's lunch, and 6-course leisurely dinner with accompanying wines - all prepared by Chef Perry Harmon! Each course, from the appetizer to the dessert is specially paired with Chateau Chantal wines.

The meal is a work of art, worth the price of the seminar on its own, but is included in the overall price of \$145 per person. Reservations available by calling 1-800-969-4009 or online at www.chateauchantal.com

Cooking Class – Appetizers and Petit Desserts with Chef Perry Harmon

April 7, 2012

Join Chateau Chantal Wine Dinner Chef Perry Harmon for a hands-on cooking class and learn from Perr's years of culinary experience! Chef Perry is also owner of premium biscotti company, Way North Foods.

In this class participants will work with Chef Perry to create a mouthwatering array of small plate and desserts to wow your guests at your next party. We will use French techniques and local ingredients to create such dishes as Gougeres (featuring Leelanau Cheese Raclette), Demitasse of Winter Squash Bisque, Herbed Crepes with a creamy Forrest Mushroom Topping, House made Boursin Cheese and Wine Crackers, Various types of Crostini with local toppings, Local Ale Battered Shrimp, Smoked Salmon Quesadilla with Smoked Salmon and Dill Crème Fraiche and Caviar. On the sweeter side we will make a special Biscotti, Chocolate Pots De Crème, Dessert Crepes, Wine Sorbet, Truffles and Vanilla Bean Mousse.

Cooking Class – recipes from Wine Dinners and “The Peninsula Kitchen” with Chef Perry Harmon

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April 14, 2012

Join Chateau Chantal Wine Dinner Chef Perry Harmon for a hands-on cooking class and learn from Perr's years of culinary experience! Chef Perry is also owner of premium biscotti company, Way North Foods.

In this class Chef Perry will help you to recreate dishes from his days on The Peninsula Kitchen and offerings from our 2011 wine dinners as well as some suggestions for 2012. You will make Beef Stew with Winter Vegetables, Red Wine and Dried Cherries, Carrot and Caramelized Onion Cream Soup, Chocolate Honey Mousse, Creamy Goat Cheese Polenta, Tuscan Vegetable and Pasta Soup, Herbed Mushroom Crepes, Panko Crusted Whitefish with Pinot Gris Dijon Sauce and a Potato Gratin with Raclette and Crème Fraiche as well as some surprises for the 2012 season.

21 April 2012

Italian Handmade Pastas and Sauces

Chef-Educator Nancy Krcek Allen

Chef-Instructor Lynne Brach

You probably know that homemade pasta is tasty, healthy and impressive food, but you probably don't think of it as fast food. In this class you'll learn that you can get fresh pasta on the table in an hour—instead of taking all day. You'll take home traditional and modern techniques for making a variety of northern Italian fresh pastas like chestnut paparadelle with mushroom sauce, tagliatelle with Bolognese sauce, classic potato gnocchi with sage butter, ricotta gnocchi, meat and herb stuffed agnolotti, chickpea fettuccini with Tuscan pommarola sauce, fresh herb pasta and more.

Wine Immersion Seminar

Saturday, April 28, 2012

11am-Dinner

By attending one of our wine seminars, you will get extensive experience pairing wine and food. You will also learn about wine, wine making, grape growing, and the art of wine tasting. Mark is a great storyteller, a non-intimidating wine instructor, and is adept at getting everyone involved. Sometimes his stories are even true! These are some of the things participants said about past seminars:

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5 May 2012

Spring in Tuscany

Chef-Educator Nancy Krcek Allen

Chef-Instructor Lynne Brach

Spring is surely Tuscany's most beguiling season. The landscape fills your eyes with so many shades of green that words fail. Cypress trees, like columns of arrows pointing the way to heaven, line Tuscany's famed rolling hills. Medieval towns overlook a checkerboard fairyland of blossoming cherry, peach, apple and olive groves, wildflower carpets and row upon row of vineyards. Everywhere you look is a celebration of food. In Italy, food fills the soul and renews it. Learn the luscious and lively cuisine of Italy and techniques of Tuscany where Chef Allen taught and learned many of these dishes. You'll prepare dishes like wild forest leek and cabbage soup, pasta e ceci, stuffed artichokes with lemon caper sauce, asparagus three ways, braised tuna "in zimino" (spring vegetable sauce), grilled chicken with arugula sauce, new potatoes baked with fennel, lemon biscotti or zabaglione with strawberries.

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Chateau Chantal is a unique development that combines a winery, vineyards, bed and breakfast, residence, six private home sites, and winding roads, all of which combine to create a "retreat into the Old World." The 65 acre site sits high atop a ridge 12 miles north of Traverse City, Michigan on the beautiful and historic Old Mission Peninsula. Chateau Chantal crafts many styles of wine, allowing the grape to dictate the style. The location's unparalleled views and outstanding staff play host to B&B activities, cooking classes, wine education opportunities, Tapas Tours, conferences and meetings, small weddings, and friendly regional wine events.