

Weekend Getaways!

Below are some weekends that will offer a refreshing getaway with your friends or your partner!

Women's Wine Weekend

Starting with champagne and hors d'oeuvres awaiting your arrival on Friday evening your weekend should take off on the right foot. Saturday begins with our "Celebrate Breakfast In Bed" and continues with a massage or downtown shopping certificate (choice of one), lunch downtown, and returning to a private tour of the winery & cellar. End the day with a multi-course wine dinner at the Bowers Harbor Inn. Sunday morning after breakfast you will have the opportunity to enjoy a late check-out at noon. Each guest in your party will receive a specialized gift from Chateau Chantal. Call for prices.

Valentines Weekend at Chateau Chantal

Bring your honey for some one-on-one time. Get flowers, chocolates and two Chateau Chantal glasses for the bottle of Naughty Red waiting in the room upon arrival. "Celebrate Breakfast in Bed" delivered to your door on Saturday morning, side-by-side massage Saturday afternoon, wine tasting, and end with dinner at Old Mission Tavern on Saturday night. Call for prices.

Off- Season Mid-Week Getaways!

Below are some weekday specials and events by month!

November:

1. Stay Sunday night in November and get Monday half-off!

December:

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2. Stay in the B&B on Tuesday, Wednesday, or Thursday nights for only \$150 per couple between 12/1 and 12/23! Not only is it affordable but it is for a good cause. Chateau Chantal adopts a family from the Salvation Army every Christmas. Chateau Chantal is willing to commit \$25 per couple toward the adopted family! Join us in providing a pleasant Christmas for the adopted family!

January and February

Buy one night midweek and get the second night free! (Offer valid Sunday night through Thursday nights.)

March and April

Buy two nights mid-week and get the third night free! (Offer valid Sunday night through Thursday nights.)

And Don't Forget The Summer!

Tapas Tours!

Daily at 12:30pm
from mid-June through August

Tapas Tours are afternoon tours that explain the winemaking process from bud-break to bottle. Throughout the tour guests will enjoy a selection of award winning Chateau Chantal wine paired with tapas influenced appetizers selected by our winemakers and staff and specially paired with each wine. Reservations are required and spots are limited.

Did you know?

Chateau Chantal offers a selection of wine education tours and dinners hosted in our Hospitality Room which offers the most spectacular panoramic views known on Old Mission Peninsula. Are you looking for something different to entertain your guests, clients, or family? Chateau Chantal Events can help. Call Ann for more information!

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**Seminars, Events, and
Off-Season Offerings
at
Chateau Chantal**

2010

Chateau Chantal Cooking Seminars with Chef Nancy

Nowhere will you find a more enthusiastic, knowledgeable, and realistic cooking teacher than Nancy Allen. Allen, a certified culinary professional, member of I.A.C.P., Slow Food, and the New York Association of Cooking Teachers, is a 1987 graduate of San Francisco's California Culinary Academy.

Chef Nancy Allen, CCP offers some insight to what you learn in her cooking classes-

“As a kitchen veteran and culinary teaching professional you might think I prepare elaborate meals. Who has the time? Like an artist, my best meals arise out of those impromptu dinners that push me to rely on my skills, senses and intuition.

When I teach cooking, I focus on techniques and skills that will free my students from recipes. Cooking only from recipes is like swimming with a life jacket. You won't drown, but you'll never really learn to swim. To enjoy cooking fully you need to take a chance. I encourage students to learn good kitchen skills, learn to trust their senses and go beyond recipes.

You don't need to be a professional cook to be spontaneous in the kitchen. With a little help you can develop a flexible repertoire of skills and dishes that you can change on a whim. Attend a class and learn a few of my liberating secrets to becoming a better, more intuitive cook. Develop and nurture them and you'll find a source of unlimited improvisation and unlimited fun.”

Classes are on Saturdays 12:30pm- 5:30pm. The cost is \$125 per person. Weekend Packages are available.

Cooking Class Themes

<u>Handmade Pastas and Sauces</u> Chef-educator Nancy Krcek Allen Chef Lynne Brach	Jan 9
<u>What We Do For Flavor</u> Chef-educator Nancy Krcek Allen Chef Lynne Brach	Jan 23
<u>Winter In Tuscany</u> Chef-educator Nancy Krcek Allen Chef Lynne Brach	Feb 6
<u>Winter Soups and Stews</u> Chef Lynne Brach	Feb 20
<u>Easter Patisserie</u> Chef Lynne Brach	Feb 27
<u>I Like Meat</u> Chef-educator Nancy Krcek Allen Chef Lynne Brach	Mar 6
<u>Techniques of Spanish Cooking / Tapas</u> Chef-educator Nancy Krcek Allen	Mar 20
<u>Techniques of Italian Cooking</u> Chef-educator Nancy Krcek Allen Chef Lynne Brach	Apr 3
<u>Techniques of French Cooking</u> Chef-educator Nancy Krcek Allen Chef Lynne Brach	Apr 17
<u>Spring In Tuscany</u> Chef-educator Nancy Krcek Allen Chef Lynne Brach	May 1
<u>Pan Sauté Pan Sauces</u> Chef-educator Nancy Krcek Allen Chef Lynne Brach	June 12

Cooking Class Dishes

Handmade Pastas and Sauces: Chestnut paparadelle with mushroom sauce, Tagliatelle with Bolognese sauce, Classic potato gnocchi with sage butter, Ricotta gnocchi, and much more.

What We Do For Flavor: Caramelized onions as well as big-flavored dishes like Italian roasted tomato and porcini soup, Marinated flank steak, Smoky rice pilaf, and Macerated fruit

Winter In Tuscany Creamy polenta, a classical Mushroom risotto, and dishes like Stuffed pork loin with roasted vegetable and balsamic sauce, Kale with garlic chips, Winter tri-color salad,

Winter Soups and Stews: Chicken and dumpling soup, Tuscan wild mushroom soup, Greek egg, lemon and rice soup, Classic onion soup, Apple cheddar soup, Thai coconut soup and

I Like Meat: Lamb shanks with polenta, Tuscan herbed roast pork loin with roasted vegetable sauce, Tenderloin filet with mushroom sauce, Veal

Spanish Cooking and Tapas perfect paella, eggy “tortillas” and dishes like empanadas, Catalan stew, white gazpacho, flan and Galician apple tart

Italian Cooking minestrone alla Genovese, Tuscan bean soup, grissini, potato focaccia, gnocchi, insalata di mare, cauliflower with raisins and pine nuts, zucchini a’scapece, Italian stuffed

French Cooking
Soufflé, Tartare de saumon aux lentilles vertes du Puy, Soupe de poissons de roche, Quiche Lorraine,

Spring In Tuscany
Wild forest leek and cabbage soup, Pasta e ceci, Stuffed artichokes with lemon caper sauce,

Dishes Continue on next page

Cooking Class Dishes Cont’d

Pan Sauté, Pan Sauce: Chicken Marsala, Chicken in green peppercorn pan sauce, Chicken Saltimbocca in wine sauce, Poached salmon with beurre blanc and Shrimp in Thai coconut curry.

Easter Patisserie Swiss meringue buttercream, marzipan, crystallized flowers and lemon curd

Wine Seminars and Tours

By attending one of Chateau Chantal’s 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. Chateau Chantal’s non-intimidating wine instructors do a great job of delivering a lifetime of education and experience in to a day-long seminar.

Wine Immersion Seminar **\$145**
Saturday March 27th
or
Saturday April 25th

Tours

Chateau Chantal only schedules public tours in the summer months. However, if you are looking for a tour at other times of the year this is what Chateau Chantal can do for you!

Tour and Tasting

With a minimum of 10 people Chateau Chantal offers your group a tour of the cellar and a tasting with one of our wine educators of 4 select award winning wines. Please call for pricing.

Enhanced Tour and Tasting

If you are looking for something a little more for your group an enhanced tour and tasting has food paired with the wine selection. Call for pricing information.