

FOR IMMEDIATE RELEASE
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Chateau Chantal Announces Delicious Cooking Class Schedule

Cooking Classes, Wine Immersion Seminars and More Fall Events

September 20 Live Broadcast of Jeff Haas Jazz Connections Jeff will be broadcasting his Interlochen Public Radio show LIVE from Chateau Chantal on September 20th from 5pm-7pm with proceeds from the \$25 ticketed event going to Building Bridges with Music, a program promoting diversity in both music and life to Michigan students. The theme for this evening's program is Americana: Promoting Understanding and World Peace through the Arts. Get your tickets here.

Jazz at Sunset, Fall Series Last Sunday of the month, September-December. 3-5pm, including a "wine lesson" during the intermission. Enjoy the sounds of the Jeff Haas Trio and unwind at our Sunday afternoon sessions. Other dates include Oct. 25, Nov. 29, and Dec. 27. Free of charge and open to the public.

2010 Cooking Classes and Wine Seminars at Chateau Chantal

Chef-Educator Nancy Krcek Allen

Chef Lynne Brach

All cooking classes: 12:30 to 5:30PM at Chateau Chantal on Old Mission Peninsula

Please bring an apron, a sharp chef's knife and an appetite for dinner!

Cooking classes are \$125 per person, Wine Seminars are \$145 per person. Bed & Breakfast packages available at our luxury inn, call 1-800-969-4009 for package booking, purchase tickets online at www.chateauchantal.com.

Saturday 9 January 2010

Handmade Italian Pastas and Sauces

Chef-Educator Nancy Krcek Allen

Chef 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 learn 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 much more.

Saturday 23 January 2010

What To Do For Flavor

Chef-Educator Nancy Krcek Allen

Chef Lynne Brach

Anyone can learn the basics of chop, sauté and simmer—the true art of cooking lies in creating memorable flavor. Learn how to bring your seasoning techniques forward from past days of salt and pepper into the 21st century. Discover umami—the Japanese term for a fifth taste—the “tastiness factor” and the ten secrets to developing big flavor. Both are guaranteed to improve your kitchen success. You’ll master many seasoning devices like caramelized onions, as well as big-flavored dishes like Italian roasted tomato and porcini soup, Marinated flank steak, Smoky rice pilaf, Spice-roasted shrimp, Bacon-Miso chips and Macerated fruit.

Saturday 6 February 2010

Winter in Tuscany

Chef-Educator Nancy Krcek Allen

Chef Lynne Brach

Winter in Tuscany is a time of peace and quiet. The harvest of wine, tomatoes and olive oil is in; 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 or sun. 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, Kale with garlic chips, Winter tri-color salad, a trio of Tuscan cookies and more.

Saturday 20 February 2010

Winter Soups and Stews

Chef Lynne Brach

Soups and stews just may be the secret to a good life; they are most certainly our secret kitchen treasures. Not only are soups and stews economical time-savers, they are deeply satisfying on the cold, damp days of winter. Learn how to make your own stock and soups like the pros. You’ll learn the basic techniques to make soup and stew without recipes, time-honored favorites and some jazzy new ones for your repertoire like chicken and dumpling soup, Tuscan wild mushroom soup, Greek egg, lemon and rice soup, Classic onion soup, Apple cheddar soup, Thai coconut soup, Provençale fish stew and many more.

Saturday 27 February 2010

Easter Season - TBD

Chef Lynne Brach

Saturday 6 March 2010

I Like Meat

Chef-Educator Nancy Krcek Allen

Chef Lynne Brach

Chock full of information, technique and tasting, this is probably our most popular class. The star is our local meat cutter who will teach you about meats, their cuts and appropriate uses. You'll have an opportunity to grill the meat man and find out why befriending a butcher for your meat will up your culinary prowess. We'll prepare classic and bistro style dishes like Lamb shanks with polenta, Tuscan herbed roast pork loin with roasted vegetable sauce, Tenderloin filet with mushroom sauce, Veal saltimbocca, Chinese glazed spare ribs and lots more.

Saturday 20 March 2010

Techniques of Spanish Cooking and Tapas

Chef-Educator Nancy Krcek Allen

Chef Lynne Brach

Spain, with its sun drenched landscape and intense variety of food traditions, has become a hot 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, Catalan stew, white gazpacho, flan and Galician apple tart.

Saturday 27 March 2010

Wine Immersion Seminar

An all day event providing an excellent overview of winemaking, viticulture, and food and wine pairing. Hosted by our witty and passionate winemaker, Mark Johnson. The day includes a vineyard walk, peasant's lunch, cellar tour, wine tasting, learning materials, and gourmet dinner. The price covers lunch, multi-course dinner paired with Chantal's wines, learning materials and instruction. Class starts at 11AM and runs through dinner. Call 1-800-969-4009 for further details and reservations. Room costs are in addition to the seminar. Call to register and check room availability.

- Class begins at 11:00 on Saturday morning in the Hospitality/Breakfast room
- 11:15 – Vineyard Walk
- 1:00 – Peasant's Lunch
- 2:30-5:30 Winery Education and the Art & Science of tasting
- 6:30 – Dinner at Chateau Chantal
- Bring a jacket, gloves, etc. and walking shoes. It is sometimes very cool out in the vineyard.

Saturday 3 April 2010

Techniques of Italian Cooking (or switch to Handmade Italian Pastas and Sauces)

Chef-Educator Nancy Krcek Allen

Chef Lynne Brach

France may be the queen of technique and refinement, but Italy is the place where a passion for big-flavored, big-hearted and honest food began. Chefs consider Italy a “mother cuisine”—a cuisine of great influence. This class will guide you around Italy where you’ll taste olive oils, prosciutto from Parma and San Daniele, Grana Padano, Pecorino Romano and the great Parmigiano Reggiano cheese. Absorb the spirit of Italy by preparing and dining on dishes like minestrone alla Genovese, Tuscan bean soup, grissini, potato focaccia, gnocchi, insalata di mare, cauliflower with raisins and pine nuts, zucchini a’ scapece, Italian stuffed cabbage, risotto alla Milanese, fried calamari, polpettone (large meatballs) in a porcini gravy, sole in “saor” and a flurry of Italian desserts like apple tart in pasta frolla and semi-freddo.

Saturday 17 April 2010

Techniques of French Cooking

Chef-Educator Nancy Krcek Allen

Chef Lynne Brach

France is the mother-lode of codified technique and fine cooking. Each bounteous region has its renowned specialties—the North with its crepes and galettes, many kinds of seafood; Burgundy with gougère, game and honey cake; Rhone-Alps with fine fowl, chocolate and sausage; the South with its tomatoes, garlic, olives, wild mushrooms, lamb, green lentils and cassoulet. After this class you’ll surprise your family with deeply satisfying, time-tested techniques and dishes from all around France like potage Parmentier with watercress, crepes farcies, vegetables gratins, stuffed and breaded chicken breasts, mussels in white wine, salad of warm lentilles du Puy, gougère, lapereau a la moutarde, Provençal stuffed roasted tomatoes, braised leeks, salade Niçoise, herb-roasted chicken, slow-poached salmon with infused oil, oeufs meurette, salade endive au vinaigrette du échalote, cherry clafoutis, soufflé chocolat and crème brûlée.

Saturday 24 April 2010

Wine Immersion Seminar

An all day event providing an excellent overview of winemaking, viticulture, and food and wine pairing. Hosted by our witty and passionate winemaker, Mark Johnson. The day includes a vineyard walk, peasant's lunch, cellar tour, wine tasting, learning materials, and gourmet dinner. The price covers lunch, multi-course dinner paired with Chantal's wines, learning materials and instruction. Class starts at 11AM and runs through dinner. Call 1-800-969-4009 for further details and reservations. Room costs are in addition to the seminar. Call to register and check room availability.

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Saturday 1 May 2010

Spring in Tuscany

Chef-Educator Nancy Krcek Allen

Chef 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 and Zabaglione with strawberries.

Saturday 12 June 2010

Pan Sauté, Pan Sauce

Chef-Educator Nancy Krcek Allen

Chef Lynne Brach

Sauce just makes everything taste better. It will add vibrant spark to your old favorite chicken and fish dishes and wow your friends. Don't settle for carryout when you're hurried and hungry. In this class you'll learn how to handle a sauté pan. You'll discover that in this one vessel you can prepare restaurant style meals that will surprise you and the secrets and technique for producing quick meals in a sauté pan without recipes. Break the mystery of tasty pan sauces with dishes like Chicken Marsala, Chicken in green peppercorn pan sauce, Chicken Saltimbocca in wine sauce, Poached salmon with beurre blanc, Shrimp in Thai coconut curry and more. They are guaranteed to add elegance and style to your cooking repertoire.

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.