

Gourmet on the Run

A Wine and Kitchen Shop

137 Marketplace Avenue ▪ Mooresville, NC 28117 ▪ 704-696-0030

Fall 2011 Cooking Class & Event Schedule

Wine Tasting – Blind Tasting on the Lake

\$15 Saturday, September 17th, 7 pm – 9:30 pm

For September's tasting we're going cruising ... on a Saturday night! My friend Tom from Duffy Electric Boats of Lake Norman will host us for the evening. And the beauty of this tasting ... I don't have to do much ... you and Tom do all the work. Here's the way this works: bring \$15 cash per person to cover the cost for the boat, bring your favorite bottle of wine priced under \$20 in a brown bag (we'll do a blind tasting) and bring an appetizer to share. We'll have a lot of unstructured fun while enjoying being on the lake! We'll take care of water, glasses, plates and all that other stuff.

Plenty of Fish in the Sea

\$45 Saturday, September 24th, 6:30 pm – 9:30 pm

Finally the fish class you've been asking for ... the one that will calm your fear of cooking fish, add variety to the fish you already love and still allow you to eat healthy. We'll make two appetizers and three entrees, one of which will work for lunch or dinner. Our menu includes ginger sesame marinated tuna with avocado, pan seared scallops with bacon and apricot glaze, open-faced salmon BLT, shrimp and grits and mahi-mahi with mango salsa.

Easy Italian

\$40 Saturday, October 1st, 6:30 pm – 9:30 pm

I'm craving Italian comfort food as we head into fall and I want a little of everything ... pizza, pasta, prosciutto! Here's how I plan on satisfying this craving over the next few months: caprese salad served bruschetta style, vodka pizza with prosciutto, orecchiette pasta with Italian sausage made two ways (a white sauce of mascarpone cheese and cannellini beans and a red sauce made with marinara, spinach and mushrooms). For dessert we'll have crespella, an Italian crepe made in the oven, topped Nutella and berries. We'll be serving Italian wine to complement the menu! Who's with me?

Sip and Shop at the Point Lake Club

Free Tuesday, October 11th, 5 pm – 9:30 pm

What beats shopping at the mall? The 8th Annual Sip and Shop event the Point Lake Club! Starting at 5 pm, you can grab a glass of wine or cocktail from the cash bar and browse the unique goods and services of over 65 other local boutique vendors like us. This is a great way to get ideas or even start your holiday shopping. Not a resident or member of the Point? Don't worry – the event is open to everyone! Don't forget to bring cash or your check book since most vendors aren't set up to take credit cards that night (including us).

Wine & Appetizer Pairing – Helping Kick Hunger

\$30 Friday, October 14th, 7 pm – 9:30 pm

Did you know that you can help the community and drink wine at the same time? Really! Every year the Gallo family donates 30 meals to local food banks for each case of wine sold in September, October and November. Adam from Johnson Brothers represents their diverse portfolio which ranges from California heavy hitters like Louis Martini and Frei Brothers, classic Malbecs from Argentina like Conquista and Gascon, and boutique wines like Apothic Red. This year, Adam will select another 6 fantastic wines (maybe even some new vintages of old favorites) for us to taste and help kick hunger at the same time! I'll pair with my favorite appetizers from the Taste of the NFL cookbook. And like we've done in the past, I'll donate a portion of the tasting fees and wine sales to our local soup kitchen in time for Thanksgiving!

Brunch at my House

\$40 Sunday, October 23rd, 10:30 am – 1:30 pm

Since I can't invite everyone over for brunch, I'll do the next best thing ... share some of my favorite recipes with you! Our menu balances sweet and savory and almost everything can be made or prepped ahead of time so that you can spend more time with your family and friends. Here's what we're having: apple, cherry and chocolate turnovers, raspberry coffeecake, shirred eggs (an easier and healthier alternative to eggs Benedict), gruyere, prosciutto and brioche bread pudding and mini corn muffins with bacon and jalapeno. We'll have coffee, juice and mimosas.

Another Haunting Halloween

\$25 Saturday, October 29th, 6 pm – 9 pm

Too old for trick or treating? Too young to throw your own Halloween bash? Then come hang out with us (if you're between 10 and 16). We've scared up a new batch of tricks and treats including frightful finger foods, devilish desserts and bubbling beverages! Come in costume if you dare!

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Sugar + Fire = Dessert

\$35

Saturday, November 5th, 5 pm – 8 pm

Now that the weather is cooler we can turn up the flame. We're going to make five desserts each of which needs to be set on fire. Don't worry I have insurance and I've made them all before, several times. Our menu includes cherries jubilee, bananas foster, baked Alaska, crème brulee and crepes Suzette. These classic recipes can be enjoyed any time during the year and can be a great ending to your holiday meal.

Wine Tasting – Celebrating 11/11/11

\$30

Friday, November 11th, 7 pm – 9:30 pm

I realize there's much to celebrate in November ... but ... this is the only time in our lifetime that the date will be 11/11/11 ... and it falls on a Friday and we won't be too crazy busy yet for Thanksgiving ... so why not celebrate this day? Mark from the Country Vintner will be our host and has selected 6 wines from his extensive portfolio for us to taste. To make it more interesting, all of the wines have numbers in their names. I'll make appetizers to complement the menu. It'll be a good time ... the odds are in our favor!

Everything and the Turkey

\$40

Saturday, November 12th, 5 pm – 8:30 pm

This year we're cooking everything AND the turkey. Rather than cooking the turkey the traditional way, we're going to speed up the cooking time by removing the backbone and butterflying the bird before roasting it. The rest of our meal will focus on bacon, maple and apple flavors. Our menu includes butternut squash soup, roasted turkey with gravy, brioche stuffing with bacon, cranberries and apples, maple cranberry relish, shredded Brussels sprouts with apples (give it a chance) and caramel apple pie.

Flavors of the Season

\$35

Saturday, November 19th, 5 pm – 8 pm

There's another way to get your fix of seasonal flavors other than visiting Starbucks every day. All through this holiday season enjoy pumpkin, cranberry, apple, eggnog and peppermint flavors either at breakfast or for dessert. Our menu include praline pumpkin cheesecake, cranberry breakfast bread, apple galette, eggnog baked French toast and chocolate peppermint trifle, all of which are perfect for holiday gatherings.

Best of 2011 Appetizers

\$40

Friday, December 2nd, 6:30 pm – 9:30 pm

If you're hosting a holiday party or having company for the holidays you don't want to miss this class. We'll be making five of my favorite appetizers from this past year ... some we did in class, while others we had in wine tastings. I won't have the final menu until we finish up the November wine tasting but I'm sure everything will be fantastic!

Wine & Appetizer Pairing – Best of 2011

\$30

Friday, December 9th, 7 pm – 9:30 pm

What a great way to wrap up the year! John from Tryon Distributing will be back and will reacquaint us with several of our favorite wines (sparkling, white and red) from this year's tastings. If you've missed some of the tastings, this is your chance to catch up. If you had perfect attendance, then you know how much fun we'll have with the wine and the company!

Christmas Cakes, Cookies and Candies

\$30

Sunday, December 11th, 2 pm – 5 pm

Christmas isn't complete unless you do some baking and some candy making. If this is your first time, we're keeping it simple. If you're an old pro at this, we've got some new ideas for you. Our menu includes candy cane pound cake, cranberry pistachio biscotti, chocolate thumbprints, peanut butter truffles, espresso truffles, drunken cherries and chocolate dipped marshmallows. We'll be sipping hot mulled apple cider ... a recipe my friend Carol shared the last time we baked cookies!

Our Cooking Class Policy

Class size is limited to 8 – 12 students. Please call 704 696 0030 to reserve a spot now! A deposit is required at registration. All cancellations must be made 48 hours in advance otherwise deposit will not be refunded.

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