



COUPE SPACE

EVENT GALLERY. WWW.COUPE-MAG.COM. 998 QUEEN STREET EAST. 416.469.9656

THE TASTING CLUB: FALL EVENTS

Taste, sip, savour, learn and rouse your palate with Toronto's top chefs, sommeliers and experts at the Tasting Club at Coupe Space. Enjoy an evening of in-depth guided tastings that explore the most delicious and unexpected food and drink from around the world in a casual and interactive round-table setting at this eclectic event venue in Leslieville.

NEW: TASTING CLUB EVENTS FOR CORPORATE AND PRIVATE GROUPS. CONTACT US FOR MORE INFO.
NEW: GIFT CERTIFICATES NOW AVAILABLE. MAKES A SUPER GIFT.

BATTLE CHEESE: CANADA VS. THE WORLD. Tuesday October 2. 7-9pm. \$75.

BATTLE CHEESE: CANADA VS. THE WORLD. Monday October 1. 7-9pm. \$75.

with Tobey Nemeth (chef, Jamie Kennedy Wine Bar) and Michael Caballo (chef, Niagara Street Café) with guest Adam D'Intino (Fielding Estate Winery)

Join us for the ultimate smackdown cheese tasting event. In one corner we have 'The World', the longstanding champion with centuries of expertise and craft. Cheese giants like Spain, France and Italy will be represented by Niagara Street Café's stoic Michael Caballo. In the other corner we have the underdog, Canada, passionately defended by JK Wine Bar's spirited Tobey Nemeth. Adam D'Intino joins us for a wine tasting from Ontario's Fielding Estate Winery, possibly giving Canada the edge in this showdown where **you'll** decide the winner. Will it be an upset? Does Canada stand a chance? Will this be the end of Tobey and Mike's relationship? Be there to find out. **Cheese tasting with wine-pairing element and substantial snacks.**

APÉRITIFS TO NIGHTCAPS. Tuesday October 23. 7-9pm. \$75.

with Anne Martin (sommelier, annemartinwine.com)

Slip on your silk pyjamas, light your pipe, dim the lights and locate your inner-Hef, as we rediscover slightly retro and oh-so-sexy fireside favourites like ports, eau-de-vies, sherry, dessert wines, and more. Sommelier and drink expert Anne Martin will acquaint you with a collection of unique fortified wines and decadent libations to warm your belly, soul and more through the holiday entertaining season, before or after dinner. Served with après-ski winter fare. **Liqueur-tasting with light dinner.**

EXOTIC GAME MEATS. Tuesday November 6. 7-9pm. \$75.

with Stephen Alexander (proprietor, Cumbrae Farms) with guest Adam D'Intino (Fielding Estate Winery)

Shake up your holiday dinner with an involved tasting of exotic meats like elk, ostrich, squab, duck, buffalo, venison, and wild boar with the dynamic visionary behind Cumbrae's- Toronto's top purveyor of local, naturally-raised meats. Adam D'Intino joins us for an wine-pairing element with Fielding Estate Winery's finest wintertime favourites to match the distinct flavours of these exotic meats. **Food Tasting with wine-pairing element and substantial snacks.**

ALL ABOUT BUBBLY. Tuesday November 27. 7-9pm. \$95. **PREMIUM EVENT.**

with Zoltan Szabo (sommelier, zoltanszabo.ca)

Join us for this extremely decadent tasting event that explores the world of champagne and sparkling wine under the irreverent guidance of top sommelier, wine scribe, jet-setter and all-round bon vivant, Zoltan Szabo. Toast and prepare for the upcoming holidays with Zoltan's favourite hidden gems and rare finds procured through his extensive world travels. Also enjoy celebratory hors d'oeuvres and bon bons from Coupe Space. Sit back, relax, and raise a flute at this essential event for any self-respecting lover of luxurious libations. **Bubbly Tasting with hors d'oeuvres and substantial snacks.**

OYSTER BOY. Tuesday December 11. 7-9pm. \$75.

with Adam Colquhoun (proprietor, Oyster Boy)

The new year is upon us and what better way to celebrate than with an ode to the magical oyster. The Tasting Club is thrilled to welcome Adam, the original hard-livin' Oyster Boy, for a deluxe version of his (in)famous Shuck-U oyster classes. Adam will guide you through an in-depth tasting of oysters from Canada and beyond (along with some 'guest mollusks'). On the roster so far... Souris PEI, the famous Colville Bay oyster grown by the Flynns; The Emerald Oyster, grown at the mouth of Aspy Bay in Cape Breton; The Courtesan Oyster, a lusty bit of nourishment grown by Brent Petkau aka "The Oysterman of Cortes Island BC"; and the Acadian Oyster "Caraquet" grown by Gaetan Dugas, a fifth generation oyster-grower. And that's just to name a few. You gotta admire a guy whose lifetime goal is to make the oyster 'the chicken wing of the new millennium'. Beer selections from Mill St. Brewery guarantee good times to be had by all. **Oyster Tasting with snacks and beer.**

PLUS MORE TO COME IN 2008. CHECK COUPE-MAG.COM FOR NEW EVENTS.

To register: Contact space@coupe-mag.com or call Sacha at 416-469-9656

Send us an email to be on our mailing list, or join the Coupe Space group on Facebook. GST not included.

SOLD OUT
2ND CLASS ADDED