



COUPE SPACE

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

THE TASTING CLUB WINTER 2008 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.

100-KILOMETRE: WINTER. Tuesday January 22. 7-9pm. \$95. PREMIUM EVENT .

with Tobey Nemeth (chef, Jamie Kennedy Wine Bar) and Michael Caballo (chef, Niagara Street Café)

Ok, so it doesn't have quite the same ring as '100-Mile', but the idea's the same! The first event in a seasonal series, Tobey and Michael take you on an unforgettable culinary journey that celebrates the most unique artisanal offerings produced within a 100-km radius of Toronto (give or take). Open your eyes (and mouth) to amazing delicacies like Mario Pingue's Niagara Prosciutto, cold-smoked Ontario Lakefish, Amish Wildflower Honey with Monforte Cheese, Local Maple Syrup with Tobey's famous Berkshire Pork Bacon, Duck from Avalon Farms, foraged delights from Forbes Wild Foods, heirloom produce from Antony 'The Manic Organic' Johns' Soiled Reputation, and more. And because that's not decadent enough, they'll **also** guide us through a mini-tasting of Ontario wines and cider. Celebrate the pleasures of the local table at this Slow Food-inspired regional event. **Food and Wine Tasting.**

BIG REDS. Thursday January 31. 7-9pm. \$75.

with sommelier Anne Martin (www.annemartinwine.com)

Ring in the new year and treat yourself to the ultimate cold weather Tasting Club event as top sommelier Anne Martin returns to Coupe Space to open your eyes to the world of belly-warming 'big reds' from around the globe. Time to move beyond your fail-safe Wolf Blass and explore the huge variety of full-bodied gems from locales like Argentina, Chile, Spain, Portugal, California, Italy, South Africa and France. This is the time of the year to truly savour these wines with hearty winter fare, or just curled up by the fireplace. Served with a rustic Mediterranean-inspired communal light dinner- this is a magical and fascinating evening of fabulous wine, dis-course and food, guided by the uber-knowledgeable Anne Martin. **Wine Tasting with light dinner.**

TASTING CLUB VALENTINE: NIGHTCAPS & DESSERTS. Wednesday Feb 13. 8:30pm-10pm. \$65.

with sommelier Anne Martin (www.annemartinwine.com) and Sacha Douglas (chef, Coupe Space)

Has dining out on Valentine's Day become a nightmare for you too? We think it has, so we've come up with the ultimate solution- celebrate the night before. Take your valentine (or gather some friends) for a leisurely dinner at a neighborhood restaurant, then skip dessert to join us at Coupe Space for a seriously sexy after-dinner dessert and liquor-pairing with Anne and Sacha. They'll join forces to create a perfectly matched menu of five sumptuous mini-desserts (with a little cheese thrown in) paired with five swanky fireside belly-warmers that Anne will guide you through in her trademark approachable style. This special 'short-but-sweet'tasting format will allow you and your date to savour a luxurious experience, but then quickly move on to more, ahem, important things. No Valentine date this year? Grab some friends and join us regardless- who needs a Valentine anyways? **Dessert and Liquor Tasting.**

ABSINTHE & TEQUILA: THE 'DANGEROUS' DUO. Wednesday February 27. 7-9pm. \$75.

with expert mixologist Christine Sismondo (author, Mondo Cocktail)

Join author and cocktail expert Christine Sismondo for an outrageous guided tasting of these bad boys of the liquor kingdom. Discover the lore behind these hallucinogenic wonders and why they are experiencing a revival of sorts, with artisanal producers springing up around the world. For comparison purposes, we'll start with 'faux'absinthe from France and Czech Republic, then move along to taste some real absinthe from Switzerland, France and British Colombia(!). Then move into a smaller tasting of Tequila with some of Christine's rare finds from her recent jaunt along the Ruta Tequila in Mexico. Paired with substantial nibbles and dessert, this is truly a once-in-a-lifetime chance to experience this dangerous duo to the fullest. **Liquor tasting with light dinner.**

THE CHEESE LAB. Monday March 31. 7-9pm. \$75.

with cheese expert/affineur Afrim Pristine (The Cheese Boutique)

The charismatic and passionate Afrim Pristine returns to the Tasting Club, after his triumphant Stinky Cheese event, for a cheese tasting unlike anything you have experienced before. Afrim will inspire you with wild and craaaazy ways to use cheese, lead an extreme taste test moving through different ages of cheese. Then, on goes the lab coat and out comes the liquid nitrogen, as Afrim wows us with an dip into molecular gastronomy. Afrim will challenge you to rethink cheese **entirely**, as he truly pushes the envelope in this varied exploration of the magic and science of cheese. Hocus pocus. **Cheese tasting with substantial snacks and wine.**

TO REGISTER: SPACE@COUBE-MAG.COM + 416.469.9656

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