



COUPE SPACE

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

THE TASTING CLUB WINTER 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.

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) and special guest Steve Abrams (Mill Street Brewery)

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 Flynnns; 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 millenium'. Beer selections from **Mill St. Brewery** guarantee good times to be had by all. **Oyster Tasting with snacks and beer.**

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 and delicious 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, seasonal heirloom produce from Antony 'The Manic Organic' Johns' Soiled Reputation, and more. And because that's just not decadent enough, Tobey and Michael will **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.**

TASTING CLUB VALENTINE EVENT: NIGHTCAPS & DESSERTS.

Wednesday Feb 13. 8:30pm-10pm. \$65. NOTE THE SPECIAL TIME AND RATE.

with sommelier Anne Martin (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 fabulous neighborhood restaurant, then skip dessert to join us at Coupe Space for a seriously sexy, decadent 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 for good measure) 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 truly 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.**

Also: Afrim Pristine returns & Anne Martin takes on Big Reds. Stay tuned...

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.