

Join Owner/Chef Troy Guard of TAG Restaurant in Denver's famed Larimer Square in an intimate cooking class and learn how to cook with chocolate! You will also learn how to pair wine perfectly with your newly learned dishes. A great way to spend the Saturday before Valentine's Day!

A three-course meal with pairings will follow.

Learn how to prepare and enjoy:

- * Potato-Leek Vichyssoise Soup | Bittersweet Chocolate | Foie Gras
- * Diver Scallop | Vanilla White Chocolate Parsnip Puree | Pomegranates
- * Grilled Pork with Gianduja Chocolate | Sicilian Pistachio Crumble

Chocolate and Wine

Saturday, February 11th, 2012

11:30am - 1:30pm

\$75 per person plus tax & gratuity

For bookings, contact TAG Restaurant at 303.996.9985
or email susi@tag-restaurant.com



Future classes to consider:

*March 17th - Roasting | May 19th - Spring Seasonal Recipes |
July 14th - Becoming a Pit Master*