



## *Silver Mountain Vineyards 2018\* Culinary & Wine Pairing Classes*

<b>February 10</b> 12:00 p.m. – 4:00 p.m.	<b>Artisan Chocolate &amp; Wine Pairing</b> <b>Valentine's Day Celebration</b>
<b>Saturday March 10</b> 12:00 p.m. – 4:00 p.m.	<b>A Taste of Morocco on Your Plate</b>
<b>Saturday April 7</b> 12:00 p.m. – 4:00 p.m.	<b>A Taste of Spain on Your Plate</b>
<b>Saturday May 5</b> 12:00 p.m. – 4:00 p.m.	<b>A Taste of Provence on Your Plate</b> <b>(Mother's Day Celebration)</b>
<b>Saturday June 9</b> 12:00 p.m. – 4:00 p.m.	<b>A Taste of Tuscany on Your Plate</b> <b>(Father's Day Celebration)</b>

All Culinary & Wine Pairing classes are limited to 10 students to ensure the most spectacular experience for all! Classes are \$150.00 each and include a complimentary bottle of wine of your choice from the Silver Mountain Vineyards fine wine collection, the **2010 Muns Pinot Noir**, **2016 Rosé of Pinot Noir** & **2013 Estate Chardonnay**. For easy online registration via my web site, please click on the link for each class, or feel free to email/call me at the contact info below!

### ***Chef Ellie Lavender***

***Vegan Mediterranean Personal Chef & Culinary Instructor***  
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*\*The July–December schedule of classes will be released in May 2018.*