



**A GOURMET GETAWAY** JANUARY 8-9-10, 2010

Dec. 28, 2009

\$399 per couple (++) Hotel Package

Day Package: \$125 per person (++) (total is \$153.38)

DATE / TIME	EVENT	DESCRIPTION
<b>Friday, Jan. 8</b>		
5 – 8 p.m.	Event Registration	Check in here and pick up your welcome bag with event pass. Stag Pass
6:30 – 7:30 p.m.	Welcome Reception	Reception. Wines provided by Southern Wine & Spirits. Light hors d'oeuvres provided by Seven Springs. Meet the chefs and fellow gourmet aficionados. Exhibit Hall
7:45 p.m.	Cooking Class	Cindy Komarinski, Associate Professor, Culinary Arts and Hospitality, Certified Chef de Cuisine, Certified Culinary Educator, Westmoreland County Community College. Parade of Seasonal Desserts. (Lemon Curd, Pecan Cranberry Tart, Panna Cotta, Flourless Chocolate Cake)
9 p.m.	Seminar	Boyd and Blair Vodka - How to Mix a Proper Cocktail. Presentation on how to properly mix several different cocktails with tasting. Convention Hall
<b>Saturday, Jan. 9</b>		
7 – 8:30 a.m.	Breakfast	Full breakfast buffet. Exhibit Hall
8:30 a.m. – 6 p.m.	Farmer's Market	Vendor displays. Tyrol Room
8:45 a.m.	Cooking Class	Adam Fruehauf, Chef de Cuisine, Seven Springs Mountain Resort. Convention Hall German Bread Sausage and Spiced Pork Loin
10 a.m.	Cooking Class	Chef Instructor Gene Evans, West Virginia Northern Community College, Wheeling, WV. Convention Hall Duck Prosciutto, Arugula, Dried Cherry and Goat Cheese Salad and Cassoulet
11:15 a.m.	Seminars (repeat at 1:15 pm)	
	Seminar 1	Wine Dinners at Home 101 presented by Danielle Spears, Southern Wines. Snowflake Forum
	Seminar 2	The Wonderful World of Craft Beer, Eric Heinauer, Director of Sales, Penn Brewery Wintergreen Room
	Seminar 3	Spices and Herbs for Flavor & Health presented by Judy Dodd, Giant Eagle Nutritionist. Sunburst Forum
12 p.m.	Lunch Buffet	Enjoy lunch featuring food from morning classes and two of Friday night's desserts. Exhibit Hall
1:15 p.m.	Concurrent Seminars repeated	
2:15 p.m.	Cooking Class	Gary Terner, Catering Director, Big Burrito Group, Pittsburgh, PA. Convention Hall Hors D'oeuvres (Roasted Tomato Coulis, Pesto Chicken Roulades, Cranberry Mango Chutney, Spaghetti Squash Cakes, Potato Leek Soup)
3:30 p.m.	Cooking Class	Matt Hill, Charlie Palmer Steak, Washington, DC Slow Braised Short Ribs with Cannellini Bean Puree and Candied Orange
4:45 p.m.	Cooking Class	Bryan Voltaggio, Chef, VOLT, Frederick, Maryland. Convention Hall Sous Vide Cooking with Seafood. White Sturgeon, cauliflower florets and puree, truffles, Romanesco, and Yukon Gold Potato Glass.
5:45 – 7 p.m.	At Leisure	The resort's many amenities are available for your enjoyment.
7 – 8 p.m.	Cocktail Reception	Hors d'oeuvres from afternoon class. Cash bar available. Exhibit Hall
8 p.m.	Chef's Dinner	Plated dinner featuring the cuisine from the afternoon classes and two desserts from Friday night's class. Cash bar. Exhibit Hall
<b>Sunday, Jan. 10</b>		
7 – 10 a.m.	Chef's Breakfast	Our traditional Sunday breakfast presented by Executive Chef Dan Szymanski and the chefs of Seven Springs. Convention Hall
10:30 – 11:30 a.m.	Seminar	Coffee Around the World. Michele Weise, Territory Manager, Starbucks Coffee Company. Pairing coffee with three pastries. Sunburst Forum