

The Art of Food and Wine Pairing

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Food and wine pairing...art or science...or a myth? Pairing is more art than science. It is based on individual experience and preferences. We will use the Six Noble Varietals to experiment with pairing and building a five course food and wine dinner menu. This course includes a sampling of food and wine.



- **Location:** Tutto Vino, 7154 Muirfield Drive, Dublin, OH 43017
- **Price:** \$50 for City Residents, \$50 for School District Residents and Non-Residents
- **To Register:** <http://dublinohiousa.gov/recreation-services/online-registration/> or call 614.410.4550

Meet The Art of Food and Wine Pairing Instructor Raj Hora



The Art of Food and Wine Pairing Outline

- Understanding the art behind food and wine pairing
- Taste food with the Six Noble Varietals
- Build a five course food and wine dinner

The Art of Food and Wine Pairing Course Information

- **Class:** 244301.01
- **Dates:** Monday, May 11
- **Time:** 6:30 – 9:30 pm

Raj Hora, owner of Tutto Vino, really knows wine, and that's a good thing. A Certified Specialist of Wine, Raj selects every label Tutto Vino stocks. He knows the wine makers and distributors, and his reputation and taste level help Tutto Vino Cellar present some of the finest wines and spirits available. Raj really knows wine and that's a good thing. If you're a wine connoisseur you'll love talking with Raj, but even better is that Raj can help the rest of us try new things, understand what flavors we prefer and how wine offers unlimited possibilities for enjoyment.

