

# Café Olive

*Wine Class Series is happy to present*

## Principles of Food & Wine Pairing

Monday & Tuesday, May 5th & 6th, 630

“**W**ine is proof that God likes us and wants us to be happy”, is one of my favorite quotes from Benjamin Franklin. Wine and food go together amazingly well, sensually, chemically and even medically. Even before you started to drink your very first glass, you learned that food and wine go together.

I am often asked which wine and what food should go together. I think the feel for the concept of food and wine pairing is the hardest to get familiar with. Certainly by now we've discovered that this goes way beyond red with meat and white with fish. We've also heard that one should drink what one enjoys, regardless of the food. To a certain extent this is true, but we can make it better. **Certain** pairings are considered textbook and simply cannot be improved upon. It's like trying to make a square **more** square.

**N**ow this is not to say that there is only one match for one dish. Most dishes have numerous wine pairing possibilities and we'll look at some of the basic principles that are used to choose the possible candidates. Think about some food dishes that you'd like to experimentally pair and I can help you with what direction to look at and perhaps some specific suggestions.

**E**MAIL your reservations to [cafeolive@hawaii.rr.com](mailto:cafeolive@hawaii.rr.com) or call the restaurant; but email is the preferred media. If calling the restaurant, please leave your contact information such as a phone number or an email so we can **CONFIRM** your reservation. The cost for this event will be \$30 in total; **\$15 plus tax and gratuity** to be paid to the restaurant and **\$15 in cash** to be paid **DIRECTLY TO DANNY** to cover the cost of the stemware, service, etc.

