



Friday, Saturday & Sunday
February 3-5, 2012

Friday

“A Little Surprise”

Amuse Bouché

Location to be determined

5:30pm – 7:00pm

Dinner reservations made at local establishments

Saturday

Grand Tasting & Seminars

The Classic Center, Grand Hall

12:00pm – 5:00pm

Gourmet Dinner

The Classic Center, Athena Ballrooms

6:30pm – 9:00pm

Sunday

Sunday Brunch with Sparkling Wine Seminar

The Classic Center, Olympia Ballroom

10:30am – 1:00pm

FRIDAY

“A Little Surprise”

Friday, February 3

5:30-7:00pm

Location to be determined

Each chef will prepare an Amuse-Buche paired with wine during an in-house presentation

Afterwards, guests will be taken to various local restaurants to make their table reservations, reserved by the Wine Weekend Team

Featured Chefs:

Martin Smetana, The Foundry

- Born in Brno, Czech Republic
- Graduated from Culinary Institute of Brno in Czech Republic
- Worked for hotels and restaurants in Czech Republic, Austria and United States
- Chef De Cuisine/ General Manager of The Carriage House Steak & Grill
- Winery & Spa Chef for Chateau Élan
- Multi-award winning cuisine
- Vice-President of American Culinary Federation - Athens Chapter
- Member of National Association of Catering Executives – Atlanta Chapter

Chris McCook, Athens Country Club

- Executive Chef Athens Country Club since 1994
- Certified Executive Chef- American Culinary Federation
- American Academy of Chefs- American Culinary Federation
- President of The Classic City Chefs and Cooks Association
- Graduate of The Culinary Institute of America
- Culinary professional for the past 34 years
- Ice sculptor for the past 25 years

Jaamy Zarnegar, Last Resort Grill

- Born in Tehran in 1958
- Educated on the Isle of Man, United Kingdom
- Came to the United States in 1978 & graduated UNC - Greensboro in 1985
- Worked for ARA Services at the Chancellors house at UNC-Greensboro
- Learned the world of wine at Southern Lights in Greensboro while working under Anne Steketee, the GM wine buyer
- Has been at Last Resort Grill since 1993

SATURDAY

Seminar Speakers

Michael McNeill

- First Master Sommelier in the State of Georgia
- Two-time national champion of the “Best Sommelier in America”
- Director of Wine Education at Quality Wine and Spirits
- Represented the U.S. in two world finals; at the Sopexa Gran Prix du Sommelier in Paris in 1994—which entitled McNeill to serve as President of the Jury for the U.S. competition that followed in 1997—and the Concours Mondial du Sommelier in Tokyo in 1995

Frank Sinkwich

- Vice President of both Northeast Sales Distributing & Skyland Distributing in North Carolina
- Certified Wine Specialist of Wine and Certified Wine Educator through the Society of Wine Educators since 2005
- Certified Sommelier through Court of Master Sommeliers since 2005
- Candidate in the arduous Masters of Wine program headquartered in London, England

Michael Venezia

- Director of Education for United Distributors, Inc.
- Director of Public Relations for L’Ordre de Canardiens
- Member of L’Ordre Mondial des Gourmets Degustateurs de la Confrerie de la Chaine des Rotisseurs
- Former co-chair of the Board of Directors of the American Institute of Wine and Food (AIWF) Atlanta Chapter

Jaamy Zarnegar with Emily Garrison

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Distributors – Grand Tasting

- Northeast Sales
- United Distributors

Gourmet Dinner

Course One

Four Cheese Ravioli with a Sausage Cream Sauce mixed with wild mushrooms
paired with
Matchbook Tinto Rey

Course Two

Shrimp Pot Pie
TBD between
Thierry Puzelat Cheverny Blanc
Thierry Puzelat Sauvignon Blanc

Course Three

Fresh Fruit Sorbet

Course Four

Pork Shank with Smokey Greens and Parmesan Spoon Bread
TBD between
Chateauneuf du Pape
Chateau Redortier Beames de Venise

Course Five

Salad of Butter Lettuces, Radishes, Pickled Local Quail Eggs, and Lardons Served
with a White Balsamic Vinaigrette and a Cornmeal Chive Madeleine
paired with
Wolf Mountain Blanc de Blancs

Course Six

Pear Bavarian with Passion Fruit Coulis and French Macaroons
paired with
Hauth-Kerpen Wehlener Sonnenuhr Auslese

Course Seven

Bonne Bouche Ash Ripened (Vermont Creamery), Menage (Carr Valley), Petite
Basque (Istara), Tarago River Triple Cream Brie (Tarago), Castlevatrano Olives,
Rhubarb Paste and Caramelized Walnuts
TBD between
Rare Wine Co. Verdelho (Madeira) Savannah
Tio Pepe Amontillado

SUNDAY

Sunday Brunch with Sparkling Wine Seminar
The Classic Center, Olympia Ballroom
10:30am -1:00pm

Ticketing Packages & Prices

All Inclusive Couple's Package: \$650 Per Couple

- Two night stay at deluxe accommodations in Athens, GA
- 2 tickets to the VIP reception on Friday night in the Rialto Room at Hotel Indigo with secured reservations at a locally participating restaurant
- 2 tickets to Grand Tasting featuring hundreds of wines from around the world
- Attendance at seminar sessions by wine experts
- 2 tickets to the gourmet dinner with wine pairing for each of the 7 courses
- 2 tickets to the Sunday gourmet brunch
- Commemorative Wine Weekend glass

One Night Stay Couple's Package: \$500 Per Couple

- Overnight stay at deluxe accommodations in Athens, Georgia
- 2 tickets to Grand Tasting featuring hundreds of wines from around the world
- Attendance at seminar sessions by wine experts
- 2 tickets to the gourmet dinner with wine pairing for each of the 7 courses
- 2 tickets to the Sunday gourmet brunch
- Commemorative Wine Weekend glass

Grand Tasting & Seminars \$25 advance, \$30 at door

- 1 ticket to Grand Tasting featuring hundreds of wines from around the world
- Attendance at seminar sessions by wine experts
- Commemorative Wine Weekend glass

Gourmet Dinner: \$150 per person

- 1 ticket to Grand Tasting featuring hundreds of wines from around the world

- Attendance at seminar sessions by wine experts
- 1 ticket to the gourmet dinner with wine pairing for each of the 7 courses
- Commemorative Wine Weekend glass received at the Grand Tasting

Table of 8 at Gourmet Dinner: \$1,000

- 8 tickets to Grand Tasting featuring hundreds of wines from around the world
- Attendance at seminars by wine experts
- 8 tickets to Gourmet Dinner with wine pairings for each of the 7 courses
- Commemorative Wine Weekend glass received at Grand Tasting

Sunday Brunch \$40 per person

- 1 ticket to Gourmet Breakfast featuring a Sparkling Wine Seminar