

Appetizing News

Spring 2007

PACIFIC
INSTITUTE
of
CULINARY
A·R·T·S

Restaurant Highlights

We are pleased that so many of you came to our restaurant in January and February and enjoyed our winter '2 for 1' special. We will continue to offer this special on **Mondays** for lunch and dinner. There is a maximum of six people per table. Reserve early!

We invite you to join us for a very special event on **Thursday, March 29th** when we participate in the annual 'Dining Out For Life'. Twenty-five percent of food revenues from participating restaurants in Vancouver will be donated to local charities supporting people living with HIV/AIDS. Information about this event is available at: www.diningoutforlife.com

New! Feel the Knead to Make Some Bread?

We are now offering an **Artisan Bread Making** course with our Master Baker, Chef Alfred Voss, starting this May. Choose from daytime or evening classes for this 10-hour course. Cost is \$250 per person+GST. For more information visit: www.picachef.com, or call 604.734.4488 to register.

Greening Your Appetizing News

Did you know that our *Appetizing News* is also available in PDF format via email? Using email to deliver our popular newsletter reduces the use of energy and resources to produce and mail out our paper version. If you are interested in 'greening' your *Appetizing News* you can call 604.734.4488 or email your request to: subscribe@picachef.com.

Got Cake?

Whether you are planning a wedding or planning your fiftieth anniversary party, let us tempt your guests' taste buds with a beautiful **custom designed wedding or special occasion cake**. Our consultant and cake designer, Rob Wood, has over twenty years of experience creating sugar art. You can view examples of his work on our website: www.picachef.com. To schedule a consultation you may call 604.734.4488 or email him at: rob@picachef.com.

Summer Gourmet Camps

Our popular Pre-Teen and Teen Gourmet Camps are being offered once again this summer. Your budding Chef can join our Executive Chef, Christian Velden for a fun 2-or 3-day cooking camp this July.

Green Eggs & Ham anyone? How about a slice of Quidditch Player's Pie? **Pre-Teens (aged 9-12)** will enjoy creating dishes inspired by their favourite children's books. This **2-day** camp will run on **July 16th & 17th**. Cost is \$125+GST per person.

For **Teens (aged 13-17)** we are offering a **3-day** Baking Camp. Croissants, strudels, tarts and calzones are just some of the items on the curriculum. This camp will run **July 18th, 19th & 20th**. Cost is \$195+GST per person.

Each participant will receive a Pacific Institute of Culinary Arts Logo apron to take home. Maximum ten students per class. These popular classes were sold out for March Break. Call to register. More details are also available on our website at: www.picachef.com.

What's Carbonic Maceration?

We're not sure either, but you will learn all about it, and more, from our wine course instructor and sommelier Robert Stelmachuk in our four-week, 8-hour **Basic Wine Comprehension** course. This course is an introduction to wine fundamentals. Various topics will be explored and approximately 30 international wines will be tasted. Our next class commences **Monday, April 16th**. Cost is \$285+GST per person. There is a minimum quorum of six people. Call or visit in person to register.

For More Information...

For further information on our programs and events you may wish to visit our **newly redesigned** website at: www.picachef.com, or you may contact us directly at 604.734.4488.

Turn over for information about our upcoming theme dinners and special classes.

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At the entrance to
Granville Island



(604) 734-4488 tel

info@picachef.com
www.picachef.com



Events at a Glance

Thursday, March 29th
Dining Out for Life
Percentage of restaurant proceeds to charity.

Fri. April 6th – Mon. April 9th
All facilities will be CLOSED for the Easter weekend.
Re-opening Tues. April 10th

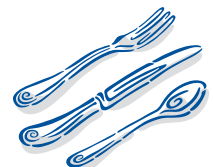
Saturday, April 14
Basic Cake Decorating Class
10:00AM – 2:30PM (4 weeks)

Monday, April 16th
Basic Wine Comprehension Class
7:00PM – 9:00PM (4 weeks)

Wednesday, April 18th
Marvelous Mushroom Dinner
4-Courses, \$60/pp+++

Wednesday, May 16th
Sake Tasting Dinner
4-Courses, \$60/pp+++

May 25, 26, 27th.
Visit us at the annual
EAT! Vancouver Food Show,
BC Place Stadium, Booth 526



Moving? Please notify us of your change of address.

2007 Spring Courses & Events

New! Artisan Bread Making Classes

Master Baker, Chef Alfred Voss, will demonstrate the tools and skills needed to create beautiful artisan breads in our ten-hour, hands-on, Artisan Bread Making Class. Tuscany Wheat Bread, Triple Cheese Pesto Bread, Sicilian Fruit Bread, Olive Ginger & Asiago Bread, Beer & Cheese Bread, and Challah Braids are just some examples of the types of bread included. You are able to choose from four different session times to suit your schedule. The following sessions are available:

Day Class Session

May 1st, 2nd, & 3rd commencing at 10:00AM
(3 Classes: Total 10 Hours)

Evening Class Session

May 8th, 9th, & 10th commencing at 6:00PM
(3 Classes: Total 10 Hours)

Full Day Class Session

Friday, May 4th, 8:00AM – 6:00PM*
(1 Class: Total 10 Hours)

Full Day Class Session

Friday, May 11th, 8:00AM – 6:00PM*
(1 Class: Total 10 Hours)

All participants will receive a Pacific Institute of Culinary Arts logo apron. Classes have a minimum quorum of 5 people, maximum of 10. Certificate of completion will be awarded to each participant at the conclusion of these classes.

Cost is \$250+GST, per person.

**Full day classes will provide a one-hour break for lunch.*

Upcoming Short Courses

We are pleased to continue to offer our popular short-courses throughout the year! For more information on these or other short program offerings please visit our website at www.picachef.com, click 'Short Programs.'

Basic Cake Decorating

Taught by our own Rob Wood, with over twenty years experience in cakes and cake decorating, this 18-hour course focuses on the art of decorating a special event cake such as a child's birthday cake. Participants will learn how to cover and decorate a cake with buttercream and royal icings, and learn decorative piping techniques including borders and flowers. Maximum 7 people per class.

Four consecutive Saturdays.

Commencing April 14th, 10:00AM – 2:30PM.

Cost is \$250 + \$50 (Equipment)+GST, per person.

Basic Wine Comprehension

Taught by Sommelier Robert Stelmachuk. Topics include: viticulture (growing grapes), vinification (making wine), food and wine harmony, vineyard management, country regional outlines, essential grape varietals, common misconceptions and a tasting of up to thirty varieties of wine. Participants will receive a certificate of completion upon the conclusion of their course. Maximum 15 people per class.

Four consecutive Monday evenings.

Commencing April 16th, 7:00PM – 9:00PM.

Cost is \$285+GST, per person.

Special Event Dinners

Marvelous Mushroom Dinner

Join us for an evening with some "fun guys" and good wine for our special 4-course mushroom dinner with wine pairings. Our executive Chef Christian cooks and Ponderosa Mushroom President, Joe Salvo, speaks for this one night only event!

Wednesday April 18th, 6:00PM (one seating only)

Cost is \$60 per person.

(Taxes, service charge and additional beverages are extra.)¹

Sake Tasting Dinner

Artisan sake maker, Masa Shiroki, hosts our 4-course dinner and sake tasting event. Come and experience why beverage critics have been raving about his local 'Artisan Sake' winery.

Wednesday, May 16th, 6:00PM (one seating only)

Cost is \$60 per person

(Taxes, service charge and additional beverages are extra.)¹

¹ Please note: Any special offers, including Gourmet Passports coupons, do not apply to special event dinners at Pacific Institute of Culinary Arts.