



Summer Harvest Class July 2009

We were delighted to have Executive Chef Adam Lambay of Chaumette Vineyards and Winery personally instruct us in his kitchen at Chaumette! Chef Adam inspired us with new and interesting flavor combinations such as watermelon with endive and White Balsamic – Black Pepper Vinaigrette. While preparing the Tomato Tart, he enlightened us with regard to which cheese to use for which purpose and when to add that cheese, depending on how much you want the cheese to melt (some just melt away too much) and what flavor you are striving for. Then we learned how to bone a chicken for Chaumette Chicken, his version of Coq Au Vin. Delicious!

Of course we sampled some of Chaumette's wonderful wines, with many of us buying a few bottles to bring home! Thank you so much Chef Adam and Chaumette owner, Hank Johnson, for opening up your fabulous establishment for us!







