



Garnishes!

This class started with a bit of wine education and a tasting of Chambourcin provided by Chaumette Vineyards and Winery. To accompany the wine, we had pizza prepared from scratch in a pan!

With inspiration provided by Freelance Chef T. K. (Tom) Clifford, we learned how to dress up our tables and our plates! According to Chef Tom, color is very important in the presentation, and when in doubt he suggests limiting the garnishing to three complimentary colors. Another hint was to provide dimension to not only your buffet table, but also your plate. As you can tell from the pictures below, this was a hands-on class and we carved swans and ducks, among other things.

Wow-beautiful garnishes and delicious wine! Thanks to Chef Tom and Chaumette Winery, our party tables will never be the same again!



