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Chef's Table Guests Enjoy Wine Tasting at First Demo of the Year

ATHENS, OH – Chef Kevin Hurst welcomed guests to the first Chef's Table demonstration with a wine and appetizer tasting in the Culinary Studio at Jefferson Marketplace.

Guests enjoyed sampling six handpicked wines and learned how to pair each flavor with appropriate appetizers, including caramelized onion, apple and brie flatbread, and bacon-stuffed mushrooms. Hurst hoped the event would help guests become more knowledgeable about finding the right match for their own wines, whether they were hosting friends or enjoying a night out.

"We hoped that everyone not only enjoyed themselves but gained a better understanding of different styles of wine and the foods they pair well with," said Hurst. "We hope they had a great time too, of course."

Guests took home a complete recipe book so they could recreate the appetizers and remember the proper pairings for future evenings with friends or date nights. This event was the first time a wine-tasting was incorporated into the Chef's Table series, and Ohio University Culinary Services is hoping to replicate the event in the future due to such positive feedback from guests.

"It was something different than a typical date," said Jane Doe, a student at Ohio University who attended the demonstration for a date with her boyfriend. "It'll be fun to make some of these dishes the next time I have friends over."

Tickets for the remaining demonstrations are available for \$25 a seat at ohio.edu/food. A full schedule of the rest of the upcoming Chef's Table events for this year as well as photos from Thursday night's event can be found at Culinary Services website, as well.

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