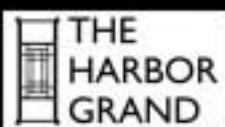


**THIRD ANNUAL
FOOD & WINE
CLASSIC
SPONSORS**



Organizers

This years Food & Wine Classic has been organized by a spirited group of community minded supporters.

Jacqui Schiewe ~ Founder of the Sparkling Event and owner of the Wine Sellers, brought her wine expertise to the table and beyond.

Robert Kemper ~ Owner of the Harbor Grand Hotel, not only offered his facility as a focal point of departure for this annual celebration, but demonstrated his organizational and marketing expertise as well.

Patty Panozzo ~ Owner of Panozzo's Pantry, she utilized her years of culinary connections as a chef and cookbook author to help market the event.

Diane Botica ~ Owner of Dinner's Ready, jumped into the fire feet first to organize the individual cooking demonstrations.

Liz Grim ~ Operates Considerate It Done In Harbor Country, and proved that she could indeed get things done by organizing the first-ever Blues and Brews event with Kemper and Schiewe.

Rachel Collins ~ Owns and operates Collins Caviar in Chicago, known for their innovative American caviars.

Participating Chefs

- Terrace Café at the Harbor Grand - Lynn Mounce & Patty Toussaint
- Casey's Bar & Grill - Javier Cardenas
- Café Gulistan - Ibrahim Parlak
- Moxie's - Rodolfo Paniaqua
- Mesa Luna - Samuel J. Luna
- Dinner's Ready - Diane Botica
- Collins Caviar - Rachel Collins
- Bit O' Swiss- Tim Foley
- Panozzo's Pantry - Patty Panozzo
- Plitt Seafood Company



THIRD ANNUAL



PHOTO BY RICHARD HELLYER, THE F-STOPS HERE, SAWYER, MI

Harbor Country

**Food & Wine
CLASSIC**

November 18-21, 2004

For information and reservations call 269-469-5409

Thursday, November 18

Wine and Dinner Pairings

Grand Beach Inn, 19400 Ravine Drive, Grand Beach, 7 p.m. Chef Diane Botica of **Dinner's Ready** will be joined by J Winery from California. Chef Diane will host a celebration of classic French cuisine blended with the best of the Midwest, producing a lovely dining experience heralding the fall season in Harbor Country. Reservations are necessary. \$65 per ticket. 1-800-936-0034 Inn Package: 2 tickets and overnight accommodations: \$249.

Mesa Luna ~ Leelanau Peninsula Wine maker Charlie Edson visits Mesa Luna Restaurant. On November 19, 2004 proprietor Chef Sam Luna and Mesa Luna Restaurant welcome Bel Lago Vineyard and Winery. For the harbor Country Food and Wine Classic. This Gold Medal Winning winery will be pairing several different courses, with Mesa Luna's locally inspired food. The six-course meal begins at 7 pm Eastern standard time and will be \$70. This will be the fourth dinner in an all/winter series of eight Reservations are limited, please call 269-756-7519.

Casey's Bar & Grill ~ 136 N. Whittaker Street, New Buffalo. Chef Javier Cardenas will host a game feast of skewered lamb, ostrich, and wild boar. His incredible dinner will be complimented with beautifully selected Michigan wines. This four-course dinner will be one to savor and enjoy! Dinner begins at 7 PM. \$75.00 Call for reservations 269-469-5800.

Blues & Brews ~ 7:30-9:30 pm, at Timothy's, 1622 Lakeshore Rd., Union Pier, MI It's a lively night of great tunes and micro brews. The Lil' Frank Band will be heatin' up the dance floor, so cool down with some cold ale from Michigan's own Micro breweries. There will be much to enjoy including a selection of great foods that will rock your palate! \$40 Call to reserve. 269 469-5409

Opening Reception: Art on the Other Side of the Trax Join us for this wonderful event surrounded by stunning art at the Scarlet Macaw Community Art Center. 9 PM - Midnight.

Friday, November 19

Wine and Dinner Pairings

Champagne & Caviar Reception and Tasting featuring Champagne Louis Roederer and Collins Caviar, 5 p.m., Moxie Restaurant, 15460 Red Arrow Highway, Union Pier MI 269/469-6545 Cost: \$TBA per person. Join us at the elegant Moxie Restaurant in Union Pier for an exquisite start to your Harbor Country Classic weekend. Hosted by the ebullient Jacqui Schiewe of The Wine Sellers and Rachel Collins of Collins Caviar in Chicago. Mr. Rick Dearworth, from Maisons Marques & Domains, Inc., exclusive distributor of Champagne Louis Roederer will also be on hand to answer even the toughest vintage questions! We will be serving four Champagnes, including Cristal, the champagne created by special request of Tsar Alexander II, one of the world's most famous and highly respected wines.

There is a video presentation from the winery in Reims, France and a slide show on the history of the American Caviar industry. For reservations, contact The Wine Sellers; 888/824-WINE

Terrace Café and Domaine Berrien Cellars Winemaker Dinner~ "Home for the Harvest," November 19, 2004 at 7p.m. Join us for a five course dinner pairing the award winning wines of Wally Maurer III, of Domaine Berrien, and the talents of Lynn Mounce and Patty Toussaint of The Harbor Grand. Domaine Berrien features estate only wines grown right here in Harbor Country. Wines featured will include interesting Rhone style wines to a Michigan Eiswein. Golden Muffin award winning Pastry Chef Patty Toussaint will be creating dessert and a salad course that is sure to delight. Executive Chef Lynn Mounce will bring the best of Harbor Country Harvest season to life with her interpretation of a Home for the Harvest dinner. For reservations call 269-469-7700. Limited seating. \$60 per person

Mesa Luna - Leelanau Peninsula Wine maker Charlie Edson visits Mesa Luna Restaurant. On November 19, 2004 proprietor Chef Sam Luna and Mesa Luna Restaurant welcome Bel Lago Vineyard and Winery. For the harbor Country Food and Wine Classic. This Gold Medal Winning winery will be pairing several different courses, with Mesa Luna's locally inspired food. The six-course meal begins at 7 pm Eastern standard time and will be \$70. This will be the fifth dinner in an all/winter series of eight Reservations are limited, please call 269-756-7519.

Reception: Art on the Other Side of the Trax Join us for this wonderful event surrounded by stunning art at the Scarlet Macaw Community Art Center. Show dates Nov. 18-21. Gallery hours for this Exhibition: 11 a.m. - Midnight

Saturday, November 20

Brewing at Brewster's ~ 10:30 a.m. Eastern Time, 11 W. Merchant St., New Buffalo, MI 269-469-3005 Join Scott Campbell of Brewster's and John Pascale of Passport Coffee and Tea for an entertaining seminar on Specialty Coffee followed by a delicious lunch. View how Specialty Coffee is grown, harvested, & roasted. Learn the Swiss Water Process of coffee decaffeination. Understand the terms origins, organics and blends. \$12 per person includes lunch and coffee or tea beverage. Please pre-pay to secure your reservation.

Kitchen Walk

Spice Up the Holiday Season, 11 a.m. - 3 p.m. Peek inside five of the most eclectic and interesting kitchens in Harbor Country! The Harbor Country Food & Wine Classic presents a fabulous Kitchen Walk to benefit Heartland Alliance's Supporting the Spirit offers pro bono interior design services to non-profits in desperate need of interiors that reflect the dignity, hope and comfort that all human beings seek in their environments. Tickets for this special tour are \$50 each. Susan Fredman's new home store, At Home With Nature (15998 Red Arrow Highway, Union Pier), is the first stop for S'mores and more! Warm up at the outdoor fire pit. Indoors enjoy hot cocoa and unique holiday

shopping. Each home on the tour will feature special holiday events and décor ideas including baking cookies with the pros, tips for designing decadent holiday tables, wrapping wonderful packages, delectable edibles by local chefs and caterers, and even a wine tasting! For more information or to make a reservation, please call 269-469-9640 or 312-660-1346. Tickets available: At Home With Nature & Panozzo's Pantry

Panozzo's Pantry ~ Open House, Noon-5 p.m., 19135 W. US Rt. 12, New Buffalo, MI 269-469-9408 or 877 RECIPE2 (2 miles west of downtown New Buffalo on Rt 12) Come and taste the Holidays! Our cupboards are stocked and our shelves are full with comfort and goodness. There will be many gourmet foods to sample and enjoy. Warm yourself with soothing hot-spiced cider. Joining in the festivities will be Harbor Muse Gift and Book Store serving complimentary champagne. Glad Rags Too, will feature Women's Sensational Clothing. Shop, browse and feel the warmth of the Season!

"Everything You Ever Wanted to Know about Salmon but were Afraid to Ask" Presented by: Mary Ganchoff, The Plitt Company at Casey's Bar & Grill, 136 N. Whittaker St, New Buffalo, 2:00 pm. This informative discussion will use a comparative tasting as a starting point for answering the many questions people have about buying and eating farmed and wild salmon. We will taste both types of salmon, and then discuss everything you need to know about how and where they are raised, fishing methods, transport, health issues, nutrition and more! We will also talk about and taste a variety of recipes featuring fresh and smoked salmon. And while we're in a tasting mood, we will enjoy some salmon caviar, and compare it to other caviars (including trout and American sturgeon). Bring your appetites! (Seminar time: 2 hours) Limit 30 people, RSVP required, no charge. 269-469-5800

Soë Café ~ See Harbor Country's newest Dining Spot and meet Charles Edson of Bel Lago Vineyard and Winery. Sample the Bel Lago Wines and learn the importance of zones, clones and vineyard management and what it means to you at 3 p.m., Saturday, Nov. 20 at the Soë Café, 12868 Red Arrow Hwy., Sawyer. Bel Lago, under the direction of owner Charles Edson, has selected varieties carefully to match the climate and soils to produce the finest wines possible. There is no fee for this program, but reservations are greatly appreciated. 269-426-4865

The Shops at Michigan Thyme will celebrate the Food & Wine Classic with a "Super Soup Mix Sampling" event from noon to 4 pm EDT, Saturday, Nov. 20. Join us in the cozy loft above our shops to enjoy samples of sensational soup and quick bread mixes. Savory soup is the reigning queen of all comfort foods. So, drop by to see how easy it can be to team up hearty soups & breads for a winning meal combination. Michigan Thyme is located at 107 N. Whittaker St. in downtown New Buffalo.

SPARKLING EVENT

6 - 8:30 pm. The pinnacle of the extended weekend is the Sparkling Event at the Harbor Grand Hotel, 111 Water Street, New Buffalo. This Early evening Gala spotlights fine appetizers from Harbor Country's chefs. These are paired with regional, domestic and imported wines. Live music will be performed by Neil Dixon Smith showing off his Latin / Classical works.

Chefs for the evening represent the following restaurants and companies: The Terrace Café, Brewster's, Casey's, Moxie's, Mesa Luna, Café Gulistan, Collins Caviar and Plitt Seafood Co. and Bit O' Swiss Bakery, Tickets are \$60.00 per person. Reservations/advance credit card ticket purchases can be made by calling the Harbor country Chamber of Commerce at 269-469-5409 or call toll free 800-362-7251.

Guests are encouraged to visit any one of the fine restaurants after their interlude at the Sparkling Event. Harbor Country boasts of some of the best dining in the Midwest.

AFTER HOURS

10:30 pm. at Casey's Bar & Grill
136 N. Whittaker, New Buffalo
After the Sparkling Event and dinner out on the town, come for live music. A perfect ending to a fun filled, delicious day!

Sunday, November 21

The Third Annual Golden Muffin Award

Vicker's Theater, 6 N. Elm Street, Three Oaks, 11 a.m. to 1 p.m. It's time to wake up and smell the muffins at this welcoming event. The best efforts of many of the area's finest "made from scratch" bakers are participating. The public is invited to select this year's winner by tasting then voting on your favorite. The winner enjoys 'bragging rights' and the opportunity to display, for a year, the superbly crafted marble sculpture by world-renowned artist, Fritz Olsen. There is no fee. This event is graciously hosted by Jon & Jennifer Vickers of the Vicker's Theater. Golden Muffin Participants: Grand Beach Inn, Terrace Café at The Harbor Grand, River's Edge Bed & Breakfast, Blue Plate Café, Michigan Thyme Café, Brewster's, Village Bakery, Eileen's Kitchen, and Soë Café.

Panozzo's Pantry ~ Open House ~ Noon-5 p.m. 19135 W. US Rt. 12, New Buffalo, MI 269-469-9408 or 877 RECIPE2 (2 miles west of downtown New Buffalo on Rt 12) Come and taste the Holidays! Our cupboards are stocked and our shelves are full with comfort and goodness. There will be many gourmet foods to sample and enjoy. Warm yourself with soothing hot-spiced cider. Joining in the festivities will be Harbor Muse Gift and Book Store serving complimentary champagne. Glad Rags Too, will feature Women's Sensational Clothing. Shop, browse and feel the warmth of the Season!