

# Pairings in Four Parts

For thousands of years, food and wine have been an inseparable tandem. Matching the right wine with the right cuisine is both a science and an art. But it needn't be too serious or intimidating!

Beginning February 1st, BoCoCa's best chefs will be stopping by to cook up tasty treats and offer unique perspectives on all the ins and outs of food and wine pairing. Call 718-855-9463 (WINE) to sign up today!

Wednesday, February 1st



The Jake Walk's Ryan Farrar stops by to share some ideas on Super Bowl snacks that go yards beyond stale Chex mix and cocktail weenies. The Jake Walk has built its reputation on delectable charcuterie, artisanal cheeses, and scrumptious small plates: all perfect portions to class up your pigskin party. And what better way to host a unique football feast than to forgo beer in favor of an assortment of wines of all stripes and shades. Put that bag of taco chips back in the cabinet and rush on down!

Saturday, February 3rd

**CHAR**No.4

Fans of Char No. 4 already know how well Scott Damboise's BBQ pairs with whiskey. But there is a whole world of wine that befits all things smoked, cured and glazed. Trodding out everything from rich Zinfandel to tickling bubbles, Scott and BWE will have lips smacking and mouths salivating. Dig in, y'all!

Wednesday, March 21st



Originating from a old tradition of topping a glass with a slice of bread to prevent unwanted guests from flying into the wine, *tapas* have emerged from humble bodegas in Spain to become perhaps the most influential culinary trend of the last 50 years. Palo Cortado, a relatively recent addition to the local dining scene, has brought gorgeous, inspired interpretations of classic tapas to Court Street. Chef Jimmy Stafford visits to prepare some of his favorite small plates and bites, matching them up with formidable blancos and tintos from the Iberian peninsula.

Saturday, March 31st



By the fourth week, we will all know just why a grilled T-bone loves a chewy Cabernet and why oysters and Muscadet make such fine friends. For this class, Patrick and Braithe from BWE will throw caution to the wind and cook up some of the most unusual, irreverent food & wine combinations you will ever taste. White wine with steak?!? Sacrilege! Red wine with scallops? How dare they! Let tradition be damned in the name of fun, frivolity, and flavor...