

**The Biltmore Culinary Academy Presents an Autumn Beer and Food Pairing
Class featuring Beer expert Larry Goeser**

Thursday October 27, 2011 (future classes will be held on a monthly basis.)

As the nights cool and the leaves fall from the trees, our thoughts turn to rich and flavorful beers and food. Join us to learn about the autumn beers, preparing foods that go with them, and enjoy a few brews along the way. Learn about beer tasting, pairing beer with food, and obtain ideas for your own tasting or pairing.

The class is 3 hours in duration and includes instruction on beer and preparation of the hearty foods that go with them. The class is fully participatory; students will learn about each beer style and prepare a dish that is paired with it. We will start off with beer instruction, and then introduce the beers and pairings for the evening. Preparation and cooking of the dishes is next, followed by the enjoyment of what we have created.

Using his complete knowledge of beer and related businesses, craft beer aficionado Larry Goeser (Good Beer Larry) has taught beer to many interested people from all around the world. His background includes beer tastings, beer and food pairings, and other fine beer events at local restaurants and other venues. He has also taught and developed beer curriculum at Miami Dade College.

Awards / Craft Beer Experiences

Semi Finalist (Top 10) in the 2011 Beer Drinker of the Year contest at Wynkoop Brewing Company, Denver Colorado. See the website below for details.

Charter Member in Titanic Brewery Mug Club; formed in 1999.

Website: www.goodbeerlarry.com E-mail: goodbeer@larrygoeser.com

About The Biltmore Culinary Academy

In February 2009, the Biltmore Hotel furthered its longstanding passion for gastronomy and commitment to excellence in the culinary arts by opening the Biltmore Culinary Academy. As the only hotel with a recreational cooking school operating in North America, the academy has a dedicated learning area and fully equipped professional kitchen offering a variety of classes, workshops, team-building events, for both adults and children. Fun and educational, the Biltmore Culinary Academy is ideal for aspiring chefs of all levels

Spearheading the Biltmore Culinary Academy is Lourdes Castro, an instructor at New York University's prestigious Food Studies department and author of the best-selling cookbook *Simply Mexican*. Bon Appetite!

Location: 2nd floor of the Country Club

Phone: 305.913.3131 / Fax: 786.924.0683

CulinaryAcademy@BiltmoreHotel.com