



## Food & Wine Master Classes

Fine-tune your baking, explore a new wine region or just have some fun with friends in one of Cheryl Wakerhauser's food & wine master classes. All classes are hands-on, interactive workshops, as Cheryl believes this is the best way to retain what you've learned (and also more fun!) Class sizes are limited to 12 participants so each person has the chance to fully understand every step of the subject being covered and time to ask plenty of questions. Tastings, written recipes and notes on the day's topic are always provided.



**Teen Toques** is a special series of classes for teens ages 12 and up.

All master classes are two hours long (unless otherwise noted), suited for beginners and enthusiasts and those with an intermediate level of knowledge on the subject. Classes are held at **Pix Pâtisserie / Bar Vivant** at 2225 E. Burnside Street in Portland.



### About Your Instructor

Author, pastry chef and wine educator, Cheryl Wakerhauser, has been promoting high quality food and beverages for 18 years at her Portland institution, Pix Pâtisserie (and more recently, Bar Vivant.) She honed her pastry skills in Southern France at the pâtisserie of former president of the Meilleur Ouvrier de France, Philippe Urraca. Her book, *Modern French Pastry*, debuted in the Fall of 2017 and has received accolades by *Vouge*, OPB and France's two most prestigious professional cooking trade journals, *Thuriès Gastroonomie* and *Le Journal du Pâtissier*.

Cheryl is also a specialist on the subjects of her two favorite wines, champagne and sherry. In 2016 she traveled to Jerez to become one of just 14 official Sherry Educators in the United States, an honor awarded by the governing body of the region. Her wine list, with over 600 selections of sparkling wines, has been awarded "Best Champagne and Sparkling Wine List in the World" by London's World of Fine Wine every year since the inaugural awards in 2014 and two glasses by Wine Spectator since 2013. She is also a WSET level three diploma holder and teaches WSET classes at the Wine and Spirit Archive.

### Registration and Cancellations

Class registration must be made in advance and is on a first come, first served basis. **To register, call the restaurant at 971-271-7166.** Payment for classes is due at the time of registration. Cancellation with more than 48 hours' notice will be given a gift certificate credit for the amount of the registration fee. Cancellations with less than 48 hours' notice will not receive any refund or credit, though reserved class spots can be transferred to another individual.