

FEATURED CHEFS



ISMA PRADOS
 Chef, TV Host
 & Cookbook Author
 Ft. Worth: Wed., May 11, 6:30 – 9PM
 Plano: Fri., May 13, 6:30 – 9PM
 Austin, Westgate: Sat., May 14, 6:30 – 9PM
 Austin, N. Lamar: Sun., May 15,
 NOON – 2:30PM



SERGI AROLA
 Chef/Owner, Sergi Arola
 Gastro, Madrid
 Plano: Wed., May 11, 6:30 – 9PM
 Southlake: Thu., May 12, 6:30 – 8:30PM
 San Antonio: Fri., May 13, 6:30 – 9PM
 Dallas: Sat., May 14, 6:30 – 9PM



SEAMUS MULLEN
 Tertulia, New York
 San Antonio: Wed., May 11,
 11AM – 1:30PM, 6:30 – 9PM
 Dallas: Thu., May 12,
 11AM – 1:30PM, 6:30 – 9PM
 Austin, N. Lamar: Fri., May 13,
 11AM – 1:30PM, 6:30 – 9PM



QUIM MARQUÉS
 Suquet de l'Almirall,
 Barceloneta
 THE DIVERSITY OF SPANISH SEAFOOD
 Austin, N. Lamar: Thu., May 12, 6:30 – 9PM
 Houston: Fri., May 13, 6:30 – 9PM
 San Antonio: Sat., May 14, 6:30 – 9PM



ADRIÁN MARÍN
 Drolma and Petit Comitè,
 Barcelona
 SAMPLE CATALAN SPECIALTIES
 Austin, N. Lamar: Mon., May 16, 6:30 – 9PM
 Dallas: Tue., May 17, 6:30 – 9PM
 Southlake: Wed., May 18, 6:30 – 8:30PM



RAMON FREIXA
 Ramon Freixa, Madrid
 Freixa Tradicio, Barcelona
 Avalon Restaurant, Barcelona
 Houston: Thu., May 19, 6:30 – 9PM
 Plano: Fri., May 20, 6:30 – 9PM
 Ft. Worth: Sat., May 21, 6:30 – 9PM

SAMPLE CATALAN SPECIALTIES
 Austin, N. Lamar: Mon., May 16, 6:30 – 9PM
 Dallas: Tue., May 17, 6:30 – 9PM
 Southlake: Wed., May 18, 6:30 – 8:30PM

AN EXPERT PAIRING SPANISH FOOD & WINE
 Dallas: Wed., May 11, 6:30 – 9PM

TRADITIONAL AND MODERN CUISINE
 Austin, N. Lamar: Sat., May 21, 6:30 – 9PM
 Southlake: Sun., May 22, 5 – 7PM
 Dallas: Mon., May 23, 6:30 – 9PM
 Ft. Worth: Tue., May 24, 6:30 – 9PM



DANIEL OLIVELLA
 B44, San Francisco
 and Barlata, Oakland
 THE DIVERSITY OF SPANISH SEAFOOD
 Austin, N. Lamar: Thu., May 12, 6:30 – 9PM
 Houston: Fri., May 13, 6:30 – 9PM
 San Antonio: Sat., May 14, 6:30 – 9PM

SAMPLE CATALAN SPECIALTIES
 Austin, N. Lamar: Mon., May 16, 6:30 – 9PM
 Dallas: Tue., May 17, 6:30 – 9PM
 Southlake: Wed., May 18, 6:30 – 8:30PM

TRADITIONAL AND MODERN CUISINE
 Austin, N. Lamar: Sat., May 21, 6:30 – 9PM
 Southlake: Sun., May 22, 5 – 7PM
 Dallas: Mon., May 23, 6:30 – 9PM
 Ft. Worth: Tue., May 24, 6:30 – 9PM

AN EXPERT PAIRING SPANISH FOOD & WINE
 Dallas: Wed., May 11, 6:30 – 9PM

PACO RONCERO
 LA TERRAZA DEL CASINO, MADRID
 ESTADO PURO: LAS TAPAS DE PACO
 RONCERO, MADRID
 FT. WORTH: THU., MAY 19, 6:30 – 9 PM
 DALLAS: FRI., MAY 20, 6:30 – 9 PM
 HOUSTON: SUN., MAY 22, 6:30 – 9 PM
 AUSTIN, N. LAMAR: MON., MAY 23, 6:30 – 9 PM

WINEMAKERS



ÁLVARO PALACIOS
 Winery: Bodegas Palacios
 Remondo • Region: Rioja
 Austin N. Lamar: Thu., May 19, 6:30 – 9PM
 Dallas: Fri., May 20, 6:30 – 9PM
 Houston: Sat., May 21, 6:30 – 8:30PM



JORGE ORDÓÑEZ
 Fine Estates
 Westgate: Thu., May 12, 6:30 – 9PM
 Southlake: Fri., May 13, 6:30 – 8:30PM
 Fort Worth: Tue., May 17, 6:30 – 9PM
 Plano: Sat., May 21, 6:30 – 8:30PM
 Dallas: Sun., May 22, 6:30 – 8:30PM



JAVIER YBAÑEZ
 Winery: Marqués de Riscal
 Region: Rioja
 Austin N. Lamar: Wed., May 11, 5:30 – 7:30PM
 Houston: Thu., May 12, 6:30 – 8:30PM
 Dallas: Fri., May 13, 6:30 – 9PM



ISABEL SALGADO
 Winery: Fillaboa
 Region: Rias Baixas
 Plano: Wed., May 11, 4 – 7PM
 Dallas: Thu., May 12, 4 – 7PM
 Austin N. Lamar: Fri., May 13, 4 – 7PM
 San Antonio: Sat., May 14, 4 – 7PM
 Houston: Sun., May 15, 6:30 – 8:30PM



MIGUEL TORRES JR.
 Winery: Torres Wines
 Region: Penedès
 Dallas: Wed., May 11, 6:30 – 9PM
 Fort Worth: Thu., May 12, 6:30 – 9PM
 San Antonio: Fri., May 13, 6:30 – 9PM
 Houston: Sat., May 14, 6:30 – 8:30PM



MICHEL PARELLADA
 Winery: Caves Navaran
 Region: Penedès
 Dallas: Wed., May 18, 6:30 – 9PM
 Southlake: Thu., May 19, 6:30 – 8:30PM
 Houston: Fri., May 20, 6:30 – 8:30PM
 San Antonio: Sat., May 21, 6:30 – 9PM
 Austin N. Lamar: Sun., May 22, 6 – 8:30PM

ALL CLASSES ARE HELD IN THE COOKING SCHOOL UNLESS OTHERWISE NOTED. EVENTS ARE SUBJECT TO CHANGE. VISIT CENTRALMARKET.COM FOR THE MOST CURRENT SCHEDULES.



AUSTIN NORTH LAMAR EVENT GUIDE

Experience two jam-packed weeks of Spain's savory delights. Discover a country where brilliant chefs transform some of the world's tastiest produce, meats, cheeses and seafood into traditional and modernist dishes. No need to travel to experience the best of Spain—just reserve a seat and enjoy an evening with one of these star chefs and winemakers!

DAILY CAFE SPECIALS

Central Market Café

We will be featuring Spanish inspired, chef-created, daily lunch and dinner specials. Be sure to stop in and see what our Chefs have prepared each day!

WED. MAY 11 6 PM

EVENT KICKOFF

We will kick off our two-week *Pasaporte España* event with a ribbon cutting ceremony, Spanish music and flamenco dancing.

5:30 – 7:30 PM

A TASTE OF SPAIN (AGES 21 & UP)

Javier Ybañez, Marques de Riscal, Rioja
 Sample wines from one of the oldest wineries in Rioja with an expert and tease your palate with the tastes of Spain in a casual setting. You'll enjoy: Cheeses with Condiments; Marcona Almonds; Fresh Breads made with Spanish flour; Hams & Chorizos; and a host of other Spanish delicacies. Javier Ybañez, a member of the wine making family, will be on hand with selections from Marqués de Riscal to discuss their justifiably famous white wines, their Frank Ghery designed winery and more. \$35 per person or \$25 each for two or more reservations.

THU. MAY 12 6:30 – 9 PM

LIVE MUSIC & DANCE ON THE CAFE DECK

Suspiro Flamenco
 The fire and excitement of Spanish Flamenco guitar and the passion and allure of sensual percussive Flamenco dance and song.

6:30 – 9 PM

THE DIVERSITY OF SPANISH SEAFOOD (AGES 18 & UP)

Quim Marques, Chef/Owner, Suquet de l'Almirall & Daniel Olivella, B44, San Francisco & Barlata, Oakland

Learn about Spanish seafood from two Catalan specialists as they introduce you to these flavorful dishes. Quim Marquez, a fourth generation chef who owns a restaurant in the Fisherman's Wharf area of Barcelona, is renowned for his rice- and seafood-cuisine and has included both in this action packed evening where you'll be introduced to a variety of techniques and this mouthwatering menu: *Paella D.O. Barceloneta* (Fish & Shellfish Paella); *Bacalao a la Brasa* (Grilled Salt Cod with Romesco & Roasted Onions); *Coca* (Spanish Pizza with Sardines, Grilled Vegetables & Iberico Ham); Grilled Octopus with Potatoes *a la Sal* & Fresh Herbs; and 'Roast Beef' of Tuna with Tomato Confit & Basil. You'll enjoy the dishes with a selection of Catalan wines. \$75, no coupons or discounts can be applied to this class.

FRI. MAY 13

11:00 AM – 1:30 PM

AN INTRODUCTION TO CLASSIC SPANISH CUISINE (AGES 18 & UP)

Seamus Mullen, Tertulia, New York
 Spend a morning in our kitchen with a chef (and third finalist for the title of Food Network's Next Iron Chef, Fall 2009) who was raised on an organic farm and learned early on the value of working with the land to bring a meal to the table. While spending a year abroad in Spain when he turned seventeen, Seamus Mullen developed a life-long love affair

with the country's language, culture and food. After stints in restaurants in California and New York, Mullen returned to Spain to work at Mugaritz, Andoni Luis Aduriz's forward-thinking Michelin two-starred restaurant in the Basque country. He then moved to Barcelona, spending time in two of the most respected restaurants in the city, Abac and Alkimia. At Abac, he was exposed to the impeccable execution of Xavier Pellicer's Alta Cocina Catalana. At Jordi Vila's boutique Alkimia, Mullen learned the more traditional techniques and execution of Catalonian cuisine. In 2005 Mullen returned to New York City and, yearning to recreate the casual bars and cervezerias of Spain, he followed his passion and by 2008 had opened Boqueria, a Spanish tapas restaurant, and Boqueria Soho. Mullen's regional Spanish cuisine has been praised by both consumers and critics, earning him two glowing two-star reviews from The New York Times. In the summer of 2010, Mullen left Boqueria to focus on his upcoming book and his new restaurant project, Tertulia, slated to open late Summer, 2011. Enjoy the traditional flavors and practice the classic techniques for: *Tortilla Española* (Spanish Egg & Potato Omelet); *Butifarra de Pato* (Homemade Spiced Duck Sausage); and *Lentejas Trufadas* (Truffled Pardina Lentils & Olive Oil Poached Egg). \$55

4 – 7PM

WINE TASTING WITH TAPAS

Isabelle Salgado
 Tasting Filloboa Rias Baixas with tapas in the Wine dept.



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6:30 - 9 PM

**LIVE MUSIC
ON THE CAFE DECK**

Del Castillo
Del Castillo began as a family CD project back in the winter of 2000 and has become a symbol of the cross-cultural power of music with their eclectic blend of Flamenco, Rock, Latin, Blues and World music. Del Castillo has received an astonishing 18 awards including SXSW/Austin Music "Album of the Year," "Band of the Year," ASCAP'S "Best Independent Group of the Year" and Austin Music Pundits "Best Live Act."

6:30 - 9 PM

**SPANISH CUISINE: THE
BASQUE REGION & ASTURIAS
(AGES 18 & UP)**

Seamus Mullen, Tertulia, New York
Spend an evening with a superstar who has immersed himself in the food and wine of Spain. Seamus Mullen has not only studied the language, literature and culture of Spain but has spent time in kitchens perfecting his understanding of the traditional techniques and flavor profiles. He'll introduce you to these specialties from the North: *Alcachofas Fritas* (Crispy Artichokes Fried in Olive Oil); *Allioli* (Home-made Garlic & Citrus Aioli); *Limonas Curados* (Quick-cured Lemons); *Aceite de Oliva Ahumado* (Smoked Olive Oil); *Trucha a la Plancha* (Brown Trout on the Plancha with Summer Squash, Spring Beans & Tomatoes); and *Fabada Asturiana* (Classic Asturian Bean Stew). Dishes will be paired with an Asturian cider and Basque wines. \$75, no coupons or discounts can be applied to this class.

SAT. MAY 14

6:30 - 9 PM

**LIVE MUSIC
ON THE CAFE DECK**

Ritmo 3
Ritmo 3 was born in the spring of 2005 on the patios of house parties in Austin, TX. Four young men originally from Mexico began the project by arranging musical compositions of traditional son montunos, boleros, Colombian, Spanish and Mexican cumbia into a hot salutory electrifying mix that you can't stop dancing to.

6:30 - 9 PM

**HIDDEN VALUES OF SPAIN
(AGES 21 & UP)**

Louis Geirnaerdt, Axial Vinos
Sample wines from a variety of regions with an expert and tease your palate with the tastes of Spain. You'll enjoy learning about the diversity of Spanish wines from one of the top importers who seeks out wonderful wines off the beaten track. Sample selections from these regions that will be paired with small plates Calatayud, Carinena, Bierzo, Rioja & Rueda. Wines include: *Abrazo Crianza*; *Spanish Demon*; *La Mano Roble Mencia*; *Esperanza Verdejo*; *Penelope Sanchez Tinto*; and *CARE Tempranillo/Syrah*. \$55

SUN. MAY 15

NOON - 2:30 PM

**THE CUISINE OF CATALONIA:
SUNDAY LUNCH (AGES 21 & UP)**

Isma Prados, Chef, Spanish TV Show Host, Cookbook Author

Celebrate the cuisine of Catalonia with Isma Prados—chef, author and the high-energy host of televised cooking shows in Spain. Learn the traditional techniques and discover the fresh flavors of one of the most interesting gastronomical areas in the world. These dishes, which can be easily replicated at home, will be paired with classic Spanish sparkling and red wines from the Ferrer family of the Freixenet Group. Menu includes: Scallops in Olive Oil Whipped Soup; Beef Cheek in "Marchand de Vin" Sauce; and Chamomile Pears, Hazelnuts & Catalan Cottage Cheese Cream. \$75, no coupons or discounts can be applied to this class.

MON. MAY 16

6:30 - 9 PM

**SAMPLE CATALAN
SPECIALTIES (AGES 18 & UP)**

Quim Marques, Suquet de l'Almiral; Adrian Marin, Drolma & Petit Comité, Hotel Majestic & Daniel Olivella, B44, San Francisco & Barlata, Oakland

What a treat to host three Catalan chefs on the same night. They have combed through their vast reserves of recipes and narrowed them down to a few favorites. Each chef will present a few dishes and you'll be immersed in the flavors and aromas of these authentic dishes from Catalunya: *Duck with Pears*; *Fideos a la Cassola*; *Bunuelos de Bacalao* (Fried Cod Fritters); *Bunuelos de Chocolate* (Fried Pastries with Chocolate); and *Aros Mediterraneo*; *Braised Monkfish*; and *Cuttlefish with Meatballs & Green Peas*. \$75, no discounts or coupons can be applied to this class.

TUE. MAY 17

6:30 - 9 PM

**SHOP THE SEASON:
PASSPORT SPAIN
(AGES 18 & UP)**

Alejandro Duran, Executive Chef/Owner, Malaga
Tour the market with Madrid-born, Austin-based Chef Alex Duran, with a special focus on our array of all things Spanish throughout the store. Then, return to the Cooking School to create an authentic Spanish meal, paired with some of Alex's favorite wines. Menu to be determined the day of class. \$65

WED. MAY 18

6:30 - 9 PM

**SPANISH OLIVE OIL TASTING
(AGES 18 & UP)**

Alfonso J. Fernandez Lopez, Spanish Olive Oil Expert

Indulge in an evening of olive oil. You'll sample oil blindfolded in order to appreciate the full aroma and flavor. Then on to a demonstration of typical Spanish dishes that make the most of this incredible product. You'll learn to poach, fry and bake as our staff demonstrates these recipes and Alfonso entertains you with stories of village life in Spain, photos of fincas, and fascinating facts about Spanish olives and oils. \$55

THU. MAY 19

6:30 - 9 PM

**LIVE MUSIC
ON THE CAFE DECK**

Spirit of Flamenco
This lively group performs pure, unadulterated Flamenco. They incorporate all the main elements of Flamenco, *cante* (singing), *toque* (guitar playing), *baile* (dancing) and *palmas* (hand clapping).

6:30 - 9 PM

**SPANISH TAPAS
& THE WINES OF RIOJA
(AGES 21 & UP)**

Alvaro Palacios, Bodegas Palacios Remondo & The CM Cooking School Staff

Enjoy a guided tour of the wines of Rioja led by Alvaro Palacios. The *Wine Spectator* calls him "the most exciting winemaker in Spain;" his wines have won the Critics Choice Award four times; and *Decanter* named him one of the "50 most influential people in the wine world." You'll taste the wines, create a meal that complements them, and then enjoy a sample with dinner. \$55

FRI. MAY 20

6:30 - 9 PM

**WINEMAKER DINNER
WITH LIVE MUSIC
ON THE CAFE DECK**

La Moña Loca
This 11-piece orchestra performs a repertoire including original arrangements and material from groups such as Ray Barretto, Maraca, The Spanish Harlem Orchestra, The Fania All-Stars, Calle Real, El Gran Combo and more.

COOKING SCHOOL: 512-206-1014

6:30 - 9:30 PM

**A TOUR OF PRIORAT
(AGES 21 & UP)**

Albert Costa, Celler Vall Llach, Priorat & CM Cooking School Staff
For the past several years, Albert has worked on the winemaking team of Celler Vall Llach in Spain's Priorat region, where his father is one of the bodega's two founding owners. The philosophy behind Celler Vall Llach is cemented in the never-ending search for the best quality. This includes, but is not limited to maintaining very small production, carefully selecting grapes and utilizing the unique soil of Priorat to bring out the best characteristics in each grape variety. Join us as Albert leads you on a tasting journey that will include: Embruiux; Indus; and Vall Llach. You'll make small plates of regional cuisine to pair with the wines. \$55

SAT. MAY 21

6:30 - 9 PM

**LIVE MUSIC
ON THE CAFE DECK**

Charanga Cakewalk
A never-dull, feel-good musical mélange that includes artfully tweaked elements of tejano, flamenco folklorico, merengue, and salsa. Band leader Michael Ramos plays multiple instruments in the studio and on-stage for John Mellencamp, Paul Simon, Los Lonely Boys and Patty Griffin to name a few.

6:30 - 9 PM

**TRADITIONAL AND
MODERN CUISINE
(AGES 18 & UP)**

Adrian Marin, Drolma & Petit Comité, Hotel Majestic & Daniel Olivella, B44, San Francisco & Barlata, Oakland

The Spanish are known as a nation that enjoys a variety of meats. Chef Marin was asked to select his favorite recipes to introduce to American audiences and you'll see that the resulting menu is a treat. You'll not only get to sample the rare and hard-to-find loin and *secreto* from the black Iberian pig, but learn the secret to constructing a terrine. From the simple to the the more technical, you'll enjoy this demonstration of: *Rabbit Two Ways - en Escabeche* (Pickled) and *al Ajillo* (with Garlic); *Solomillo de Iberico de Bellota* (Iberico Tenderloin with Black Olives, Roasted Vegetables & Flatbread); *Terrine of Pig's Feet with Pistachios & Oranges*; *Secreto de Iberico de Bellota* with Onion Marmalade; and *Roasted Chicken a la Catalana*. \$75, no coupons or discounts can be applied to this class.

SUN. MAY 22

11 AM - 2 PM

**CHEF DU CINEMA: WOMEN ON
THE VERGE OF A NERVOUS
BREAKDOWN (AGES 18 & UP)**

Ron Deutsch, Filmmaker/Writer

For his fifth Chef du Cinema class, Ron will offer a temptatious Academy Award-nominated Spanish hit comedy "Women on the Verge of a Nervous Breakdown", directed by Pedro Almodovar. After the cooking demonstration, we'll watch the movie and enjoy: *Champinones al Ajillo y Vino Tinto* (Garlic Mushrooms in Red Wine); *Berenjenas Fritas con Miel, Menta Y Semillas de Sesamo* (Fried Eggplant with Honey, Mint & Sesame Seeds); *Gazpacho de Pepa*; *Espinacas con Piñones y Pasas* (Spinach with Pine Nuts & Raisins); and *Pascajus Naranja con Helado de Canela* (Orange & Brandy Pancakes with Cinnamon Ice Cream). \$50

6 - 8:30 PM

**METODO TRADICIONAL:
THE FINE ART OF SPANISH
SPARKLING WINES
(AGES 21 & UP)**

Michel Parellada, Owner, Caves Naveran, Penedès

Who can resist an evening of bubbly? You'll sample cava that are exclusively available at Central Market in the state of Texas. Not only is 85% of Caves Naveran's production sold in France, the home of Champagne, but the grape varietal *Parellada* (typically used in the production of Cava) took its name from Michel's ancestor who farmed the same site where Caves Naveran sits today. End the weekend in style by learning a bit about Spanish sparkling wines that will be paired with small plates. \$55

MON. MAY 23

6:30 - 9 PM

**AN EVENING WITH
PACO RONCERO
(AGES 18 & UP)**

Paco Roncero, Chef, Radio & TV Personality, Cookbook Author

Spend an evening with one of Spain's superstars. Chef Roncero, while soundly grounded in tradition, is on the forefront of the modernist movement in Spanish culinary circles. He will demonstrate each recipe three ways: in the traditional method; with a modernist approach; and in his own style, which is a melding of the two methods. Join us for an evening that true foodies will remember for a lifetime. \$75, no coupons or discounts can be applied to this class.

TUE. MAY 24

6:30 - 9:30 PM

**POSTRES:
SPANISH DESSERTS
(AGES 18 & UP)**

CM Cooking School Staff

The Spanish don't serve dessert at the end of each meal, so when they indulge, the dish is something special. With guidance from our staff, you'll make: *Tarta de Manzana Perfumada con Romero* (Rosemary-scented Apple & Nut Tart); *Mousse de Chocolate con Aceite de Oliva & Sal Maldon* (Chocolate Mousse with Olive Oil & Flaky Salt); *Higos Rellenos de Almendras en Chocolate* (Chocolate-dipped, Almond-Stuffed Figs); and *Pelusas* (Lemon Cookies). \$55

COOKING SCHOOL: 512-206-1014