



Time Out
New York

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CLASS:
**Cheese and
wine 101**

If you want to torture a cheese lover, stick him in front of a plate of *monte enebro*, *valencay* and *salers* at the Artisanal Cheese Center and tell him he can't eat a bite until the instructor says go. Artisanal's introduction to wine-and-cheese pairing is a beginner's guide to mixing and matching whites, reds and dessert wines with a dozen cheeses pulled straight from Terrance Brennan's state-of-the-art caves. It would almost be worth the \$75 fee just to savor the fine assortment with four half glasses of wine. But you also get an hour and a half with cheese-monger Max McCalman, who explains why rind kills a wine, which cheeses pair best with leggy chardonnay, and how to look extra cool ordering wine and cheese on a date. (Just don't get him started about importation laws.)—Maile Carpenter

Fee: \$75

Location: Artisanal Cheese Center (500 W 37th St at Tenth Ave, second floor)

Next classes: Dec 1, Jan 12 6:30-8pm

To order: Call 877-797-1200 or
visit www.artisanalcheese.com