

tre gusti ~ tomato ~ herbs ~ fig ~ lemon & mushrooms

three tastes of food, wine + song in cucina + barrel garden
cooking classes...barrels of fun with a modern Italian skew ~



The 'tre gusti' sessions will focus on the 'stars of the vegetable kingdom', with presently **tomato** (Nov 28, Dec 5, 12), followed by **herbs** (Feb 6, 13 20), **fig** (March 6, 20, 27) **lemon** April & **Mushrooms** in May

'Don't eat vegetables because they are good for you, eat them for one reason alone because they are gorgeous'.

The barrel garden will be in bloom to gaze upon in wonder and delight. A colourful array of The Italian Gardener's seeds will be on sale, featuring some Italian favourites to plant, nurture and grow.

Attendees of a 'tre gusti' session will start their day with a morning cucina barrel garden stroll where T'G chilled moscato will be served with the hero vegetable dressed on crostini. Following this, Louise Lechte (ex: *Vogue Entertaining and Travel*) will conduct a cooking demo with **grazing lunch, wine, musicians, plus recipes and seedling to take home.** **cost ~ \$75 for a 2 hour session of food, wine + song**

La Baracca Trattoria at T'Gallant Winemakers
1385 Mornington-Flinders Rd Main Ridge 3928
t: 5989 6565 f: 5989 6577 e: info@tgallant.com.au