



# The Royal News @Cheeser's Palace Cafe



Here's our News



Cheeser's Palace Café

Cheeser's News on a Wheel!

## Valentine's Dinner Friday and Saturday night

Valentine's Couples Dinner

Cost: \$65 per couple

Where: Cheeser's Palace Café

Valentine's Menu

Appetizers: Choice of

- Humboldt Fog (Goat Cheese) with Mission Figs and French Bread
- Wedge of Cheddar with Apples and French Bread

Salad: Choice of

- Mixed Green Salad
- Shaved Foie Gras Served over mixed greens, walnuts & sliced apples served with a White Truffle Dressing

Entrees: Choice of

- 10oz New York Strip Steak topped with Bourbon Pecan Butter with Red Skin Mashed Potatoes and Green Bean Al-

mondine

- Ahi Tuna served over a bed of Basmati Rice crowned with Fried Spinach and drizzled with Teriyaki Glaze
- Butter fried Chicken Breast pan seared topped with Béarnaise sauce and fresh spinach and your choice of red skin mashed potatoes or basmati rice
- Vegetarian— Pasta Primavera with smoked Gouda (product of Holland) served over pasta

Dessert: Choice of

- Mini Dessert Plate- 2 Vanilla and 2 Chocolate Napoleons plus 2 Chocolate Cover Strawberries
- Share a slice of New York Cheese Cake and Chocolate Covered Strawberries
- Chocolate Covered Strawberries

## BE A WINNER!!

Yes, you could be the luckily one and win you meal FREE..by just being in the right seat at the right time...

Each day in the month of January a chair will be chosen and if you are in it you will win your meal for FREE...If you are the winner everyone will get your picture on Cheeser's Palace Café Face book...everyone will have a chance to win BUT You must be in the chair to WIN!!!

## January Events

Cheeser's Palace Cafe

### Special points of interest:

- Jan.23— Cheese Paired with Red Wine Class 202
- Jan. 26— Book Club
- Jan. 26— PEO Luncheon
- Jan. 27— BAM Breakfast Group
- Jan.27— Pianist Jon Sarta Noon
- Jan. 28— Clermont Sewing Studio Lunch
- Jan. 29— Men's Breakfast Group
- Jan. 29— Clermont Sewing Studio Lunch
- Jan. 29— Delivery Ignite Fitness
- Jan. 30— Clermont Sewing Lunch
- Jan. 30— Cheese Class 101 for Children ages 6-12 from 3-5pm
- Jan. 31— Farmer's Market
- Feb.1— Tyler's "16th" B-Day
- Feb.2— HINT Lunch Group
- Feb. 3— Pianist Jon Sarta Noon
- Feb.4— Focus on Business Group Lunch
- Feb.6— Cheese Class 101 3to 5pm
- Feb 6— Wine pairing and cheese class 6-8pm
- Feb. 7— Farmer's Market
- Feb.10— Lunch n' Learn Group with Deana Morrison
- Feb. 10— Cheese Making Class 303 3-5pm
- Feb. 11— Cheese Making Class 303 6-8pm
- Feb. 12— **Valentine's Dinner**
- Feb. 13— UDC Lunch Group
- Feb. 13— **Valentine's Dinner**
- Feb. 17— Pianist Jon Sarta Plays Noon
- Feb. 17— Clermont Herb Shoppe Dinner and Learn Glass (blood type Diet)
- Feb. 18— Focus on Business Lunch Group
- Feb. 19— Chamber Breakfast Delivered
- Feb. 20— Cheese Class 101 3-5pm
- Feb. 20— Complimentary Cheese Tasting 5-8pm
- Feb. 21— Farmer's Market
- Feb. 24— BAM Breakfast group
- Feb. 26— "Conquering the Blues" Cheese Class
- Mar. 2— HINT Group
- Mar. 3— Pianist Jon Sarta Plays Noon
- Mar. 4— Focus on Business
- Mar. 10— Red Hatter's Joan Keith



## Cheese Classes! become a Cheeser's Cheese Monger

Cheese Class 101 Explore the mystery Surrounding the World of Cheese:

Cost: \$20 (cash or check)

Sat. Feb. 6 3-5pm (Last 101 class before the Cheese Making Classes)

Sat. Feb. 20 3-5pm

Sat. Mar. 6 3-5pm

Cheese Class 202: Wine pairing and Cheese

Sat. Feb 6 6-8pm

Cost \$56.00 (cash or check)

Cheese Class 303 Making Cheese Class

Wed. Mar.10 3-5pm

Thurs. Mar 11 6-8pm

Cost \$35.00 (cash or check)

(Classes are filling up quickly...So you do not want to be left behind)

Directed by: Carol Kayser, Certified Fromage Expert

Join the group of future Cheeser's Cheese Mongers by taking Class 101 and learn the basics of Cheese and how cheese is made. This class will cover buying, storing and tasting. You will learn about the origin of cheese and how we are in a "Cheese Revolution". After the completion of the two hour class you will receive a Certificate of Completion for Cheese Class 101 and a Cheeser's Cheese Mongers Card. This class is a prerequisite for future more in depth classes which will include the Wine Tasting & Pairing, Complete "Learn to love cheese... Cheese is just like wine... Fine to eat and lovely to enjoy"

### Other Important Cheese Dates:

~Complimentary Cheese Tasting Saturday, February 20th 5-8pm

Cheese Class 404  
Conquering the Blues  
Fri. Feb 26 6-8pm

Class Details: are available upon request.

Class 101 is required before you can sign up for any of the other classes being offered. Since your registration for the class is a reserved seat the class is non-refundable. However I will do everything possible to reschedule you into another class.