

wine & dine

SPLURGE! MAGAZINE COOKING CLASS

MARCH 28, 2017 | "THE BREAKFAST CLUB"

HOSTED BY: *METRO APPLIANCES AND MORE*

SPONSORED BY: *KRISTY BERGER, METRO APPLIANCES & MORE,*

KARL WITH STANDARD BEVERAGE

SOCIAL HOUR: *EXCLUSIVE EVENTS*



METRO MINGLE HOUR 5 PM-6 PM
CHEF DEMONSTRATION BEGINS 6 PM
CALL 316.214.2492 FOR RESERVATIONS
\$50 PER GUEST, MUST BE 21



CALI EGGS BENEDICT

PAIRED WITH

Heritage Sauv Blanc



GARDEN OMELET WITH HOLLANDAISE

PAIRED WITH

Planeta Cerasuolo Di Vittoria



LEMON ZEST CREPE CAKES

PAIRED WITH

Remy Pannier Sancerre



CHOCOLATE FRENCH TOAST

PAIRED WITH

Roscato Rosso Dolce



CHEF DAMIEN SCOTT AT FETCH BISTRO

Damien Scott is the Executive Chef at Fetch Bistro. He has been in the industry for the past 20 years. He has a passion for cooking, specializing in breakfast and lunch creations. He is from Phoenix, AZ. He also enjoys spending time with his family which consists of his wife and 4 children. He was also the head chef at The Good Egg for 16 years and plans to bring the same success to Fetch Bistro.



WINE SPEAKER KARL LAKIN

Karl Lakin was born in Wichita and raised in Hesston. After graduating from Wichita State University, a desire to explore the world led him to the cruise industry, where he traveled to over 30 nations on five continents, visiting wineries at every stop. Hotel and property management industries provided valuable experience, but it was Lakin's "side job" as a server and bartender where he lived his passion for fine wine and delicious food. As a fine dining specialist for Standard Beverage, Lakin specializes in creating dynamic wine and craft cocktail lists with on-premise accounts throughout the South region.

