

# CELEBRATE 30 YEARS WITH US

## PRESTON ROYAL EVENT CALENDAR

### WEDNESDAY, SEPTEMBER 11

**11 AM-2 PM**

Michael Medulla, Medulla's Pizza Tasting

**12-6 PM**

Jeff Faber, Opolo Vineyards Wine Tasting

**5-7 PM**

- Petrossian Caviar Tasting
- Opening Ceremony and Ribbon Cutting, featuring Chef Misti Norris from Petra and the Beast and tastings around the store

### THURSDAY, SEPTEMBER 12

**12-6 PM**

Bakery Breads Demystified

**1-5 PM**

Blackford's Bacon Tasting

**1-6 PM**

Bel Air Ranch

**3:30-7 PM**

Chef Kent Rathbun, Outdoor Grilling Demo

### FRIDAY, SEPTEMBER 13

**10 AM-2 PM**

Pitman Farms Organic Chicken Tasting

**10 AM-4 PM**

Beeler's Pork Tasting

**12-6 PM**

Charcuterie 101

**3-7 PM**

Sip and Stroll

### SATURDAY, SEPTEMBER 14

**10 AM-4 PM**

Beeler's Pork Tasting

**11 AM-1 PM**

Pumpkin Upgrade for Adults: Learn how to create your own pumpkin centerpiece, \$75

*Eventbrite registration required for this class. Register at [centralmarket.com/cooking-school](http://centralmarket.com/cooking-school)*

**1-5 PM**

- 30th Anniversary Foodie Stroll
- Gouda Flights
- Chef Nikky Phinyawatana Product Tasting and Book Signing

**2-5 PM**

- Caymus Vineyards Wine Tasting
- Kyle St. Clair, One90 Smoked Meats Tasting

**3-6 PM**

Thousand Hills Grass-Fed Beef Tasting

### SUNDAY, SEPTEMBER 15

**10 AM-3 PM**

Pederson's Farms Tasting

**11 AM-1 PM**

Hands-On Succulent Centerpiece: Learn how to create your own succulent centerpiece, \$75

*Eventbrite registration required for this class. Register at [centralmarket.com/cooking-school](http://centralmarket.com/cooking-school)*

**11 AM-4 PM**

Live Fresh Mozzarella Demo

**11 AM-5 PM**

Olive Oil and Balsamic Tasting

**11 AM-6 PM**

Bel Air Ranch

**12-5 PM**

Bakery "Best Of" Cake Tasting and Demo

**1 PM**

Genesis Wester Ross Salmon Cutting

**1-2:30 PM**

Seafood and Oyster Demo: Learn how to shuck and get culinary tips

**2-6 PM**

Hartley Ranch Black Angus Beef Tasting

**3-5 PM**

Matthew Tèo, Tèo Gelato Tasting

## MONDAY, SEPTEMBER 16

**11 AM-2 PM**

Outdoor Theatre: Lunch from the Pit

**12-5 PM**

Conservas Tasting

## TUESDAY, SEPTEMBER 17

**11 AM-2 PM**

Outdoor Theatre: Lunch from the Pit

**12-4 PM**

Christopher Meyer, Lupin Ranch  
Wine Tasting

**12-6 PM**

Bakery Breads Demystified

## WEDNESDAY, SEPTEMBER 18

**9-11 AM, 12-2 PM**

Katz Coffee Pour-Over Demo &  
Tasting

**11 AM-2 PM**

Outdoor Theatre: Lunch from the Pit

**12-6 PM**

- Petrossian Caviar Tasting
- Foodie Sampling
- Jeff Faber, Opolo Vineyards Wine Tasting

## THURSDAY, SEPTEMBER 19

**10:30 AM-2:30 PM**

Hartley Ranch Black Angus Beef  
Tasting

**11 AM-2 PM**

Outdoor Theatre: Lunch from the Pit

**11 AM-4 PM**

Partner Celebration

**11 AM-5 PM**

Olive Oil and Balsamic Tasting

**12-6 PM**

Food Journey Tasting

## FRIDAY, SEPTEMBER 20

**10 AM-1 PM**

Maria Luigia Prosciutto Riserva  
Tasting

**11 AM-2 PM**

Outdoor Theatre: Lunch from the Pit

**1-5 PM**

Fusha Foods Tasting

**3-7 PM**

- Sip and Stroll
- Charcuterie 101

**6-9 PM**

Chef Tasting with Jacob Hambrick  
and Oliver Sitrin, \$180 per person

*Eventbrite registration required for  
this tasting. Register at  
[centralmarket.com/cooking-school](http://centralmarket.com/cooking-school)*

## SATURDAY, SEPTEMBER 21

**10 AM-1 PM**

30th Anniversary Future Foodies  
Kids' Stroll

**11 AM-4 PM**

Live Fresh Mozzarella Demo

**2 PM**

Bluefin Tuna Cutting

**2-5 PM**

Caymus Vineyards Wine Tasting

**2:15-4:15 PM**

Hunter Fieri, Hunt and Ryde Winery  
Wine Tasting

## SUNDAY, SEPTEMBER 22

**10:30 AM-2:30 PM**

Blackford's Bacon Tasting

**12-5 PM**

Bakery "Best Of" Cake Tasting &  
Demo

**12-6 PM**

Bakery Breads Demystified

## MONDAY, SEPTEMBER 23

**12-4:30 PM**

Christopher Meyer, Lupin Ranch  
Wine Tasting

**12-5 PM**

Food Journey Tasting

## TUESDAY, SEPTEMBER 24

**12-5 PM**

Food Journey Tasting

\*Event details subject to change.

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