

# CELEBRATE 30 YEARS WITH US

## PLANO EVENT CALENDAR

### WEDNESDAY, SEPTEMBER 11

**5-5:45 PM**

30th Anniversary Kickoff:  
*Ribbon Cutting, Cake Cutting, and Partner Parade*

**6-7 PM**

"Inspired Thai Bites" Tasting

**6:30-8:30 PM**

30th Anniversary Celebration  
Cooking School Class: *A Celebration of Thai Traditions with Chef Nikky Phinyawatana, \$100*

*Registration required for all Central Market Cooking School Classes. Register at [centralmarket.com/cooking-school](http://centralmarket.com/cooking-school)*

### THURSDAY, SEPTEMBER 12

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

Katz Coffee Pour-Over Demo & Tasting

**11 AM-2 PM**

Michael Medulla, Medulla's Pizza Tasting

**12-3 PM**

Pauline and Nicholas Dunne, Killowen Farm Grass-Fed Irish Yogurt Tasting

**12-6 PM**

Matt Fowles and Chris Armstrong, Fowles Wine Tasting

### FRIDAY, SEPTEMBER 13

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

Fusha Foods Tasting

**11 AM-2 PM**

Diestel & Beeler's Pork Tasting

**12-5 PM**

Guy Stout, Stout Family Wines Tasting

**12-6 PM**

Passport Mexico Throwback Outdoor Theatre

**1-6 PM**

Bel Air Ranch Tasting

**2-6 PM**

Chris Griese, Sake Story Sake Tasting

**3-6 PM**  
Thousand Hills Grass-Fed Beef Tasting

**5-6:30 PM**

Parmigiano Reggiano Cheese Wheel Cracking and Tasting

**6:30-8:30 PM**

30th Anniversary Celebration Dinner:  
*A Festive Brazilian Meal with Chef "Junior" Borges, \$125*

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### SATURDAY, SEPTEMBER 14

**10 AM-1 PM**

Pederson's Farms Tasting

**12-6 PM**

Passport Mexico Throwback Outdoor Theatre

**2-5 PM**

- 30th Anniversary Foodie Stroll
- Caymus Vineyards Wine Tasting
- Chef Tiffany Derry Gumbo Tasting
- Paella Demonstration

**2-6 PM**

Blackford's Bacon Tasting

**3-6 PM**

Massimo Buli, Flamigni Panettone Tasting

**6:30-8:30 PM**

30th Anniversary Celebration  
Cooking School Event: *Celebrate with Chef Martin Van!, \$150*

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### SUNDAY, SEPTEMBER 15

**11 AM-1 PM**

In House Roasted Coffee-  
"Meet the Roasters"

**11 AM-2 PM**

Greener Pastures Organic Pasture-Raised Chicken Tasting

**11 AM-3 PM**

- Meat the Butcher: Live Steak Cutting and Dry Aged Meat Demo
- Hartley Ranch Black Angus Beef Tasting

**12-2 PM**

Matthew Tè, Tè Gelato Tasting

**12-6 PM**

- Passport Mexico Throwback Outdoor Theatre
- Jeff Faber, Opolo Vineyards Wine Tasting

**1 PM**

Genesis Wester Ross Salmon Cutting

## MONDAY, SEPTEMBER 16

**12-4 PM**

Christopher Meyer, Lupin Ranch  
Wine Tasting

**5-6:30 PM**

Smoked and Oaked: *Pair and Taste*  
*In-House Smoked Fish with Chardonnay*

## TUESDAY, SEPTEMBER 17

**12-4 PM**

First Light Grass-Fed Wagyu Beef  
Tasting

**5-7 PM**

Chef Kent Rathbun Outdoor BBQ  
Event

## WEDNESDAY, SEPTEMBER 18

**12-4 PM**

Hartley Ranch Black Angus Beef  
Tasting

**12:30-2 PM**

Shellfish 101: *Our Expert Fishmongers*  
*will help you explore our many varieties*  
*and demonstrate how to turn shellfish*  
*into an easy weeknight meal.*

## THURSDAY, SEPTEMBER 19

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

Katz Coffee Pour-Over Demo & Tasting

**12-4 PM**

Capra Foods Dorper Lamb Tasting

**5-6:30 PM**

Iberico Ham Carving and Tasting

**6:30-8:30 PM**

Chef Virginia Willis: *Southern with*  
*French Accents, a Tasting Event \$30*

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## FRIDAY, SEPTEMBER 20

**10 AM-4 PM**

Beeler's Pork Tasting

**12-6 PM**

Passport Greece Throwback Outdoor  
Theatre

**2-5 PM**

Maria Luigia Prosciutto Riserva  
Tasting

**2-6 PM**

Meet the Maker: *Kyle St. Clair,*  
*One90 Smoked Meats Tasting*

**5-7 PM**

Pearls and Bubbles: Oyster and  
Champagne Happy Hour

**6:30-8:30 PM**

Renew Your Taste—Featuring Central  
Market Plano Executive Chef  
Vik Katoch and Executive Sous Chef  
Kristina Norwood, \$55

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## SATURDAY, SEPTEMBER 21

**10 AM-1 PM**

30th Anniversary Future Foodies  
Kids' Stroll

**10 AM-4 PM**

Beeler's Pork Tasting

**12-3 PM**

Christopher Meyer, Lupin Ranch  
Wine Tasting

**12-6 PM**

Passport Greece Throwback  
Outdoor Theatre

**2 PM**

Bluefin Tuna Cutting

**2-5 PM**

Caymus Vineyards Wine Tasting

**4:30-6:30 PM**

Hunter Fieri, Hunt and Ryde Winery  
Wine Tasting

## SUNDAY, SEPTEMBER 22

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

Blackford's Bacon Tasting

**11 AM-12 PM**

Behind the Slice: *Anthony's Mousse*  
*Cake*

**11 AM-6 PM**

Bel Air Ranch Tasting

**12-6 PM**

Passport Greece Throwback Outdoor  
Theatre

**2-6 PM**

Outdoor Grilling – “*Gas, Fire, Heat-*  
*Essential Recipes and Secrets for*  
*Cooking Outdoors*” Book Signing  
featuring Chef Aly Romero  
and Hartley Ranch Black Angus  
Beef Tasting

## TUESDAY, SEPTEMBER 24

**6:30 PM**

Make & Take: *Bouquet to Centerpiece*  
*Floral Class \$85*

*Registration required for this event. Register*  
*at [centralmarket.com/cooking-school](http://centralmarket.com/cooking-school)*

\*Event details subject to change.

Central Market  
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