Please join us on WEDNESDAY, SEPTEMBER 22, 2010

THE CREATIVE PROCESS OF CHOCOLATE MAKING
Featuring Michael Antonorsi, ’85, Co-founder, Chuao Chocolatier

Join Chef Michael Antonorsi of Chuao Chocolatier on a journey through the creative process of chocolate making. He will guide you through the art of flavor fusion with one goal in mind: to awaken your senses and treat your taste buds to a uniquely delicious chocolate experience. Learn how Chef Michael’s mix of savory ingredients including exotic spices and highly-prized Venezuelan chocolate, coupled with endless imagination has become Chuao Chocolatier’s recipe for success.

6:00 P.M. RECEPTION
6:30 P.M. PROGRAM
7:30 P.M. CHOCOLATE-TASTING WITH SPECIALTY WINE PAIRINGS

Atkinson Pavilion, The Ida and Cecil Green Faculty Club, University of California, San Diego

$15 per person; spouses/guest welcome

PLEASE RSVP ONLINE BY SEPTEMBER 16 at alumni.ucsd.edu/ucsdnearyou
INQUIRIES: Tatis Cervantes, ttcervantes@ucsd.edu