



THE  
MODERN GENTLEMAN  
SEMINAR SERIES  
*at*  
**The Ritz-Carlton Atlanta**

**ESSENTIAL MANNERS, SAVVY & VICE**

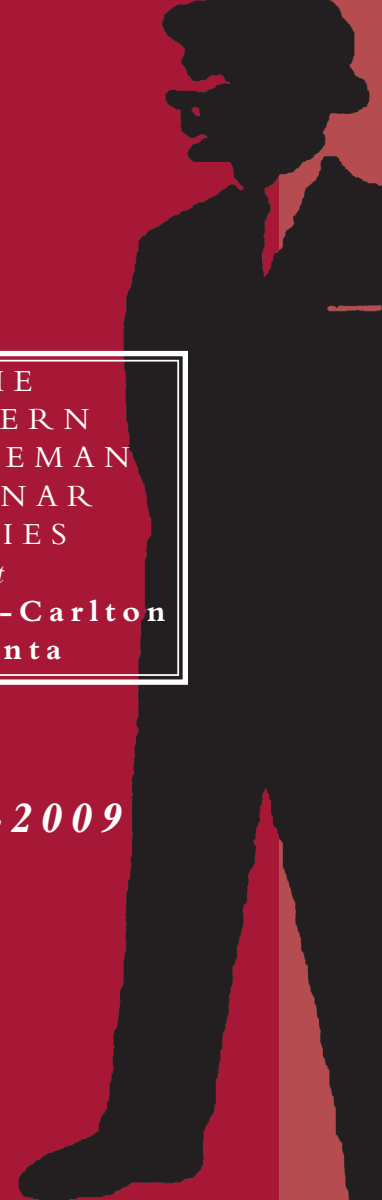
TUESDAYS MONTHLY, SEPTEMBER 30 - JANUARY 20

181 PEACHTREE STREET NE  
DOWNTOWN ATLANTA

THEMODERNGENTLEMAN.COM

THE  
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SERIES  
*at*  
**The Ritz-Carlton  
Atlanta**

**2008-2009**



THE  
**MODERN GENTLEMAN:  
MANNERS, SAVVY & VICE**

From robustos to revelry,  
bespoke suits to Burgundy,  
we'll polish your skills and  
redefine your cool.

The Modern Gentleman  
invites you to entertain your  
taste buds and enliven  
your savoir faire at  
The Ritz-Carlton Atlanta.

THE MODERN GENTLEMAN: MANNERS, SAVVY & VICE  
A SEMINAR SERIES AT THE RITZ-CARLTON ATLANTA: SEPTEMBER 30 - JANUARY 20

➤ **CORKS & FORKS:**

**ESSENTIAL WINES & SPLENDID PAIRINGS**

**TUESDAY, SEPTEMBER 30, 7-9 PM - \$135**

Level I Master Sommelier Jason Tesauro demystifies varietals and vintages, arming you with advanced ABCs from terroir to Pinot Noir, cellaring to serving. Over a feast of small plates, taste eight gems from Pol Roger, Barboursville Vineyards, Artazu, Nicolas Potel, Nino Negri, Hall Wines, and Broadbent Selections. And when it comes to toasting, roasting, and sticky situations, learn what to do when it's your turn to praise an occasion, wow the boss, befriend the sommelier, or send back a bottle.

➤ **STICKS & STONES:**

**CIGAR HOW-TOS AND WHISKEY WHEREFORES**

**TUESDAY, OCTOBER 21, 7-9 PM - \$135**

Robusto or perfecto? Neat or on the rocks? Oliva Cigar's Dave Wagner and Nub Cigar founder Sam Leccia roll cigars and take us through a tobacco tutorial from filler to binder to wrapper as we hone our techniques for selecting, cutting, toasting, and lighting. Juxtapose Bourbon, Scotch, and Canadian whiskies while sipping Maker's Mark, Black Maple Hill, and The Balvenie, plus Crown Royal's Special Reserve, Cask 16, and the vaunted XR. The evening culminates with a smoke-out in the *porte-cochère*.

➤ **THE SWORDSMAN:**

**CHAMPAGNE SABERING & THE ART OF CARVING**

**TUESDAY, NOVEMBER 18, 7-9 PM - \$135**

Just in time for Thanksgiving, guests learn once and for all the proper art of carving. Executive Chef Yves Samake guides us, knife in hand, as we each carve a bird, learn to

prepare autumnal side dishes, and break bread Ritz-Carlton style. Continuing in the cutlery spirit, we'll make like Napoleon's cavalry and perfect the impressive feat of Champagne sabering as each gent beheads his own bottle of Frank Family Vineyards 1997 Signature Brut.

➤ **FIZZ & FLASH:**

**TOP-SHELF COCKTAILS & BESPOKE TAILORING**

**TUESDAY, DECEMBER 9, 7-9 PM - \$135**

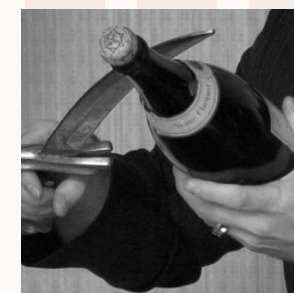
Why is a proper martini stirred and not shaken? Ace the bar exam as Tesauro highlights vintage cocktails and modern mixology with artisanal spirits: Pinky Vodka, Gin No. 209, Don Diego Santa Tequila, and Ron Zacapa Rum. Polish your bartending skills with classics like the Blue Moon and Yellow Parrot. And with Philip Martin of John H. Daniel Co. (custom clothiers to Tiger Woods and makers of *The Masters* green jacket), we'll explore the secrets of tailored suits from collars to cufflinks.

➤ **COURTSHIP & CARATS:**

**WOO, JEWELS & APHRODISIACS**

**TUESDAY, JANUARY 20, 7-9 PM - \$135**

Whether you're a wooing suitor or a spouse celebrating a sweetheart, you need to be armed with a nose for whimsy, a taste for titillations, and an eye for the extraordinary. Advice from Tiffany & Co. on the nuts and bolts of jewels and gemstones, plus a delicious overview of chocolaty aphrodisiacs just in time for Valentine's Day. Later, over cordials, coffee drinks, and light edibles, we'll enjoy a whistle-stop tour of after-hours trimmings from love notes to lingerie.



**LEISURE IS THE NEW LUXURY**

Limited to forty men per class, The MG Series evokes a club atmosphere in the classic sense. At The Ritz-Carlton, glasses are clinked, vices honed, and inside secrets shared among likeminded gents.

**On The MODERN GENTLEMAN...**

"As refined and potent as single malt Scotch...in the theatre of his personality, Tesauro emerges as a messiah of manners."

— *Atlanta*

"The best investment you can make in your manners this year."

— *Playboy*

"Offers a thorough set of instructions on how to function as a refined member of today's society."

— *Maxim*

Hosted by author/raconteur/sommelier Jason Tesauro, your MG subscription includes all tastings and a copy of *The MODERN GENTLEMAN: A Guide to Essential Manners, Savvy & Vice*. Tesauro is a contributing writer to *Maxim*, *Men's Health*, and *Match.com*, plus a wine & spirits columnist for *Richmond* magazine and Atlanta's *The Sunday Paper*. He has appeared on CNN, TLC, Sirius Radio, Montel, and *Good Day Atlanta* promoting refined cool.

VIP Subscription for all five classes: \$595  
For registration and details, visit [TheModernGentleman.com](http://TheModernGentleman.com)