



Jan 15, 2010

A DAILY BITE FOR CHARLOTTE FOODIES

## Dine & Dish

05:13 PM

### News and Notes

Want to learn how to cook from one of Charlotte's favorite chefs? The Liberty in South End has announced that Chef Tom Condron will be holding cooking classes throughout 2010. Each class will be \$25 per person and include tastings, wine or beer pairings, and recipes to take home. Classes include topics like "Wild Food from Land & Sea" and "Fresh Garden Cooking in the French Style." Go to [thelibertycharlotte.com](http://thelibertycharlotte.com) for a full list of classes. Reservations are required at 704.332.8830.

The new uptown steakhouse, BLT Steak, has introduced a "5 at 5" nightly bar menu featuring appetizers for \$5 from 5 to 7 p.m. The tasty apps included are steak sliders, Long Island duck rilette, Kobe hot dogs, miniature crabcakes, and sweet potato fries. Go to [bltrestaurants.com](http://bltrestaurants.com) for more information.

Pierre Bader's newest restaurant, Aria, opened last night with a packed grand opening soiree. The restaurant, which is located in Founders Hall, is gorgeous—and if the treats being passed around last night were any indication, the food is quite good. Check out our previous blog post with the full menu [here](#).

ADVERTISEMENT



### About This Blog

Want to read about the city's latest dining hot spot, hear from a local chef about his favorite dish, or catch a glimpse of a menu's newest item? You've come to the right place. Here you'll find news and gossip from the city's dining scene as well as plenty of suggestions for your next meal out.