



## March 2010 Events

### **St. Innocent Wine Dinner with Oregon Winemaker Mark Vlossak**

Thursday, March 11, 2010 - 7pm

\$85 per person, not including tax and gratuity

Please call 703-461-3663 to make a reservation.

### **St. Innocent Wine Dinner Menu**

Bairdi Crab Salad with Meyer Lemon, Cilantro and Chives

2008 Pinot Blanc, Freedom Hill Vineyard

Rustic Smoked Ham Terrine with Crispy Potato

2008 Pinot Gris, Vitae Springs Vineyard

Roasted Mushroom Soup with Scallion Dumplings

2007 Pinot Noir, Zenith Vineyard

Pheasant Breast with Butternut Squash, Dried Cranberries and Fried  
Ginger

2007 Pinot Noir, Temperance Hill Vineyard

Braised Lamb Shank with Celeriac and Roasted Garlic Puree, Glazed  
Carrots, Roasted Beets and Rosemary

2007 Pinot Noir, Justice Vineyard

### **Advanced Tasting: Cru Beaujolais**

#### **The Misunderstood Sub-Region of Burgundy**

March 13 - 5 pm and 7 pm

\$30 per person

Learn about crus of Beaujolais, maceration, aging potential, and walk away with a new appreciation for this beautiful expression of Gamay.

Please note this new policy for wine tastings:

Everyone with a reserved spot for the wine tastings must first check in at the register to confirm their attendance for the tasting. An open check will be created in your name and you may pay for your tasting at the end of the class.

We do not take reservations via e-mail so please call 703-461-3663 to make a reservation. If you leave a message we will call you back to confirm.

### **St. Patrick's Day Celebration!**

March 17 - 5 pm to Close

Join us for Irish fare and cocktails to wash it down-and don't forget to wear green!

### **Beginner's Tasting: Malbec**

March 27 - 5 pm

\$30 per person

Learn about this amazing red grape by tasting both Old and New World examples of Malbec. As always, food will be paired with the wines, you'll be seated, and you'll be able to purchase tasting wines at a discount.

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**The Blind Tasting Returns!**

March 28 - 5 pm and 7 pm

\$30 per person

Put your instinct to the test by tasting wines blind and guessing what they are! In this tasting you will taste and guess the country, vintage, grape, and price of four wines. This is meant to be fun, and we promise-you will learn a lot!

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