



The Seelbach Hilton
Louisville

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FRANCE IS FOR WINE AND FOOD LOVERS
Special Dinner on February 11, 2010

(Louisville, KY) January 14, 2010 – Chef Jim Gerhardt, Chef de Cuisine Bobby Benjamin and new Maitre D'/Sommelier, Julie DeFriend, have been poring through The Oakroom's extensive wine cellar for French treasures to offer a unique food and wine experience. The *France is for Wine and Food Lovers* dinner event will pair great French wine with The Oakroom's incomparable 5-Diamond cuisine.

The featured guest speaker is Brett Davis, Master Sommelier, with wine importer and distributor, Vintner Select, based near Cincinnati. Davis grew up in the foothills of the Smokey Mountains in Tennessee. In high school he started working in restaurants in Knoxville and after graduation headed to New Orleans where he became a server at world famous Commander's Palace. Davis admits the significance of working with legends like Chef Emeril Lagasse and members of the Brennan family at first eluded him. His "Ah-ha" moment came when he was 19 after a bottle of 1978 Batard Montrachet and a plate of French cheese. That fabulous bottle of chardonnay sparked his calling to become a Sommelier.

The Oakroom's *France is for Wine and Food Lovers* dinner on **Thursday, February 11, 2010**, begins with a Champagne reception at 6:30 p.m. Dinner is at 7:00 p.m. The price per person is \$80.00. A special room rate will be offered for those in attendance. Call 502-643-0046 for reservations.

The Champagne reception will include 1988 Bollinger RD. There will also be tastings from Growth Bordeaux, as well as wines from Cru vineyards of Burgundy and Rhone Valley, all expertly paired to a masterful menu.

Amuse
Champagne

First Course

Diver Scallops with blood orange, leeks, parsnips, Himalayan salt, beech mushrooms, marcona almond.

The dish will be paired with wines from Rhone Valley.

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Second Course

Sonoma Valley Duck Breast made with moulard duck breast, duck confit, farm egg collard greens, bliss 9 braised pearl onions, hen of wood mushrooms, and cherry.

The dish will be paired with wines from Burgundy.

Third Course

Colorado Lamb Loin with huckleberry jam, bluefoot mushroom, and st. marcellin fondue.

The dish will be paired with wines from Bordeaux.

Fourth Course

Salt and Chocolate – a chocolate molten cake with essence of black cherry, maury chocolate mouse, reypenyear gouda, and butterscotch.

This dessert will be paired with a Languedoc-Roussillon.

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