

***For Immediate Release***

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**The Oakroom Presents “Fun with Wine & Food: The Series”**

*Part one of the six part series debuts this Friday, June 17<sup>th</sup>*

**Louisville, KY** – June 13, 2011 – The Oakroom, Kentucky’s only AAA Five-Diamond restaurant, will host its first “Fun with Wine & Food” series this Friday, June 17<sup>th</sup> at 6:00 p.m. The six part series, which runs through November, is designed for food lovers to learn to find harmony with pairing food and wine.

“The Oakroom is honored and excited to showcase the six part Fun with Wine & Food Series,” said Executive Chef Bobby Benjamin. “Given the passion for food and wine in our community, this series will be a wonderful opportunity for culinary lovers to learn, have fun and experience fine wine and great food,” he said.

Part one will include the basic rules of food and wine pairing and discuss “cardinal rules” and “capital sins” of wining and dining. Included in the first series will be an interactive tasting guided by Oakroom Sommelier Julie DeFriend. Light fare will be served during the segment and guests will swirl and sip through a selection of illustrative examples from the Oakroom’s extensive wine list.

The event will also feature a question and answer portion that will address topics that include why acidic foods love acidic wines, how to identify food-friendly wines, and why some “classics” aren’t always the best choice.

Fun with Wine & Food Series begins this Friday, June 17 and will continue through November. Topics for each event are paired according to season with July’s series, “The Summer Plate”, focusing on advice for pairing wines with grilled meats and barbecue. The series also includes upcoming parts on champagne, fall harvest and holiday help.

Part one of the series is priced at \$28 a person with complimentary parking. Seating is limited and reservations are required. To make reservations, please contact Melissa Getz at (502) 807-3463 or [Melissa.Getz@ihrco.com](mailto:Melissa.Getz@ihrco.com).

**About The Seelbach Hilton**

*Since its opening in 1905, the Seelbach Hilton has been Louisville’s most prestigious hotel for business events and social gatherings. The 321-room four-star property is an architectural masterpiece and listed on the National Register of Historic Places. The Seelbach is also home to The Oakroom, a culinary jewel and the only AAA Five-Diamond restaurant in Kentucky. Located in the heart of downtown Louisville, the Seelbach Hilton is within walking distance to Fourth Street Live!, Kentucky International Convention Center, and the KFC YUM! Center. For more information on the Seelbach Hilton or to make reservations, please visit [www.SeelbachHilton.com](http://www.SeelbachHilton.com).*



## Fun with Wine & Food-The Series

*The Synergy of Wine and Food-Made Fun!*

Join us in the Oakroom as we begin a six part series designed to have fun as you learn how to find harmony with food and wine.

\$28 per person

Complimentary Parking

6:00 pm, Friday, June 17<sup>th</sup>

Limited Seating, Reserve Now!

## Fun with Wine & Food-The Series

Coming Up...

### **The Summer Plate**

*Advice for pairing wines to grilled meats and BBQ-  
it's not about the protein!*

Friday, July 15<sup>th</sup>

### **Sugar & Spice...not so nice sometimes**

*Pairing wines with sweet and spicy foods*

Friday, August 19<sup>th</sup>

### **Harvest!**

*Tips for pairing sips with the bounty of the season*

Friday, September 23<sup>rd</sup>

### **Champagne-more versatile than you think**

*The unsung heroine of food compatibility*

Friday, October 21<sup>st</sup>

### **Holiday Help**

*A get-you-through guide to selecting wines for your holiday table*

Friday, November 18<sup>th</sup>

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