

***For Immediate Release***

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## **Red & White Wine Dinner Returns to The Oakroom**

*Service pairs variation of house-designed courses with both red and white wines*

**Louisville, KY** – August 15, 2011 – Back by popular demand, the *Red & White Wine Dinner* will return to The Oakroom on September 1<sup>st</sup> at 6:30 pm. Reservations are now being taken for the delicious evening that will feature three house-designed courses creatively prepared by Chef Bobby Benjamin and carefully paired with an international selection of red and white wines.

The first *Red & White Wine Dinner* was held in February and was a terrific success. The event sold out and featured wines from six different countries. To accommodate the overwhelming response, Chef Bobby Benjamin has agreed to host a second unique dinner at Kentucky's only AAA Five Diamond restaurant.

"The response from our first *Red & White Wine Dinner* was absolutely tremendous," said Chef Benjamin. "For September's dinner, we have planned for our guests another special meal that will be both a fun and enlightening experience," he said.

The *Red & White Wine Dinner* will present a gastronomical adventure in the synergy of wine and food as The Oakroom showcases the delicate, versatile nature of food and wine pairing in a fun, artful presentation. Each wine served during the dinner will be carefully selected by the expert hand of restaurant Sommelier Julie DeFriend.

The dinner will begin with a reception that includes Hors D'Ouevres and a Spanish white that is a blend of Palomino, Godello, and Dona Blanco-soft, but also shows a little richness in taste.

For each course, guests will experience Chef Benjamin's house-designed entrées uniquely prepared two different ways. Half of the entrée will be appropriately prepared to pair with a red wine, while the other half of the entrée will be prepared to pair with a white wine. Each person will be served an illuminating duo of entrées matched perfectly with each wine.

For the first course, a Sonoma Valley Duck is featured. The white wine pairing will accompany a seared duck breast, Israeli cous cous, golden raisins and an orange Riesling glaze. This selection will be paired with a delicate Riesling. The red wine pairing is presented with a smoked duck breast, foraged mushrooms and mushroom fondue, accompanied by a Zweigelt, a soft yet spicy red wine from Austria reminiscent of Gamay.

The *Red & White Wine Dinner* experience is priced at \$59 a person plus tax and gratuity. The dinner will sellout and reservations are a must. For more information or to make reservations, please call Oakroom Sommelier Julie DeFriend at 502-643-0046 or Jennifer Beisel at 502-807-3463. Additional information on the event can be found by visiting [www.TheOakroomLouisville.com](http://www.TheOakroomLouisville.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).*

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