



An Elegant Evening of Austrian Wine & Fine Art at L'Auberge Chez Francois

Monday May 23, 2011

332 Springvale Road Great Falls, Virginia 22066

Austrian wines and Alsace-inspired cuisine paired so well at last year's event, we've decided to do it again! Come and join Austrian importer Klaus Wittauer and Chef Jacques Haeringer and enjoy a delightful evening in the country.

6:30 -- Sparkling & Rose Reception with Art Viewing Our evening will begin with passed hors d'oeuvres and a delightful sparkling wine from Leo Hillinger made from Pinot Noir and the Mittelbach T- rosé made from Zweigelt. While enjoying the wines and nibbles, you'll have the chance to view the beautiful paintings of local artist Joanne Roberts-Wittauer. Joanne's work is colorful, smooth and flowing and often incorporates wine-related themes – a natural for her since she's married to Klaus!

7:15 – Dinner with Paired Wines We'll sit down in the comfortable confines of one of Washington, DC's, most charming restaurants and enjoy a four course feast created just for us by L'Auberge Chez François Chef Jacques Haeringer.

Chilled Seafood Coquille

Anton Bauer Rosenberg Grüner Veltliner 2010

Rockfish with Asparagus Fondue

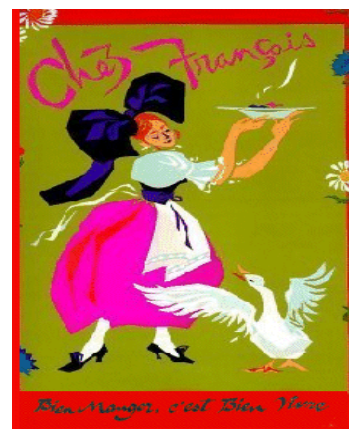
Bauer Rosenberg Reserve Grüner Veltliner 2009

Beef Tenderloin with Wild Mushroom Crust

Leo Hillinger Hillside 2008 (Syrah/Zweigelt/Merlot)

Exotic Fruit Gratin

Anton Bauer Grüner Veltliner Ice Wine 2008



AUSTRIAN WINE 

Cecile's Wine Cellar

1351 Chain Bridge Road McLean, VA 22101
703.356.6500

www.cecileswine.com

Code: **cd20110523**

\$125.00/person - all included

For Reservations call **703-759-3800**

or on line www.chefjacques.com
under cooking demo