

# Leo Hillinger Wine Dinner



Friday, June 8, 2007,  
7:30pm

Winemaker Dinner hosted by  
Kellermeister Leo Hillinger  
at Regency Club, Dominion Valley,  
Haymarket, VA  
in partnership with Cork & Fork  
fine wines store.

Enjoy a five course menu paired with  
Hillinger wines.

## On the Menu

*Secco*

*(Sparkling Pinot Noir)*

*Assorted Hors d'Oeuvres*

*Gruener Veltliner 2006*

*(Austrian White)*

*Chilled Asparagus Salad and Virginia Prosciutto*

*With Extra Virgin Olive*

*Small Hill Red 2005*

*(Merlot, Pinot Noir, St Laurent blend)*

*Wild Salmon Topped with Wild Mushroom Ragout*

*On Red Lentils*

*Saint Laurent 2005*

*(Austrian Red)*

*Grilled Quail*

*With Caramelized Onion Marmalade*

*Over Fresh Rocket*

*Hill 1 2005*

*(Cabernet, Merlot, Zweigelt, Syrah)*

*Colorado Lamb Chops*

*With St. Laurent Blackberry Reduction*

*With Carrot and Parsnip Puree*

*Hill 3 Trockenbeerenausles*

*(Trockenbeerenauslese-Chardonnay, Sauvignon Blanc- dessert wine)*

*Stuffed Pear*

*With Stilton Blue Cheese and Walnuts*

For reservations call 703 753 5554, \$85 per person. Tax and gratuity extra.





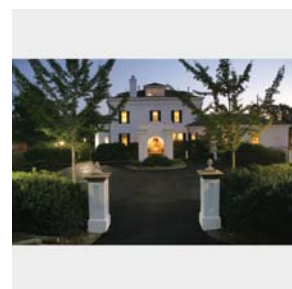
# The Wine Cabinet

1416 North Point Village  
Reston Virginia 20194  
703 668 9463

## An Elegant Evening with Leo Hillinger

Saturday June 9, 2007  
7:00 PM

Linden Springs Manor House  
1856 Old Reston Ave, Reston



*The Wine Cabinet welcomes Leo Hillinger back for what will be a Festive evening of conversation, wine and typical Austrian fare at the new standard for residential living in Reston – Linden Springs. Leo Hillinger was born in 1967 in Austria into a traditional wine retailer's family. After studying viticulture, he completed his practical training in various European countries and Australia. In 1990, at the age of 23, Hillinger took over his father's business and started to revise grape production according to his ideas. New experience gained on his journeys through South Africa, Australia and New Zealand is continuously incorporated into his effort to create wines of character and excellence.*

### **Evening Highlights:**

*20 wines from the outstanding 2006 vintage, including wines from Leo's new German winery never tasted before here in Virginia.*

*Austrian Hors D'oeuvres prepared by Chef Raimund of Euro Bistro, Wiener schnitzel, Smoked trout Palatschinken, Grilled shrimp, artisan cheeses and carved tenderloin with grilled vegetables.*

**\$50.00 per person, \$90.00 per couple,  
for Reservations call the shop at 703-668-9463**

