



CHEF'S EXPRESSIONS

2009 Wine Dinner Schedule

January 23- Friday- This month it is summer in Argentina and we have paired wines from Mendoza's award winning Mendel winery in Mendoza. The Chef's rendition of Latin influenced Classical Cuisine will be matched perfectly with wines from this true partnership of Earth and Wine maker. Mendel expresses the quality and character of very old Malbec and Cabernet vineyards by paying rigorous attention to every detail of the artisan winemaking process.

February 13- Friday- A Valentine Dinner designed to lighten your heart. Fine Champagnes and Wines from Romance Language Countries paired with heart healthy Cuisine. Come taste wines from Spain, France and Italy with some innovative new dishes that are good for your heart, but will excite your palate.

March 20- Friday- A Celebration of Spring. On this first day of Spring, we celebrate with fresh Spring Dishes and Crisp, Full Flavored Wines from California.

April 17- Friday Jazz Festival Wine Dinner- The next week marks the date of the famous "New Orleans Jazz Festival". Enjoy flavorful French Arcadia Cuisine with excellent wines from The North of France, Alsace and Austria.

May 20-Wednesday- A Good Hope Dinner- South African Wines from near the Cape of Good Hope paired with New American Comfort Cuisine.

June 17- Wednesday - An Aussie Dinner. Top scoring Australian wines paired with Top scoring American Cuisine using local ingredients.

July 14- Tuesday- A Bastille Day Celebration with SIX amazing French Wines and Classic French Summer Dishes.

August 21- Friday- Hot Summer Nights are cooled off by Sensational summer wines from California, Spain and Italy alongside Local Seasonal Farm to Table ingredients.

September 17- Thursday - "Under the Tuscan Sun". Late summer Italian cuisine matched with an amazing array of Tuscan Wines.

October 15- Thursday- Harvest Foods and Napa Valley Wines. Great wines from Napa Valley paired with fall favorites.

November 20- Friday- "A Pinot Noir Celebration". Genuine American Cuisine paired with genuine American Pinot Noir and Pinot Gris.

December 3- Thursday- "The Best of the Best". The finest wines and foods from the past years dinners are presented to the guests in a new and whimsical manner.

To Reserve, contact Katie at KatieBittinger@chefsexpressions.com or 410.561.CHEF (2433)