

# open kitchen

*Bistro • Catering • Cooking Classes • Chef's Timeshare Kitchens*

## German Wine Society

An Evening of Wine and Food Evaluating, Pairing, and Wine Notes

August 9, 2011

7:00 pm Reception, 7:45 pm

### Cocktail Reception

Platter of Artisan Blue Cheeses

Cambozola (Germany), Paladin Blue Cheese (Germany), and Domestic Wisconsin Gorgonzola (US)

Served with Water Crackers, Grapes, and Apples

Open Kitchen Toasts with Sweet Onions and Summer Tomatoes

(paired with 2008 Koster Wolf Riesling Trocken)

### Seated Dinner

#### 1st Course

Jumbo Sea Scallop on Basil with Sautéed Rainbow Swiss Chard  
& Dry White Riesling Reduction Butter

(paired with 2009 Kruger-Rumpf and 2009 Loosen Bors "DRL")

#### Main Course

Grilled Pork Chop with Onions & Cracked Mustard, Yukon Potato & Summer Vegetable Melange

(paired with 2009 Meulenhof and 2009 Urziger Wurzgarten)

#### Dessert Course

Virginia Peach, Apple & Cherry Crisp with Locally-made Moorenko Vanilla Bean Ice Cream

(paired with 2009 Selbach Oster Graacher Domprobst and 2008 Fritz Haag)

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## Guest Testimonial

*Hue-Chan,*

*The German Wine Society (Washington DC Chapter) recently held a Riesling Dinner at Open Kitchen. We suggested 7 Rieslings and Chef Ken came up with the menu. During the dinner he presented his ideas that lead to the dinner selection. As this is an Open Kitchen, we were also able to observe a bit of the team's techniques and talents.*

*Open Kitchen being a certified green restaurant many ingredients are locally grown. During the dinner, Chef Ken came around and showed us some of the products he was using and talked about from where he had sourced them.*

*Ken, GWS Board Member*

