

Amazing Wine Maker Dinner featuring Three Top Wine Makers

February 25th @ 6:30 pm @ BToo

ombiasy WineTours

Btoo

MacArthur Beverages

are excited to announce that we are hosting a wine maker dinner with ultra-premium German wines.

Please join us in welcoming the winemakers

***Clemens Busch** (winery Clemens Busch, Mosel)*

***Gernot Kollmann** (winery Immich-Batterieberg, Mosel)*

***Dominik Sona** (winery Koehler-Ruprecht, Pfalz)*

who will talk to us about their wines.

Chef Bart Vandaele's exquisite cuisine will perfectly match the earth profiles and flavors of the German wines.

AMUSE

FIRST COURSE

A La Minute Smoked Sturgeon

red beet cannelloni / apple / herb puree / sour cream

2013 Riesling Trocken, Clemens Busch, Mosel

2013 Riesling Kabinett Trocken, Immich-Batterieberg, Mosel

SUITE

Sweet Breads

porcelet belly / crispy zucchini / eggplant puree / maitake

2012 Riesling Kabinett Trocken, Koehler-Ruprecht, Pfalz

2012 Riesling Trocken, Steffensberg, Immich-Batterieberg, Mosel

MAIN COURSE

Pan Seared Partridge

green garlic / endives / foie gras & amaranth / 'vin jaune' sauce

2011 Riesling Trocken, Ellergrub, Immich-Batterieberg, Mosel

2011 Riesling Trocken, Saumagen, Koehler-Ruprecht, Pfalz

2011 Riesling Marienburg Falkenlay, GG, Clemens Busch, Mosel

DESSERT

whipped Muenster foam / dried berries / roasted nuts / roasted pumpkin oil

2010 Chardonnay, Koehler-Ruprecht, Pfalz

2010 Riesling, Marienburg, Falkenlay, Clemens Busch, Mosel



Reserve your seats for this event at \$ 119.00 per person plus tax and gratuity
now by contacting: **B Too at (202) 627-2800**

B Too, 1324 14th Street NW, Washington DC 20005