

For Immediate Release
Contact: Heather Freeman (800) 987-9806
Heather@Heatherfreeman.com

Lindley Thornburg (703) 593-5503
Lindley@Heatherfreeman.com

701 Restaurant To Host Pig & Riesling Wine Dinner August 9th

WHAT: 701 Restaurant offers a culinary journey around pork on August 9th paired with award-winning Rieslings, a white grape variety which originated in the Rhine region of Germany. Priced at \$85 per person, tax and gratuity not included, the pork menu will consist of seven courses prepared by Executive Chef Ed Witt, each paired with highly rated releases. Standout vintages include *Schäfer-Fröhlich Schlossbockelheimer Felsenberg Riesling Trocken 2009*; *Fritz Haag Riesling Kabinett Braunebeger 2008*; *Reichsrat von Buhl Armand Riesling Kabinett 2010*, as well as *Reichsrat von Buhl Forster Ungeheuer Riesling Auslese 2004*.

WHEN: **Tuesday, August 9, 2011 at 7 PM**, limited seating is available and reservations are required.

WHERE: **701 Restaurant is located at 701 Pennsylvania, NW, Washington, DC 20004; phone (202) 393-0701**

WHY: Riesling is a white grape variety, which originated in the Rhine region of Germany. Riesling is an aromatic grape variety displaying flowery, almost perfumed, aromas as well as high acidity and often used to make dry, semi-sweet, sweet and sparkling white wines. As of 2004, Riesling was estimated to be the world's 20th most grown variety at 48,700 hectares (120,000 acres), but in terms of importance for quality wines, it is usually included in the "top three" white wine varieties together with Chardonnay and Sauvignon Blanc.

Pig & Riesling Wine Dinner Menu

First Course

Whipped Lardo with Grilled Peach and Thyme
Schäfer-Fröhlich Schlossbockelheimer Felsenberg Riesling Trocken 2009

Second Course

Grilled Shoulder Steak with Sprouted Mustard Seeds, Kale, Bacon and Olive Oil Mashed Potatoes
Fritz Haag Riesling Kabinett Braunebeger 2008

Third Course

Bao Bun with Crispy Head Cheese and Hoisin Sauce
Reichsrat von Buhl Armand Riseling Kabinett 2010

Fourth Course

Black Pepper Belly with Lemongrass Lobster Sauce
Joh. Jos. Prüm Wehlener Sonnenuhr Riesling Spätlese 2009

Fifth Course

Thai Basil & Shredded Pork Raviolo with plum Wine BBQ Sauce
Schäfer-Fröhlich Brockenauer Felseneck Riesling Spätlese 2009

Sixth Course

Olive Oil & Lime Gelato with Cracklings and Basil
Reichsrat von Buhl Forster Jesuitengarten Riesling Spätlese 2009

Seventh Course

Doughnut with Lard Cream with a Saffron-Star Anise-Mango Glaze
Reichsrat von Buhl Forster Ungeheuer Riesling Auslese 2004

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