

For Immediate Release
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**Park Hyatt Washington's Masters of Food & Wine USA Culinary Weekend
June 2-5, 2011**

WHAT: Park Hyatt Washington will host its **Masters of Food & Wine 2011** event with delicious opportunities from June 2 through 5, to salute the flavors, culture and talents of American winemakers and chefs. This special gastronomic weekend will feature cheese and wine tastings to encourage exploration, as well as exclusive lunches and dinners focusing on the region's freshest ingredients. The weekend also showcases nightly wine dinners prepared by guest chefs including Chef de Cuisine **Brian Huston** of the Publican in Chicago, Park Hyatt Aviara Executive Chef **Pierre Albaladejo**, and Park Hyatt Washington & Blue Duck Tavern Executive Chef **Brian McBride**.

Additionally, the internationally renowned Sommelier & Wine Educator **Charlie Arturaola** will enrich the wine dinners and events throughout the weekend mingling with guests. Invited local experts include *The Washington Post's* Wine Columnist **Dave McIntyre**, Wine & Spirits Writer & Educator **Kelly Magyarics**, and Sommelier **Andrew Stover** who will lead tastings and serve as weekend wine ambassadors.

WHERE: Park Hyatt Washington & Blue Duck Tavern
1201 24th Street, NW (corner of 24th and M Streets)
Washington, DC

WHEN: June 2-5, 2011

HOW: Ticket can be purchased tickets by emailing
masters.phwashington@hyatt.com or by calling (202) 419 6768.

SCHEDULE:

- Thursday, June 2
 - Winemaker Dinner at 8 PM: Intimate five-course dinner at Blue Duck Tavern led by winemaker, **Luca Paschina**, from the historic Barboursville Vineyards in Charlottesville, Virginia <http://barboursvillewine.net/>. The evening will showcase an evolution of Virginia wine over the past ten years, complemented with a special

menu by Executive Chef **Brian McBride**. Tickets are priced at \$140 per person (all inclusive), and the dinner is limited to 30 guests.

▪ Friday, June 3

- Local Wine & Cheese Tastings from 6 PM to 7:30 PM: *The Washington Post's* Wine columnist, **Dave McIntyre**, who also has a popular blog, dmwineline.com, will lead an educational tasting, introducing varieties of delicious local wines. This tasting is designed to showcase wines from Virginia and Maryland that are setting new standards and raising the bar. Across the Lounge, local cheese makers from Firefly Farms, in Maryland, will provide samplings of their artisanal cheeses, paired with rare wines from around the country, selected by guest Sommelier **Andrew Stover**. Stover manages the wine and sake programs for Asian-themed Oya Restaurant & Lounge and its sister restaurant, SEI. Tickets for these two tastings are priced at \$35 per event (all inclusive), and seating is limited to 12 guests for the local wine tasting, and 10 guests for the cheese & wine tasting.
- Taste of America Dinner (two seatings are available at 6 PM and 8:30 PM): A special four-course menu prepared by the Publican's Chef de Cuisine **Brian Huston** <http://thepublicanrestaurant.com/>, paired with America's best tasting wines. Tickets are priced at \$125 per person (all inclusive).
- Winemaker Dinner at 8 PM: An exclusive five-course dinner at Blue Duck Tavern hosted by **Caymus Vineyards** in Napa Valley <http://www.caymus.com/>. Discover the creations of Blue Duck Tavern Executive Chef **Brian McBride**. Tickets are priced at \$140 per person (all inclusive), and the dinner is limited to 30 guests.

▪ Saturday, June 4

- Barrel Tasting from 4 PM to 6:30 PM: Wine & Spirits Writer & Wine Educator **Kelly Magyarics** will lead a tasting in the entranceway of Blue Duck Tavern, surrounded by barrels, to sample the true flavors of American wine and local Virginia whiskey. Nibble on light fare and learn the process from the barrel to the bottle. Tickets are priced at \$25, and the tasting is limited to 40 guests.
- Chef's Farm Table Dinner at 7:30 PM: Join all of the participating chefs by the cascading fountain on Blue Duck Tavern's garden terrace to feast on slow-cooked suckling pig, braised short ribs, whole roasted rich, seasonal salads, local farm vegetables, artisan breads, homemade pies and hand-cranked ice creams, accompanied by premier American wines. Tickets are priced at \$125 per person (all inclusive), and the dinner is limited to 45 guests.

- Sunday, June 5
 - Lunch at Barboursville Vineyards at 1 PM: Executive Chef **Brian McBride**, Pastry Chef **Peter Brett**, and Park Hyatt Aviara Executive Chef **Pierre Albaladejo**, will join Barboursville Chef **Melissa Close Hart** for a special luncheon on the winery's beautiful grounds. Tickets are priced at \$95 per person (all inclusive), and can be made by calling (540) 832-7848.

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