



WASHINGTON NATIONALS DIABETES CARE COMPLEX

Chef/Owners of Black Restaurant Group, Jeff and Barbara Black, have teamed up with Dr. Fran Cogen, MD to raise money for the Washington Nationals Diabetes Care Complex at Children's National Medical Center. Your attendance at one of our fall events will help us reach our goal of \$200,000 to build a new kitchen in the complex and help children who suffer from juvenile diabetes. Thanks for your support!



Sunday, October 30th, 2011

Addie's Oyster Roast

12pm-5pm; Tickets: \$50 before Event, \$60 at the door
Kids under 12 \$20, under 5 free.

For tickets visit:

www.eventfarm.com/addiesoysterroast

The Chefs at **Addie's** will be preparing oysters 4 ways— Roasted, Fried, Shucked and Barbequed. There will also be a variety of other items available including BBQ chicken, chili, hot dogs, beer and wine courtesy of Republic National Distributing. Live music from **Free Word Live** featuring **Incell** and the **Sean Chyun & the Deceivers** will keep everyone rocking along with the other activities lined up. For the kids, a costume contest and pumpkin decorating For the adults, an oyster eating competition and silent auction.

Join **BlackSalt** as we sample over a dozen different Oysters from North America served freshly shucked on the half-shell, grilled, fried and as Rockefeller. To wash them all down we will be pouring 7 different wines from around the world, including Roederer Estates, Argyle, Sileni, Chehalem, Jean Marc Brocard, Peter Franus, and Paul Prieur. We will also have local oyster farmers on hand to discuss everything you've always wanted to know about oysters and oyster farming. This will be a fun and educational afternoon while supporting a great cause.

Saturday, November 12th, 2011

Oyster Tasting

3pm-5pm; Tickets: \$85 in Advance,
\$95 at the Door

www.blacksaltrestaurant.com



Wednesday, November 16th, 2011

Silver Oak Wine Dinner

6:30pm – 10pm; Tickets: \$195.00 plus tax
www.blacksbarandkitchen.com

BLACK'S
BAR & KITCHEN

Black's Bar & Kitchen and **Republic National Distributing** will be offering a six-course dinner with wine pairings from **Silver Oak Cellars** and their sister winery **Twomey Cellars**. This is a rare opportunity to sample some of California's most sought after wines paired with Chef Quanta Robinson's seasonal menu. We will be pouring 3 wines from Twomey and 4 wines from Silver Oak including the highly rated 2004 from Napa Valley.