

For Immediate Release

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**Women Winemakers at Café Atlántico for A Complimentary Afternoon Tasting And
A Special “Women in Wine” Dinner on November 10th**

Washington, D.C. On Wednesday, November 10th at 7 PM, Café Atlántico will host “Women in Wine”, a dinner featuring wines from leading female winemakers including **Amy Aiken**, Conspire and Meander; **Sandi Belcher**, Arns Winery; **Karen Cakebread**, Ziata; **Kara Dunn**, Dunn Vineyard and Retro Cellars; **Sharon Harris**, Rarecat and Amici Cellars; **Ursula Hermacinski**, Casey Flat Ranch; **Mindy Kearney**, Wolf Family; and **Suzanne Phiffer Pavitt**, Phiffer Pavitt. The winemakers will be on hand to discuss their wines which will be paired with Head Chef Richard Brandenburg’s four-course menu. This special evening is priced at \$95 per person, plus tax and gratuity. Guests can attend and enjoy the menu without wine for \$65, exclusive of tax and gratuity. Space is limited and reservations are required and made by calling (202) 393-0812.

In addition to the dinner, Café Atlántico will also offer a complimentary wine tasting with the winemakers on Wednesday, November 10th from 4 PM to 6 PM. At the afternoon tasting and at the evening wine dinner, the featured wines, many of which are not available in the DC area, may be purchased directly from the winemakers. Guests should note that wine orders will be fulfilled by the winery, not Café Atlántico, and shipped to the purchasers.

The wines showcased on November 10th are: Amy Aiken’s *2009 Conspire Sauvignon Blanc* and *2005 Meander Napa Valley Cabernet Sauvignon*; Karen Cakebread’s *2009 Sauvignon Blanc* and *2008 Carneros Pinot Noir*; Suzanne Pavitt’s *2007 Phiffer Pavitt Datenight Cabernet*; Mindy Kearney’s *Wolf Cabernet* and Ursula Hermacinski’s *Casey Flat Ranch 2007 Open Range Red*, *2009 CFR Open range SB*, *SulDin* and *2009 CFR SB*; Kara Dunn’s *Dunn Vineyards 2004 Howell Mountain Cabernet Sauvignon* and *Retro Cellars 2006 Howell Mountain old vine Petite Sirah*; Sharon Harris’ *Common Dog 2009 Sonoma County Chardonnay*, *Amici Cellars 2007 Napa Valley Cabernet Sauvignon* and

Amici Cellars 2006 Pinot Noir; and Sandi Belcher's Arns 2005, 2006 Estate Grown Cabernet Sauvignon.

Under the direction of José Andrés' ThinkFoodGroup, Café Atlántico is open for lunch Tuesday through Friday from 11:30 AM to 2:30 PM; for dinner Tuesday through Thursday and Sunday from 5 PM to 10 PM and on Friday and Saturday from 5 PM to 11 PM. Café Atlántico is closed on Mondays. Brunch on Saturdays is available from 11:30 AM to 2:30 PM. And their famous "Nuevo Latino" Dim Sum Brunch is available on Sundays from 11:30 AM to 2:30 PM. It is located at 405 8th Street, NW, Washington, D.C. For reservations, call 202-393-0812 or visit www.cafeatlantico.com

Women in Wine Dinner

Wednesday, November 10, 2010 at 7 PM

\$95 per person exclusive of tax and gratuity

Seared Scallop "Ceviche"
Charred Tomato Water, Papaya puree, Peppers, onions and popcorn

2009 Casey Flat Open Range Sauvignon Blanc
2009 Conspire Sauvignon Blanc

Quail and "Spaghetti"
Spaghetti Squash, Cherimoya

2006 Amici Cellars Pinot Noir
2008 Ziata Carneros Pinot Noir

Duck Confit
brussels sprouts, persimmon

2007 Casey Flat Ranch Open Range Red
2006 Retro Cellars Howell Mtn. Old Vine Petite Sirah

Short Rib
malanga, roasted tomato sauce

2007 Phiffer Pavitt Datenight Cabernet Sauvignon
2007 Wolf Family Vineyards Estate Cabernet Sauvignon
2007 Amici Cellars Napa Valley Cabernet Sauvignon

Venison Leg
wild mushrooms, apple puree, dino kale

2006 Arns Estate Cabernet Sauvignon
2005 Arns Estate Cabernet Sauvignon
2004 Dunn Howell Mountain Cabernet Sauvignon

Rum Cake with Aged Rum Spherification

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