

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

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

**Catalan Wine Dinner at Jaleo Crystal City on March 30th
and Upcoming Tuesday Tastings at Jaleo Wine Shop**

Wine lovers are invited to come enjoy ThinkFoodGroup Beverage Director's favorite vintages from her recent trip to Spain paired with Jaleo's tempting five-course tasting menu.

Crystal City, Virginia, (March 15, 2011)— On March 30th, José Andrés' award-winning tapas restaurant, Jaleo presents an exclusive Catalan Wine Dinner lead by ThinkFoodGroup Beverage Director Jill Zimorski. Showcasing wines she has selected based on her recent trip to Spain, Zimorski will explain the history and the story behind each wine during the five-course dinner menu priced at \$95 per person, excluding tax and gratuity. The menu, prepared by Head Chef Omar Rodriguez, features Catalan specialities such as *Mar y Muntanya*, crispy boneless pig's feet with seared head-on shrimp; *Coca de recapte*, Flat bread with escalivada and Spanish anchovy; and *Canelon de San Esteban*, Pork 'Canelones' with béchamel sauce and white truffles. The dinner is taking place on Wednesday, March 30th, at 7:30 PM at Jaleo Crystal City located 2250 A Crystal Drive in Arlington, Virginia. For reservations please call 703-413-8181. The complete menu follows below.

Additionally Jill Zimorski will lead her Tuesday Tastings at 6 PM at Jaleo Wine Shop, located at Jaleo Crystal City, which are designed to take participants through a tour of the wines and regions of Spain. The cost is only \$5, and it can be applied to any purchase in the restaurant or shop (excluding gift cards). For more information, please contact the restaurant at 703-413-8181.

Tuesday, March 22

Wines from Rioja, Part II – (Region; 2nd in the “Rioja Series”)

2003 Marques de Murrieta 'Capellania' (Chardonnay)

2007 Seis de Luberri (Tempranillo)

2000 Cune 'Vina Real' Reserva (Tempranillo, Garnacha, Graciano)

Tuesday, March 29

Wines from the Canary Islands!

2008 Monje 'Tinto Tradicional' (Negramoll, Listan Negro)

2006 Tacande Tenerife (Baboso, Tintilla, Negramoll)

“My goal was to pick wines from different DOs that would work with the menu that the chefs created,” says Jill Zimorski. “Catalunya is unique because of the large number of international varietals that are grown there – so many more than any other region in Spain. There is loads of tradition, but a lot of winemakers are making wine in a more modern style as well which allows for flexibility and versatile wines.”

Catalan Wine Dinner

March 30th, 7:30 pm

Jaleo Crystal City

\$95 per person (not including tax and gratuity)

1st Course

2008 Abadal Blanco, Pla de Bages (*Chardonnay, Sauvignon Blanc & Picapoll*)

Chupito de pan con tomate

Tomato water shot with crispy ham and croutons

Mini bocata menorquin

Grilled sobrasada sandwich with honey and Mahon cheese

Coca de recapta

Flat bread with escalivada and Spanish anchovy

2nd Course

2009 Odysseus, Priorat (*Pedro Ximenez*)

Mar y Muntanya

Crispy boneless pig's feet with seared head-on shrimp

Alita de pollo

Catalan style boneless chicken wings with raisins and pinenuts

Canelon de exqueixada

Bacalao 'canelon' with tomato, scallions and Sherry dressing

3rd Course

2007 Torres Mas Borrás, Penedes (*Pinot Noir*)

Canelon de sant esteban

Pork 'Canelones' with béchamel sauce and white truffles

Bacalao a la catalane

Catalan style Codfish with spinach, pinenuts and a Pedro Ximenez reduction

Espaldita de conejo con setas

Rabbit shoulder with mushrooms

4th Course

2007 Alvaro Palacios Les Terrasses, Priorat (*Garnatxa & Carinyena*)

Carrilleras de Jamón Ibérico de bellota con higos

Pork cheeks with cured ham from the legendary, acorn-fed, black-footed Ibérico pigs of Spain with figs

Postre

Torres Gran Reserva 10yr Brandy – (Penedes)

Menjablanc

A rich almond cream with raspberry ice and candied lemon

Under the direction of Chef José Andrés' ThinkFoodGroup, Jaleo is an award-winning tapas bar with three locations in the Washington metro area and one in Las Vegas. Jaleo is located at 480

7th Street NW in Washington, DC, (202) 628-7949; at 7271 Woodmont Avenue in Bethesda, Maryland, (301) 913-0003 and at 2250-A Crystal Drive in Arlington, Virginia, (703) 413-8181. The newest Jaleo is at The Cosmopolitan of Las Vegas, 3708 Las Vegas Boulevard South, Las Vegas, NV, (702) 698-7950. For more information please visit the website, www.jaleo.com or follow Jaleo on twitter @jaleotapasbar.