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### **Ardeo+Bardeo To Host A Wine Dinner Featuring Oded Shakked of Longboard Vineyards**

- WHAT:** Ardeo+Bardeo offers a culinary adventure with award-winning wines from Longboard Vineyards, located in Sonoma County's Russian River Valley. Oded Shakked is as passionate about wines as he is about surfing and will lead the evening with wine discussion. Priced at \$65 per person, tax and gratuity not included, the menu will consist of five-courses prepared by Executive Chef Nate Garyantes each paired with highly rated releases. Standout vintages include *Longboard Vineyards Sauvignon Blanc 2009*, *Longboard Vineyards Pinot Noir 2008*, *Longboard Vineyards "Point Break Red" (Cabernet Sauvignon/Merlot/Syrah Blend) 2008*, *Longboard Vineyards Syrah 2005* and *Longboard Cabernet Sauvignon "Rochioli Vineyard" 2007*.
- WHEN:** **Tuesday, March 8, 2011 at 7:30 PM**, limited seating is available and reservations are required.
- WHERE:** **Ardeo+Bardeo is located at 3311 Connecticut Avenue, NW; phone (202) 244-6750**
- WHY:** Sonoma Valley is where California's world-renowned wine industry began, and is home to more than 260 wineries which sprawl over a small 17-mile area. Sonoma Valley is blessed with exactly the right combination of soil, sunlight, seasonal moisture, and geography for growing some of the finest wine grapes throughout the world. On this particular evening, Oded Shakked will discuss his "wine, waves and soul" philosophy about making standout wines and surfing killer waves. Additional information about Longboard Vineyards can be found at: [www.longboardvineyards.com](http://www.longboardvineyards.com).

#### **Longboard Vineyards Wine Dinner Menu**

##### **First Course**

Cured "King" Salmon, Chilled Celeriac Puree, Shaved Celery Salad  
*Longboard Vineyards Sauvignon Blanc 2009*

##### **Second Course**

Duck Confit Salad, Bitter Greens, Preserved Cherry Vinaigrette

*Longboard Vineyards Pinot Noir 2008*

**Third Course**

Border Springs Lamb Ragout, Minted Spaghetti "a la chittara"  
*Longboard Vineyards "Point Break Red" (Cabernet Sauvignon/Merlot/Syrah Blend)*  
2008

**Forth Course**

Braised Shoulder of Suckling Pig, Black Eyed Peas, Cheddar Grits, Red Eye Gravy  
*Longboard Vineyards Syrah 2005*

**Fifth Course**

Selection of Artisanal Cheeses & Accoutrements  
*Longboard Cabernet Sauvignon "Rochioli Vineyard" 2007*

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