



7 South King St., Leesburg, VA 703 777 – WINE

www.thewinekitchen.com

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**The Wine Kitchen Ushers in the Fall
Wine Cooler Giveaway, Fall Wine Dinners, and a New Fall Menu and Wine List**

Leesburg, VA—With Fall officially here, The Wine Kitchen is gearing up for their first anniversary celebration by giving back to their loyal customers. Win a fully stocked 28 bottle wine cooler, enjoy a Halloween or Thanksgiving themed wine dinner, and dig into a new fall menu and wine list that reflects the changing seasons.

To help their customers transition into Fall and the new school year, The Wine Kitchen is giving away a 28 bottle Edgestar Wine Cooler, which they've dubbed the Back to School Survival Kit. All customers who spend a minimum of \$10 at lunch Tuesday through Friday are automatically entered into the drawing. Wine Kitchen owners Michael Mercer and Jason Miller will hand select 28 bottles of wine to fill the cooler, bringing the prize's total value to over \$500. The lucky winner's name will be drawn on October 9, 2009 at 5pm.

Two upcoming wine dinners that are based on the Fall's biggest holidays are currently accepting reservations. The Trick and Treat Wine Dinner will be held on October 21 at 7pm and feature five courses each paired with a different wine. In the spirit of Halloween, the Trick and Treat wine dinner will delight the senses and tantalize the palate, as what appears on the plate may not always be as it seems. The Thanksgiving Primer Wine Dinner will feature the Wine Kitchen's unique take on Thanksgiving classics on November 18 at 7pm. The dinner will include take-home recipes for each dish plus great wine pairings to provide inspiration for your family's Thanksgiving dinner. All wine dinners are held at the 10 person communal table, making these events friendly, fun affairs.

"Our new Fall menu is a perfect expression of the season," said Chef Chris Carey. "We're using late harvest vegetables like, tomatoes, corn, and beans, in as many dishes as possible, and we've added a few heartier dishes for cooler days. Tomatoes, in fact, are featured in several dishes, such as the

panzanella salad, which pairs tomatoes with house-pulled mozzarella, while our more substantial dishes include a favorite of mine: braised beef short ribs with mascarpone polenta and caramelized leeks.”

Just as the menu has shifted away from lighter fare, the wine list has moved away from lighter whites and reds to wines with more complexity and heft. “We cleared out the roses and summery whites and reds and added a few new categories to our wine list,” said Mr. Mercer. “Our Tuesday Night Reds, for instance, include a 2007 Shiraz from South Australia, a Grenache-Syrah blend from Domaine Croze Brunet in the Rhone, and, from Carnuntina in Austria, a 2008 Netzl, which blends Zweigelt, Blaufränkisch, and Merlot. These are all medium-bodied reds, juicy yet restrained, that we thought perfectly matched some of the dishes that Chef Carey has assembled on the menu. As always, we looked for more unusual wines, hence the Austrian red, while keeping the list interesting and approachable.”

About The Wine Kitchen

The Wine Kitchen is a wine bar restaurant in historic downtown Leesburg, VA. Our seasonal American Bistro menu highlights the bountiful local and organic ingredients raised by area farmers, from wine to meats to cheese to produce. Our dishes are prepared with simple straightforward flavors and served as small plates that are perfect for sharing among friends. Enjoy a bottle, glass, or flight of wine, carefully sourced from around the world as you enjoy our relaxed, friendly, and inviting atmosphere. Eat, Drink, Simply. Hours are Tuesday-Thursday, 11:30am to 9pm; Friday and Saturday, 11:30am to 10pm, and Sunday 11:30am to 9pm. All major credit cards are accepted. Handicapped accessible.

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