

Pol Roger Vintage Brut 2006

Épernay, Champagne, France

Pinot Noir 60%, Chardonnay 40%

Originally a wine wholesaler, Pol Roger founded his eponymous House in Épernay in 1849 and, until his death in 1899, built the business into one of the most respected in Champagne. The fifth generation of the family entered the business in 1988. Pol Roger was a favorite of Sir Winston Churchill, and its Brut Réserve was served at the wedding reception of HRH Prince Harry and Ms. Meghan Markle. This evening’s vintage brut is produced from grapes from 20 grands and premiers crus vineyards in the Montagne de Reims and the Côte des Blancs, and aged for 8 years in the cellars before being disgorged and released onto the market.

Loimer Riesling 2012

Langenlois, Kemptal, Austria

Riesling 100%

Winemaker Fred Loimer attended the oenological school in Klosterneuberg, Austria, before further training in Germany and California. In 1988 he returned to Langenlois, just north of Vienna, to work with his father in the business that has been in his family for generations. He took over the winery in 1997 and in 2002 was named “Winemaker of the Year” by Austria’s Falstaff wine magazine. Loimer relies on spontaneous fermentation rather than yeast, and varies his winemaking style from year to year, depending on the grapes.

Domaine Hubert Lamy Puligny-Montrachet "Les Tremblots" 2016

Saint-Aubin, Côte-d'Or, France

Chardonnay 100%

The Lamy family has been working in vineyards since 1640. In 1973, Hubert Lamy founded his own domaine and more than doubled its size through the years. Today, its 45 acres comprise 80% chardonnay and 20% pinot noir vines. Hubert’s son, Olivier, joined the family business in 1995, bringing his own style of winemaking, which emphasizes the fresh and mineral facets of the wines. The grapes for the “Les Tremblots” come from vines planted in 1946 and 1970. The wine is aged for 18 months in oak barrels before bottling.

Feudo Maccari Mahâris 2007

Noto, Sicily, Italy

Nero d'Avola 34%, Cabernet Sauvignon 33%, Syrah 33%

To create Feudo Maccari, veteran Tuscan winemaker Antonino Moretti Cuseri acquired over 420 acres in the Val di Noto on the southeastern coast of Sicily. His goal for the estate is to produce great wines primarily from native Sicilian varieties such as Nero d’Avola and Grillo, complemented by international varieties that are well suited to Sicily’s hot climate. Mahâris, one of Maccari’s most highly regarded wines, gets its name from Al Mahres, Arabic for the watch towers along the seacoast built by the early inhabitants of Sicily.

Château La Tour de Mons “Marquis de Mons” Margaux 2009

Soussans, Nouvelle-Aquitaine, France

Merlot 56% Cabernet Sauvignon 38%, Petit Verdot 6%

Château La Tour de Mons is a single block vineyard located in the northern part of the Margaux appellation, 20 miles north of the city of Bordeaux. The origins of the château date to the 13th century. Pierre de Mons acquired the property in 1623 and gave it his name; the estate belonged to his lineage until the end of the 20th century. Since the 1990s, the new owners of the château have implemented major renovations while retaining the deep Margaux winemaking traditions. With grapes from vines averaging 30 years old, this wine is aged for 12 months in French oak barrels, 40% of which are new each year.

Domaine de Durban Muscat de Beaumes-de-Venise 2012

Beaumes-de-Venise, Provence, France

Muscat 100%

Muscat wine has been made in this southern Rhône valley region for nearly 2,000 years. In the 14th century, production increased by 170 acres to meet the demands of Pope Clement V at the nearby Palais des Papes in Avignon. The Leydier family is in its third generation at the domaine, with brothers Henri managing the winery and Phillippe taking care of the vineyard. This wine is fermented for 15 days, then undergoes mutage, the addition of enough 95-proof alcohol to kill the yeast, prematurely halting the fermentation and achieving the desired sweetness and 13-15% alcohol content.

Hors d'oeuvres

Smoked Salmon Napoleon, Osetra Caviar

Escargot Vol au Vent, Parsley Buttercream

Parmesan Cheese Straws

Pol Roger Vintage Brut 2006

Amuse Bouche

Foie Gras Paté, White Peach, Toasted Brioche

First

Veal Carpaccio, Abi Tuna

Roasted Garlic Aioli, Crispy Capers

Loimer Riesling 2012

Second

Tempura Soft Shell Crab, Cucumber and Avocado

Heirloom Tomato and Strawberry Salsa, Habanero Mango Coulis

Domaine Hubert Lamy Puligny-Montrachet "Les Tremblots" 2016

Third

Braised Rabbit Tortellini, Seared Rabbit Loin

Yellow Carrot Purée, Summer Truffle Brown Butter

Feudo Maccari Mahâris 2007

Fourth

La Belle Farm Magret Duck Breast, Fig and Potato Pavé

Sweet Onion Soubise, Roasted Figs, Cognac Duck Jus

Château La Tour de Mons “Marquis de Mons” Margaux 2009

Dessert

White Chocolate Passion Fruit Semifreddo

Mango Yuzu Crèmeux, Coconut Lime Foam

Domaine de Durban Muscat de Beaumes-de-Venise 2012

Paul Stearman
Executive Chef

Chef Paul Stearman boasts more than 25 years of experience cooking in some of Washington, DC's finest kitchens, including the Vidalia, The Hay Adams Hotel, Kinkeads, The Watergate Hotel, Lyon Hall, and Marcel's where he is best known for devoting 18 years at the renowned Washington restaurant and held the position of Chef de Cuisine.

In August of 2018, Stearman came to The Historic George Town Club as Executive Chef. He had long established himself as a favorite of Club members who highly regarded his work, not only at the aforementioned Washington fine dining establishments, but also as a highly sought after private chef. During a time of unprecedented growth for the George Town Club, Stearman immediately raised the caliber of fine dining and level of service at the city dining club, which caters to an exclusive membership in the tony enclave of the nation's capital.

In 2003, Stearman received the Jean-Louis Palladin Foundation award, which was established just one year prior, after the unexpected death of Palladin in 2001. This honor sent Stearman to Bordeaux, France where he trained under Jean-Pierre Xiradakis. Here he learned classical French techniques, and further cultivated an appreciation for the relationship between food and wine. He was inspired by a dinner *La Tupina*, which proved to be one of the most formative dining experiences of Stearman's life. This rediscovery of the classics while in France set the tone for the work that would follow upon his return to the States. In all of his work, Stearman puts a modern twist on classic dishes to create much sought after works of art.

The George Town Club is one of the most elegant dining clubs in the United States, patterned after the finest in London and Paris. The Club was established in 1966 for the purpose of bringing together leaders who had an impact on the United States, and the world, through their work in various business, professional, civic, social and political milieus. Since then, The George Town Club has been a focal point for entertaining prominent Washingtonians, diplomats, socialites, and leaders in business, government, and academia. It offers a warm, elegant, private retreat to its members, with fine cuisine, gracious service, and a setting that fosters relaxed, personal enjoyment.



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Washington, DC*