



**Robert Wiedmaier**  
*Chef / Proprietor*

Chef Robert Wiedmaier rose from the ranks of dishwasher to own and operate nearly a dozen restaurants in Washington, D.C., Virginia, Maryland, and Atlantic City (NJ), and earn a Michelin star.

After growing up in Brussels, Belgium, he attended culinary school in the Netherlands and continued his education at Michelin-starred establishments in those countries.

Beginning in 1986, Chef Wiedmaier held a series increasingly senior positions in fine dining restaurants in the Washington, DC, area. In 1994 he opened his own first restaurant, Café on M at The Grand Hotel, where he established his signature Franco-Flemish style, before taking over at the Watergate Hotel, replacing the legendary Jean-Louis Palladin

In 1999, he opened Marcel's. Sumptuous in its elegance, with a refined and exacting cuisine that never goes out of fashion, the restaurant has not only become his flagship, but is consistently ranked among the city's best by The Washington Post, Washingtonian magazine, and the reviewers on OpenTable. It has earned numerous awards from Wine Spectator and the Restaurant Association of Metropolitan Washington, and its service and wine program has received several James Beard nominations.

Chef Wiedmaier has numerous other restaurants in the Washington area, including Brasserie Beck, Mussel Bar & Grille in Bethesda and Arlington, Wildwood Kitchen, and Lock 72 Kitchen & Bar.



**Jenn Castaneda-Jones**  
*Chef de Cuisine*

Jenn Castaneda-Jones was born in Chicago, moved to Hawaii at the age of five, and eventually settled in Maryland. By the age of 12 she had been exposed to many cultures and their cuisines, and her love of cooking organically and accidentally turned into a career in the culinary arts.

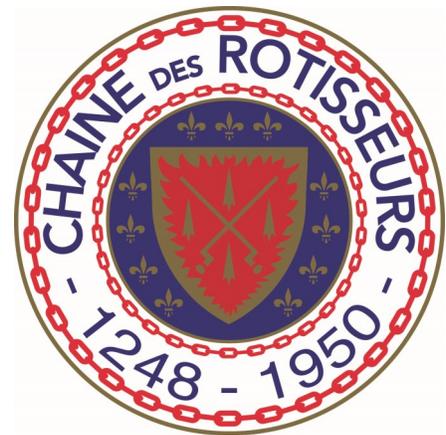
Jenn assisted her grandmother in the kitchen from a very young age, inheriting many of her skills. When she was just 14 years old, her mother was deployed to Iraq, and she began cooking dinner nightly for her father and sisters. This instilled in her an appreciation of food, and her dinners provided an anchor for her family during her mother's absence. Jenn had planned on becoming a nurse and got a job as a prep cook and then pastry assistant at Founding Farmers to earn money for college. Almost immediately she found her passion for cooking to be stronger than her passion for nursing. She enrolled at Louisiana Culinary Institute, where she graduated at the top of her class in an accelerated two-year program.

Dreaming of working in a high-end kitchen she soon met Chefs Robert Wiedmaier and Brian McBride. They became her mentors, and she one of their youngest talents. After a one-year stint at one of their Maryland locations her talents were very apparent and she moved to Marcel's. She became a junior sous chef after only six months, furthering her knowledge of French cooking techniques as she worked for Chef Wiedmaier. She is now the Chef de Cuisine at Marcel's, commanding the brigade and working daily to pioneer classic haute French cuisine.



welcomes

The Bailliage of  
Greater Washington, D.C.



February 24<sup>th</sup> 2022  
seven o'clock in the evening

**Billecart-Salmon Brut Sous Bois NV**

Mareuil-sur-Aÿ, Champagne, France

Nicolas François Billecart and Elisabeth Salmon founded their Champagne house in 1818 upon their marriage, and today the seventh generation of the family continues the winemaking tradition. This distinctive wine blends equal proportions of the classic trio of Champagne grapes – premier and grand cru chardonnay, premier and grand cru pinot noir, and pinot meunier – and includes 30-35% reserve wines. It is vinified and aged on lees for six years in oak casks, hence the name “*sous bois*”, which translates as “under wood.”

**Jacob-Frèrebeau Pernand-Vergelesses Blanc 2011**

Échevronte, Côte de Beaune, Burgundy, France

The Pernand-Vergelesses commune at the northern end of the Côte de Beaune has had its own *Appellation d'Origine Contrôlée* (AOC) designation since 1936. The appellation boasts roughly equal production of pinot noir and chardonnay wines, with the latter being more highly regarded. The area is located between Corton Hill and the eastern slopes of the Côte d'Or and vineyards on the western side of the hill are particularly suited to chardonnay, creating wines that develop famously well with ageing.

**Domaine François Mikulski Meursault Les Tillets 2018**

Meursault, Côte de Beaune, Burgundy, France

Marie-Pierre and François Mikulski founded their domaine in Meursault in 1992. This 100% chardonnay is from the Tillets plot where the vines average five years old. Production from this half-acre parcel is just 1200 bottles per year. The wine is fermented with natural yeasts for three to four months in cool cellars and is then aged in one- to five-year-old oak barrels (20% new) on lees for 12 months. Fining reveals the wine's full elegance.

**Domaine Philippe Charlopin Gevrey-Chambertin****Cuvée Vieilles Vignes 2010**

Gevrey-Chambertin, Côte de Nuits, Burgundy, France

Philippe and Yann Charlopin established their estate in 1977 with just four acres of vines and today have over 60 acres of vineyards in the Côte de Nuits, Côte de Beaune, and Chablis regions. Archaeological digs show that grapes were grown in Gevrey-Chambertin as early as the 1<sup>st</sup> century BCE. The *vieilles vignes* (old vines) that produce this 100% pinot noir wine are 60- to 100-years old.

**Lacoste Borie 2010**

Pauillac, Médoc, Bordeaux, France

François-Xavier Borie has owned the estate since 1978 and its 135 acres of vineyards feature deep gravelly soil for vines that average 38 years old. This wine is a blend of 62% cabernet sauvignon, 32% merlot, and 6% cabernet franc. After being hand-picked, the grapes are vinified with a long period of maceration and the wine is aged in French oak barrels (30% new) for 14 to 16 months.

**Ferreira Porto Duque de Bragança 20-Year-Old Tawny NV**

Douro, Portugal

To produce port, the fermenting wine undergoes *mutage*, a technique discovered by English merchants in the 17<sup>th</sup> century for stopping the natural fermentation process by adding enough grape alcohol to kill the yeast. This leaves a wine with plenty of residual sugar and fruity notes, and an alcohol content of 20%. Different vintages are then blended and aged in small oak barrels for three to five years, allowing the wood to impart a tawny color to the wine. (By contrast, ruby ports are aged in large oak casks and retain their deep red color.) The port is further aged in the bottle – this wine for 20 years. Ferreira has been producing high-quality Portuguese wine since 1751. *Duque de Bragança*, refers to the tradition beginning in 1640 of the heir to the Portuguese Crown in the House of Braganza being styled the Duke of Braganza.

**Hors d'Oeuvres**

Smoked Salmon Napoleon with Trout Roe  
Gruyere Gougères with Truffle Bechamel  
Mushroom and Escargot Cigar with Parsley Aioli

*Billecart-Salmon Brut Sous Bois NV  
Champagne, France*

**First**

Pan Seared Scallop  
Roasted Butternut Squash, Pecan & Oat Crumble  
Crisp Mangalitsa, Cognac Essence

*Jacob-Frèrebeau Pernand-Vergelesses Blanc 2011  
Côte de Beaune, Burgundy, France*

**Second**

Norwegian Halibut  
Braised Leeks, Parsnip Purée, Caviar Beurre Blanc

*Domaine François Mikulski Meursault Les Tillets 2018  
Côte de Beaune, Burgundy, France*

**Third**

Boudin Blanc  
Hedgehog Mushrooms, Truffle Soubise  
Caramelized Cipollinis, Madeira

*Domaine Phillippe Charlopin Gevrey-Chambertin Cuvée  
Vieilles Vignes 2010  
Côte de Nuits, Burgundy, France*

**Fourth**

Cervena Venison Chop  
Braised Red Beets, Trumpet Mushrooms  
Chocolate Black Garlic Purée, Venison Jus

*Lacoste Borie 2010  
Médoc, Bordeaux, France*

**Dessert**

Blueberry White Chocolate Mousse  
Lemon Ginger Curd, Blueberry Confit, Lemon Sable

*Ferreira Porto Duque de Bragança 20-Year-Old Tawny NV  
Douro, Portugal*