



**NEW HEIGHTS - A LONGTIME DC GO-TO RESTAURANT  
FOR NEW AMERICAN FARE WITH A POPULAR BAR  
NESTLED IN ARTS & CRAFTS DÉCOR**

For over three decades, our award-winning restaurant has enticed locals, presidents, dignitaries, and travelers to this architecturally (AIA) award-winning and critically-acclaimed neighborhood jewel.

New Heights was founded by Umbi Singh in 1986. The new owners, Olena Fedorenko, Mark Namdar, Executive Chef Jose Molina, and their team are proud of their long tradition of culinary excellence and personal involvement in every facet of the business, and that this tradition inspires their loyal patrons. New Heights sets the standard for creativity year after year, earning top honors for food, service and stylish décor.

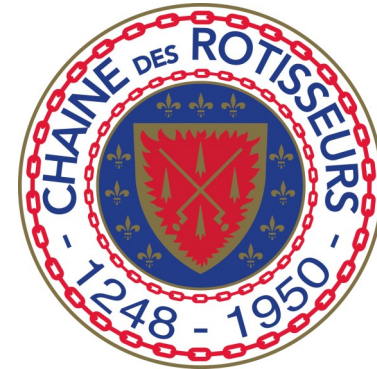
Mark Namdar, Olena Fedorenko, and Executive Chef Jose Molina, former colleagues at the Graham Hotel in Georgetown, are now the new caretakers of New Heights — a tried and trusted name they never had an intention of changing. Mark, a native of Iran, considers Washington, DC “the land of opportunity”. He, the Ukrainian-born Olena, and Jose, who’s from Bolivia, are veterans of the hospitality industry, and the trio is writing a new chapter for the restaurant, which reopened in January 2022. “We brought our tradition of hard work, desire for excellence, and most importantly - passion.”

Chef Jose started cooking at the age of 16. His mentors taught him to respect each ingredient, make everything with passion, and be as creative as he can possibly be. He knows that buying the best seasonal ingredients can make all the difference in the world. Growing up in Bolivia, Latin flavors had a powerful impact on him and were his gateway to international influences, helping him to become the chef he is today. He enjoys the theater of cooking, and the searing sound from a cast-iron skillet is music to his ears. He loves using all his senses to create a perfectly balanced dish. “New Heights is my American Dream.”



welcomes

The Bailliage of  
Greater Washington, D.C.



Thursday, May 18, 2023

*Billecart-Salmon Brut Rosé 2010  
Champagne, France*

Nicolas François Billecart and Elisabeth Salmon founded their Champagne house upon their marriage in 1818. Today, Matthieu Roland-Billecart heads the domaine, continuing the family's winemaking tradition for a seventh generation.

The Brut Rosé is the domain's flagship cuvée and is composed of 40% chardonnay from the best *crus* in the Champagne region; 30% pinot noir from the Montagne de Reims and the Grande Vallée de la Marne; and 30% pinot meunier from the Vallée de la Marne and the southern slopes of Epernay. It includes 40% reserve wines. After vinification and malolactic fermentation in stainless steel, the wine is aged on its lees for 36 months.

*Elk Cove Pinot Gris 2022  
Willamette Valley, Oregon, USA*

Elk Cove vineyards was founded in 1974 by Pat and Joe Campbell. At the time, there were fewer than 10 wineries Oregon. By 1979, their wines were winning regional awards and in 1985, Robert Parker of the Wine Advocate famously "discovered Oregon," finally putting the region on the map. In 1995, the founders' son, Adam Campbell, joined the family business as winemaker.

Today, Elk Cove's vineyards include six parcels with 380 planted acres, including some of the oldest pinot gris vines in Oregon, dating to 1985. The Willamette Valley's microclimate has enough sunlight and warmth for ripening, but its cool evenings help retain the pinot gris' varietal character and prevent over-ripening. The grapes are whole-cluster pressed and the juice fermented in stainless steel tanks at very cool temperatures to protect the wine's aromatic qualities.

*Domaine la Rocalière Tavel Le Classique 2017  
Rhône, France*

Since 2009, Sèverine Lemoine and her sister, Mélanie Borrelly, have managed Domaine la Rocalière, the winery founded by their father and grandfather in the Rhône river valley, just north of Avignon. The domaine has 100 acres of organically managed vineyards of which half are in the Tavel appellation. These parcels are known for their gravelly terroir of sand, clay, and slate, with a Mediterranean microclimate of very hot summers but cold winter winds.

Tonight's wine blends grenache (for richness and fruitiness), cinsault (for finesse and length), and syrah and mourvèdre (for color and red fruit aromas). Each variety is vinified separately at low temperatures, enabling each to maximize its distinct contribution.

*Albino Armani Recioto della Valpolicella DOCG 2017  
Marano, Italy*

The Armani family traces its winemaking origins back to Toniolo Armani in 1607. Then, the wine was just for family use in a subsistence economy, but in 1889, Albino Armani and his wife Enrica began to market their wine. Today, the Armani family has certified sustainable vineyards in three regions of Italy.

This evening's recioto is from the area around Valpolicella in northern Italy, in the foothills of the Lessina Mountains along the Adige river. Nearby Lake Garda moderates the microclimate of the vineyards, which are at 1,000 to 1,600 feet of elevation. After the harvest, the corvina, corvinone, and rondinella grapes that comprise recioto are placed in trays and left to dry in lofts known as *fruttaio*. A very slow *appassimento* (dehydration) process concentrates the fruit's sugars and flavors. In the first months of the year following the harvest, the grapes are gently pressed and a slow fermentation in contact with the skins takes place. Fermentation is stopped by lowering the temperature once the right sugar content is reached. After racking, the recioto is aged in small oak barrels.



**HORS D'OEUVRES**

Wild Mushroom Tart  
Onions, Mushroom Ragù

Pork Belly Bun  
Blood Orange Hoisin, Pickled Onion, Watermelon Radish

Charred Octopus  
Dry Citrus Rub, Chorizo, Salsa Verde

*Billecart-Salmon Brut Rosé 2010  
Champagne, France*

**AMUSE BOUCHE**

Ukrainian Red Borscht Soup  
Beets, Tomatoes, Cabbage

**TO START**

Cheesy Onion Fondue  
Fontina, Caramelized Onions, Lemon, Garlic Ciabatta

Tuna Poke Tacos  
Wonton Tacos, Avocado Mach, Sesame Oil

*Elk Cove Pinot Gris 2022  
Willamette Valley, Oregon, USA*

**INTERMEZZO**

Garden Greens  
Artisanal Greens, Roasted Corn, Tomatoes  
Dried Cherries, Champagne Vinaigrette

**ENTRÉE**

Pan Seared Mediterranean Branzino  
Israeli Couscous, Lemon & Parsley Infused Oil  
*Domaine la Rocalière Tavel Le Classique 2017  
Rhône, France*

**DESSERT**

Pistachio Ricotta  
*Albino Armani Recioto della Valpolicella DOCG 2017  
Marano, Italy*