



**Les Dames d'Escoffier invites you to  
 "The Wine Table"  
 An Evening of Food and Wine  
 at black coffee  
 By Vickie Reh**

**P**lease join Dame **Barbara Black** at her new restaurant, Black Coffee, as she welcomes Dame **Vickie Reh** for an evening of food and wine inspired by Vickie's new book, *The Wine Table—Recipes and Pairings from Winemakers' Kitchens*. Vickie has spent years traveling to visit and cook with winemakers in France and Italy.

*The Wine Table* recounts these adventures. In addition to tales of her visits to 18 wineries, *The Wine Table* includes 70 recipes from the winemakers, 250 color photographs, hand-illustrated maps, information on the food and wine culture of each region as well as tips on shopping for both food and wine and wine pairing recommendations emphasizing her favorite piece of advice, "Eat what the winemaker eats." They know what foods pair best with their wines.

Jeff Gaetjen, Black Coffee's Chef, will prepare a selection of appetizers and small plates from the book to be accompanied by wines from featured wineries. The price of the event includes food, wine and a copy of the book (list price \$49.99).

**V**ickie Reh is a chef and certified sommelier who has spent her life researching food and wine traditions. Her forays have taken her to family kitchens in obscure wine regions, elegant palazzos, modern showcase wineries, and



respected restaurant kitchens—from France to California, Sicily to the Italian Alps, and Portugal to Virginia. When not traveling, Vickie has spent years on both sides of the kitchen door alternating between roles as chef, wine director, wine consultant, and tour guide with stints in Washington, D.C., at Buck's Fishing & Camping, Comet Ping Pong, Via Umbria, and Arrowine and Cheese.

**DATE:** Thursday, November 1, 2018

**PLACE:** Black Coffee  
 4885 MacArthur Blvd. N.W.  
 Washington DC 20007  
 (202) 333-1111  
<https://blackcoffeedc.com/>

**TIME:** 7:00 p.m. to 9:00 p.m.

**PRICE:** Dames \$105, Non-members \$115  
 Includes gratuities, one copy of the book, wine, and menu at right (non-members' price includes a \$10.00 tax-exempt donation for LDEI scholarships)

**RESERVATIONS:** [www.lesdamesdc.org](http://www.lesdamesdc.org)  
 Reservation or cancellation deadline  
 Monday, October 29

**PARKING:** Street parking on MacArthur Blvd., V Street, and 48th Place. Paid Parking: Central Parking 4839 MacArthur Blvd. N.W.



**Passed Hors d'oeuvres:**

- Olive all'Ascolana
- Salt Cod Fritters
- Gougères
- Oysters with Mignonette Sauce
- Classic Fennel Meatballs

**Buffet:**

- Eggplant Involtini
- Carrot Salad with Walnut Vinaigrette
- Mushroom Salad with Goat Cheese

**Dessert:**

- Gelato Affogato
- Alsatian Apple Tart

**Wines:**

- Jean-François Coquard Crémant de Bourgogne
- Giorgio Colutta Friuli Pinot Grigio
- Lucien Crochet Sancerre
- Tenuta Mazzolino Pinot Nero Terrazze