

Oceanique To Host Dourthe Bordeaux Wine Dinner, September 30

Written by Australian Business

CHICAGO, IL, September 25, 2013 **/24-7PressRelease/** -- Oceanique Restaurant, located at 505 Main Street, Evanston, Illinois (847-864-3435), will host a special wine dinner at 7:30 p.m., Monday, September 30, 2013, featuring the wines of the highly acclaimed Vins & Vignobles Dourthe from Bordeaux, France. Patrick Jestin, President of Dourthe, will be the special host, discussing the history of the winery and the uniqueness and quality of the wines. The dinner will feature a 6-course menu prepared by chef/owner Mark Grosz. The price is \$195 per person, excluding tax and gratuity.

Dourthe was founded in 1840 and is considered by many to be one of the finest in the Bordeaux region of France. The winery was honored in 2007 as Best Producer of French wine by the international competition of Wine & Spirits. With vineyards in the Medoc, Saint-Estèphe, Pessac-Leognan and Saint-Emilion areas of Bordeaux, Dourthe produces distinctive wines using sustainable methods, with the goal of being standard bearers of the appellation.

"This is going to be an exciting and unique experience," said Oceanique's wine director, Philippe Andre. "Dourthe is a very special Bordeaux winemaker in that they own vineyards in several areas of Bordeaux, unlike most Bordeaux vintners who have only one vineyard. Because the Dourthe team is so familiar with the variances in soil and climate of the entire Bordeaux region, they are able to bring subtle knowledge to the process of blending. The result is a collection of wines that are the ultimate expression of Bordeaux."

Dourthe Wine Dinner Menu
Reception
Heirloom Tomato Amuse
Wine: N.V. Thienot Brut

First Course
Wild Maine Lobster
Buffalo Mozzarella Basil Avocado
Wine Pairing : 2011 Dourthe La Grande Cuvee Sauvignon Blanc

Second Course
Wild Maine Day Boat Scallops
Lobster-Soy Broth Kimchi Cilantro
Wine Pairing : 2010 Château La Garde Blanc - Pessac-Leognan

Third Course
Organic Faroe Islands Salmon
Butternut Squash Turmeric Leeks
Port Essence
Wine Pairings : 2010 Château La Garde Rouge - Pessac-Leognan & 2010 Château Belgrave - Haut-Medoc

Fourth Course
Litchi Sorbet

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Fifth Course Prime Filet Mignon Belgian Endive Spinach Chanterelles Wine Pairings : 2005
Essence de Dourthe & 2008 Essence de Dourthe

Sixth Course Warm Raspberry Tarte Lemon Balm Ice Cream

About Oceanique Oceanique, celebrating its 25th anniversary in 2014 (February 5, 2014), is one of the Chicago area's finest and most acclaimed restaurants, serving contemporary French-American cuisine in a beautiful, new dining room. The restaurant is owned by Chef Mark Grosz and his wife, Renee Andre. The Pastry Chef is Abel Garcia and the Wine Director is Philippe Andre. The bar area has been expanded and features a new small plates menu to accompany the fine selection of wines, craft beers and artisan cocktails. Guests are encouraged to enjoy a casual meal in the bar area or enjoy the full à la carte and degustation menus in the dining room. The bar even includes a communal table to encourage single dining or groups.

Oceanique serves dinner from 5:30 p.m. to 9:30 p.m., Monday-Thursday and from 5:30 p.m. to 10 p.m. on Friday and Saturday. The restaurant is closed on Sundays. Valet parking is available and all major cards are accepted. A private room is available for group events. For more information or to make reservations, please contact Oceanique at 847-864-3435 or visit the website at <http://www.oceanique.com>.