

## OASIS ANNIVERSARY GALA

Party like the polo set Saturday night at Oasis Winery in Hume, Va. Attend a black-tie optional gala to celebrate the winery's 30th anniversary, along with a blessing of the vines ceremony. Gourmet dinner, dancing and, of course, plenty of vino. \$150 per person. Call 540-622-2505.

## SCOTT GREENBERG *Vine Guy*

# Wine-friendly restaurants: Northern Virginia and Maryland

### PART TWO OF TWO

Last week I wrote about restaurants in the District that were a great place to enjoy a great bottle of wine at the hands of wine knowledgeable staff. The criteria for making the cut were simple: I focused on restaurants that have interesting or well-known wine lists, employ a dedicated wine professional and provide exceptional stemware.

With the aforementioned standards to guide my preferences, this week I'll cover several restaurants in the surrounding Northern Virginia and Maryland areas that should be on every wine lover's list.

Please note that due to the dynamic nature of restaurant wine lists, the inventory at each restaurant can vary from day to day, so if there is a special bottle you are trying to hunt down, please call the restaurant and confirm its availability. I am sure that most will be happy to put it aside once they have confirmed your reservation. Prices are approximate.



Restaurant Eve's Todd Thrasher.

thoughtful list of wines, each selected to celebrate either mood or food. And with Cathal Armstrong in the kitchen, there's a lot to celebrate. Try the **2005 Domaine Zind Humbrecht Riesling Heimbouurg, Alsace, France (\$90)**, with the Artic Char from the bistro menu, or perhaps a bottle of Cathal's favorite, the **2005 Chehalem Three Vineyards Pinot Noir, Willamette Valley, Ore. (\$68)**, with the pan-roasted veal sweetbreads, available in the chef's tasting room.

#### TALLULA 2761 Washington Blvd., Arlington

Occupying the space of the former Whitey's in Arlington, Tallula offers a fun, low-key approach to enjoying wine. Whether you order a bottle from the 300-plus list or choose from the selection of 70 wines available by the glass, Anne Scott or Chris Mullins will help you find something to match the top-notch cooking of chef Nathan Anda. For example, either the well-balanced **2005 Mary Edwards Sauvignon Blanc, Russian River Valley, Calif. (\$55)**, paired with the Hudson Valley pousin or the powerful **2005 Sea Smoke Ten Pinot Noir, Santa Rita Hills, Calif. (\$75)**, with the bison short ribs are sure to enhance your evening.

#### MARYLAND

#### MRS. K'S TOLL HOUSE RESTAURANT 9201 Colesville Road, Silver Spring

Residing in the stately former toll once owed by Blanche and Harvey Kreuzburg (thus the name), this elegant restaurant is famous for more than just its legendary cookies. Owners Theo and Konstantina

Margas, along with General Manager/Sommelier Spiro Gioldasis, have assembled one of the finest wine lists in Montgomery County. (It was awarded Wine Spectator's celebrated Award of Excellence in 2006) Whether you splurge on the toe-curlingly good **2000 Axios Cabernet Sauvignon, Napa Valley, Calif (\$219)** or side up with the delicious value-oriented **2002 Felipe Rutini Malbec, Mendoza, Argentina (\$35)**, the efficient staff and stylish atmosphere at Mrs. K's will make you feel like a million bucks. And don't forget to order the cookies for dessert.

#### GRAPESEED 4865 Cordell Ave., Bethesda

Chef Jeff Heineman is all about food and wine. He goes to great lengths to ensure that each dish you enjoy at his restaurant is paired with the perfect wines. And given the extensive wine list, you'll be glad to know that most of the dishes are available in smaller portions, allowing you to try multiple superb pairings, like the Crispy Tilapia, paired beautifully with local favorite **2005 Horton Viognier, Orange County, Va. (\$9.50/glass or \$38/bottle)** or the Orange Braised Pork Shank to keep company with the **2004 Rosenblum "Heritage Clones" Petite Sirah, Calif. (\$12/glass or \$48/bottle)**. If you have room, try the Coconut Roulade with a glass of **2002 Robert Pecota Moscato d'Andrea, Napa Valley, Calif. (\$7)**.

#### THE IRON BRIDGE WINE COMPANY 10435 State Route 108, Columbia

The Iron Bridge Wine Company — whose motto is "where every



2941's Kathy Morgan. - Courtesy photos



Grapeseed's Jeff Heineman.

night is a wine tasting" — doesn't know whether it's a restaurant or a wine shop. Thank goodness it's both. This venerable local watering hole has gained regional acclaim, both for its cooking as well as for its wine program (wine seminars are featured weekly). The restaurant is literally inside the wine shop, so half the fun is perusing the shelves for the wine you want to have with dinner. Try the **2005 Cinnabar Pinot Noir, Central Coast, Calif. (\$46)**, with the Duck Trap River smoked salmon. For a heartier match, enjoy the **2002 Laurona Garnacha/Cariñena/Syrah/Merlot/Cab, Montsant, Spain (\$37)**, with the roasted lamb chops.

If you're truly stumped, ask about the company's wine flights, where you get to try a half glass of three different wines.



Do you have a favorite royalty of wine? E-mail me at [scott@vineguy.com](mailto:scott@vineguy.com).



#### RESTAURANT EVE 110 S. Pitt St., Alexandria

Tucked away down a narrow alley, just off the main thoroughfare of Old Town, Restaurant Eve is an oasis of fine wining and dining. Sommelier and self-proclaimed "Liquid Savant" Todd Thrasher maintains a

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