MIXOLOGY IN THE MOUNTAINS

FRIDAY, APRIL 27

7:30-9pm	MEET THE MIXOLOGISTS RECEPTION R | $	Dominion Room

SATURDAY, APRIL 28

1-2pm	HISTORY OF AMERICAN WHISKEY R | $	Mt. Vernon/ Stratford
3-4pm	LIQUID LUNCH PUNCH WITH AMY RUSSELL R | $	Mt. Vernon/ Stratford
7-9pm	DINNER WITH THE EXPERTS: COMPETITION DINNER R | $	Mt. Vernon/ Stratford

SUNDAY, APRIL 29

11am-1pm	BLOODY MARY MY WAY BRUNCH R | $	Mt. Vernon/ Stratford

MEET THE MIXOLOGISTS RECEPTION R | $

Join expert mixologists and chefs for a tasting reception with expertly prepared dishes and perfectly paired cocktails. Our mixologists and chefs will be teamed up for a weekend of fun and exciting competition. This reception will feature culinary items from each chef with paired cocktails from the mixologists.

HISTORY OF AMERICAN WHISKEY R | $

Join Smooth Ambler Spirits' John Foster and whiskey expert Reid Bechtle on this exploration of American whiskey, rye, and bourbon, and how to collect and appreciate whiskey in general.

LIQUID LUNCH PUNCH WITH AMY RUSSELL R | $

Mixologist Amy Russell will lead this interactive class on mixing your own punch recipies. Try your hand at creating your own mix at home and beyond!

DINNER WITH THE EXPERTS: COMPETITION DINNER R | $

Our teams of mixologists and chefs will each prepare a unique and perfectly paired course for your enjoyment. Guests will have the opportunity to vote on their favorite course to determine the winning team.

BLOODY MARY MY WAY BRUNCH R | $

Enjoy a brunch of exciting action stations paired with unique and creative interpretations of the classic brunch staple — a Bloody Mary.

MIXOLOGIST BIOS

KEVIN RUTKOWSKI | Kentucky native Kevin Rutkowski is a career bartender and bartends at one of the top 60 bourbon bars in the country. His passion is crafting cocktails and learning more about the industry. When he's not slinging drinks, Kevin likes to spend his time outside hiking and enjoying nature

HUNTER JOHNSON | Hunter Johnson is a self-taught bartender who owns two Roanoke, Virginia restaurants, Lucky and Fortunato. His bartending career began eight years ago — not by choice, but because he realized that his restaurants needed a quality bar program that matched the exceptional food being created in the kitchen. He could not have predicted that he would fall in love with bartending and drink creation, or that it would cause a world of opportunities to flow his way. Over the years, he has been a contributing writer to Local Palate and has been featured in many publications.

AMY RUSSELL | After stumbling from the world of biology to mixology ten years ago, Amy has poured spirits into glasses in bars all over DC. As great granddaughter of a moonshiner, she should have seen this coming. Her favorite drink to make is whatever makes people happy, and her favorite drink is whisky neat.

REID BECHTLE | Reid is a native of Philadelphia, and a graduate of the Wharton School of the University of Pennsylvania. For the past 38 years, he has served as President, CEO or Managing Partner of a variety of industries. Reid is very active in the whiskey arena and founded 1789b, one of the original private whiskey groups, and one which has had a lasting influence on the knowledge and selection of rare and delicious spirits.

JOHN FOSTER| John Foster embarked in small-production spirits in 2009 when he joined ranks with Head Distiller John Little to become one of the founding distillers at Smooth Ambler Spirits. Taking on the role of National Sales Director not long after its launch, John splits his time between his home at Smooth Ambler headquarters in West Virginia, and on the road as former-distiller, spirits educator, sales guru, and aficionado of a good Old Fashioned.

R = *Reservations recommended*

$ = *Available for an additional fee*