



For Immediate Release
March 2008

Contact
Susan Ward Freeman
susan.wardfreeman@aldenhotels.com
832-200-8801

**ALDEN-HOUSTON'S *17 HOSTS SMALL VINEYARDS WINE DINNER
WITH MASTER SOMMELIER LAURA WILLIAMSON
Five-Course Dinner Features Rarely Imported Italian Artisan Wines**

Houston - Alden-Houston's award-winning restaurant, *17, is pleased to announce a spectacular Italian wine tasting dinner on Tuesday, April 29th, at 7 p.m. The five-course dinner, prepared by the hotel's recently appointed Executive Chef, Wes Morton, offers a unique tasting opportunity for Houstonians to enjoy a prix fixe Italian menu, each course perfectly paired with rarely imported Italian boutique wines hand-selected by Master Sommelier Laura Williamson.

"We are honored to have Laura Williamson presiding over this stellar event," said Ludovic Poirier, food and beverage operations manager for Alden-Houston. "She is one of only 16 female Master Sommeliers and one of only 145 Certified Wine Educators in the world. If you are passionate about Italian food and wine, this is one event not to be missed."

Williamson currently serves as senior consultant for Small Vineyards Imports, one of the fastest growing Italian import companies in the United States. The company's sole focus is on hand-crafted artisan wine production. Williamson also lectures nationally to businesses, restaurants and private clients about wine regions, techniques for pairing food and wine, and the art and skill of building a wine portfolio. Wines featured that night include rare gems such as *Suo di Giacomo*, *Eugene's Bocchino*, *Langhi Rosso*, 2003 and *Brunelli do Montalcino "Riserva," Antonio Sanguineti*, 2001, among others.

The Small Vineyards wine dinner will take place on Alden-Houston's veranda. Tickets are \$175 per person, inclusive of all taxes and gratuities. Please do not delay in making reservations as there is

limited seating available. Special overnight room rate is \$169, plus tax. For more information visit www.aldenhotels.com. For reservations, please email events@aldenhouston.com or call Sandra Velasco at 832-200-8843. Alden-Houston is located downtown at 1117 Prairie at San Jacinto.

-more-

Alden-Houston's *17 Hosts Small Vineyards Wine Dinner
Add 1

small vineyards wine dinner

reception

artisanal salumi
prosecco, extra dry, trevisiol, nv

dinner

dublin bay prawns
braised cardoons, oven-dried roma tomatoes, cannellini emulsion
edi simí, chardonnay, slovenia, 2006

*

handcut tagliatelle
hatterman's hen eggs, black truffles, castelmagno cheese
suo di giacomo, eugenio bocchino, langhe rosso, 2003

*

bisteka a la florentina
prime tenderloin, yukon gold potato confit, wilted animal farm's
arugula, shaved parmigiana-reggiano
brunello di montalcino "riserva", antonio sanguinetti, 2001

*

pecorino di toscano
roasted marcona almonds, braised cipollini onion, truffle honey
podere ciona "le diacce", merlot, super tuscan, 2003
salice salentino doc, terre del grico, puglia, 2001

*

"bandiera dolce"
strawberry campari gelée, blackberry panna cotta, basil foam, lemon
cornmeal cookie

###

*As a member of Preferred Hotels & Resorts, Inc., Alden-Houston is known for its' five-star accommodations, world-class service and exquisite dining. Located in the heart of downtown Houston, Alden-Houston combines classic architecture with cutting-edge, contemporary design. Alden-Houston welcomes you to indulge in the award-winning restaurant, *17, and the stylish lounge, a+. *17's New American Cuisine is certain to please all discerning palates, and the elegant, yet casual atmosphere of a+ invites you to relax and unwind. For more information, visit www.aldenhotels.com.*