

Union City Grille
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FOR IMMEDIATE RELEASE

AMISH CUISINE GOES HAUTE? Eatery Joins with Farmers and Winemakers for Truly Local Event

(September 13, 2009, Wilmington, DE) Delaware's **Union City Grille** and **Frank's Union Wine Mart** are teaming up to pay tribute to the traditions and cuisine of the Pennsylvania Dutch Amish. On Wednesday, September 23, 2009, Union City Grille will host "A Tribute to Amish Heritage," a reception and dinner featuring ingredients, preparations and customs found in Amish cuisine, paired with a roster of wines from: Napa, CA; Limari Valley, Chile; Sonoma County, CA; and Russian River Valley, CA, provided by Frank's Union Wine Mart.

While many establishments acknowledge the numerous benefits of a "buy local" strategy, the Union City Grille saw an extraordinary opportunity. "We realized that we could uniquely support and pay tribute to area farmers by recognizing the many food traditions of our Amish neighbors," says Owner/Chef Matthew Curtis. The buy local movement (popularly called the locavore movement) is driven by economic and environmental factors, as well as the desire for food that is fresher, more nutritious and more flavorful. The primary result is superior food, but forging personal and business relationships with neighbors—relationships that did not previously exist—gets chefs' creative juices flowing, and produces a secondary result: unique menus.

“If you want fresh, local and organic, Amish food is about as purist as it gets”, says Executive Chef Robert Lhulier. “A lot of Delawareans, me included, grew up eating traditional Amish dishes and shopping at local farmer’s markets for meats, produce and pastries. We thought an evening centered on the culinary contributions of the Amish would not only be fun but also be a way to show our appreciation”.

The evening begins with an hors d’oeuvres-and-wine reception at 6:30pm, followed by a four-course meal paired with wines hand-selected by Frank Pagliaro, commencing at 7pm. The dinner is \$75, inclusive of gratuity. The menu will include rutabaga and apple soup, hand-made egg noodles with Kennett Square mushroom “casserole”, and cider brined pork chop with garden vegetable relish and Amish potato salad; Chef Lhulier will serve his interpretation of “Whoopie Pie” for dessert. Featured wines include: Le Marchesine NV Brut Franciacorta, Lombardy, Italy; Thumbprint Cellars 2007 Rose of Syrah, Dry Creek Valley, CA; St Clement 2005 Napa Valley Merlot, Napa, CA; Stags Leap 2005 Napa Valley Merlot, Napa, CA; Tamaya 2005 Reserve Viognier/Chardonnay, Limari Valley, Chile; J Mauceri 2006 Sonoma Coast Pinot Noir, Sonoma County, CA; and, Sunce 2006 La Rochelle Vineyard Late Harvest Sauvignon Blanc, Russian River Valley, CA.

Union City Grille is located at 805 N. Union Street in Wilmington, Delaware. Known for the best seasonal ingredients, hand-made pastas, flatbread from the hearth, fresh fish and house-rub seasoned steaks, and a relaxing atmosphere, Union City Grille’s credo is, “Food that tastes the way it should”. Free parking is available on-site. Lunch is served Monday through Friday and dinner seven nights a week. Reservations can be made through the restaurant (302.654.9780) or on [OpenTable.Com](https://www.opentable.com).

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For more information on this event or to schedule an interview, please contact Matthew Curtis at 302.757.1000 or email MatthewCurtis@unioncitygrille.com