

Presents

GREAT WEEKEND IN WASHINGTON, D.C.

October 12 - 15, 2022 120 People



Dear International Wine & Food Society Member,

IWFS Americas Inc. invites you to join members from the US and around the world for four days of culture, history and exceptional cuisine. Our next Great Weekend takes us to the Nation's Capital, Washington, D.C. We will be staying at the Five-Star, historic Willard Hotel, enjoying some of the major sites, as well as dining at the finest restaurants in D.C.



DAY 1 Wednesday, October 12, 2022



Arrival & Welcome Dinner

> Check into the Five-Star Willard InterContinental Hotel, centrally located at 1401 Pennsylvania Avenue, NW, Washington, D.C., in the heart of the city, one block from the White House, a few blocks from the monuments, Smithsonian Museums and close to the U.S. Capital.

Established in 1818, The Willard is regarded as one of the most historic hotels in America and listed on the National Registry of Historic Places. At the time, Washington, D.C. was in its early infancy having been established as the nation's Capital by the Constitution of the United States 28 years prior.

As Washington, D.C. expanded, so did The Willard. What began as a two-story hotel with only a few rooms quickly expanded to a 150-room hotel in 1847. Reorganizing The Willard's strategic location and close proximity to The White House, the U.S. Capital and the U.S. Treasury, Hotel Manager, Henry Willard strove to establish his property as the leading luxury hotel in Washington, D.C. Over the years, the Willard's reputation for being one of the finest hotels in the city grew and that reputation remains over 200 years later.

Fun Fact: One source of the term "Lobbyist"

Dating back to 1850 and known for off-the-record conversations in a city famous for private dealings, the lobby at the Willard used to be visited by President Ulysses S. Grant. He would sit in a comfortable leather chair in the lobby and enjoy a cigar and brandy. Many power brokers started courting him there. The legend is that Grant reportedly called these people lobbyists, hence the supposed origin of the word lobbyist.

- Pittsburgh Post-Gazette (Pittsburgh, PA), 03 May 1998

➤ Meet & Greet Dinner – Reception in the Courtyard, followed by a fabulous dinner in the Willard Room at the Willard InterContinental Hotel. Each course to be perfectly paired with an outstanding wine.



> Breakfast buffet

> After breakfast we will divide into two groups, one will visit the Hillwood Estate, Museum & Garden and the other will visit Glenstone Museum.



> Hillwood Estate, Museum & Garden – Visit the former residence of businesswoman, socialite, philanthropist and collector, Marjorie Merriweather Post. Marjorie Merriweather Post was born in Springfield, Illinois, the daughter and only child of C.W. Post. At age 27 she became the owner of the rapidly growing Postum Cereal Company, founded in 1895. She was subsequently the wealthiest woman in the United States, inheriting \$20 million (equivalent to \$526 million in 2020). In 1929, Postum Cereal Company was renamed General Foods Corporation. Hillwood is known for its large decorative arts collection that focuses heavily on the House of Romanov, including Fabergé eggs. Other highlights are 18th and 19th century French art and one of the country's finest orchid collections. Click <u>here</u> for an introduction to the life and legacy of Marjorie Merriweather Post.

DAY 2 Thursday, October 13, 2022



► Glenstone Museum – The city's newest museum is located just outside D.C. in Potomac, Maryland. Glenstone is the vision of Mitchell and Emily Rales who started on a journey to integrate art, architecture and nature to showcase the beauty in this "symbiotic" relationship. Glenstone originally opened a 30,000 square foot museum building in 2006. In 2013 construction began on an additional 204,000 square foot museum and was opened to the public in September 2018. The museum's exhibitions are drawn from a collection of about 1,300 works from post-World War II artists around the world. It is the largest private contemporary art museum in the United States, and is noted for its setting on 230-acres of natural landscape.

Click Here to Learn More.

> Afternoon to explore the city at your leisure, upon arrival back at the hotel. Discover the Nation's Capital city with the Big Bus Tours two-day bus pass. Washington, D.C.'s open-top sightseeing buses will take you on a journey through Washington D.C.'s most impressive and iconic sights, with stops at the city's famous landmarks and attractions. From the Library of Congress to Arlington Cemetery with stops at all of the monuments and museums along the way. Make the most of their flexible tours, which allow you to hop on and hop off our buses at different stops, conveniently located at key places of interest.

DAY 2 Thursday, October 13, 2022



> Dinner – Marcel's or L'Ardente – will divide into two groups, one will dine at Marcel's and one will dine at L'Ardente. Celebrity chefs will be preparing a special meal to be paired with the wines selected by IWFS. Wines served at Marcel's are being supplied by Danny Haas, owner of the ultra-fine wine importing company, Vineyard Brands, who handles such labels as Château de Beaucastel, Domaine Ponsot, Thibault Liger and Tablas Creek, to name a few. For a complete list of labels they import <u>click this link.</u> For our dinner at L'Ardente, we will be showcasing on of Italy's most prestigious and well-known wine producer, Antinori. Spokesperson Cecile Roesch-Giannangeli will guide us through a line-up of those wines to prove that they have the best Italy has to offer.

> Marcel's – Marcel's, featuring chef/owner Robert Weidmaier, the haute Belgian-French restaurant regularly tops the best-of lists in the nation's capital and currently holds the coveted top spot-on Zagat's Best Restaurant list for the Washington, DC / Baltimore, MD area. Its charming 'old French' interior and impeccable service, adds to the fine dining experience. <u>Click here</u> for more information.

> L'Ardente – L'Ardente is one of Washington's newest restaurants to the culinary scene that is taking the town by storm. Although Chef David Deshaies is not new to the Washington, D.C. market, his Italian restaurant has been placed on the Michelin star watch list, largely in part to the fabulous review from diners and critics. Many diners walking into East End's shiny Capitol Crossing development already know what they're ordering. Chef David Deshaies' 40-layer lasagna has captivated the city's attention and rightfully so, see why <u>here.</u>





> Breakfast buffet

> After breakfast we will divide into two groups, one will visit the Hillwood Estate, Museum & Garden and the other will visit Glenstone Museum.

> Afternoon to explore the city at your leisure, upon arrival back at the hotel – Utilize the two day bus pass to visit monuments, museums and landmarks along the bus route.

> Dinner - Marcel's or L'Ardente - Your group will visit one of these restaurants.



> Breakfast buffet

> Annual General Meetings of IWFS Americas, Inc.



> Vérité Wine Tasting – Inspired by the great wines of Bordeaux, Founder Jess Jackson collaborated with Vigneron Pierre Seillan to create three distinctive blends - La Muse, La Joie and Le Désir. Each wine represents an expression of the diversity of Sonoma County. La Muse is a Merlot-based blend that captures elegance and grace. La Joie, comprised primarily of Cabernet Sauvignon, is powerful and bold. Le Désir represents Cabernet Franc

and its many intricacies, nuances and depth.



> Tina – The Tina Turner Musical – Enjoy the show at The National Theater, just steps from the Willard hotel. The Tina Turner Musical is written by Pulitzer Prize-winning playwright Katori Hall and directed by the internationally acclaimed Phyllida Lloyd and features her much-loved songs. The show is a celebration of resilience and an inspiration of triumph over adversity.



➤ Black Tie Dinner – This dinner event will be held in the Ballroom of the Willard Hotel. Enjoy passed hor d'oeuvres while sipping champagne, followed by a four-course custom menu, paired with special wines to accompany each course.

INFORMATION

Attire & Registration

Attire for daytime is smart casual.

Dinner will be business attire – men: jacket and tie / women: cocktail dress Final dinner is black tie.

This festival is open to only 120 attendees. We expect it to sell out quickly.

Cost per person: \$3,415 - hotel expenses are not included.

To register for the Washington, D.C. Wine & Food Festival, click the following <u>link.</u>

All attendees must stay at the Willard InterContinental Hotel. After you register and pay your deposit to IWFS Americas, Inc. for the festival, make your hotel registration within seven days by clicking this <u>link</u>.

If you plan to arrive before the 12th or stay after the 15th, you will need to call (202) 628-9100 to make your reservation and mention you are with IWFS when reserving.