**Assemblage**

The blending together of component wine lots to form a final composite intended for bottling, for aging, for sparkling wine production or for some other use by the wine maker. *Also the name given to formal membership conclaves in the wine fraternity "Knights of the Vine."* (from Wine Words: WineWineWine.com)

**Symbolic Knight Performing Induction Rights Representing all New Knights and Gentle Ladies**

Mr. Terry Waldeesser Senior Knight-in-Training

**Aims and Purposes**

The Brotherhood is an association of individuals who share an appreciation for and an interest in the vines and wines of America; proclaim their virtues and uses in a modern society by demonstrating the good life with wine through the courtesies of the table; educate themselves and the public at large that wine is a healthy and hygienic beverage and beneficial to modern life; and bring honor and distinction to those individuals who support the cause of the vines and wines of America.

**the brotherhood of the**

**knights of the vine**



Master Exchequer Joe Alt

**The Nation's Capital Chapter**

**Preamble**

Wine is a gift from God that has been used as a food and a symbolic beverage for centuries: we have the privilege to enjoy and appreciate wine. Wine is a gift of nature. Growth of its consumption is a gift of man to man. Therefore, we bind together in the "Brotherhood" to enjoy and appreciate its use by telling of this gift in the world and by teaching Restraint and Reason.

**AT THE EVENTIDE OF THE 15th DAY OF MARCH IN THE YEAR OF**

**OUR LORD 2014**

The Cadre of the Nation's Capital Chapter of the Brotherhood of the Knights of the Vine Welcomes You to The City Tavern Club in Georgetown for the Elevation of Members, the Knighting of New Members and the Formal Dinner in Celebration of Their Acceptance into the Peerage

**Officiating Officers**

Master Commander Kenneth A. Haapala

Master Vice Commander Charles (Russ) Davis

Master Exchequer John (Joe) Alt

Master of Ceremonies David A. Barber

Master Aviatrix Margy Natalie

Master Heralder Walter J. Rachele

Master Boulevardier Anthony Ramdass

**Events**

Gathering of the Peerage • 6:00 pm

Assemblage • 6:30 pm

Duties of Symbolic Knight

Celebration of Membership

Champagne Reception • 7:15 pm

Passed Hors d’Oeuvres

Enthronement Dinner • 8:00 pm

Dinning Room

**Per Vitem! Ad Vitam!**

**Through the Vine! Towards Life!**

**Champagne Reception**

*Oysters on the half shell, mignonette and cocktails sauces*

*Caviar canapé*

*Foie Gras canapé*

*Selected Champagnes and Sparkling Wines*

A.R. Lenoble, Grand Cru, Millésime, Blanc de Blancs, 1990

**Enthronement Dinner Honoring Membership**

# *Peloridis*

***Tequila and lime grilled Gulf Shrimp***

*Heirloom tomatoes, lardons, and baby spinach*

# Bai Gorri Blanco, Cosecha

# *Anetina*

***Pan roasted Maple Leaf Duck Breast***

*Warm duck confit salad, hearts of palm, candied garlic,*

*Grand Marnier and Sherry vinaigrette*

Medici Vineyards Pinot Noir, Estate Reserve, Block I, II, 2007,

Willamette Valley

Bootjack Ranch Merlot, Bootjack Ranch, Niner Wine Estates, 2010,

Paso Robles

# *Interquiesco*

# *Pecus*

***Yellowstone Park Wild Buffalo Tenderloin***

 *Chanterelles, roasted shallots, fingerling potatoes, in a Madera wine sauce*

*Fiddletown Cellars Zinfandel, Old Vine, 2011, Amador County*

*Revelry Cabernet Franc, Merlot, Cabernet Sauvignon blend, 2010, Columbia Valley,*

# *Moretum*

***Baby Manchego, Cashel Blue Cheese, Cahill’s Whiskey Cheddar***

*California nuts, warm fruit compote, Carr’s crackers and sliced baguette*

Halćon Syrah, Alturas, 2011, Yorkville Highlands, California

Huarpe Malbec and Cabernet Sauvignon blend, 2009, Mendoza, Argentina

# *Bellaria*

***Valrhona Chocolate Crème Brulee***

*Pocas Special Reserve Ruby, Porto, Portugal*

*Pocas Special Reserve Tawny, Porto, Portugal*

### *Hosted by Master Knight Edward Brennan*

### *Created and Executed by Chef Robert Polk*