

A|O|C

8022 West Third Street, Los Angeles, CA 90048

[323.653.6359](tel:323.653.6359)

Monday, May 16th, 2011

7:00 p.m.

Five-Course Dinner Paired with Six Wines, \$100 per person

If you're ready to break out of your French, Italian and California wine drinking habit, how about sampling some compelling examples from Slovenia. That's right, Slovenia.

AOC is proud to announce our upcoming wine dinner featuring the wines of Kabaj, a boutique winery in Goriska Brda region of western Slovenia. The Kabaj family has farmed vineyards in Goriska Brda for generations. Under Yugoslav Communism they, like all grape growers sold their fruit to the state. In the early 90's Slovenia disbanded from Yugoslavia and after decades of collective production, private wine producers were allowed to resurrect this long heralded wine region. In 1993 French enologist Jean Michel Morel and his wife Katja Kabaj released the first wine of the estate under her family name. Kabaj makes thoroughly modern wine by combining an individual grape growing locale, indigenous varieties, French winemaking expertise, time tested ancient methods and Jean Michel's desire to create in the glass what he tastes in his imagination. Kabaj wines are unforgettable, age worthy and will be a pleasure to watch develop both in the bottle and in the glass.

Winemaker Jean Michel Morel will be on hand to discuss the wines and lead us through a four-course dinner designed by Chef Suzanne Goin.

Menu

2008 kabaj, rebula

dungeness crab with endive, avocado,
green harissa and crème fraîche

2008 kabaj, sivi pinot

grilled halibut with morels, fava beans,
pea tendrils and blood orange

2007 kabaj, merlot

braised beef shortrib with carrot puree,
tomato confit and tapanade

2005 kabaj, amfora

2006 kabaj, amfora

two cheeses with accompaniments

confections

To reserve, please call AOC at [323.653.6359](tel:323.653.6359).
or reserve online at aocwinebar.com
