

RESTAURANT 3

American Wines and Crisp Cocktails Shape the Beverage Program at Restaurant 3

Fresh, complex cocktails, select American wines and Champagne by the glass sparkle invitingly at guests at Restaurant 3. The wine list of mainly American wines painstakingly selected from small production wineries, perfectly complements the modern American cuisine at the restaurant. Small wineries like Fidelitas in the Columbia Valley and the Bruce Wayne winery in the Napa Valley share space with classic Old World wines, to offer an extensive yet accessible wine list. A selection of American craft beers and refreshing cocktails with intriguing ingredients like mango-mint syrup and fresh prickly pear cactus puree, round off the beverage menu at Restaurant 3.

Restaurant 3 offers close to 26 wines by the glass and has more than 90 bottles. Servers are trained to offer pairing information and the restaurant's wine director, John Donnelly, is always on hand to offer helpful suggestions. The constantly changing wine list along with the seasonal cocktail menu promises to surprise and entice guests with every visit.

Wine Director: John Donnelly, the general manager and wine director at Restaurant 3, makes no bones about being a "huge fan of American winemakers." A native of Eerie, Pennsylvania, Donnelly was the assistant general manager of Whitlow's on Wilson before he served as the Food and Beverage Director of the Beaufort Inn in South Carolina. Donnelly is committed to constantly supplementing the wine list and offering great wines by the glass, because as he says, "I want people to enjoy, even by the glass, good quality wine."

Mixologist: Alexandria Freyberg, the Mixologist at Restaurant 3, grew up helping her father, a veteran bartender in South Florida, during the reign of Mai Tais and Daiquiris. Her 21st birthday saw her turn to bartending and a passion for creating exquisite cocktails was ignited. As the Northern Virginia representative for a large spirits distributor and the bartender at Whitlow's on Wilson, Freyberg understood the importance of creating simple cocktails with complex flavors that would be appreciated by both bartenders and guests alike. Whether it's a sip of the *Strawberry Fields with fresh strawberry-lemongrass puree* or the *Rum Boulevard with the house-made basil syrup*, the flavorful cocktails at Restaurant 3 promise to keep patrons in happy spirits.

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