



ZACK BRUELL RESTAURANT GROUP

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News Media Contact
Joe Mosbrook
Acclaim Communications
mosbrook@acclaimllc.com
(216) 375-2141

L'Albatros Celebrates Beaujolais Nouveau Wine Festival on November 16

Celebrate the French wine festival all day at Cleveland's finest French restaurant

Cleveland – L'Albatros, the Zack Bruell flagship French restaurant in the heart of University Circle, is celebrating the French tradition of unveiling this year's Beaujolais Nouveau wine with a special menu and drink specials. During the all-day wine festival, the restaurant will offer a special lunch and dinner menu featuring wine pairings of this year's featured Beaujolais wine.

In traditional French custom, Beaujolais Nouveau is celebrated on the third Thursday of November each year. The Gamay Noir Jus Blanc grape is used to make the wine from 4,000 grape growers in the Burgundy region of France, where the crop is harvested by hand. Beaujolais Nouveau is meant to be drunk young. In average vintages it should be consumed by the following May after its release, offering an easy drinkability and ideal for pairing with traditional food.

L'Albatros will offer a three-course tasting menu for dinner including its famous frisée salad with pomegranate, golden beets, apple and pistachio. The second course will feature a savory burgundy beef shank with lardons, mushrooms, pearl onions, fingerling potatoes and root vegetables. The final course is a cheese plate with three select cheeses preselected from Chef Bruell specifically to be paired perfectly with a Beaujolais Nouveau.

“Our Beaujolais Nouveau wine event is a classic way to celebrate French custom and share some of the fun and levity of wine culture,” said Chef Zack Buell. “We’ve chosen some very classic French cuisine to pair with the new grape wines that will bring out the freshness of the variety,” said Buell.

The wine varietals of Beaujolais Nouveau will be available by the glass and discounted bottle prices. Course pairings will include three bottle options consisting of a 2012 Jean-Claude Lapalu Cote de Brouilly at \$60, a 2016 Jean-Louis Dutraive Fleurie at \$45 and a 2016 Domaine Manoir du Carra Beaujolais-Villages Nouveau priced at \$30.

An a la carte lunch special will also be offered at L'Albatros on Thursday Nov. 16. Reservations are required, and seating is limited.

About Zack Bruell Restaurant Group

The Zack Bruell Restaurant Group is a leading provider of contemporary cuisine, including high-end restaurants, custom catering and business consulting. Founder Zack Bruell is one of the nation's most prolific chefs and restaurateurs who first emerged on the forefront of California cuisine in the 1970s and brought his unique culinary style to Ohio, where he has established a nationally known brand throughout the past 40 years.

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