

Lula's[®]
ON THE POTOMAC



Rombauer Blue Party

APRIL 30 | 5 - 8 PM | \$85 | VIP \$165

An evening of refined wine and culinary artistry awaits at the Rombauer Blue Party, featuring the celebrated wines of Rombauer Vineyards.

Set against sweeping Potomac River views, guests will enjoy a progressive tasting experience across four chef-curated stations, each thoughtfully designed to complement the character and elegance of the wines.

As lounge music sets the rhythm of the evening, move at your own pace dressed in your best Rombauer blue—savoring exceptional pairings, mingling with fellow wine enthusiasts, and experiencing the vibrant sophistication that defines a Rombauer Blue Party.



Reserve your place and view full event details at our website.

julasotp.com | 571.344.9100 |  OpenTable

44 Canal Center Plaza, Alexandria, VA 22314

Lula's
ON THE POTOMAC



Rombauer Blue Party

We invite you to join us for an immersive wine experience featuring multiple chef-driven tasting stations thoughtfully paired with Rombauer Sauvignon Blanc, Chardonnay, Pinot Noir, and Zinfandel.

Tasting Station I

Sonoma County Sauvignon Blanc

Kumamoto Oyster - citrus mignonette/cucumber

Shrimp Tartare - green apple/chive/lemon oil

Tasting Station II

Carneros Chardonnay

Butter Poached Lobster Brioche - lemon/chive

Hokkaido Scallop - brown butter snow/cauliflower crudo

Wild Mushroom en Croustade - thyme/crème fraiche

Tasting Station III

Santa Lucia Highlands Pinot Noir

Mini Duck Confit & Brie Grilled Cheese - black cherry mostarda

Beet Tartare - cypress farms goat cheese/pistachio

Truffle Arancini

Tasting Station IV

California Zinfandel

Dry Aged Beef Tenderloin Crostini - black garlic aioli

Short Rib Croquette - smokey aioli

Charred Eggplant - miso/sesame/lavosh

Lula's
ON THE POTOMAC



Rombauer Blue Party

VIP CHEF'S TASTING DINNER

An exclusive reserve tasting featuring limited Rombauer wines paired with a curated multi-course menu by Executive Chef Thomas Crenshaw.

Tasting Course I

Proprietor Selection Chardonnay

Sweet Corn Bisque
crème fraîche/tarragon oil/popped sorghum

Tasting Course II

Twin Rivers El Dorado Zinfandel

Miso-glazed Black Cod
charred eggplant purée/smoked cherry reduction/crispy shallot/shiso

Tasting Course III

Napa Valley Cabernet Sauvignon

Charcoal Grilled Lamb Saddle
black garlic glaze/cipollini/wilted dandelion greens/lamb jus

Sweets for Home

Pâté de Fruit & Chocolate

VIP guests are welcomed at 4:30 PM for an exclusive early-access experience featuring a private three-course wine pairing dinner, first access to chef stations as the evening begins, and a curated Rombauer gift tote with signature keepsakes.