



Raise a Glass – Or Two

Wine Spectator Honors Bas Rouge with Two Glasses: Best of Award of Excellence

Since its debut in historic downtown Easton, Maryland, in 2016, Bas Rouge has established itself – and continues to establish itself – as an exclusive dining destination on Maryland’s Eastern Shore for culinarians and oenophiles alike. Lauded for its impressive wine cellar of nearly 3,600 bottles, the superior selection showcases more than 450 exceptional labels, curated by beverage director **Natalie Tapken**, with an in-depth concentration on three distinct areas: France [Burgundy, Bordeaux, Rhône, and Alsace;] Austria; and California [Napa Valley and Sonoma.]

The highly-regarded wine list has deservedly captured the attention of *Wine Spectator*: in 2018, the fine-dining establishment was awarded with *Wine Spectator’s* Best of Award of Excellence – a “two glasses” rating. A true gem on Maryland’s Eastern Shore, Bas Rouge is the only restaurant in Maryland’s Talbot County to boast the distinguished accolade.

Bas Rouge’s coveted collection complements the high standard and European inclination of executive chef **Harley Peet**’s purposeful menu, which features modern interpretations of classic dishes from German and Austrian cultures, such as **Wiener Schnitzel** delightfully adorned with *Lingonberries*, and paired with a *Warm Fingerling Potato Salad* and *Mâche*.

Presenting a vast and thoughtful representation of some of the world’s most distinguished wine-making regions, every bottle on Bas Rouge’s notable wine list is carefully chosen to amuse even the most discriminating palate.

For more information:

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