



Joining the premier collection of boutique restaurants and businesses by **Bluepoint Hospitality** in Easton, Maryland, **The Wardroom**, features an epicurean market showcasing hand-selected and house-made artisan products, premium ingredients, and wines from top vintners worldwide.

The Wardroom occupies what was once a mid-19th-century hotel. The restored brick building, with a vast basement, boasts an extensive wine cellar and tasting room. The curated cellar focuses on Italian, Spanish, French, Austrian, German, and American labels. The rarest bottles are stored inside a reconditioned vault - discovered during the renovation process. Adjacent to the cellar is an extensive array of over 30 cheeses, carrying out their proper aging process in a temperature-controlled "cave."

On the main level, the gastronomic European-style shop is adorned with design accents of marble countertops and Tambour wood panels that accentuate the beautiful glass displays of daily handmade pastas and house-cured meats. Assorted chocolates from one of the top French artisan chocolatiers, La Maison du Chocolat, offer guests a selection of French Truffles, Pralines, Dark and Milk chocolate, to name a few. Several alcoves throughout the market are filled with products on every gourmand's wish list from Italian-made *Gentile Canned Tomatoes* and imported *Crackers* to *Truffle Honey*, *Truffle Mustard*, and *Truffle Oils*. In addition, readily prepared dishes to be enjoyed at home are created by the culinary team, led by Bluepoint Hospitality's **Executive Chef Harley Peet**.

Guests may peruse the lively marketplace or opt to dine from the relaxed yet sophisticated wine and gnocchi and pasta menu. Crafted daily, on the finest Arcobaleno equipment, the tender *Gnocchi* becomes tantalizing in combinations such as *Coddled Egg* with *Osetra Caviar*. Matched meticulously, patrons can savor one or two-ounce tastings, or a glass, from the parade of 24 exceptional wines dispensed from the Enomatic custom-cooling wine portals. The impressive cheese collection perfectly complements the tasting experience. For example, the aromas and flavors are abundant when presented with a taste of Mont St. Francis Goat Cheese — it's bold and buttery, a nice complement to the salty air. A drizzle of earthy-sweet Urbani White Truffle Honey further enhances its complexity.

The highly skilled Wardroom team includes New York City transplant - **Natalie Tapken**, the lead sommelier, who has a jaw-dropping pedigree having worked with some of the biggest names in the wine world. The uber talented chefs busily prepare gourmet sandwiches and charcuterie tastings that are so deliciously satisfying that guests need a double take to remind themselves exactly where they are at the moment.

The expansive list of wines is joined by 50 boutique spirits that are available by the bottle, including botanical gins, sakes, and hand-crafted, sipping tequilas and bourbons. The beers and ciders on offer are held to the same exacting standards, with selections such as *Le Brun Cidre de Bretagne*, a dry cider from France, and Belgium's *St. Bernardus Tripel*.