

WINE AND DINE AT THE NATIONAL AQUARIUM IN 2009

Aquarium Introduces a Sustainable Seafood Dining Series

(January 13- Baltimore, Maryland) This spring the National Aquarium will introduce a new dining series that celebrates sensible and scrumptious seafood choices. ***Fresh Thoughts: A Seafood Dining Trilogy*** will consist of three unique events that feature educational cooking demonstrations and seated dinners overlooking the Aquarium's coveted view of the Baltimore Harbor.

The first two of the dining experiences will be three-course fine dining evenings, with each sustainable entrée paired with perfectly matched regional wine. The third and final event will welcome summer with an outdoor evening for the whole family. The evenings will include cooking demonstrations followed by the dining experience and a stroll through the Aquarium's exhibits. Guests will leave with full recipes and materials on where to purchase sustainable seafood locally.

March 4: Rockfish – A Tale of Replenishment

With populations once threatened, Rockfish are slowly beginning to replenish in the Chesapeake Bay. Recovery plans for this species that began in the 1980s have now made it a responsible consumer choice. The chefs will impress with a cooking demonstration of locally caught Rockfish that can be prepared at home.

Featured Entree: Roasted Wild Rockfish with Provencal White Bean Ragout

Time: 6:30 – 9 p.m.

Cost: \$65 for members, \$75 for non-members

April 29: Shrimp – Getting the Best, Preserving the Environment

Enjoy a prepared shrimp dish that can be easily duplicated at home. Dredging the bottom of the sea using destructive trawl nets has depleted shrimp populations and endangered others. However, today there are ways to enjoy local, farm-raised shrimp that taste spectacular and are eco-friendly. Meet the founders of Marvesta Shrimp, a successful, local business, and hear their story, plus see Marvesta shrimp prepared during an engaging cooking demonstration.

Featured Entrée: Grilled Marvesta Shrimp

Time: 6:30 – 9 p.m.

Cost: \$65 for members, \$75 for non-members

June 23: Tilapia - Fish & Family Fun

This fun-filled outdoor food-fest partners the Aquarium's popular "Beyond the Boardwalk" with a good old-fashioned family grilled fish feast. Sample local micro-brewed beers and enjoy fresh catches that kids will love. Plus, participate in exciting activities on the pier!

Featured Entrée: Tilapia Tacos

Time: 5:30 – 8 p.m.

Cost: \$45 for members, \$55 non-members; \$25 child

For reservations, please call 410-576-3869.

The National Aquarium is proud to partner with The Classic Catering People and Marvesta Shrimp for these events. All of these events will be environmentally friendly.