

## New Classes Offered at Romp N' Roll

**Romp N' Roll**, the children's recreational program that offers art, music and gym classes for children through the age of eight, recently added themed classes to its offerings.

Owner Michael Bennett says the goal of the company was to create classes "where kids and parents could have fun together, but exercise and learn at the same time." The new classes are intended to take that learning to another level.

Themed classes such as the Princess Party and Budding Beethovens are designed with activities for the children to play and learn at the same time. Designed for children between the ages of 2.5 and 6 (each class has a designated age range), the different classes engage children's various elements of development. The *Good Sports* class focuses on athletics, while *Budding Beethovens* focuses on music. *Crazy Concoctions* focuses on chemistry and science, while the *Princess Party* engages young girls' imaginations.



Romp N' Roll students can now enjoy a variety of themed classes.

A weekday camp for children ages 2.5-5 years has also been added, as well as an infant massage class, taught by a certified massage therapist, for ages newborn to 10 months.

Romp N' Roll has two locations in Richmond, with a third opening in Midlothian in 2006.

## Berkeley Hosts Chef & Wine Dinner



In October, the Berkeley Hotel hosted "Celebrity Chefs Celebrate Virginia Wine" in recognition of Virginia Wine month and to celebrate the talents of the area's top chefs.

The hotel's executive chef, Michael Hall, recruited four of his colleagues to participate in the event. Craig Carlson, food and beverage director for the Berkeley, says nearly 50 guests were in attendance for an intimate dinner.

Charlie Knight attended the event representing the three Virginia wineries that provided the several Virginia wines showcased for the event.

Kevin LaCivita, chef for Pomegranate Euro Bistro, created the appetizer. Rockbridge Chardonnay was served with honey pomegranate glazed semi-boneless quail, stuffed with mascarpone polenta, pancetta cracklins and pan reduction.

The soup of the evening was made by Mark Herndon, former chef for the governor. A roasted butternut squash and pear bisque with lobster medallions, ginger crème and vanilla oil was served with a Rappahannock Cellars Virginia Reserves Viognier 2004 Vintage wine. Hall, executive chef for the Berkeley Hotel, created a warm phillo spinach and bacon salad with three tomatoes and red onion confit, served with Rockbridge DeChiel Reserve Pinot Noir 2004.

Jay Frank, former executive chef for the Berkeley handled the entrée: roasted rack of lamb braised Belgian endive, celery and fennel gratin and bohemian noodles with a nature reduction sauce. The course was served with a White Hall Vineyards Touriga 2004 Vintage wine.

Dessert was a "Study of Virginia Apples" – four seasonal specialties of apple, a creation by Tuffy Stone, chef for A Sharper Palate. The final course was served with three different dessert wines: White Hall Vineyards Soliterre 2002 Vintage, Rappahannock Cellars Vidal Blanc 2004 and Rockbridge Vd'or 2004.