

# Poppy Hill Tuscan Kitchen



## **Ingrid Mahar**

**Co-Owner and Wine Director,  
Poppy Hill Tuscan Kitchen**

**Fredericksburg, Virginia**

Seamless customer service and fine wine selections are nothing new to Poppy Hill Tuscan Kitchen's Ingrid Mahar, who serves as General Manager and Wine Director alongside her husband, Chef Scott Mahar, at the popular Fredericksburg restaurant.

Following management work during her college years at The Tavern at 45, located near her University of New Hampshire alma mater, the talented restaurateur became owner and operator of Café on the Banke, a seasonal gourmet café and bakery on the grounds of historic Strawberry Banke Museum in Portsmouth, New Hampshire. The hotel and restaurant mecca of Washington, DC soon beckoned, however, and she and her husband, Scott Mahar, would go on to earn their stripes at several top-tier metropolitan hotels and restaurants in the area.

Ingrid's extensive industry profile includes the prestigious Ritz-Carlton, where she was nominated for numerous management awards. During her four years with the Ritz-Carlton Hotel Company, she worked at the world-class Pentagon City and Georgetown locations in D.C., where she served high-profile guests ranging from George Clooney, The King of Jordan and the Princess of Thailand to the Rolling Stones and the Dixie Chicks.

In December 2005, Ingrid and Scott launched Poppy Hill, which quickly became known for its house-made, seasonal cuisine, using the freshest organic ingredients in every dish. At Poppy Hill Tuscan Kitchen, customers know they can expect both flawless customer service and customized attention to detail – offered in a warm, welcoming environment. The restaurant's reputation for service has combined perfectly with its savory, hand-crafted cuisine; patrons enjoy only the freshest and most seasonal ingredients delivered by local area farmers and producers, the majority of which are all-natural or organic.

In keeping with the theme of the restaurant and its attention to detail, Ingrid develops an extensive wine list centered around fine Italian wines from the Tuscan and Sicilian provinces, as well as small production wineries in California which focus on growing award-winning Italian varietals. Poppy Hill guests also have wonderful, chemical-free wines by the bottle or glass from which to choose – all offered at reasonable price points, and all continually updated by Ingrid's inquisitive taste for new, flavorful wines.

"Quality service and fine wine are a vital part of any dining experience," Ingrid notes. "We're excited that we're able to offer to our growing number of guests a truly relaxing and memorable meal when they choose Poppy Hill Tuscan kitchen. We see great things ahead!"

*For further information about Poppy Hill Tuscan Kitchen, visit [www.ciaopoppyhill.com](http://www.ciaopoppyhill.com).*

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