

For Immediate Release
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Ashok Bajaj's Ardeo+Bardeo Unveils A Modern Interior And A New Menu

Washington, D.C., (November 30, 2010)—Ashok Bajaj is pleased to unveil his new Ardeo+Bardeo at 3311 Connecticut Avenue, NW in Cleveland Park, with a fresh look just in time for fall and the holiday season. The new design scheme was created by Harry Gregory of London-based ARA Design, the firm of record for Bajaj's collection of award-winning restaurants. Guests can anticipate a reconfigured floor plan that features one main entrance. A large floating island zinc bar, which seats 24 guests, unites the former sister restaurants, Ardeo and Bardeo.

Ardeo+Bardeo reopened Thursday, November 25th as a modern American bistro and wine bar. A stamped concrete floor, exposed brick walls along with a brick oven for making flatbreads adds rustic charm to the space while new flat screen TVs invite patrons to linger for a weekend game or evening news at the bar. The neutral earth tones color scheme provides a welcoming décor that showcases a striking black and white 80-foot custom mural. Upstairs guests will find a small four-seat bar and additional seating for 40 which can be reserved for private parties. The upstairs outdoor patio will reopen next spring.

Executive Chef Alex McWilliams has also updated the menu at Ardeo+Bardeo to feature sharable modern American small plates. With such a broad range of delectable dishes, guests will enjoy sampling from the menu of cured meats, small bites, soups and salads, savory snacks, vegetables and brick oven flatbreads. Small plates include *Salt Cod Fritters with Celery Root Remoulade*; *Fontina Stuffed Saffron Risotto Balls*, and *Spicy Sopprosatta Brick Oven Flatbread*. Entrées featuring fresh seafood, meat and pastas are also available. Standouts include, *Colorado Lamb Shank Confit with Pistachios*, *Giant Beans*, *Sweet Potatoes*, *Chard and Citrus Yogurt*; *Smoked Tea Crusted Ahi Tuna with English Pea Pancakes* and *Cara Cara Orange Vinaigrette*, and *Pappardelle with Old School Veal Bolognese*. Small plates and savory snacks are priced between \$3-\$15 and entrées are offered between \$12-\$25.

The new beverage menu presents an expanded number of beer offerings, as well as wines by the glass. Ardeo+Bardeo's extensive wine list of over 140 varieties from around the world offers something for everyone including 28 rose, white, red and sparkling offerings available by the half or full glass. Wines by the half glass range from \$4-\$8 and full glass prices are \$7-\$15. Wines by the bottle are offered for \$30-\$125. Three draft beers, *Stella Artois*, *Old Dominion Oak Barrel Stout* and *Kona Fire Rock Pale Ale* will be served, as well as seven bottled beers, all priced from \$5 and \$6. Unique specialty cocktails inspired by the season are also available including the *Blackberry-Ginger Mojito*, *Apple-Rosemary Fizz* and *the Mounds Bar*, priced at \$10 each.

For more reservations please call (202) 244-6750 or visit the website at www.ardeorestaurant.com

Hours of Operation:

Dinner: Sunday through Thursday 5:30 PM to 10:30 PM

Friday and Saturday 5:30 PM to 11:30 PM

Sunday brunch 11 AM to 3 PM

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