

For Immediate Release
Contact: Heather Freeman (800) 987-9806
Heather@HeatherFreeman.com

Lindley Thornburg (703) 593-5503
Lindley@Heatherfreeman.com

BONMi Opens in October Bringing Vietnamese Banh Mi to Washington, DC

Washington, D.C., (September 21, 2011) — Bahn Mi LLC is pleased to announce BONMi, a Vietnamese sandwich and salad shop, opening in October at 900 19th Street, NW. Located in the downtown Golden Triangle Improvement Business District, BONMi will be a welcome stop for those looking for affordable, healthy, fresh food as the entire menu is priced under \$10. BONMi will feature traditional Vietnamese sandwiches called bánh mì, as well as an assortment of summer rolls and innovative salads. Local businesses can enjoy BONMi at the office, as they will offer catering for meetings and events for groups of all sizes. Each menu item will be crafted, in-house from scratch, using high quality natural products with a focus on healthfulness and flavor.

Gourmet bánh mì sandwiches, the core of the menu, are served on a crisp Vietnamese baguette with house-made pickled carrots and daikon radish, cucumber, cilantro and chili-lime mayonnaise. Each sandwich is made with a protein that has been marinated for hours. Offerings include the signature BONMi chicken, garlic lemongrass chicken, five-spice chicken, pork meatball, garlic black pepper pork and the BONMi brisket.

Vegetarians can choose from chile-garlic tofu or butternut squash. At BONMi all the proteins use a method of cooking called sous-vide which cooks the food featured protein in water baths at a low temperature for an extended time. This method is not only healthy (as little oil is required), but the process allows the flavors of the proteins and marinades to intensify. Sandwiches are priced from \$6 to \$7.50.

BONMi will also offer customizable salad options. Each salad is made with mixed greens, pickled vegetables, fresh herbs and a choice of BONMi Chicken, Butternut Squash or Chile-garlic Tofu. BONMi salads will take on a unique flavor with dressing options such as citrus chipotle, pineapple Caesar, or sesame citrus. Guests will enjoy the

house special, *Kickshaw Salad* made with vermicelli noodles, cabbage, fresh herbs, cucumbers, bean sprouts, pickled vegetables and blended with a peanut dressing. Salads are priced from \$6.50.

Traditional Vietnamese summer rolls are also a healthy snack for those on the run. Each delectable bite is made with soft rice paper, julienne vegetables, fresh herbs and vermicelli noodles and served with a hoisin or peanut dipping sauce. Fillings include BONMi chicken and butternut squash and summer rolls are offered for \$2.50 each.

The design firm Mangan Group Architects is responsible for creating the welcoming dining space inspired by BONMi's food and a broader vision. The use of natural and sustainable materials such as granite, bamboo, glass and ceramic tile are incorporated throughout the restaurant. Hints of sleek stainless steel tie the age-old culture of the cuisine to the modern context of BONMi. A wonderful oversized graphic of a Vietnamese market covers the main wall of the dining area that seats 40. An outdoor patio accommodating 20 guests will be enjoyed during the spring and summer months.

BONMi is located at 900 19th Street, NW, two blocks from the Farragut West metro station and is accessible on the Orange and Blue lines. For additional information please visit www.EatBONMi.com.

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