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**Café Atlántico Hosts Its Second Annual *Carnaval Weekend* with A Celebration of Brazilian Cuisine, Dance and Revelry**

Washington, D.C. (February 1, 2011) — This March José Andrés and the team at Café Atlántico bring Brazil's most famous tradition to Washington as they host their second annual Carnaval Weekend March 4-8, 2011. Brazilian Carnaval is a week-long celebration featuring street parades with lively samba dancing showcasing fantastical costumes. These festivities mark the period before the Lenten season of sacrifice. Café Atlántico, which is located at 405 8<sup>th</sup> Street, NW, will share the merrymaking spirit with specials, featured cocktails, tasting menus, samba performances and more culminating in a special Carnaval dinner on Tuesday, March 8th.

Carnaval Weekend kicks off on Friday, March 4<sup>th</sup> with a complimentary tasting of the Brazilian spirit cachaça. Cachaça, pronounced (ka-SHAH-sa) is a product made exclusively in Brazil from fresh-pressed cane juice that is fermented and distilled. From 4 PM to 6 PM, the public is invited to enjoy samples from two of Brazil's best known cachaça producers, LEBLON® and Novo Fogo, makers of a unique aged cachaça. Zezeh Zax from ZezehBrazil and host of "Sounds of Brazil" on 89.3 FM will be on site to discuss samba, the dance that is the heart and soul of Carnaval, as well as members from DC-based Ballet Teatro Internacional who will educate guests on capoeira, the balletic Brazilian martial art.

Cachaça is perhaps best known as the main ingredient in the potent Brazilian cocktail, the caipirinha, a blend of cachaça, lime and sugar. Throughout the entire festival, Café Atlántico will feature three specialty caipirinhas the *Classic*; *Clementine* and *Cranberry/Açai*. Also on offer is a unique after dinner drink called "Heredia's Cocktail" named after a child who fended off an attacking dog with a choke hold (Cynar is an

artichoke based liqueur) he learned in his Brazilian jujitsu class. The cocktail features LEBLON® cachaça, Cynar artichoke liqueur and Cardamaro aged for 6 weeks in a baby whiskey barrel. The barrel will be tapped for the Carnaval celebration. Cocktails are priced at \$11-13 each. All cocktails can be upgraded using premium LEBLON® cachaça.

Friday and Saturday night, the spirit of Carnaval will descend upon Café Atlántico with special samba dance performances by dance troupe ZezehBrazil. Each night, spirited dancers dressed in authentic Carnaval costumes will invade and weave their way through the dining room while performing their lively dance.

On Sunday, March 6th, Contra-Mestre Bomba, a caipoeira instructor at Ballet Teatro Internacional, will give a live demonstration from 3 PM to 4 PM. Prior to his 2008 arrival in Washington, DC, Bomba taught capoeira in Bahia, Brazil for seventeen years.

Café Atlántico's Carnaval Weekend concludes with a final evening of Brazilian-inspired dining on Tuesday, March 8<sup>th</sup>. From 7:30 PM to 9 PM Café Atlántico will offer a special *Carnaval Celebration Menu* prepared by Head Chef Richard Brandenburg, and priced at \$50 per person (excluding tax and tip). Guests will be treated to a three-course menu with an amuse as well as a choice of featured dishes such as *Camarones de Acaraje con Vatape*, traditional Brazilian black eyed pea fritter filled with shrimp and served with a vatape dipping sauce; *Feijao Tropeiro*, Café's deconstructed version of the Brazilian Classic Feijoada with grilled pork chop served with farofa, rice, sautéed collard greens, orange, and spicy malagueta; and *Abacaxi con Lobo Capim Santo*, Mahi Mahi with baked pineapple, peppers and onions, and creamy lobster sauce. After dinner, a spirited samba performance and party favors will transform Café Atlántico into the spirited streets of Brazil as guests continue to celebrate Carnaval until 12 Midnight. From 5 PM to 6:30 PM, the regular a la carte and pre-theater menus will be served with additional Carnaval specials are priced from \$11 to \$29.

All during Carnaval Weekend, guests who dine at the restaurant and sign up for Café Atlántico's email list will receive a ticket to participate in a raffle. Winning tickets will be

selected on Friday, Saturday and Tuesday nights by the samba dancers at the end of their performances as well as at the end of the weekend festivities. Guests need not be present to win and winners will be notified by email. Prizes include Café Atlántico gift cards, caipirinha kits, samba lessons with ZezehBrazil, and capoeira lessons at the DC-based Ballet Teatro Internacional.

Reservations for Carnival events can be made by calling (202) 393-0812 or for more information visit [www.cafeatlantico.com](http://www.cafeatlantico.com).

Under the direction of José Andrés' ThinkFoodGroup, Café Atlántico is open for lunch Tuesday through Friday from 11:30 AM to 2:30 PM; for dinner Tuesday through Thursday and Sunday from 5 PM to 10 PM and on Friday and Saturday from 5 PM to 11 PM. Brunch on Saturdays is available from 11:30 AM to 2:30 PM. And their famous "Nuevo Latino" Dim Sum Brunch is available on Sundays from 11:30 AM to 2:30 PM. It is located at 405 8<sup>th</sup> Street, NW, Washington, D.C.

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### **Carnaval Celebration**

\$50.00/person

(plus tax and gratuity)

*Choice of appetizer and entrée, with Carnaval dessert to finish*

### **Appetizer**

Adobo Tuna

Adobo rubbed tuna served with pickled cucumber  
and avocado, orange, mango relish

or

Sopa de Palmito

Fresh hearts of palm soup  
garnished with raw hearts of palm and honey

or

Camarones de Acaraje con Vatape  
traditional Brazilian black eyed pea fritter filled with shrimp  
and served with a vatape dipping sauce

**Entree**

Feijao Tropeiro

Café's deconstructed version of the Brazilian Classic Feijoada  
Braised Pork Cheek served with farofa, rice, black beans,  
sautéed collard greens, orange, and spicy malagueta

or

Abacaxi con Lobo Capim Santo

Mahi Mahi with baked pineapple, peppers and onions,  
and creamy lobster sauce

or

Churrasco a la parilla

Grilled flat iron steak with olives, onions, potato,  
and a chimichurri rojo

**Dessert**

Cachaca Ice

passion fruit-banana cream, coconut foam

Dinner to be followed by a live samba performance!

\*menu items subject to change and availability\*