

For Immediate Release
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2010 Christmas Eve Roundup Plus Other December Holiday Offerings

Washington, D.C. (December 1, 2010) — Christmas Eve is a time for gathering with family and friends, and this year a number of Washington area restaurants are unveiling their holiday dining options, from the traditional Christmas goose to Feast of Seven Fishes. There are holiday baking classes in the mix too to prepare for the season.

Located just steps from the White House at 1430 H Street, NW (corner of 15th and H Streets, NW), **Potenza** will also be dishing up the Feast of Seven Fishes, a traditional Southern Italian meal from 5 p.m. to 9 p.m. on Friday, December 24th. Prepared by Stir Food Group's Executive Chef Bryan Moscatello, this holiday feast highlights seven of chef's favorite seafood dishes, familiar to him from his childhood in a traditional New Jersey Italian family. Priced at \$199 for a party of four and \$99 for each additional couple, items not to be missed include *Artichoke Tart with House-made Stracciatella and Tomato Coulis*; *Seared Large Shrimps with Orange Sauce and Balsamico di Modena*; *Salmon Mignonette over Mediterranean Cous Cous*; *Stuffed Lobster with Crab Arreganata*; *Poached Sea Bass with Mussels, Clams and Zucchini*; *Seared Diver Scallops with Rocket Machete Potato and Balsamic Glazed Tuna with Warm Lentil Salad*. The dinner finishes with a decadent *Chocolate Glazed Pandoro with Hazelnut Sauce and Gelato*. For more information and to make reservations, please call (202) 638-4444 or visit www.potenzadc.com.

The landmark **701 Restaurant**, located at 701 Pennsylvania Avenue, NW, will be offering a \$55 per person three-course menu in addition to an a la carte menu from 5 p.m. to 10 p.m. on Christmas Eve. Prepared by Executive Chef Ed Witt, entrée standouts include *Pan-Roasted Pheasant Breast & Stuffed Leg with Persimmon Sauce and Brussel Sprouts*; *Black Bass with Crispy Crab Gnocchi, Blood Orange Braised Fennel as well as Ricotta & Apple Ravioli with Shaved Black Truffles*. For the perfect ending, guests can choose from *Egg Nog Crème Brulee*, *Cinnamon Tuile* or *Buche de Noel with Mushroom*

Meringue and Coffee Cream prepared by newly appointed Pastry Chef Melanie Parker. Valet parking is available for \$8. For reservations or additional information please call (202) 393-0701 or visit www.701restaurant.com.

Dubbed one of the “Best New Restaurants in America” by Esquire magazine in November 2010, **Bibiana Osteria-Enoteca**, located at 1100 New York Ave, NW (corner of 12th and H Streets, NW), will offer a traditional Feast of Seven Fishes available from 5:30 p.m. to 10:30 p.m. on Christmas Eve. Prepared by Executive Chef Nicholas Stefanelli, the meal will consist of fish and pasta, following the Roman Catholic tradition to refrain from the consumption of meat or milk on holy days. The numerology represents the seven sacraments and seven days of creation. Priced at \$75 per person, menu highlights include *Salt Cod with Potatoes, Onions, Garlic, Chilies on Grilled Bread; Shrimp, Calamari, Smelts, Oysters, Cauliflower and Lemon; Black Spaghetti with Catalina Island Sea Urchin and Aglio Olio E Peperoncino*, as well as *Grilled Eel with Onion Compote and Red Wine Vinaigrette*. For the perfect ending, guests will enjoy *Sponge Cake Filled with Lemon Cream*. A limited a la carte menu is also available throughout the evening. For reservations please call (202) 216-9550 or visit www.bibianadc.com.

AGAINN, located at 1099 New York Avenue, NW, will feature traditional British Isle fare, available from 5:30 p.m. to close on Christmas Eve. Prepared by Executive Chef Wesley Morton, the menu begins with *Seafood Terrine served with Scallop Mousse, Loch Duart Salmon, Cod, Shrimp, Dill aioli, and Mache* followed by *Christmas Goose served with Brussels Sprouts, Bacon Lardons, Goose Fat Potatoes and Bread Sauce* and for dessert, *a Christmas Pudding with Currants, Raisins, Winter Spices and Topped with Brandy Anglaise* makes the perfect ending. The Christmas Eve menu is priced at \$65 per person (tax, tip and gratuity not included), or \$90 per person with wine pairings. For reservations or additional information please call (202) 639-9830 or visit www.againn.com.

Another option for holiday dining is **Legal Sea Foods** with its four Washington, D.C. area locations open on Christmas Eve and Christmas Day. Each Legal Sea Foods location will be serving their delicious seafood a la carte menu as well as a holiday special entrée. In addition, Legal Sea Foods is redefining the gift of giving by rewarding those that purchase \$200 in gift cards (through the end of the year) with a complimentary lobster dinner featuring 1-1.25 lb steamed lobster with two sides. The lobster dinner voucher will be good for use from January 1st through March 31, 2011. The hours on Christmas Eve and Christmas Day are the following respectively: 11 a.m. to 9 p.m. and 12 p.m. to 9 p.m. at 704 7th Street NW, Washington, D.C. (202) 347-0007; 11:00 a.m. to 8 p.m. and 2 p.m. to 8 p.m. at 2301 Jefferson Davis Hwy in Crystal City, Arlington, VA (703) 415-1200; 11 a.m. to 9 p.m. and 12 p.m. to 8 p.m. at Tysons Galleria in McLean, VA (703) 827-8900 and 11:30 a.m. to 8 p.m. and 12 p.m. to 8 p.m. at Westfield Shopping Mall in Bethesda, MD (301) 469-5900.

ADDITIONAL HOLIDAY OFFERINGS:

Situated in Penn Quarter at 505 9th Street, NW, **Zola Wine & Kitchen** will be teaching the art of Christmas cookies with a holiday cooking class on Tuesday, December 14th. Priced at \$55 per person, the class will run from 6:30 p.m. to 8:30 p.m. and will be conducted by Executive Chef Bryan Moscatello and his talented culinary team who will demonstrate how to make traditional Christmas cookies as well as a few new twists on old cookie classics. Another cooking class will be held on Wednesday, December 15th where guests will learn to make a traditional Italian feast known as the Feast of Seven Fishes. Priced at \$90 per person, the class will run from 6:30 p.m. to 8:30 p.m. and will revolve around anchovies, bacala, clams, octopis, orata, shrimp and tuna. Additional information or inquiries can be made by calling (202) 639-9463 or by visiting www.zolawinekitchen.com.

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