

For Immediate Release
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Oyamel Cocina Mexicana Celebrates the Finest Spirits of Mexico at the Fourth Annual Tequila & Mezcal Festival

Washington, D.C., From March 14 to 27, José Andrés and Oyamel Cocina Mexicana will celebrate the fourth annual Tequila & Mezcal Festival. During the two-week celebration, connoisseurs and occasional indulgers alike will delight at the opportunity to be treated to the best in premium tequila and mezcal, served in flights and innovative specialty cocktails. Oyamel will also be offering guests the opportunity to learn about and sample Mexico's famous spirit through complimentary tastings led by the restaurant's knowledgeable staff and talented guests including Ron Cooper, David Suro, Marko Karakasevic and Julio Bermejo. A special menu crafted by Head Chef Joe Raffa incorporating the spirits, will also be available.

In honor of the festival, Oyamel's beverage team will create tempting tequila and mezcal cocktails ranging in price from \$11 to \$16. Guests are sure to find new favorites with offerings such as *Martinez y Jalisco*, made from a combination of Partida Reposado tequila, Dolin vermouth "2 ways", St George absinthe, Luxardo Maraschino Liqueur, Henry Thomas Bitters and Burnt Orange; and the *Crusta de la Casa* made with Casa Noble Añejo tequila, agave, fresh lemon and vanilla sous vide maguey hearts. Standout mezcal cocktails include the *En Fuego* made with Del Maguey Mezcal "Vida", Siembra Azul Blanco tequila, chipotle syrup, Green Chartreuse and micro cilantro or the rich *Fantasia de Chocolate* featuring Sombra Mezcal, Oaxacan hot chocolate, espresso, Cafe de Olla, chocolate mezcal espuma served with a salted dulce de leche lollipop.

Guests can stop by Oyamel from 4 PM to 6 PM on March 15 through March 24 to enjoy complimentary samples of tequila and mezcal. The tastings are open to the public and will be lead by Oyamel's staff and four special guests including Ron Cooper of Del Maguey Mezcal, Siembra Azul's David Suro, Master Distiller Marko Karakasevic of Domaine Charbay and Julio Bermejo, owner of Tommy's Mexican in San Francisco.

Chef Joe Raffa will offer a celebratory menu during the festival showcasing Mexico's treasured spirits. Featured items include *Chilpachole de Mariscos*, a Veracruz style seafood stew with head on shrimp, mussels and crab meat scented with silver tequila; *Cachetes de res con Mole Amarillo*, veal cheeks braised with mezcal and served with a Oaxacan yellow mole of costeño amarillo and ancho chile, tomatillos, tomatoes and Mexican spices, as well as *Pulpo a la Plancha con Salsa de Tomate-Mezcal al Molcajete*, seared fresh octopus served with a rustic sauce of tomato and Del Maguey "Vida" mezcal and an herb salad. Specials will range in price from \$8 to \$14.

To commemorate the craftsmanship that goes into creating quality tequila and mezcal, Oyamel will be decorated with giant agaves, jimador equipment and large tequila bottles. Video recordings of agave fields and jimadors working along with the tequila distillation process will also be shown on the restaurant's TV screens. All video footage was provided by David Suro.

This annual event celebrates the rich heritage, versatility and distinction of Mexico's most famous spirits. The product of agave plants, mezcal is a fire roasted distilled alcoholic beverage celebrated in Oaxaca. Tequila is produced from one specific type of agave, the blue agave or *agave tequila*. Oyamel is one of a handful of restaurants in the country and the only restaurant in DC to be awarded the coveted *Agave De Oro*, the highest "Distintivo T" certification given out by the Tequila Regulatory Council of Mexico for its extensive list of tequilas. In addition to their list of 100 different tequilas, Oyamel is also one of the few restaurants that also features a large selection of premium mezcal and serves it in the proper glass, a specialty glass that allows for the aromas and flavors to be released.

Named one of the best new restaurants of 2007 by *Esquire* magazine, Oyamel Cocina Mexicana's small plates are inspired by antojitos and tacos, the classic street food of Mexico. Oyamel's strong commitment to authenticity was recently recognized by the Mexican government which awarded Oyamel the "Sabores de Mexico" prize, an award given to restaurants outside of Mexico that meet the Mexican government's strict standards for authentic Mexican cuisine. Part of Chef José Andrés' ThinkFoodGroup, Oyamel is located at 401 7th

Street NW in Washington, DC. For more information including hours of operation and reservations information please visit the website, www.oyamel.com, or call (202) 628-1005.

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