



**For Immediate Release**

For:

**AGAINN**

1099 New York Ave., NW

Washington, DC 20001

(202) 639-9830

[www.againndc.com](http://www.againndc.com)

Contact:

Heather Freeman, (800) 987-9806

[heather@heatherfreeman.com](mailto:heather@heatherfreeman.com)

Lindley Thornburg, (703) 593-5503

[lindley@heatherfreeman.com](mailto:lindley@heatherfreeman.com)

**AGAINN Celebrates the *Ode to a Haggis* with a Traditional Scottish Menu,  
Bagpipers and Whisky on Tuesday, January 25th**

**WHAT:** Regarded as Scotland's official poet and lyricist of the famous *Ode to a Haggis*, AGAINN will commemorate Robert Burns' 252<sup>nd</sup> birthday with a traditional ceremony on Tuesday, January 25<sup>th</sup>. The reception is priced at \$45 per person (exclusive of tax and gratuity), and begins with bagpiper, Tim Kirkpatrick. A traditional, three-course menu follows with signature dishes including *Cock-A-Leekie Soup* followed by *Haggis served with Neeps and Tatties (Turnips and Mashed Potatoes)* and AGAINN's signature *Sticky Toffee Pudding* for dessert. Scotch pairings courtesy of a Master of Whisky will also be available for toasting throughout the evening.

**WHEN:** **Tuesday, January 25, 2010 at 6:30 p.m.** Limited seating is available and reservations are required.

**WHERE:** **AGAINN is located on 11<sup>th</sup> Street, NW (between K Street and New York Avenue); phone (202) 639-9830**

**WHY:** In the 18<sup>th</sup> century, Haggis was a popular dish for the poor made from leftover parts of a sheep, which are mixed with spices and stuffed into a casing that is boiled in broth for approximately three hours. Today, haggis is served with Burns supper the week of January 25<sup>th</sup>, when Scotland's national poet, Robert Burns is commemorated. Haggis can also be found in fast-food establishments across Scotland.

Owned and operated by Whisk Group LLC, AGAINN is open for lunch, dinner and pub grub daily, with all major credit cards accepted. The restaurant is located at 1099 New York Avenue, NW, Washington, DC, 20001, with the entrance on 11th Street, just one block from the 11<sup>th</sup> Street exit of Metro Center. Valet parking is available daily. For reservations or additional information please call (202) 639-9830 or visit [www.againndc.com](http://www.againndc.com).

#### **ABOUT WHISK GROUP LLC**

Based in Bethesda, MD, Whisk Group is an innovative hospitality group with a boutique approach to its restaurant concepts, adapting each component of the business to match its market and offer a fresh new approach to dining. Led by industry veterans Mark Weiss, Bahar Makinaci and Sean Johnson, Whisk Group LLC creates restaurants with personality and soul, striving to perfect cuisine, service and design and melding these elements into outstanding dining experiences. With more than 36 years of combined experience in hospitality management, food and beverage operations, concept development and sales and marketing, Weiss, Makinaci and Johnson stay true to authentic tastes and experiences with each concept they develop and execute them in new and modern environments. Whisk Group is dedicated to exciting menus, relevant, forward-thinking concepts, impeccable service standards and a sustainable approach to cuisine, and will operate restaurants in prime locations throughout the United States and internationally. For more information, visit [www.whiskgroup.com](http://www.whiskgroup.com).

###