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**Washington, DC Restaurants Celebrate Thanksgiving with Diverse Menus
Featuring Holiday Favorites and New Takes on the Classic Feast**

Washington, D.C., (September 26, 2010)- Restaurants throughout DC are giving diners plenty of reasons to give thanks this holiday season with a cornucopia of culinary offerings to make this Thanksgiving one to remember. Many restaurants are offering either stress-free to go options or the chance to celebrate the holiday in the elegant atmosphere of each establishment.

At the historic **1789 Restaurant**, located at 1226 36th Street, NW in Georgetown, Executive Chef Daniel Giusti and Pastry Chef Travis Olson are creating a menu to satisfy both traditional and adventurous palates this Thanksgiving. Available from 12 Noon to 9 p.m., the seasonal a la carte menu by Chef Giusti will include standouts such as oyster and apple wood smoked bacon gratin with braised salsify, aged Gruyere and brioche croutons; sweet potato gnocchi with toasted walnuts, baby spinach and ricotta salata; fresh ham with roasted pineapple and Montgomery cheddar casserole served with stewed mustard greens and BLiS Bourbon Barrel maple syrup glaze as well as braised beef short ribs served with honeyed parsnip purée, citrus baby carrots and horseradish jus. A \$50 (excluding gratuity and tax), three-course Thanksgiving menu is also an option, which includes a choice of pumpkin soup or bitter greens and citrus salad, turkey with all of the trimmings, and a full selection of desserts prepared by Chef Olson accompanied by coffee or tea. Children ages 12 and under can enjoy the three-course dinner for half price-\$25. Valet parking is complimentary. For reservations please call (202) 965-1789.

Additionally, ten landmark restaurants within **Clyde's Restaurant Group** will also be featuring a traditional Thanksgiving feast on Thursday, November 26th. Turkey with all the trimmings is priced at \$29.95 for adults and \$15.95 for a child's portion (exclusive of

tax and gratuity). Menu highlights include *sage-sausage stuffing, green beans, whipped potatoes, glazed sweet potatoes, classic turkey gravy and cranberry sauce*. For dessert, guests will have a choice of *apple or pecan pie à la mode or pumpkin pie topped with a dollop of whipped cream*. The full Thanksgiving menu will also be available to enjoy at the bar for those who would like to watch football. For more information about the ten participating Clyde's locations and hours of operation for Thanksgiving, please visit http://clydes.com/main/Whats_Happening.cfm?Section=Thanksgiving_2010.

Legal Sea Foods is urging diners to take a step back in time to the first Thanksgiving, when people were said to have dined on shellfish and fish. The traditional stuffed turkey feast will also be available for those who prefer it, and includes sausage stuffing, mashed potatoes, butternut squash and cranberry sauce. This Thanksgiving feast is priced at \$21.95 per person, and \$7.95 for children 12 and under. Starting November 1st, Legal Sea Foods will also offer a gift card promotion available through the end of the year. For every \$200 purchased in gift cards, customers will receive a lobster dinner on the house. The lobster dinner voucher will be good for use from January 1 through March 31, 2011, so do not make resolutions yet! The Thanksgiving menu, in addition to Legal's fresh signature seafood menu, is available at all Legal Sea Foods locations in the Washington area. The hours on Thursday, November 25 are the following: 12 Noon to 9 PM at 704 7th Street NW, Washington, D. C. (202) 347-0007; 12 Noon to 8 PM at 2301 Jefferson Davis Hwy in Crystal City, Arlington, VA (403) 415-1200; Noon to 8 PM at Tysons Galleria in Mclean, VA (703) 827-89000; Noon to 8 PM at Westfield Shopping Town in Bethesda, MD (301) 469-5900.

This Thanksgiving, the elegant dining establishment **701 Restaurant**, located at 701 Pennsylvania Ave., NW will be dishing out a classic Thanksgiving feast with an eco-friendly conscious. The three-course, prix fixe holiday menu is available from 11 AM to 8 PM and is priced at \$45 per person and \$20 for children ten and under, excluding tax and gratuity. Newly appointed Executive Chef Ed Witt will be preparing a variety of choices such as *Crisp Duck Confit with frisee salad, Medijool dates and Fuyu persimmon; Spiced Pumpkin Soup with apple and rosemary beignets or Venison Stuffed*

Sage Leaves with quince puree. For the main course guest can choose from, *Eco-Friendly Turkey with roasted breast meat, leg Ballotine, mashed potatoes, stuffing and giblet gravy; Eco-Friendly Suckling Pig with house made sausage stuffing, celery root and Savoy cabbage; Scottish Salmon with parsnip puree and a red wine reduction or Piedmont Ridge Strip Steak with sweet potato gratin and baby spinach.* A vegetarian dish of *Ricotta Ravioli with sage brown butter, autumn squash and walnuts* will also be offered. Creating the perfect ambience, 701's live jazz duo of piano and bass will be performing during Thanksgiving service. Valet parking is available for \$8. For more information and reservations please call (202) 393-0701.

Bibiana Osteria-Enoteca located at 1100 New York Ave NW (entrance on 12th and H Streets side) will be offering an authentic Italian twist on Thanksgiving. The pre-fixe menu is priced at \$45 per person, excluding gratuity and tax and will be served from 11 AM to 4 PM on Thanksgiving. Executive Chef Nicholas Stefanelli's tempting offerings include *Chestnut Soup with house-made Cotechino sausage and grappa cream* or *Agnolotti of sheep's milk ricotta, marjoram, lemon and spinach.* Entrées include *Heritage Turkey Cooked Two Ways, roasted breast with a juniper-lard crust and braised leg, celery root, shallots and wild mushrooms* as well as *Roasted Dry Aged Eco-friendly Blade Steak, artisan foie gras and wild mushrooms served with a black truffle sauce* or *Whole Roasted Sea Bass with eggplant "Fungetto" and a citrus emulsion.* Valet parking is available for \$8. For reservations or more information call (202) 216-9550.

Thanksgiving guests at **The Bombay Club**, located at 815 Connecticut Avenue, NW, will be delighted to find the return of the popular Thanksgiving Day special, priced at \$16 excluding gratuity and tax, in addition to the full a la carte menu. Chef Nilesh Singhvi will prepare *Tandoori Turkey, boneless chunks of white meat, marinated with yogurt, ginger, garlic and fenugreek leaves.* The Thanksgiving turkey is offered from 11:30 a.m. to 2:30 p.m. and for dinner from 5:30 PM to 10 PM. Bombay Club offers valet parking for \$7. Reservations can be made by calling (202) 659-3727.

Just across the street at sister restaurant, **The Oval Room**, located at 800 Connecticut

Avenue, NW, Chef Tony Conte is preparing a three-course holiday menu from 12 Noon to 8 PM, priced at \$50 per person, excluding gratuity and tax. Serving up flavors of the season in an innovative fashion, Chef Conte will feature a menu of his innovative Modern American cuisine. Highlights of his Thanksgiving menu include *Burrata with crystallized wasabi, apple, ginger and olive oil; Foie Gras Brûlée with cranberry, smoked balsamic and spiced cookie crumbs; Roasted Free Range Turkey with chestnut stuffing, potato puree and cranberry sauce as well as Rack of Berkshire Pork with Hubbard squash ravioli, fried Brussel sprouts and apple.* Valet parking is available at The Oval Room for \$7. For reservations, please call (202) 463-8700.

After undergoing an extensive renovation, **Ardeo+Bardeo**, located at 3111 Connecticut Ave., NW, will reopen in late November just in time to offer their annual Thanksgiving feast. The three-course menu is inspired by the flavors of the harvest and includes *Smoked Tea Crusted Domestic Lamb Loin Carpaccio with fresh shell bean salad and a cara cara orange vinaigrette or Autumn Vegetable Faro Risotto with foraged mushrooms, roasted pearl onions and sage will be offered.* For the main course dinners can choose from, *Hearth Oven Roasted Turkey with chestnut and sage stuffing, mashed potatoes and dried cranberry gravy or Roasted Scottish Salmon with sunchoke and butternut squash hash, oil cured black olive puree and pine nut foam.* A scrumptious dessert menu includes *Caramel Pots de Crème with ginger and amoretto cookie crumbs or Candied Pecan and White Chocolate Bread Pudding with vanilla crème anglaise.* The Thanksgiving menu will be served on November 25th from 12 Noon until 8 PM and is priced at \$45 per person and \$23 for children 12 and under, excluding gratuity and tax. Valet parking is available for \$6. Ardeo+Bardeo also features an extensive list of wines by the glass for this delicious day of gathering. For reservations please call (202) 244-6750 or reserve through Open Table.

Rasika, located at 633 D Street, NW is adding an exotic Thanksgiving addition to their extensive a la carte menu. Prepared by acclaimed Chef Vikram Sunderam, guests can enjoy the flavorful *Cranberry Turkey Tikka with pumpkin chutney and spiced Brussel sprouts* along with Rasika's seasonal menu. The special turkey dish is priced at \$16,

excluding gratuity and tax. The complete a la carte menu is also available on Thanksgiving Day and Rasika will feature two seating timeframes: 11:30 AM to 2:30 PM followed and 5:30 PM to 10 PM. Valet parking is available for \$8. Reservations can be made by calling (202) 637-1222.

CommonWealth, the neighborhood gastropub, is offering a special family-style Thanksgiving roast featuring a three-course menu of seasonal dishes. The Thanksgiving feast will be offered from 1 p.m.-8 p.m. for \$35 per person, excluding gratuity and tax.

CommonWealth will be serving comforting holiday favorites of *roast turkey with cranberry sauce, roast beef with shallot au jus, and sides such as winter squash gratin, collard greens, and stuffing*. Guests can also choose from the a la carte menu snacks ranging in price from \$5-\$13 and the pub menu will be offered from 9 p.m. to 11 p.m. Complementing the comfort fare with autumnal flavors, CommonWealth boasts an impressive selection of UK and American beers, and an English pint of *Strongbow Dry Cider* is an excellent choice for the holiday feast. Located at 1400 Irving Street NW, CommonWealth will be accepting reservations at (202) 265-1400.

This Thanksgiving, **Zola Wine & Kitchen** is allowing Washingtonians to take a break with a stress-free to-go menu featuring all of the holiday's favorites. Guests can choose between whole meals and an a la carte menu to find the dishes that work best for their family's needs. A selection of starters comprise of dishes like *Classic Shrimp Cocktail, white wine poached shrimp served with cocktail sauce or Baby Spinach Salad with dried cranberries, blue cheese, stuffed phyllo, buttered almonds and balsamic vinaigrette*. All starters serve six people and are priced from \$15 to \$69. An a la carte menu is available for guests wishing to choose the perfect accompaniment to their turkey or a couple dishes to spice up their usual Thanksgiving feast. The lineup includes potato dishes such as *Orange and Brown Sugar Glazed Sweet Potatoes*; delicious stuffing such as the *Oyster Dressing with Sally Lunn Bread, local oysters, onions, celery and fresh herbs* or vegetable side dishes sure to please including *Blue Cheese-Rutabaga Mash, sage and rosemary roasted rutabagas pureed with gorgonzola cream*. Each item off the a la carte menu is served in either two or three-pound portions and are priced between \$7 and \$24.

For those wanting to leave the cooking completely to the pros, Zola Wine & Kitchen also offers a “Whole Dinner Menu.” Guests have two options, an *Oven-Ready Herbed Turkey* that comes with a roasting pan, herbs, mirepoix, spice blend and cooking or reheating instructions for a pre-cooked *Herbed Roasted Turkey*. Patrons can then choose five side dishes from the a la carte menu previously listed. *Cranberry Relish and Roast Turkey Gravy* with or without giblets and a choice between freshly baked *Corn Muffins* or *Honey-Wheat Rolls* are all included with the meal. For the perfect ending to a delicious dinner, guests can also choose between two American classics, *Pumpkin Pie with cream for whipping* or *Apple Pie served with Vanilla Ice Cream*. The Whole Dinner Menu serves six to eight people and is priced at \$129 for the Oven-Ready Herbed Turkey option or \$149 for the pre-cooked Herbed Roasted Turkey dinner. Guests can also purchase just their Thanksgiving Turkey from Zola Wine & Kitchen. The Herb Roasted Turkey is available for \$99 cooked or the Oven-Ready Herb Turkey with a roasting pan, herbs, mirepoix, spice blend and cooking or reheating instructions is offered for \$79.00. The turkeys average 14 to 16 pounds each, and feed up between 6 and 8 people. Zola Wine & Kitchen is located at 505 9th Street, NW Washington, DC 20004. For more information please call (202)- 639-9463 or visit www.zolawinekitchen.com.

BlackSalt Fish Market & Restaurant, located at 4883 MacArthur Boulevard, NW, is also offering a full Thanksgiving feast to go! Food orders can be made from 10 AM to 8:30 PM daily through Sunday, November 21st and all pick-ups will be scheduled for Wednesday, November 24th. The menu begins with a choice of all natural, certified humane Murray’s Turkeys grown in Pennsylvania Amish Country. Turkeys are priced at \$4.99 per pound, and available in three sizes: 10 to 14 pounds, 14 to 18 pounds and 18 to 22 pounds. Leidy’s Spiral Cut Honey Ham is also available as a nice turkey alternative for \$6.50 per pound.

An a la carte menu is available for guests wishing to choose the perfect accompaniment to their turkey or a couple dishes to spice up their usual Thanksgiving feast. The lineup includes *Butternut Squash Soup; BlackSalt Clam Chowder; Potato gratin, Holiday Spiced Cranberry Sauce; Turkey Gravy, French Baguette and Sage Stuffing*,

Chincoteague Oyster Stuffing; Sweet Potato Puree; French Beans Almondine, Harvest Rice Duo and Braised Southern Greens with House Smoked Bacon. Additionally, Pastry Chef Susan Wallace has created a variety of artisanal sweets such as Apple Streusel with fresh spiced apples, sour cream filling and pecan streusel topping; Southern Classic Pecan Pie; Traditional Pumpkin Pie; and Key Lime Pie made with a graham cracker crust, Florida key lime filling and fresh whipped cream. Prices for appetizers range from \$7.99 to \$14.99 per quart, and \$5.99 to \$24.99 per dessert. All cancelations require 72 hours notice for full refunds. For more information please call (202) 342-9101 or visit www.blacksaltrestaurant.com.

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