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Agora Celebrates Turkish Restaurant Week with Four-Courses for \$30

Washington, D.C., (September 13, 2011) – Agora located at 1527 17th Street, NW will be dishing out delicious specials from the Aegean Sea in participation with Washington, DC's third annual Turkish Restaurant Week from September 16-25. A four-course dinner menu featuring some of Turkey's most beloved dishes will be offered for \$30 (tax and gratuity not included). Guests with dietary restrictions will also be delighted by the offerings, as many dishes are gluten, dairy and nut-free. This exclusive menu will be offered during dinner service Sunday-Thursday 5:00 PM-11:00 PM, and Friday-Saturday 5:00 PM-midnight.

To start the meal, guests can snack on a sampler of three delicious appetizers, *Cacik, strained yogurt, cucumber, dill, vinegar, garlic, olive oil and Htipiti, roasted peppers, Feta, thyme, olive oil and hummus*. For the second course, diners can select one of the seven different dishes offered. Tempting choices include *Chef's Börek Crispy phyllo roll, filled with goat cheese, savory and Maras with tomato marmalade* or *Kibbeh Ground beef and bulgur dumpling, stuffed with ground beef, lamb, almonds and pine nuts over yogurt sauce*. For the main course, guests will be served their preference of four entrée options. The offerings are *Shish Tavuk, marinated grilled chicken breast with grilled tomato, sumac-onions, on garlic pita bread; Adana Kebap, skewered ground lamb & beef, grilled tomato & sumac-onions and pita bread; Grilled Branzino, grilled filet of boneless Mediterranean Branzino served with olive bread and grilled lemon, and Alabalik, seared rainbow trout topped with olives, sun dried tomato relish and toasted almonds*. For a sweet ending to the meal, guests have a choice of three traditional Turkish desserts on the menu. Whether it be *Kadayif, layered Shredded Kadayif Disks with Vanilla Milk Pudding topped with Orange Blossom Honey and Pistachios; Pistachio*

Baklava, or Rice Pudding topped with apricot, cinnamon and black currant guests will not be disappointed.

Agora, which means “gathering place” in Greek brings authentic Turkish cuisine to the heart of Dupont and is designed to resemble a Mediterranean Oasis. In addition to its main dining room, Agora has plans later this fall to open a second floor addition with private seating for up to 48 guests. During the spring and summer seasons, additional seating is available as the sidewalk café at Agora can accommodate 34 guests for both the lunch and dinner service. For more information, please call (202) 332-6767 or visit the website at www.agoradc.net.

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