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Blue Duck Tavern Welcomes Spring with An Enhanced Patio for Al Fresco Dining and New Seasonal Cocktails

Washington, D.C.,—The award-winning Blue Duck Tavern, located on the corner of 24 and M Streets, NW, will premiere its newly renovated outdoor dining Terrace on Earth Day, April 22. New design elements on the 42-seat Terrace include a magnificent 12-seat communal table created from one large piece of wood derived from the heart of a 50,000 year- old slab of an ancient Kauri. This tree is only found on the North Island of New Zealand and is among the largest species in the world, growing for 2,000 years to a height of 200 feet, before falling from natural causes. The ancient Kauri trees that can be harvested today actually fell into areas that were once swamps and bogs. These logs have remained preserved beneath the surface of the surrounding land in the ideal mixture of organic material that has kept the wood in perfect condition.

On the Terrace, guests will also find a new service bar station, as well as enhanced lighting and new patio furnishings at this contemporary neighborhood gathering place. Four new elegant lanterns, approximately 5 feet tall, are being installed around the cascading tiered fountain to add prominence to this handsome visual element of the patio. Comfortable, sleek chairs and tables that reflect Blue Duck Tavern's modern American, handcrafted style are also new welcome additions.

Blue Duck Tavern's Terrace is one of Washington's most popular destinations for al fresco dining, with its intimate setting, herb and vegetable garden and soothing fountain. This spring, visitors to the restaurant will also find new talent in the open kitchen, behind the eye-catching Molteni range. Executive Chef Brian McBride recently appointed Eric Fleischer as the new chef de cuisine and guests can look forward to a vibrant, market-based, seasonal menu at Blue Duck Tavern for spring 2011.

Spring also welcomes the arrival of new handcrafted cocktails in Blue Duck Tavern and Park Hyatt Washington Lounge, which can also be enjoyed with lunch or dinner on the Terrace. Priced at \$14 each, new additions include the **Green Leaf**, made with Blue Coat Gin, lime juice and simple syrup, a dash of Angostura bitters and mint leaves; the **Spritz Milano** created with Maschio Prosecco, Aperol and topped off with soda water and a slice of orange; the **Sakura** made with Prairie Organic Vodka, cherry puree, cherry syrup, cherry bitters, Va de Vi sparkling wine, and garnished with a cherry; the **Bubble Sour** created with house-made lemon infused rum, maraschino, lemon sour, egg whites, Angostura bitters, and Va de Vi sparkling wine; the **Peach & Basil Collins** comprised of gin, peach puree, basil leaves, lime and peach bitters, topped off with soda water; the **Fields of France** made with gin, Rooibos syrup, lemon juice, and simple syrup, and the **Derby Days** made with Buffalo Trace Bourbon, honey bourbon, mint leaves and garnished with a cherry.

About Blue Duck Tavern

Located at Park Hyatt Washington, on the corner of 24 and M Streets, NW, the dining room of the Blue Duck Tavern is open for lunch and dinner daily – lunch from 11:30 AM to 2:30 PM; dinner from 5:30 PM to 10:30 PM, and features Saturday and Sunday brunch from 11:00 AM to 2:30 PM. The restaurant has seasonal outdoor seating for 40 guests, a semi-private dining room for up to 12 guests, and a Chef's Table adjacent to the open kitchen, which seats up to 18 guests.

Reservations for the Blue Duck Tavern may be made by calling +1 202 419 6755 or through www.blueducktavern.com. For all media inquiries, please contact Renee Sharrow, director of public relations, at +1 202 419 6625 or renee.sharrow@hyatt.com.

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