

For Immediate Release
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Washington's Restaurants Celebrate The Annual Cherry Blossom Festival with Menu Highlights And Spirited Cocktails

Washington, D.C. — From March 26 through April 10, 2011, Washington welcomes the return of the National Cherry Blossom Festival and area restaurants show their support serving up creative cherry-inspired cocktails and dishes.

Newcomer **Cuba Libre Restaurant & Rum Bar** (801A 9th Street, NW, on the corner of 9th & H Streets) will offer a festive Cuban-inspired dish created by Concept Chef Guillermo Pernot of *Tamarind BBQ Duck Breast served with smoked plantain crema and Bing cherry chimichurri* which is priced at \$25. For the perfecting pairing, two rum cocktails incorporating freshly squeezed juices and sugarcane will also be available for \$9 each. The *Cherry Tini* is made from a combination of Pyrat XO Rum, Combier, lemongrass infused Guarapo, Bing cherries and a dash of bitters, while the *Coconut Cherry Frozen* is made with Three Olive Cherry, lemongrass infused Guarapo, coconut puree and a splash of Marischino cherry juice. Reservations can be made by calling the restaurant at (202) 408-1600 or visiting www.CubaLibreRestaurant.com.

ZENTAN (1155 14th Street, NW), located in the ultra-chic Thomas Circle hotel, Donovan House, is the perfect spot for celebrating the National Cherry Blossom Festival with its inventive global Asian cuisine. The restaurant also showcases artwork depicting cherry blossoms and guests will enjoy sensational sushi and the bold Asian flavors found in famed chef Susur Lee's dishes. During the festival, the restaurant will also feature a thirst quenching *Blossom'ed Lychee Milk and Broken Cherry Cookie* combo. This unique cocktail is made with lychee, nigori sake and vodka, topped off with a splash of milk foam, and it is served in a shot glass. The drink is presented with a blend of brandied cherries, lychee bits and almond cherry cookies for \$12. For more information call (202) 379-4366 or visit <http://www.zentanrestaurant.com/>.

Situated in Bethesda Row, **Redwood** (7121 Bethesda Lane, Bethesda) will offer a *Cherry Pop* cocktail made from a combination for St. Germain Elderflower Liqueur, cherry simple syrup and sparkling wine. Priced at \$10, this blossoming cocktail will be available from March 15th through April 15th. For reservations or additional information please call (301) 656-5515 or visit www.redwoodbethesda.com.

Park Hyatt Washington (1201 24th St. NW) will offer the *Sakura* cocktail, exclusively available in the 60-seat Lounge, known for its comfortable seating and "Capitol Hill" glass-enclosed booths flanking a distinctive marble and glass bar. Priced at \$12, the *Sakura* cocktail includes Crop Vodka, made from certified organic grain, house made cherry blossom syrup, fresh cherry puree, and topped off with Thibault-Janisson Virginia sparkling wine. For additional information, please visit www.parkhyattwashington.com.

AGAINN, located at 1099 New York Avenue, NW, will be offering a variety of cherry-flavored creations during the National Cherry Blossom Festival. Priced at \$9, the *Cherrio* cocktail is made from a combination of vodka, cherry herring liquor, fresh lemon juice rosewater and egg whites. Also available is the *Sam Adams Cherry Wheat Beer* for \$6. Those with a sweet tooth will want to order the *Cherry Trifle* made with (description here), available for \$8. For reservations or additional information please call (202) 639-9830 or visit www.againndc.com.

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