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**Chef José Andrés Welcomes Chef Juan Manuel Barrientos for  
“Colombia Week” at Café Atlántico**

Washington, D.C. (May 6, 2011)— José Andrés of ThinkFoodGroup and the team at Café Atlántico are pleased to welcome Chef Juan Manuel Barrientos of *El Cielo* and *Blanco* restaurants in Medellín and Bogotá for “Colombia Week”, a five-day festival at Café Atlántico. From May 10<sup>th</sup> through 15<sup>th</sup>, guests will have the opportunity to enjoy a variety of dishes inspired by the flavors of Colombia as well as a special tasting menu prepared by Café Atlántico’s Head Chef Richard Brandenburg and guest Chef Barrientos.

During “Colombia Week”, guests can enjoy a special seven-course menu offered for both lunch and dinner service. Priced at \$75 per person (tax and gratuity not included), the menu will showcase techniques of avant-garde cooking with typical Colombian ingredients. For an additional \$40, guests can enjoy a special wine pairing by Café Atlántico’s Beverage Manager Jen Fitzsimmons designed to complement the dining experience. Featured dishes on the tasting menu will also be available a la carte during lunch and dinner service with prices ranging from \$13-\$30.

At age 27, Chef Barrientos is already recognized as one of the top five chefs in Colombia. After studying culinary arts in Colombia at the Colegiatura Colombiana and the Mariano Moreno Institute, Chef Barrientos sought an apprenticeship with renowned Argentine-Japanese Master Chef Iwao Komiyama for one year. Upon leaving Argentina, Chef Barrientos set his culinary sights on Spain, where he trained at Restaurant Arzak, owned by famous Basque Chef Juan Mari Arzak. Today, Chef Barrientos owns two restaurants, *El Cielo* and *Blanco*, in his hometown of Medellín and in Bogotá.

Chef Barrientos also extends his talents beyond the kitchen to give back to the community. He runs a training program that assists deaf and mute individuals with becoming chefs. He has also established a social initiative that aims to educate heads of families about good nutrition. In addition, Chef Barrientos is involved with Hip Hop Crew Schools in the local communities of Medellín, and he was one of 200 youths chosen to assist the Global Non Killing Centre in Honolulu, Hawaii, on a project to end family violence in Colombia.

“Colombia Week” at Café Atlántico is part of an effort to spotlight Colombia’s role in the upcoming Smithsonian Folklife Festival (June 30 – July 11) on the National Mall. Colombia will be the featured country during the two-week festival, where more than one million visitors will have an opportunity to experience the sites, sounds and flavors of diverse regions of the country – the Pacific rainforest, the Amazon rainforest, the Andean Highlands, the Momposino floodplains, the coffee region, the eastern plains and bustling cities (Bogotá, Cali and Medellín). In addition to the artisans, musicians and others who will showcase their talents during the festival in a program themed “The Nature of Colombian Culture,” Colombian chefs from each of the regions will demonstrate traditional preparations of Colombian cuisine on the National Mall. For more information, visit [www.festival.si.edu](http://www.festival.si.edu).

Under the direction of José Andrés’ ThinkFoodGroup, Café Atlántico is open for lunch Tuesday through Friday from 11:30 AM to 2:30 PM; for dinner Tuesday through Thursday and Sunday from 5 PM to 10 PM and on Friday and Saturday from 5 PM to 11 PM. Brunch on Saturdays is available from 11:30 AM to 2:30 PM. And their famous “Nuevo Latino” Dim Sum Brunch is available on Sundays from 11:30 AM to 2:30 PM. It is located at 405 8<sup>th</sup> Street, NW, Washington, D.C. For reservations, call 202-393-0812 or visit [www.cafeatlantico.com](http://www.cafeatlantico.com).