

**For Immediate Release**

Contact: Heather Freeman (800) 987-9806

[Heather@HeatherFreeman.com](mailto:Heather@HeatherFreeman.com)

**Cuba Libre Restaurant & Rum Bar Announces October 1st Opening with  
Introductory Prices at Dinner**

*Nuevo Cubano newcomer offers a welcoming discount for guests during opening.*

Washington, D.C. Cuba Libre Restaurant & Rum Bar is excited to announce the preview opening of its new DC location at 801A 9<sup>th</sup> Street, NW, in Penn Quarter will begin October 1st. It will open with a new menu specifically developed for Washington by Chef-Partner Guillermo Pernot. Guests of the inspired “Nuevo Cubano” restaurant can also look forward to a 50% discount on their dinner from October 1<sup>st</sup> until October 7<sup>th</sup>. Then from October 8-13<sup>th</sup>, guests can enjoy a 25% discount before the full price menu begins on October 14<sup>th</sup>. This special savings only applies to the cuisine (beverages will be offered at full price) during this preview period and is available at dinner service only, which is served daily from 4 p.m. until 11 p.m. Reservations for “Previews” are recommended and can be made by calling the restaurant at (202) 408-1600. Beginning September 25<sup>th</sup> Cuba Libre will begin accepting online reservations.

Cuba Libre will then open for lunch service at 11:30 a.m. on October 20th and Washingtonians can look forward to a delicious menu showcasing the flavors of various Latin regions with a menu that features piqueos, small tasting plates ideal for experiencing a multitude of delicious flavor combinations. Set to highlight the pre-Castro bygone era, Cuba Libre will recall the golden days of 1950’s Havana in an energetic atmosphere distinguished by authentic Cuban architecture.

Proprietor Barry Gutin of Cuba Libre says the discount is the best way to reward customers for their patience while the staff perfects their routine. “It’s our way of introducing our restaurant to the area,” says Gutin. “Although open to the public, we

consider these two preview weeks to be part of our training and therefore don't charge full price."

Cuba Libre's energetic, tropical atmosphere will pay tribute to the flavors, music, art and culture of Cuba. The dining area will be modeled after the traditional outdoor courtyards of pre-Castro Old Havana and accommodates over 200 people. While the restaurant's design will be a realistic throwback to a bygone era, its cooking will employ modern techniques. Culinary traditions are transformed into Cuba Libre's inspired "Nuevo Cubano" menu thanks to creativity and imagination of Chef Pernot. When Pernot joined Cuba Libre Owners Barry Gutin and Larry Cohen in 2006, he was inspired to create dishes reflecting what Cuba's cuisine would be like today had Fidel Castro not come to power and it had continued to flourish over the past 50 years.

Cuba Libre's menu showcases the flavors of various Latin regions and combines beef, poultry, pork and seafood with exotic fruits and vegetables, herbs and seasonings.

Pernot's dishes recognize the diversity of the Cuban people, reaching beyond the dominant Spanish influence to represent the native Tainos, as well as the African, Asian and Haitian-Creole peoples that have inhabited Cuba for centuries. Pernot incorporates seasonal changes into the brunch, lunch and dinner menus, with entrée prices ranging \$19-32.

The menu will showcase a variety of tempting ceviches from Chef Pernot's James Beard Award-winning cookbook, **¡Ceviche! Seafood, Salads and Cocktails with a Latino Twist**. Featuring sustainable fish like salmon, scallops and crabmeat, the ceviches will be available separately or in flights (\$25 for five).

Downtown lunch goers will be delighted with the Cuban Bento Box, available at lunch only, featuring three Cuba Libre lunch favorites plus a dessert for \$16. The four featured items are served simultaneously for a quick lunch for those on-the-go. The Cuban Bento Box changes weekly going through six different options over a six-week period.

Cuba Libre Restaurant & Rum Bar is located at 801 A 9<sup>th</sup> Street (corner of H Street), NW in Washington, D.C. Cuba Libre Restaurant & Rum Bar will serve lunch weekdays, brunch on Saturdays and Sundays and dinner nightly. For more information please call (202) 408-1600 or visit [www.CubaLibreRestaurant.com](http://www.CubaLibreRestaurant.com).

**About Cuba Libre Restaurant & Rum Bar:**

Cuba Libre Restaurant & Rum Bar opened in Philadelphia in 2000, Atlantic City in 2004 and Orlando in January, 2009 to much acclaim, giving guests a passport to Cuba's intriguing flavors and culture. The restaurant's name, which translates to "a free Cuba," signifies a hope for the future of the treasured island nation. Two time James Beard award-winning Chef-Partner Guillermo Pernot's menus feature tantalizing tastes that are derived from the exotic island's culinary traditions, which include Spanish, African, Creole and Asian influences. Cuba Libre Restaurant & Rum Bar is poised for expansion into other new markets. The restaurant is an affiliate of GuestCounts Hospitality (formerly, Libre Management) which owns and operates a diverse portfolio of restaurant, catering, and nightlife concepts in Philadelphia, Atlantic City and Orlando including 32° Luxe Lounge, Missile Bar, Max & Me Catering and Gourmetro Catering. Principals Barry Gutin and Lawrence Cohen bring a unique combination of expertise to each of their projects and have been partners in the hospitality business since 1994. For more information about Cuba Libre, please visit [www.CubaLibreRestaurant.com](http://www.CubaLibreRestaurant.com). For more information on GuestCounts Hospitality, please call 215.922.3200 x112