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Oyamel Cocina Mexicana Celebrates Its Fifth Annual Day of the Dead Festival

Washington, D.C. (September 13, 2011) – José Andrés and his team at Oyamel Cocina Mexicana invite guests to take part in one of Mexico's greatest traditions, The Day of the Dead. From October 17th until November 2nd, Oyamel will feature two new cocktails and a menu showcasing classic dishes from Michoacan, the home of Mexico's famous forests.

Menu highlights include *Toritas de Papas con Salsa Verde Cruda*, fried potato fritters with cheese and epazote; *Sopa de Aguacate*, chilled avocado soup with orange; *Truches en Hierbas*, fresh lake trout with Mexican herbs; *Tamales Canarios*, sweet rice tamales, and *Pan de Muertos*, house made Day of the Dead bread. The Day of the Dead menu items will range in price from \$4 to \$10.

For the perfect pairing, guests can sample innovative concoctions including the *Jarritos*, made from a combination of Local Charanda, pineapple, orange, lime press, Chile Piquin, sea salt, house made squirt and shaved mango as well as the *Harvest Moon*, made with Del Maguey Mezcal Vida, grilled white and yellow corn, Hoja Santa, hibiscus Chile tincture, sous vide pineapple with baby corn and a lace of wheat. Cocktails are priced between \$11 to \$12.

On Thursday, October 13th, the public can get a preview of Oyamel's Day of the Dead celebration at the Penn Quarter FRESHFARM Market where Sous Chef Ryan Collins will demonstrate a recipe from the festival. Demo starts at 4 pm.

Of pre-Hispanic and pre-Christian origin, the Day of The Dead is one of the most important holidays in Mexican culture. In rural Mexico, people visit the cemetery where their loved ones are buried, bringing marigold flowers and candles to decorate gravesites. Toys for dead children and bottles of tequila to adults are also incorporated. Families sit on picnic blankets next to gravesites and eat the favorite food of their loved ones. Some families build altars in their homes, dedicating them to the dead. Altars are set up October 30th and 31st and are covered with offerings to the dead including flowers, fruits, vegetables, candles, incense, statues of saints, and photos of the deceased.

Named one of the best new restaurants of 2007 by *Esquire* magazine, Oyamel Cocina Mexicana's small plates are inspired by antojitos and tacos, the classic street food of Mexico. Oyamel received the coveted *Agave de Oro* from the Consejo Regulador de Tequila in 2008 and recently was presented with the *Sabores de Mexico* prize from the Mexican government awarded to restaurants outside of Mexico that serve authentic Mexican cuisine. Part of Chef José Andrés' ThinkFoodGroup, Oyamel is located at 401 7th Street, NW in Washington, DC. For more information including hours of operation and reservations information please visit the website, www.oyamel.com, or call (202) 628-1005.

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