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**Join Oyamel Cocina Mexicana in Celebrating Its  
Fourth Annual Day of the Dead Festivities and Mexico's Bicentennial**

Washington, D.C.– José Andrés and his team at Oyamel Cocina Mexicana led by Head Chef Joe Raffa invite guests to take part in one of Mexico's greatest traditions, The Day of the Dead. This year's festivities also coincide with Mexico's bicentennial celebration and to mark the occasion Oyamel's celebration will include a special altar to honor Mexican patriot Miguel Hidalgo. From October 25 until November 2, Oyamel will be featuring three new cocktails and a menu showcasing the *Siete Moles de Oaxaca*.

Each day Oyamel will feature a different mole such as *Mole Verde con Pierna de Puerco*, green mole made from pumpkin seeds, cilantro, epazote and tomatillos served with pork shank, and *Mole Negro con Guajolote*, the classic turkey with black mole. One of the most complicated moles to make, black mole uses many different kinds of chile peppers including chilguacle negro, mulatto, pasilla, ancho, guajillo, and chipotle as well as seeds, nuts, spices, herbs, citrus and chocolate. Furthermore, two new tacos will also make their debut, *Taco de Acelegas*, taco of swiss chard and potato with crispy shallots and salsa chipotle, and *Taco de Menudo*, stewed beef tripe taco with sweet onion and salsa serrano. The Day of the Dead menu items will range in price from \$4-\$13. And for a sweet ending, ThinkfoodGroup's Pastry Chef Rick Billings will also prepare *Flan de camote con salsa de tamarindo y helado de canela caramelizada*, Traditional Mexican sweet potato flan served with tamarind sauce and caramelized cinnamon ice cream, priced at \$7.

Guests celebrating at Oyamel can raise their glasses to Mexico's bicentennial while savoring three new handcrafted cocktails. These innovative concoctions include, *El Diablo Nuevo* made with Siembra Azul Reposado, house-made cassis, fresh lime and

ginger beer air; the *Sagrado Corazón*, a gimlet made with Herradura Blanco, cilantro and a toasted coriander served over hibiscus ice sphere; and the *Sangre y Fuego* a combination of Del Maguey Mezcal, house-made sangrita, cherry herring and Dolan sweet vermouth with burnt orange. Cocktails will be priced from \$10-\$12.

On Thursday, the 21<sup>st</sup> of October, the public can get a preview of Oyamel's Day of the Dead celebration at the White House FRESHFARM Market where Sous Chef Omar Rodriguez will demonstrate the recipe for the *Taco de acelgas*. Demo starts at 4 pm.

In 2010, Mexico celebrates the 200<sup>th</sup> anniversary of independence. This year, Oyamel's Day of the Dead altar honors Miguel Hidalgo, a priest who launched an uprising that marked the beginning of Mexico's struggle for independence from Spain.

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 30 and 31 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](http://www.oyamel.com), or call (202) 628-1005.

### Day of the Dead Menu

#### **Monday, October 25**

##### *Mole Verde con Pierna de Puerco*

Green mole made from pumpkin seeds, cilantro, epazote, and tomatillos and served with pork shank.

#### **Tuesday, October 26**

##### *Mole Manchamantel*

The name of this mole means tablecloth stainer and it is made with ancho chile (Mole Verde con Pierna de Puerco will also be served)

#### **Wednesday, October 27**

##### *Mole Coloradito con Codoroniz*

A brick red color mole made with ancho and pasilla or guajillo chiles, almonds, sesame seeds, tomatoes, garlic, oregano, cinnamon, banana, sugar and served with quail, (Mole Manchamantel will also be served)

#### **Thursday, October 28**

##### *Mole Almendrado*

##### Almond mole

(Mole Coloradito con Codoroniz will also be served)

#### **Friday, October 29**

##### *Mole Amarillo*

Yellow mole made with ancho, costeño and guajillo chiles, tomatillos, onion, garlic, clove, cumin, black pepper, cilantro, chilcoxle and hoja santa or pitona (Mole Almendrado will also be served)

#### **Saturday, October 30**

##### *Mole Chichilo con Costilla de Res*

Made with chilguacle negro, mulato and masilla chiles, tomatillos, tomatoes, cloves, black pepper, corn masa, avocado leaves served with beef ribs. (Mole Amarillo will also be served)

#### **Sunday, October 31**

##### *Mole Chichilo con Costilla de Res*

#### **Monday, November 1**

##### *Mole Negro con guajolote*

Black mole is among the most complicated to make. It uses many different kinds of chile, chilguacle negro, mulatto, pasilla, ancho, guajillo, and chipotle as well as seeds, nuts,

spices, herbs, citrus and chocolate and is traditionally paired with turkey.

**Tuesday, November 2**  
*Mole negro con guajolote*

**New Tacos will Debut:**

*Taco de Acelgas*

Swiss chard and potato taco with crispy shallot and salsa chipotle

*Taco de Menudo*

Stewed beef tripe taco with sweet onion and salsa serrano

**Dessert:**

*Flan de camote con salsa de tamarindo y helado de canela caramelizada*

Inspired by traditional Mexican Sweet potato flan served with tamarind sauce and  
caramelized cinnamon ice cream

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