

For Immediate Release  
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### **2011 Easter Roundup of Heather Freeman Media & PR Clients**

Washington, D.C. (March 29, 2011)—This Easter be sure to hop on over to the many Washington area restaurants that are offering fabulous holiday brunches and dinners on Sunday, April 24th. From family-friendly events to intimate and sophisticated dining, guests have a bounty of options for creating a memorable Easter experience.

**Bombay Club** (815 Connecticut Ave, NW) will be offering their popular Champagne buffet brunch this Easter. Guests can enjoy live piano music and a buffet of traditional brunch fare with special Easter lamb and egg dishes as well as dessert. Easter brunch is priced at \$25 or \$35 with bottomless Champagne. Brunch will be served from 11 a.m. to 2:30 p.m. on Sunday April 24th. For more information, please call (202) 659-3727 or visit <http://www.bombayclubdc.com>.

Newcomer **Cuba Libre Restaurant & Rum Bar** (801A 9<sup>th</sup> Street, NW, on the corner of 9<sup>th</sup> & H Streets) will offer a festive Cuban-inspired Easter empanada created by Chef-Partner Chef Guillermo Pernot along with their traditional a la carte menu. Priced at \$20, the *Empanada de Choclo en Cazuela* features slow braised pulled lamb shoulder, Alfonso olives, capers, fresh corn casserole pie and is served with a Piquillo pepper salad. Reservations can be made by calling the restaurant at (202) 408-1600 or visiting [www.CubaLibreRestaurant.com](http://www.CubaLibreRestaurant.com).

Newly renovated **Ardeo+Bardeo** (3311 Connecticut Avenue, NW) in Cleveland Park will showcase a delicious three-course Easter brunch crafted by newly appointed Executive Chef Nate Garyantes. Highlights include *Beef Carpaccio with chopped Caesar, and parmesan crackers; Pork Cacciatore with poached eggs and toasted country bread; French Toast with bananas, walnut and maple syrup; Fried Chicken with buttermilk biscuit, sawmill gravy, collard greens* as well as *Scottish Salmon with English*

*peas, local asparagus, farro and carrot “au jus”*. For dessert, guests can choose from standouts such as *Meyer Lemon Meringue Pie with lemon-vanilla sorbet; Heirloom Apple Cobbler with rum raisin ice cream* as well as *Pecan Pie with bourbon caramel ice cream*. Brunch is priced at \$39 per person, or \$49 for bottomless Champagne or mimosas, and will be served from 10:30 a.m. to 3 p.m. For more information, please call (202) 244-6750 or visit <http://www.ardeorestaurant.com>.

Executive Chef Brian McBride at the award-winning **Blue Duck Tavern** (24<sup>th</sup> and M Streets, NW) in the Park Hyatt has added some seasonal American classics to his standout holiday brunch menu. Brunch will be offered from 10:30 a.m. to 3:30 p.m. on Sunday, April 24th for \$90 per person for adults and \$45 for children between six and 12. Children under six years of age will be served free of charge. The fixed-price menu begins with a choice of starters, including seasonal salads, meats, breads and cheeses, which will be on display throughout the open kitchen. Next up, guests will have a choice of entrée and sides from the fixed price menu. Highlights include *Sunnyside Eggs with cod cakes and spicy buttermilk sauce; Roasted Leg of Lamb with rosemary jus and shallots; Local Rockfish with pea sauce and morels* as well as *Belgian Liege Waffle with Mountain Huckleberry marmalade*. Brunch concludes with seasonal desserts on display in the pastry pantry. Please call (202) 419-6755 or visit [www.opentable.com](http://www.opentable.com) for reservations. More information on the Blue Duck Tavern can be found at [www.blueducktavern.com](http://www.blueducktavern.com).

Located a few miles north, **Addie's** (11120 Rockville Pike, Rockville, MD) will be offering a seasonal a la carte Easter menu on Sunday, April 24th. Brunch will be available from 11 a.m. to 3 p.m. and dinner will be available from 5 p.m. to 9 p.m. Menu highlights include *House Cured Lamb Hash with poached farm eggs, roasted sweet peppers and curried carrot emulsion; Shrimp & Stone Ground Grits with sautéed shrimp in a sweet pepper-tomato butter sauce over herb grits and grilled Benton ham; Crispy Fried Chicken served with buttermilk pancakes, charred spring onion and a honey chili glaze* as well as *Soft Shell Crab Sandwich with macerated onion, romaine lettuce, jalapeño mayo on a toasted ciabatta*. Entrée items range from \$12 to \$19. For

reservations or additional information please call (301) 881-0081 or visit [www.addiesrestaurant.com](http://www.addiesrestaurant.com).

**The Mason Inn Conference Center and Hotel** (4352 Mason Pond Drive in Fairfax, VA), located just steps from George Mason University will be celebrating Easter with two Easter egg hunts for children on Sunday, April 24<sup>th</sup>. The first egg hunt is scheduled for 1 PM followed by a second hunt at 3:30 PM. Children are to bring their own basket to partake in the hunt, and each child is limited to participating in only one hunt coinciding with the family's brunch reservation. Prizes in the coveted golden egg will include dinner for two at Boxwoods and an overnight stay at The Mason Inn for Mom and Dad, while a basket laden with Easter treats will delight one lucky child at each egg hunt. The merriment begins at Boxwoods, The Mason's Inn's lovely restaurant, with an expansive brunch buffet with two seating times: 11 AM and 1:30 PM. The egg hunts are timed to follow the brunch service to give young guests a chance to run and stretch in the search for the prize egg after a delicious feast. A live jazz trio will perform during the entire brunch service courtesy of the George Mason University's talented music department. Standouts from the Easter brunch buffet at Boxwoods include *Mimosa Salad of organic spring spinach and baby curly endive served with cage free eggs, crimini mushrooms, apple wood smoked bacon, Bermuda onion and grainy mustard vinaigrette; Smoked Scottish Salmon Platter; Eggs Benedict; French Toast with warm stone fruit stew, powdered sugar and vanilla syrup; Hand Carved Bourbon-Brown Sugar Glazed Ham; Roast Moroccan Spiced Lamb with green tomato-date chutney* as well as *Sautéed Mountain Trout with Citrus-Almond Brown Butter*. The unlimited brunch menu is priced at \$39.95 for adults, \$14.95 for children under twelve and is free for kids under two. Reservations can be made through OpenTable.com or by calling (703) 865-4638.

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