

For Immediate Release  
Contact: Heather Freeman (800) 987-9806  
[Heather@Heatherfreeman.com](mailto:Heather@Heatherfreeman.com)

Lindley Thornburg (703) 593-5503  
[Lindley@Heatherfreeman.com](mailto:Lindley@Heatherfreeman.com)

### **Zaytinya Announces A Special Grape Festival in November**

Washington, D.C. (October 26, 2011) -- José Andrés' and his team at award winning mezze restaurant Zaytinya, led by Head Chef Michael Costa, announce a special two-week festival celebrating the grape, an iconic ingredient of Mediterranean cuisine, from November 14-27. The Grape Festival is designed to highlight the fruit with different variations including, raisins, brined grapes, fresh grapes in different forms, grape vine leaves, and dishes that benefit from smoking over grape vine trimmings. Head Chef, Michael Costa will offer special grape inspired dishes during the festival.

Zaytinya will introduce a selection of new and unique Greek wines chosen by ThinkFoodGroup's new Wine Director Lucas Paya. The special wines, available exclusively at Zaytinya from Sonata Wine, are produced in various wine regions including Thebes, Macedonia, Crete, and Ismaros. Cocktail fans can look forward to the Turkish inspired *Bacchanalia* created by ThinkfoodGroup's Lead Bartender, Owen Thompson. This special cocktail combines grape, lemon, rumble and bitters for a modern twist on the traditional Sira, a popular non-alcoholic drink made primarily of fermented grape. "Bacchanalia" were wild and mystic festivals of the Greco-Roman god Bacchus (or Dionysos), the wine god.

To celebrate the new additions to the wine menu, guests are invited to enjoy a complimentary wine tasting with Sonata Wine on Monday, November 14<sup>th</sup> and Monday, November 21<sup>st</sup> from 5:00 PM to 7:00 PM. On November 22<sup>nd</sup>, Zaytinya will host 5-course wine dinner featuring special dishes and perfectly paired wines for \$85 per person (exclusive of tax and gratuity). In addition to enjoying sweet and savory dishes, dinner guests will have the opportunity to learn more about the new wines directly from Sonata

Wine. Zaytinya will announce surprise events for the Grape Festival via social media on facebook and twitter.

Zaytinya will feature the following special menu items for the two week festival:

**Grape Festival Specials**

**Butternut Squash Dolmades**

Grape leaves stuffed with butternut squash, rice, pine nuts and tarragon  
Served with lemon yogurt \$8

**Roka Salata**

House made sheep's milk myzithra cheese, arugula, almonds, grapes, radishes,  
sumac \$8.50

**Garides me Ouzo**

Shrimp flamed in Ouzo, roasted grapes, green olives, dill \$12

**Kavouras me Agourido**

Jumbo lump crab, green apple and grape salad, Greek yogurt, chilled green grape  
broth \$15

**Barbounia Tilihita se Klimatofila**

Grilled, deboned whole red mullet wrapped in grape leaves, sultans, roasted  
garlic Market Price

**Lamb Chops Agourides**

Grilled lamb rack chops, white wine reduction sauce, roasted grapes, honey cap  
mushrooms \$18

**Stafylión Granítes**

Grape granita, orange blossom yogurt cream, fresh grapes,  
candied citrus Mezze Style \$4, Full Portion \$8

Part of José Andrés' ThinkFoodGroup, Zaytinya serves an extensive array of various mezze "little dishes" reflecting the rich regional diversity of classical and contemporary Greek, Turkish and Lebanese cuisine. Open seven days a week. Zaytinya is located at 701 9<sup>th</sup> St., NW, Washington, DC, in the heart of the Penn Quarter. For additional information call 202.638.0800 or visit [www.zaytinya.com](http://www.zaytinya.com).

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