

For Immediate Release
Contact: Heather Freeman (800) 987-9806
Heather@heatherfreeman.com

‘Trick or Treat’ for Halloween at Some of Washington’s Leading Restaurants

Washington, D.C., (October 11, 2011) – Calling all ghosts and ghouls as Washington restaurants are celebrating with a variety of specials, from seasonal cupcakes and costume contests, to an annual Day of the Dead menu. First up, **Rabbit**, located at 3035 Clarendon Blvd in Arlington, VA, will offer two seasonal Red Velvet Cupcakery confections in the days leading up to Halloween. The ***Dark and Stormy**, a triple ginger cake with a spiced rum buttercream, and ginger beer gelée* will be available October 21st through October 27th. Then, the ***Rocky Road**, a chocolate cupcake with walnuts, baby marshmallows and chocolate chips* will be available October 28th through November 3rd. Both cupcakes are priced at \$3.25 each. For additional information please call (703) 243-5660 or visit www.rabbitsaladandgrill.com.

At **Oyamel**, Penn Quarter’s Mexican hot spot located at 401 7th Street, NW, guests are invited 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 and \$12.

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. For reservations or additional information please call (202) 628-1005 or visit www.oyamel.com.

Hank's Oyster Bar and Lounge, located at 1624 Q Street, NW, offers an array of seasonal cocktails at their newly expanded lounge and for the entire month of October, Mixologist Megan Coyle will be pouring the *Hard Candy*. Priced at \$11, the *Hard Candy is made from a combination of vodka, Concord grape syrup, soda water and a dash of acid phosphate*. For more information call (202) 462-4265 or visit www.hanksrestaurants.com.

Located at 11120 Rockville Pike in Rockville, MD, **Addie's** will be offering contests for oyster eating and best costume at their annual Oyster Roast on Sunday, October 30th. Guests are encouraged to bring their appetites as the chefs at Addie's will be preparing oysters four ways – roasted, fried, shucked and barbequed. In addition, there will be a variety of other items available including BBQ chicken, chili, hot dogs and beer and wine courtesy of Republic National Distributing. Live music courtesy of Free Word Live featuring Incwell, and Sean Chyun & the Deceivers will keep the parents entertained while the kids take part in the oyster eating competition, costume contest, pumpkin decorating, and silent auction. Festivities run from 12 p.m. to 5 p.m., rain or shine. Tickets for the Oyster Roast are priced at \$40 in advance, and \$50 at the door. Kids under 12 are priced at \$20, and children under five are free. Profits from this event will go to support the Washington Nationals Diabetes Care Complex. For additional information please call (301) 881-0081 or visit www.addiesrestaurant.com.

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