

For Immediate Release
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2011 Mother's Day Roundup of Heather Freeman Media & PR Clients

Washington D.C. (April 26, 2011)— To celebrate Mother's Day, Washington area restaurants offer a variety of memorable dining options, perfect for treating Mom on her special day. From American comfort food to authentic Indian cuisine, each restaurant will celebrate deserving mothers on Sunday, May 8th.

At **The Oval Room** located at 800 Connecticut Ave, NW, Executive Chef Tony Conte will be showcasing spring flavors with a pre fixe three-course Mother's Day menu from 11 a.m. to 3 p.m. priced at \$45 per person (not including tax or gratuity). Guests will delight in flavorful and beautifully executed dishes such as *Roasted Garlic Butter Poached Shrimp with pistachio and herb condiment; Braised Lamb Shoulder with smoked raisin, Nori Yogurt and mustard greens; Goat Cheese Ravioli with artichokes, Meyer lemon and green olives*, as well as *Coffee Cured Hamachi with fennel salad, blood orange and ginger oil*. For dessert, tempting options include *Chocolate Peanut Cake with peanut butter ice cream; Carrot Cake with sweet pea ice cream*, as well as *Coconut Custard with lemon-lime sherbet and candied mint*. For additional information or to make reservations please call (202) 463-8700 or visit www.ovalroom.com.

Just across the street, the **Bombay Club**, located at 815 Connecticut Ave., NW, offers a decadent dining experience with the Mother's Day brunch buffet featuring a special menu and live piano music. From 11 a.m. to 2:30 p.m., the special Mother's Day menu will be available for \$35 per person or with unlimited Champagne for \$45 per person (not including tax and gratuity). Menu highlights include *Crispy Arugula Spinach Chat with date-tamarind chutney; Bombay Sev Puri with crisp puri, potatoes, mango, sprouts, onions and chutneys* as well as *Dahi Pakodi Chat with lentil dumplings, yoghurt and spices*. For reservations or additional information please call (202) 659-3727 or visit www.bombayclubdc.com.

Bibiana Osteria-Enoteca located at 1100 New York Avenue, NW, is rolling out a feast of elegant Italian fare for a memorable occasion. Serving brunch from 11 a.m. to 3 p.m., Bibiana will be offering a three-course, pre-fixe brunch with a variety of options for \$45 per person. From 5:30 p.m. to 9 p.m. a three-course dinner menu will be available for \$55 per person (tax and gratuity not included). Executive Chef Nicholas Stefanelli's Mother's Day menu includes options such as *Collezione, country bread "french toast" with pancetta honey glaze and roasted potatoes; Agnello: roasted Shenandoah Valley lamb leg with charred and confit eggplant; Agnolotti: ricotta agnolotti with marjoram, lemon and spinach; Granchio: pan fried soft shell crabs with English pea puree and pea shoot salad.* For a sweet ending, Pastry Chef Douglas Hernandez is serving desserts such as *Fragole, candied strawberries, strawberry semifreddo, and almond macaroon.* For more information please call (202) 216-9550 or visit www.bibianadc.com.

Penn Quarter's celebrated Indian hot spot, **Rasika**, located at 633 D Street, NW, is crafting a memorable dining experience for Mother's Day with a special three-course prix fixe brunch menu prepared by Executive Chef Vikram Sunderam. From 11:30 a.m. to 2:30 p.m., Rasika will be offering their Mother's Day Brunch for \$45 per person (tax and gratuity not included). Menu highlights include *Palak Chaat; Lamb Kathi Roll: Tandoori Lamb Wrap; Malai Fish Curry: Fish curry made with coconut milk and yoghurt, as well as Aam Gosht: lamb cooked in a cashew nut based sauce flavored with Alphonso mangoes.* Rasika will also be offering their delicious a la carte menu during dinner service from 5 p.m. to 10 p.m. For more information or to make reservations, please visit www.rasikarestaurant.com or call (202) 637-1222.

701 located at 701 Pennsylvania Ave, NW, invites guests to treat Mom to a special brunch complete with live jazz and ample outdoor seating overlooking the Navy Memorial fountains. The Mother's Day brunch will feature a delicious pre-fixe three-course menu served from 11 a.m. to 4 p.m., and dinner from 5 p.m. to 9:30 p.m., for \$50 per person. Featured brunch items include *Vanilla French Toast with balsamic strawberries and lavender whipped cream; Country Fried Steak with cheddar grits and poached egg and Shellfish Omelet with spiced tomato sauce and breakfast potatoes.* For dinner, guests can choose from *Almond Crusted Sea Scallops with sunburst squash and bacon sorrel sauce; Prime Strip Steak with sweet potato gratin, spinach*

and chipotle sauce, as well as Butter Poached Main Lobster with fava beans, salsify and rhubarb. For the perfect ending, dessert items include Chocolate Cake with pastry cream, guava and passion fruit sorbet and Strawberry Shortcake with warm cobbler and strawberry-basil sorbet. For more information or to make reservations, please visit www.701restaurant.com or call (202) 393-0701.

For Mother's Day, **Blue Duck Tavern** will offer its standard three-course, buffet-style holiday brunch, from 10:30 a.m. to 3:30 p.m. Brunch begins with first course starters in the open kitchen, followed by choice of entree and side dishes, and concludes with desserts in the pastry pantry. Brunch is priced at \$90 for adults and \$45 for children between ages six and twelve; those under six are complimentary. Menu highlights include *Scrambled Eggs with Rock Shrimp and Potato Roesti; Sunnyside Eggs and Cod Cakes with Spicy Buttermilk Sauce; Jumbo Lump Crab Cakes with Remoulade Sauce; Mustard Seed Crusted Wild Alaskan Salmon with Champagne Cream and Cardamom Oil; Szechuan Pepper Roasted Tenderloin of Beef with Foie Gras Sauce; Braised Lamb Shank with Garlic Jus and Fava Beans; Creamy Garlic Polenta with Blue Cheese; Potato Puree with Fresh Garlic; Wild Arugula with Lemon Vinaigrette, and Roasted Mixed Mushrooms.* Blue Duck Tavern is located at 1201 24th Street, NW. For reservations please call (202) 419 6755 or visit www.blueducktavern.com.

Situated in a restored Victorian house at 4600 Waverly Avenue in Garrett Park, MD, **Black Market Bistro** will be serving a seasonal a la carte menu highlighting the best of seasonal American cuisine this Mother's Day. Brunch will be available from 10 a.m. to 2:30 p.m. with full reservations accepted. Dinner will be available from 5 p.m. to 8 p.m. with limited reservations accepted. Menu highlights include *Orange and Vanilla Bean French Toast served with fresh fruit, Chantilly cream and maple syrup; Eggs Benedict on a house-made angle biscuit served with grilled asparagus; Hardwood Grilled Skirt Steak and Scrambled Eggs served with roasted Cajun red bliss potatoes and a mixed green salad.* Dinner features include *New Orleans Style Barbeque Shrimp with creamy sweet corn and scallion grits, wilted Swiss chard and toasted baguette.* Brunch items range from \$6 to \$14, and dinner items range from \$7 to \$26. For reservations or additional information please call (301) 933-3000 or visit www.blackmarketrestaurant.com.

Addie's located at 11120 Rockville Pike, Rockville, MD, will be offering a seasonal a la carte Mother's Day menu on Sunday, May 8th. 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 items include *House Cured Salmon with buttermilk potato pancakes, black pepper red onion jam and fresh cream; 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, and Soft Shell Crab Sandwich with macerated onion, romaine lettuce, jalapeño mayo on a toasted ciabatta.* For dessert, guests will enjoy *Strawberry Shortcake with angel biscuits, diplomat cream and sweet cultured milk.* Entrée items range from \$12 to \$19. For reservations or additional information please call (301) 881-0081 or visit www.addiesrestaurant.com.

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