

For Immediate Release
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**2010 New Year's Eve Dinner and New Year's Day Brunch Options from
Heather Freeman Media & PR Clients**

Washington, D.C. (December 13, 2010) — It is time to celebrate the incoming New Year in and around the nation's capital, and restaurants are offering diners a lively and delicious array of choices. Fare will range from modern American to authentic Indian as the options for celebrating are extensive and enticing.

Newly appointed Executive Chef Ed Witt is offering two seating times on New Year's Eve at the landmark **701 Restaurant**. Featuring an a la carte menu, the first seating will be offered from 5 p.m. to 7 p.m. A second seating, which includes a choice of four courses off the New Year's Eve menu, will be available from 8 p.m. to 11 p.m. for \$100 per person (tax and gratuity not included). It will include a champagne toast and festive party favors. Standout entrée dishes are *Lola Duck Breast and Wild Persimmon Braised Leg with Baby Turnips*; *Piedmont Ridge Beef Strip and Red Wine Braised Short Rib with Parsnip and Coffee*; *Eco-Friendly Pork with Truffled Sweet Potato Puree and Cider Gastrique*, as well as *Savory Pumpkin Souffle with Cabra La Mancha Goat Cheese Fondue, Pickled Cranberries and Brussel Sprout Leaves*. Guests will celebrate in style in 701's beautiful dining room and lounge with a four-piece band playing throughout the evening beginning at 8 p.m. 701 Restaurant is located at 701 Pennsylvania Ave., NW with valet parking is available for \$8. For reservations or additional information please call (202) 393-0701 or visit www.701restaurant.com.

Dubbed one of the "Best New Restaurants in America" by *Esquire* magazine in November 2010, **Bibiana Osteria-Enoteca**, located at 1100 New York Ave, NW, offers chic décor and tempting Italian fare to help ring in the New Year. Executive Chef Nicholas Stefanelli is offering plenty of options for New Year's Eve diners with two seatings and variety of pre-fixe options. A three-course menu priced at \$50 (tax, beverages and gratuity excluded) will be available from 5:30 p.m. to 7:30 p.m. During the second seating from 8 p.m. to 11 p.m., a four-course menu for \$85 will be offered

which includes a champagne toast and party favors. Primi and secondi dishes available at both seatings include *Burnt Wheat Cavatelli with Broccoli Rabe and Coffee-Fennel Sausage; Agnolotti filled with Sheep's Milk Ricotta, Marjoram and Spinach; Plancha Seared Maine Lobster with Cauliflower and Grapefruit-Chili Oil*, as well as *Braised Veal Cheeks Milanese with Polenta Integrale, Wild Mushrooms and Hazelnuts*. For reservations please call (202) 216-9550 or visit www.bibianadc.com.

Rasika, located at 633 D Street, NW, with exotic and sophisticated décor offers diners the perfect ambience to enjoy Executive Chef Vikram Sunderam's specially crafted New Year's Eve fare with two seatings available. A three-course menu priced at \$55 (tax, beverages and gratuity excluded) will be available from 5:30 p.m. to 8 p.m. Wine pairings will also be available for an additional \$35 per person (tax and gratuity not included). During the second seating from 8 p.m. to 11 p.m., a four-course menu for \$80 will be offered which includes a champagne toast and party favors. Wine pairings will also be available for an additional \$45 per person (tax and gratuity not included). Credit cards are required when making a reservation, and a cancellation policy of \$25 per person will be made 72 hours prior to a reservation. Valet parking is available for \$8. Reservations can be made by calling (202) 637-1222.

Newly opened **Cuba Libre Restaurant & Rum Bar**, located at 801A 9th Street, NW (9th & H Streets), will offer a festive Cuban feast to celebrate the New Year. Two seatings will be available. Reservations for the early seating will be available each half hour from 4 p.m. to 8 p.m. and guests can select from a list of flavorful ceviches, a variety of piqueos and other signature dishes reflective of Old Havana. The late dining option, with limited reservations at 9 p.m. and 9:30 p.m. will feature a four-course pre fixe menu priced at \$90 per person (alcohol, beverages, tax and gratuity not included). Late night diners will be able to keep their reserved table throughout the evening's entertainment which begins at 11 p.m. so guests should bring their dancing shoes. For those who forego Cuba Libre's feast, but want to ring in the New Year with late night mojitos and meringue, Cuba Libre will sell advance tickets for a late night bar celebration, which begins at 10 p.m. The late night fun will include dancing and the first DC appearance of Cuba Libre's colorful "*Late Night Latin*" floorshow. Beginning at 11 p.m., a Latin DJ

will spin salsa, meringue, bachata, Latin house and tropical dance, accompanied by an exciting percussionist and professional Salsa dancers performing choreographed Latin dance routines at 11:30 p.m. & 12:30 a.m. Tickets for the late night bar celebration, which also include a cash bar, party hats and favors are available for \$20 per person if purchased by December 28th (price will increase after that date if still available) by calling the restaurant at (202) 408-1600 or visiting www.CubaLibreRestaurant.com.

Café Atlántico will offer a traditional a la carte menu from 5:00 p.m. to 7:15 p.m. on New Year's Eve. Then from 8:15 p.m. to 9:45 p.m., Head Chef Richard Brandenburg's nine-course tasting menu will be showcased for \$125 per person (tax, beverages and gratuity not included). Guests will be greeted with a "welcome salon" on the first floor which includes a guacamole station, cotton candy station, along with passed minibar treats and a signature champagne and caviar cocktail made with cava and quince caviar priced at \$12. Highlights from the nine-course menu include *Spanish Mackerel and Caviar Tartar; Foie Soup; Scallop Ceviche; Quail "Spaghetti"*, and *Suckling Pig Feijao*. Wine pairings will also be available for an additional \$50 per person and dancing follows the celebratory dinner downstairs. Another lively option is also available as guests can forgo dinner and arrive in time for the late night dancing only, and a DJ along with party favors will enliven the evening on the first floor of the restaurant beginning at 10:30 p.m. The complimentary dance party is open to the public, and includes a cash bar before "last call" at 2 a.m. Café Atlántico is located at 405 8th Street, NW, (202) 393-0812, and a credit card is required for securing reservations. The complete New Year's Eve menus can be viewed at www.cafeatlantico.com.

Jaleo will serve up a traditional New Year's Eve celebration on December 31st at all three locations. From 5 p.m. to 8 p.m., Jaleo will offer an a la carte New Year's Eve menu. Then at 8:30 p.m., a second seating with unlimited tapas from both the holiday and seasonal menus is priced at \$85 per person. The second seating includes a specially created New Year's Eve dessert *Espuma de chocolate negro con bizcocho de cacao y helado de avellana, Dark chocolate mousse with cocoa sponge cake and hazelnut ice cream*. At midnight, guests will be presented with a glass of sparkling cava for toasting

and following the Spanish New Year's Eve custom, they will also be given 12 grapes for good luck. The evening will also include a DJ who will be spinning tunes from 10:30 p.m. until 1:30 a.m. Jaleo downtown is located at 480 7th Street NW, (202) 628-7949; Jaleo Bethesda is at 7271 Woodmont Avenue, (301) 913-0003 and Jaleo Crystal City is located at 2250-A Crystal Drive, (703) 413-8181. A credit card confirmation is required for booking reservations and the complete menu for New Year's Eve is posted at www.jaleo.com.

For a memorable evening, **Oyamel Cocina Mexicana** will feature live music courtesy of Rudy Gonzalez y su Locura. This Latin band is appreciated for their lively salsa, merengue, cumbia and jazz hits. At the first seating, from 5:30 p.m. to 7 p.m., guests will enjoy the a la carte menu. The second seating, from 7:30 p.m. to midnight, features a five-course pre-fixed menu prepared by Head Chef Joe Raffa. It is priced at \$65 per person (tax and gratuity not included). Specialty champagne cocktails and a *Good Time New Year's Punch* will also be available throughout the evening with drink prices ranging from \$11 to \$13. Additionally, a cocktail pairing of six drinks (priced at \$35) and a wine pairing featuring six, three-ounce pours (\$52) are also available to accompany the five-course menu. Oyamel is located at 401 7th Street, NW, (202) 628-1005. A complete New Year's Eve Menu is posted at www.oyamel.com.

Zaytinya will have two seatings on New Year's Eve. The first seating includes a complete a la carte menu available from 6 p.m. to 8 p.m. Then from 9 p.m. until 11 p.m., guests can enjoy a pre-fixed menu priced at \$95 per person (tax and gratuity not included), which includes a complimentary glass of sparkling wine for toasting at midnight. Both of the New Year's Eve dinner services will feature special mezze dishes created by newly appointed Chef Michael Costa. For the perfect pairing, Zaytinya offers a selection of specialty cocktails such as the new *Midnight Kiss* of apricot and lavender syrup, St. Germain and Amalia Brut priced at \$9, as well as flavored sparkling wines. Zaytinya is located at 701 9th Street, NW, (202) 638-0800, and a credit card is required for booking reservations. The complete New Year's Eve menu can be found at www.zaytinya.com.

Just north of Washington in Bethesda Row, **Redwood** at 7121 Bethesda Lane, Bethesda, MD, is offering a three-course New Year's feast where guests can take pleasure in a tantalizing amuse bouche followed by a choice of appetizer, entrée and dessert. Seating is available from 5:30 p.m. to 11 p.m. for \$69 per person (beverages, tax and gratuity not included). Diners will ring in the New Year with party favors, a jazz trio and a sparkling Champagne toast at midnight. A complete a la carte menu is also available in the main dining room from 5:30 p.m. to 7 p.m. and in the 35-seat bar and lounge throughout the entire evening. Credit cards are required when making a reservation, and a cancellation policy of \$25 per person will be made 48 hours prior to a reservation. For additional information please call (301) 656-5515 or visit www.redwoodbethesda.com.

Agora, located in the heart of Dupont Circle at 1527 17th Street, NW, offers guests authentic Turkish and Greek cuisine this New Year's Eve. A complete a la carte menu will be available from 5 PM to 2 AM, with a selection of Salads and Spreads, a Cheese & Cure section, and Cold Meze, Hot Vegetables, Meat & Poultry and Seafood options. Additionally, the beverage menu at Agora showcases an eclectic and international selection of wines, domestic craft beers, Mediterranean beers, specialty cocktails as well as Ouzo and Raki. Guests will also enjoy a complimentary Champagne toast at Midnight, and Greek and Turkish music throughout the evening. For more information or reservations, please call (202) 332-6767 or visit the website at www.agoradc.net.

Jamie Leeds' two **Hank's Oyster Bar** locations in Dupont Circle and Old Town Alexandria, are also hosting New Year's Eve celebrations and reservations are recommended for this special night. From 5:30 p.m. to 11:30 p.m., Hank's delicious a la carte menu of New England beach fare will be offered with exclusive New Year's Eve specials. Featured dishes at Hank's Oyster Bar in Dupont Circle include *Stone Crab Claws with Dijionaise; Seared Nantucket Bay Scallops with Heirloom Pumpkin Puree, Pumpkin Seed Oil, Lemony Micro Radish greens and Caviar; Crispy Veal Sweetbreads with Short Rib Daube and Herb Roasted Root Vegetables, Whole Roasted Lobster with Maine Crab and Ritz Cracker Stuffing as well as American Waygu Ribeye with Bordelaise Sauce*. Hats, noisemakers, kazoos and a complimentary bottle of sparkling

wine will also be available for couples dining between 10 p.m. and 11:30 p.m. Hank's Oyster Bar is located at 1624 Q Street NW, Washington DC 20009, 202-462-4265 and at 1026 King Street, Alexandria VA 22314, 703-739- 4265. For more information visit <http://www.hanksrestaurants.com/>.

AGAINN, located at 1099 New York Avenue, NW, will highlight traditional cuisine of the British Isles with seatings available from 6 PM to 9 PM on New Year's Eve. Prepared by Executive Chef Wesley Morton, a complete a la carte menu in addition to a pre-fixed menu will be available throughout the evening. The pre-fixed menu is priced at \$65 per person (tax, tip and gratuity not included), or \$90 per person with wine pairings, and begins with *Baked Chesapeake Oysters served with House Made Bacon, Leeks and Breadcrumbs followed by Roast of Herefordshire Beef Ribeye with Yorkshire Pudding, Mustard Spinach, Béarnaise "Mousseline" Pudding and a traditional dessert of Spotted Dick made with Raisins, Currants, and a Maple-Rum Custard.* Live performances, festive party favors and a Champagne toast at Midnight will complete the merrymaking. For reservations or additional information please call (202) 639-9830 or visit www.againn.com.

ZENTAN, located in the ultra-chic Thomas Circle hotel, Donovan House, at 1155 14th Street, NW, offer guests two seatings on New Year's Eve. From 6 p.m. to 8 p.m. guests can order off the a la carte or select the four-course, pre-fixed menu priced at \$75 per person (tax and gratuity not included). Then from 9 p.m. to close, guests can enjoy exclusively the pre-fixed offering which features celebrity Chef Susur Lee's inventive global Asian cuisine. Menu highlights include *Tuna Tartar and Blood Orange with Soy, Mustard oil and Lotus Crisp; Chef Susur Lee's 19 Ingredient Singapore Slaw with Salted Plum Dressing, Peanuts and Sashimi; Mongolian Rack of Lamb with Chili Mini, Carrot Cardamom Chutney, Peanut Sauce and Glazed Banana* as well as *Szechwan Style Duck with Cilantro, Scallion, Cranberry Chutney and Lotus Crepes.* For reservations or additional information please call 202-379-4366 or visit <http://www.zentanrestaurant.com/>.

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