

For Immediate Release
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Washington Restaurants Welcome Spring with Plentiful Outdoor Dining Options

Washington, D.C. (April 15, 2011) - Flowers are blooming, temperatures climbing and, Washingtonians are welcoming the return of water flowing to the city's many fountains and the return of alfresco dining. Warm weather also calls for new cooling cocktails and spectacular outdoor views to accompany the return of summer.

Newcomer **Cuba Libre Restaurant Rum & Bar** (801 9th Street, NW Suite A, on the corner of 9th & H Streets) offers festive Cuban-inspired dishes available on the new 20-seat sidewalk café. This spring, the restaurant's large French windows along its expansive storefront will open for the first time, bringing a new open-air vibrancy to its Cuban courtyard design. Menu highlights this spring include *Batata con Camarones*, *Cuban pesto-marinated grilled jumbo shrimp*, *roasted sweet potato and arugula salad, topped with Pimenton-lemon vinaigrette* and the *Pulpo con Berenjenas*, *truffle and citrus marinated grilled baby octopus, accompanied with Haitian eggplant salad*. To match the festive dishes, Cuba Libre has an expansive rum menu including over 75 premium and flavored varieties along with the restaurant's own brand of the liquor. Monday-Friday Cuba Libre is also introduce *Caipyy Hour* on April 18th with a \$4 small bites menu, and specially priced \$5 *Caipirinhas* from 4:30 PM to 6:30 PM. For more information please call (202) 408-1600 or visit www.CubaLibreRestaurant.com.

In Penn Quarter, **701** (701 Pennsylvania Ave., NW) has a 45-seat outdoor patio inviting patrons to linger over lunch or dinner of Modern American fare. While admiring the view of the Navy Memorial fountain, guests will enjoy Executive Chef Ed Witt's new seasonal menu. It features entrees such as *Flash Seared Spanish Mackerel with sunchoke puree, orange agrumato oil and serrano chili*; *Wild Nettle and Potato Soup with preserved lemon raviolini and dried olives* as well as *Eco-Friendly Pork Loin served with ramp grits, black pepper bacon and green beans*. The restaurant is also introducing an "**Afternoon Delights**" menu served between 3 PM and 5:30 PM. This menu showcases smaller snacks such as *Pork Belly Poppers with miso mustard*; *Smoked deviled eggs with sprinkled jalapeno powder*, and *Rockfish Tartare with green gazpacho*

and jalapeno prosecco granite, all priced from \$5-\$12. The menu also includes a variety of delicious sandwiches such as the *Pulled Pork Panini accompanied with fennel slaw and sweet potato wedges*; the *701 Burger, made with roseada beef, fried green tomato, bacon and herb mayo*; and *Olive Oil Poached Tuna assembled with avocado aioli, preserved lemon and pea shoots*, priced at \$12-\$16. Guests can enjoy Bar 7's libations such as the *Blood Orange Margarita created with Sauva Silver, Citronage, and blood orange sour*; *Cherry Blossom, featuring Stoli Wild Cherry, morello cherries and basil*; and *Pink Grapefruit Pisco, made with Macchu Pisco and fresh grapefruit*, which are priced from \$10-\$12. Along with tasty cocktails, 701 offers a nice selection of wines by the glass including *Rioja, Bodegas Muga '08* from Spain and *Sauvignon Blanc, Honig '08* from Napa, priced from \$5- \$15. For more information call (202) 393-0701 or visit www.701restaurant.com.

The Mason Inn Conference Center and Hotel (4352 Mason Pond Drive in Fairfax, VA), located just steps from George Mason University, offers guests one of the most eco-friendly, green lodging options in the Washington, DC area, and was recently awarded the coveted LEED Gold certification. The Mason Inn offers a 32-seat outdoor patio, conveniently located just steps from The Well Bar & Lounge, where guests can enjoy seasonal, American, continental comfort fare highlighting sustainable, eco-friendly and organic ingredients along with a section of Virginia wines. Menu highlights include *Jumbo Lump Maryland Crab Cake with baby arugula, field greens and a homemade Old Bay remoulade*; *Smoky Chicken Wrap made with grilled bacon, romaine lettuce, Pepper Jack cheese, and BBQ sauce in a soft tortilla wrap as well as Traditional Fish 'n' Chips with flaky Atlantic cod in a crispy pub ale batter served with hand cut steak fries and tartar sauce*. For additional information please call (703) 865-4638 or visit <http://www.acc-masoninnandconferencecenter.com/>.

Blue Duck Tavern (24 and M Streets, NW) will premier its newly renovated outdoor dining Terrace on Earth Day, April 22nd. New design elements on the 42-seat Terrace include a magnificent 12-seat communal table created from one large piece of wood derived from the heart of a 50,000 year-old slab of an ancient Kauri. For years, Blue Duck Tavern has been known as one of Washington's most popular destinations for al fresco dining, with its intimate setting, herb and vegetable garden and soothing fountain. This spring, visitors enjoy the arrival of new

handcrafted cocktails which pair well with the vibrant, market-based, seasonal menu prepared by Executive Chef Brian McBride and newly appointed Chef de Cuisine Eric Fleischer. Priced at \$14 each, new additions include the ***Spritz Milano** created with Maschio Prosecco, Aperol and topped off with soda water and a slice of orange*; the ***Derby Days** made with Buffalo Trace Bourbon, honey bourbon, mint leaves and garnished with a cherry* as well as the ***Sakura** made with Prairie Organic Vodka, cherry puree, cherry syrup, cherry bitters, Va de Vi sparkling wine, and garnished with a cherry*. For additional information please call (202) 419-6755 or visit www.blueducktavern.com.

Throughout the summer, **ADC** (Above DC located at 1155 14th Street, NW), the exclusive rooftop pool bar at Donovan House, will serve a selection of ZENTAN's menu items, affording guests the opportunity to enjoy some of their favorite dishes while taking in stunning views of the city. Visitors to this lofty lounge will want to try the new specialty cocktails such as the ***Sake Garden Crush***, made with cucumber, lemon, ginger, Nigori Sake and Ping Grapefruit Belvedere Vodka and priced at \$13. A selection of Zentan's famous sushi and sashimi is also available Monday through Saturday from 6 PM to 1 AM. For additional information please call (202) 737-1200 or visit www.thompsonhotels.com.

Ashok Bajaj's latest gem, **Bibiana Osteria-Enoteca** (1100 New York Avenue on the corner of 12 & H Street, NW) offers a 28-seat seasonal patio where guests can enjoy Chef Nicholas Stefanelli's authentic Italian fare. Standout summer dishes include the ***Hay Smoked Sweetbreads with Fava beans, black truffle-anchovy dressing and mint*** and the ***Burnt Wheat Cavatelli with broccoli rapini, fennel-coffee sausage, and chili***. Bibiana also features seasonal cocktails such as ***Maria, made with ceci lambrusco, cocchi chinato, sangue morlacco cherry liquor and cranberry*** and ***Lulsa, mixed with Gordon's Gin, pineapple juice and fresh basil***. For more information please call (202) 216-9550 or visit www.bibianadc.com.

The newly renovated **Ardeo+Bardeo** (3311 Connecticut Ave., NW) serves contemporary cuisine by Executive Chef Nate Garyantes for dinner and Sunday brunch on the 20-seat rooftop patio. Standout dishes include ***Seven House Braised Leg of Suckling Pig with cheddar grits, black-eyed peas, redevye gravy and peanuts***; ***Scottish Salmon with fennel, chorizo, Sardinian faro***

and blood orange, as well as Oxtail Ravioli with brown butter, sage and pecans. This rooftop haven is the perfect spot for enjoying one of the restaurants many wines by the glass or a handcrafted cocktail such as The Thorny Rose, with Patron Reposado Tequila, Pama Pomegranate Liqueur, rose water, lime juice and Sambal, a spicy Vietnamese chili paste.

Jamie Leeds' New England Beach fare for alfresco dining is also available at **Hank's Oyster Bar** (1624 Q St., NW). This June Hank's will double the size of its popular patio enabling the restaurant to accommodate up to 40 guests. Open for weekend brunch and dinner service, patrons can feast on Chef Leeds' selection of fresh shucked oysters, clams and her famous Lobster Roll. Beverage Director Dana Mosbarger and Mixologist Megan Coyle are presenting new cocktails incorporates freshly squeezed juices and the highest quality spirits, which will be house-infused, along with cordials, bitters, seasonal tinctures, house-made grenadine and limoncello. At Hank's Oyster Bar in Old Town Alexandria (1026 King Street) a small patio accommodating four is a coveted retreat. For more information call (202) 462-HANK (4265) or visit www.hanksrestaurants.com.

Agora (1525 17th Street, NW) offers a sidewalk café that can accommodate 34 guests for both the brunch and dinner service. The restaurant showcases Turkish and Greek small plates that pair well the restaurant's international wine list, Mediterranean beers, Turkish Raki and Ouzo. Agora is pleased to feature a new fixed price, three-course lunch menu. Prepared by Executive Chef Ghassan Jarrouj, the new offering invites guests to select from a variety of Turkish and Greek inspired dishes along with a choice of non-alcoholic beverage. This new lunch option is easy on the wallet, priced at \$14.99 per person (tax and gratuity not included), and available Monday through Friday from 11 AM until 3 PM. For more information call (202) 332-6767 and visit www.agoradc.net.

The Latin-Asian hot spot **Masa 14** (1825 14th Street, NW) will be pouring refreshing cocktails on their 14-seat patio this summer with views of the vibrant 14th Street neighborhood. A second-story rooftop is also planned for late September and will boost a deck that can accommodate up to 120 guests. Popular libations for summer sipping include *Lemon Lager*, made with lemon-basil syrup, St. German-Elderflower Liqueur and topped with Dos Equis Lager and the *Cherry*

Tequila Smash, made with El Jimador Blanco Tequila, Rouge Cherry Liquor, agave nectar, lime and cilantro. Signature standouts such as the traditional margarita, mojito and strawberry lemonade are also available. For the perfect pairing, a variety of Latin-Asian small plates are available such as *Teriyaki Glazed Grilled Baby Octopus with edamame succotash, almonds and miso*; *Tuna Rolls with wasabi, jicama and scallion*; *Japanese Sausage Flatbread with arugula, three cheeses and pickled mushrooms*; *Grilled Chicken Liver Arepas with peanut-basil pesto, red fresnos, pickled plum aioli and cabbage salad*, as well as *Carne Noodles with snow peas, smoked brisket, shrimp and poached egg*. For reservations or additional information please call (202) 328-1414 or visit www.masal4.com.

The European-style bistro **AGAINN** (1099 New York Avenue, NW) boasts a 40-seat outdoor patio, where guests can enjoy newly appointed Chef Mike Sindoni's British Isles cuisine. Cocktails include *Lady Macbeth made with Hendricks or Botanical Vodka, St. Germain, lemon, rosewater, and egg whites*; *the Royal Crusta is made with rum, Royal Combier, Lyle's Golden Syrup, lemon, cinnamon tincture, and vanilla-orange scented sugared rim*, and finally the *Rickey Tricky mixed with Hendricks gin, Cocchi Americano, and spiced lime Indonesian Long Pepper Soda*. For more information call (202) 639-9830 or visit www.againndc.com.

Outdoor seating is available at all three of Black's Restaurant Group establishments in Maryland including **Black's Bar & Kitchen** (7750 Woodmont Avenue in Bethesda, MD), which has an expansive 60-seat patio completed with a serene pond. Just north in Rockville, **Addie's** (11120 Rockville Pike, Rockville, MD) accommodates 50 guests on the outdoor tented patio situated in the front of the restaurant, along with an additional 20 seats nestled under the shade of an oak tree on the back patio. **Black Market Bistro** (4600 Waverly Avenue in Garrett Park, MD) offers a 20-seat dining oasis on the front porch of the restored Victorian post office.

Legal Sea Foods (2301 Jefferson Davis Hwy in Crystal City, Arlington, VA) has a 32-seat patio for enjoying fresh seafood and new seasonal cocktails from the 'Raising the Bar' menu. Priced between \$7.95 and \$10.95, delicious libations include *John Daly, a play on the non-alcoholic Arnold Palmer, incorporating freshly brewed iced tea along with Firefly Sweet Tea Vodka and Legal's homemade tart lemonade*; *the Watermelon Crush made with Rain Organic Vodka, diced*

watermelon and simply syrup. Other cocktails to make a splash include the *Skinny Pina Colada*, the *Cucumber Cooler*, and the *Blueberry Redemption*, each incorporating healthier ingredients such as coconut water, agave, and organic vodka that keep those extra pounds at bay before the return of swimsuit season. For more information call (703) 415-1200 or visit www.legalseafoods.com.

Two sister restaurants just steps from the White House also offer a lovely oasis for al fresco dining. The **Bombay Club** (815 Connecticut Ave., NW), www.BombayClubdc.com has 35 outdoor seats and a delicious menu of gourmet Indian fare for lunch, dinner or Sunday brunch just steps from Lafayette Park. Across the street, **The Oval Room** (800 Connecticut Ave., NW) has 40 seats on its lovely patio and serves lunch and dinner prepared by Executive Chef Tony Conte, www.OvalRoom.com.

Located in the lively Bethesda Row, **Redwood** (7121 Bethesda Lane, Bethesda, MD) offers seasonal Mid-Atlantic cuisine incorporating naturally raised/organic and locally sourced ingredients as well as wood-oven based cooking methods. Redwood has one of the area's largest patios for al fresco dining with 100 seats on the European-inspired, pedestrian-only streetscape surrounded by exclusive clothing and culinary boutiques. A diverse but West Coast centric selection of wine from the United States is offered, as well as "New World" producers also available for sipping with 16 wines by the glass and a wine list featuring approximately 125 bottles. For more information call (301) 656-5515 or visit www.redwoodbethesda.com.

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