

For Immediate Release  
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**Oyamel Cocina Mexicana Celebrates One of Summer's Blooming Stars  
with The Fourth Annual Squash Blossom Festival**

Washington, D.C., (July 25, 2011)— From August 1<sup>st</sup> through 15<sup>th</sup>, José Andrés and the culinary team at Oyamel Cocina Mexicana, led by head chef Joe Raffa, will celebrate the summer harvest of squash blossoms. During the **Squash Blossom Festival**, Oyamel will showcase these delicious flowers in a variety of tempting menu specials, ranging in price from \$10 to \$14, as well as offering a new, refreshing *Honeydew Punch*.

The squash blossom or "flor de calabaza" is a definitive ingredient in Mexican cooking, known for versatility in everything from soup to quesadillas. During Oyamel's two-week promotion, an estimated 10,000 squash blossoms will be served. Priced from \$10 to \$14, menu highlights include: *Ensalada de Flor de Calabaza y Tomate*, a refreshing salad of locally grown purslane, heirloom tomatoes, squash blossoms, pork rinds and chile de pasilla de Oaxaca dressing; *Elote Calabacitas con Flores*, sautéed sweet corn, baby zucchini, Serrano chiles and squash blossoms with Mexican cream, queso fresco and chili pequin; *Flores de Calabaza con Queso de Cabra*, squash blossoms filled with Westfield Farm goat cheese, poblano chile and epazote, served atop Veracruz style tomato and caper sauce, as well as *Tamal de Flor de Calabaza*, house-made corn tamal with squash blossoms, braised pork, queso fresco, corn, zucchini and epazote.

The celebration of this edible flower continues with two specialty beverages created for the Squash Blossom Festival by General Manager Michael Iglesias and lead bartender Joe Cleveland. *Honeydew Punch* is made from a combination of Siembra Azul Blanco, Rhum Agricole, honeydew melon juice, lemon, mint, squash blossoms and cucumber ice, while the *Maria Bruja* is variation on the bloody mary made with white pepper infused Chinanco Blanco, zucchini and tomatillo juice, aloe, epazote, basil, mint, squash blossom chips and pearl onion escabeche. The signature drinks are priced from \$10 to \$11 each.

Selected as one of Washington's Most Popular dining spots and the best Mexican restaurant by Zagat voters, Oyamel Cocina Mexicana's small plates are inspired by antojitos and tacos, the classic street food of Mexico. Part of Chef José Andrés' ThinkFoodGroup, Oyamel is located at 401 7th Street NW in Washington, DC. For more information including hours of operation and reservations information please visit the website, [www.oyamel.com](http://www.oyamel.com), or call (202) 628-1005.

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