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Park Hyatt Washington's Masters of Food & Wine USA Culinary Weekend Will Showcase An Exclusive Fine Art Collection by Christopher Mize

Guests will enjoy a weekend for the senses with great American wines, cuisine by award-winning chefs and eye-catching original paintings by notable Virginia wine artist.

Washington, D.C. (May 17, 2011)--Park Hyatt Washington will host its Masters of Food & Wine with delicious opportunities from June 2 through 5, to salute the flavors, culture and talents of American winemakers and chefs, along with featured artist, **Christopher Mize**. Mize, a new partner in this exciting weekend, is assembling a Masters of Food & Wine Collection of his original oil on canvas paintings, to be on display throughout Park Hyatt Washington's Lounge and Blue Duck Tavern, now through June 5.

Christopher Mize, a self-taught artist, primarily works in oils focusing on wine-related subjects found in his home state and residence of Virginia. Whether it is a wine still-life or a landscape of a vineyard, Mize's realistic approach and technique have a large appeal to wine fans and collectors alike. Mize's featured works are for sale during the Masters of Food & Wine with prices ranging from \$350 to \$1,250. To view his collection, please visit www.christophermize.com.

The gastronomic weekend of June 2 through 5 will feature cheese and wine tastings to encourage exploration and dining opportunities that focus on the region's freshest ingredients. Culinary talent includes Executive Chef **Joshua Hopkins** of **Abattoir** in Atlanta and Chef de Cuisine **Brian Huston** of **The Publican** in Chicago, along with **Park Hyatt Aviara** Executive Chef **Pierre Albaladejo**, and **Park Hyatt Washington & Blue Duck Tavern** Executive Chef **Brian McBride** and Chef de Cuisine **Eric Fleischer**.

Additionally, the internationally renowned Sommelier & Wine Educator **Charlie Arturaola** will enrich the wine dinners and events throughout the weekend mingling with guests. Invited local

experts include The Washington Post's Wine Columnist **Dave McIntyre**, Wine & Spirits Writer & Educator **Kelly Magyarics**, and Sommelier **Andrew Stover** who will lead tastings and serve as weekend wine ambassadors. A complete schedule of events can be found at <http://www.mastersfoodandwine.com/Washington-Events-Calendar/>. Tickets are available and can be purchased by emailing masters.phwashington@hyatt.com or by calling (202) 419 6768.

About Blue Duck Tavern

Located at Park Hyatt Washington, on the corner of 24 and M Streets, NW, the dining room of the Blue Duck Tavern is open for lunch and dinner daily – lunch from 11:30 AM to 2:30 PM; dinner from 5:30 PM to 10:30 PM, and features Saturday and Sunday brunch from 11:00 AM to 2:30 PM. The restaurant has seasonal outdoor seating for 40 guests, a semi-private dining room for up to 12 guests, and a Chef's Table adjacent to the open kitchen, which seats up to 18 guests.

Reservations for the Blue Duck Tavern may be made by calling +1 202 419 6755 or through www.blueducktavern.com. For all media inquiries, please contact Renee Sharrow, director of public relations, at +1 202 419 6625 or renee.sharrow@hyatt.com.

About Park Hyatt Washington

Park Hyatt Washington combines dynamic modernism with classic American style. Located in the fashionable West End Georgetown neighborhood, near Embassy Row and the Smithsonian Museums, Park Hyatt Washington affords guests convenient access to the shopping, dining, and cultural attractions of the nation's capital. With a Tea Cellar offering rare and vintage tea selections, the largest deluxe rooms in the city with spa-inspired bathrooms, and a personalized, intimate Spa Room, Park Hyatt Washington offers guests a truly unique experience. The hotel is home to the award-winning restaurant, Blue Duck Tavern, an elegant neighborhood tavern offering menu selections focusing on the freshest ingredients available from regional purveyors. Park Hyatt Washington offers flexible meeting and event space and seasonal catering from celebrated chef Brian McBride.

To make a reservation for Park Hyatt Washington in the U.S. or Canada, please call +1 800 778 7477 or visit www.parkhyattwashington.com.

About Park Hyatt Hotels

Intimate and residential in style, Park Hyatt promises gracious service on a personal scale. Located in many of the world's premier destinations, each Park Hyatt is custom designed to combine elegance with distinctive regional character. Park Hyatt hotels feature sophisticated interiors, meeting and special event spaces for smaller groups, critically acclaimed art programs, and signature restaurants featuring award-winning chefs. For more information and reservations, visit www.parkhyatt.com.

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