

**Park Hyatt Washington Masters of Food & Wine Culinary Evening  
January 14, 2012**

**WHAT:** Park Hyatt Washington will host **Park Hyatt Masters of Food & Wine**, a seasonal culinary experience on Saturday, January 14, saluting the ingredients, flavors, and talents of local chefs, regional artisans and producers, and American brew masters and winemakers. This special gastronomic Park Hyatt Masters event will feature winter tea and local microbrew tastings, as well as an intimate cooking class with Blue Duck Tavern Chef de Cuisine John Melfi, highlighting the season's best ingredients.

**WHERE:** Park Hyatt Washington & Blue Duck Tavern  
1201 24<sup>th</sup> Street, NW (corner of 24<sup>th</sup> and M Streets, NW)  
Washington, DC 20037

**WHEN:** January 14, 2012

**HOW:** Reservations may be made by emailing  
[masters.phwashington@hyatt.com](mailto:masters.phwashington@hyatt.com) or by calling +1 202 419 6768

For more information on other Park Hyatt Masters events in renowned destinations around the world, please visit [www.mastersfoodandwine.com](http://www.mastersfoodandwine.com).

**SCHEDULE:**

- **In the Kitchen with Blue Duck Tavern Chef de Cuisine John Melfi from 3:00 pm to 5:30 pm**  
Gather inside Blue Duck Tavern's open kitchen, around the restaurant's exquisite Molteni range, and assist **Chef de Cuisine John Melfi** as he prepares a warm and savory homemade "cassoulet", using freshly-harvest winter ingredients from [Eco Friendly Farms](#) in Moneta, VA. Then, relax in the dining room while tasting the true flavors of local meats and vegetables found in this hearty dish, complemented by a selection of wines from [Ravines Wine Cellars](#) in Hammondsport, NY. Tickets are priced at \$175 per person, all inclusive, and seating is limited to 8 guests.
- **Winter Tea Blend Tasting from 5:30 pm to 7:00 pm**  
Join **Certified Tea Master Rodrick Markus**, of [Rare Tea Cellar](#), for an educational seminar of his premier winter tea blends, followed by a vertical tasting of rare Pu-erh teas, direct from Park Hyatt Washington's unique Tea Cellar. Tickets are priced at \$45 per person, all inclusive, and seating is limited to 8 guests.

- **Local Microbrew Tasting from 5:30 pm to 7:00 pm**  
Sample flights of locally-crafted winter ale from the brew masters at [Port City Brewing Company](#) in Alexandria, VA, paired with seasonal jar preserves straight from Blue Duck Tavern's kitchen. Tickets are priced at \$45 per person, all inclusive, and seating is limited to 10 guests.

**CONTACT:**

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