

For Immediate Release  
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### **Great Dining Options for Summer Restaurant Week**

Washington, D.C. (August 9, 2011) --- The Restaurant Association of Metropolitan Washington will host Summer Restaurant Week, August 15-21, inviting participating restaurants to offer three-course lunches for \$20.11 and three-course dinners for \$35.11. This bi-annual event allows diners to experience Washington's top restaurants at a very affordable price point. As an added bonus, restaurants such as 701 Restaurant, Ardeo+Bardeo, Bibiana, The Oval Room, Jaleo, Zaytinya, Oyamel and Cuba Libre Restaurant & Rum Bar, will be extending their offering through August 28th allowing more time to enjoy the summer savings.

At **701 Restaurant**, located at 701 Pennsylvania Avenue, NW, Chef Ed Witt will offer a special featured three-course menu. Lunch highlights include *Rockfish Tartar with green gazpacho, Prosecco and jalapeno granite; Lavender Braised Lamb with English pea spaetzle and fennel and House-smoked Trout with summer bean and beet salad and horseradish crème fraiche*. Dinner highlights are just as delicious and include *Chilled Melon and Yogurt Soup with opal basil and cumin fried shrimp; Lobster Lasagna with marscarpone, herb pasta and fresh tomatoes*, as well as *Cocoa Dusted Duck Breast with grilled squash, watercress and pickled cherries*. For a sweet ending, desserts feature *"Pina Colada" Upside Down pineapple Cake with coconut soup* and the *Chocolate Dome with raspberry-beet ice cream and chocolate cake croutons*. 701 Restaurant will be extending their offering from August 15-28. 701 Restaurant is open for lunch Monday through Friday, 11:30 a.m. to 3 p.m., and dinner Monday through Thursday, 5:30 p.m. to 10:30 p.m., Friday and Saturday, 5:30 p.m. to 11 p.m., and Sunday, 5 p.m. to 9:30 p.m. For more information or reservations please call (202) 393-0701 or visit [www.701restaurant.com](http://www.701restaurant.com).

Sister restaurant and Washington hot spot **Rasika**, located at 633 D Street, NW, features modern Indian cuisine for diners during Restaurant Week. Executive Chef Vikram

Sunderam will offer signature dishes on his three-course menu including his famous *Palak Chaat: crispy baby spinach with sweet yogurt, tamarind and date chutney; Tamarind Black Cod with star anise, black pepper, roasted chili and upma; Lucknowi Gosht: lamb, black cardamom, nutmeg and caramelized onions*, as well as *Tandoori Salmon: cinnamon, black pepper and mint chutney*. For dessert, diners can select between *Mango and Black Pepper Sorbet; Chocolate and Mint Ice Cream; Gulab Jamun with ice cream or Carrot Halwa with cinnamon sabayon*. Rasika is open for lunch Monday through Friday, 11:30 a.m. to 2:30 p.m. and dinner Monday through Thursday, 5:30 p.m. to 10:30 p.m., Friday, 5:30 p.m. to 11 p.m. and Saturday, 5 p.m. to 11 p.m. and Sunday, 5 p.m. to 10 p.m. For reservations or more information please call (202) 637-1222 or visit [www.rasikarestaurant.com](http://www.rasikarestaurant.com).

**Zaytinya**, located at 701 9th Street, NW, will offer mezzes reflecting the rich regional diversity of classical and contemporary Greek, Turkish and Lebanese cuisine this Restaurant Week. Guests can choose items off a pre-selected four-course lunch menu, and five-course dinner menu from August 15-28. Menu highlights include *Fattoush, tomato, cucumber, red onion, green pepper, radish, pita chips, pomegranate vinegar dressing; Moshari Souvlaki, grilled grass-fed veal breast with butter lettuce, lemon and tzatziki; Keftedes Kapama; beef and lamb meatballs with feta cheese, rustic tomato sauce, cinnamon and allspice; Sea Scallops with yogurt-dill sauce*, as well as *Turkish delight, walnut ice cream with Skotidakis Farm goat's milk yogurt mousse and honey gelee*. Lunch is priced at \$20.11, and dinner is priced at \$35.11. Zaytinya is open Sunday and Monday, 11:30 a.m. to 10 p.m.; Tuesday through Thursday, 11:30 a.m. to 11:30 p.m. and Friday and Saturday, 11:30 a.m. to 12 Midnight. For more information or to make reservations please call (202) 638-0800 or visit [www.zaytinya.com](http://www.zaytinya.com).

At **Jaleo**, located at 480 7th Street, NW in Penn Quarter, a selection of traditional Spanish tapas will be available. For Restaurant week at both lunch and dinner, guests can select one item from each section of the Sopas Y Ensaladas, Frituras Y Clasicas, Verduras, Pescados Y Carnes and Postres categories. Dishes not to be missed include *Gazpacho Estilo Algeciras, classic chilled Spanish soup made with tomatoes, cucumbers,*

*peppers and bread; Arroz Cremoso de Setas, wild mushroom rice with Idiazábel cheese; Gambas al Ajillo, shrimp sautéed with garlic; Lomo de Cerdo con Salsa de Cabrales, pork loin with roasted onions and cabrales sauce, as well as Croquetas de Pollo, traditional chicken fritters.* Jaleo will be extending their offering from August 15-28. Lunch is priced at \$20.11 and dinner is priced at \$35.11. Jaleo is open Monday, 11:30 a.m. to 10 p.m.; Tuesday through Thursday, 11:30 a.m. to 11:30 p.m.; Friday and Saturday, 11:30 a.m. to 12 Midnight and Sunday, 11:30 a.m. to 10 p.m. For more information or reservations please call (202) 628-7949 or visit [www.jaleo.com](http://www.jaleo.com).

At **Oyamel**, Penn Quarter's Mexican hot spot located at 401 7th Street, NW, guests can select one item from each of the antojito, taco and dessert categories during Restaurant Week. Standouts include *Ceviche Verde "El Bajío", wahoo with avocado, tomatillo, green olives and jalapeno chiles; Tamal Verde, tamal with green sauce of tomatillo, shredded chicken breast, chili, garlic and cilantro; Costilla de res con Salsa Verde; braised short ribs with tangy green sauce of cilantro, parsley and garlic; Carnitas con Salsa de Tomatillo, confit of baby pig with green tomatillo sauce, pork rinds, onions and cilantro* as well as *Nieve de Margarita de Bayas con Coco, tequila sorbet with fresh strawberries and raspberries with coconut espuma.* Oyamel will be extending their offering from August 15-28. Lunch is priced at \$20.11, and dinner is priced at \$35.11. Oyamel is open Sunday and Monday, 11:30 a.m. to 10 p.m.; Tuesday through Thursday, 11:30 a.m. to 11:30 p.m.; Friday and Saturday, 11:30 a.m. to 12 Midnight. For reservations or additional information please call (202) 628-1005 or visit [www.oyamel.com](http://www.oyamel.com).

**Bibiana Osteria-Enoteca** located at 1100 New York Ave NW (entrance on 12<sup>th</sup> and H Streets side) will be offering seasonal modern Italian fare for lunch and dinner this Restaurant Week. Executive Chef Nicholas Stefanelli's three-course menu features a choice of antipasti, primi and dolci. Highlights include *Baccala, salt cod with potatoes, onions and garlic with fennel salad and tomato vinaigrette; Barbabietola, salad of beets, blackberries and saba; Razza, poached Atlantic skate wing with summer vegetables in an aromatic broth; Maccheroni, maccheroni with red wine and tomato pork ragu,* as well as

*Semifreddo, peach semifreddo tart with whipped cream and peach compote.* Bibiana will be extending their offering from August 15-28. Bibiana is open for dinner Monday through Wednesday, 5:30 p.m. to 10:30 p.m.; Thursday through Saturday, 5:30 p.m. to 11 p.m. Valet parking is available for \$8. For reservations please call (202) 216-9550 or visit <http://www.bibianadc.com/>.

**Cuba Libre Restaurant & Rum Bar**, located at 801A 9<sup>th</sup> Street, NW (9<sup>th</sup> & H Streets), will offer a festive Cuban feast this Restaurant Week. During both lunch and dinner service, guests can select flavorful ceviches, a variety of piqueos and other signature dishes that reflect Chef-Partner Guillermo Pernot's recent culinary trips to Cuba. Dinner includes *Callos con Pomelo: citrus marinated sea scallops with ruby red grapefruit salad and a blood orange-passion fruit sauce; Guava BBQ Ribs: Cuba Libre's award-winning St. Louis cut pork ribs with guava BBQ sauce and jicama-sambal salad; Vaca Frita: tender braised and crisped shredded flank steak with roasted onions and citrus-garlic sauce*, as well as *Camarones con Cana: pan seared sugarcane-skewered jumbo shrimp with mango BBQ glaze and guacamole Cubano*. For dessert, guests can choose between *Tocino del Cielo: traditional Cuban flan with seasonal berries* or the *Arroz con Leche" Mami Totty's recipe for classic Cuban rice pudding with alfajor de membrillo*. Cuba Libre Restaurant & Rum Bar will extend their Restaurant Week offering from August 15-28. A special Restaurant Week brunch menu will also be available Saturday and Sunday, and will include a selection of four dishes priced at \$20.11 per person. The Restaurant Week menu must be ordered by the entire table. Cuba Libre is open for lunch Monday through Friday, 11:30 a.m. to 3 p.m.; dinner Monday through Sunday, 4 p.m. to 11 p.m. and brunch Saturday and Sunday 11:30 a.m. to 3 p.m. For more information, call (202) 408-1600 or visit <http://www.cubalibrerestaurant.com/>.

Conveniently located across from the Verizon Center at 704 7<sup>th</sup> Street, NW, **Legal Sea Foods** offers up delicious fresh seafood options for Restaurant Week. Lunch highlights include *New England Clam Chowder; Polyface Farms Pulled Pork Sandwich with French fries and coleslaw*, as well as *Fried Fisherman's Trio with shrimp, scallops, clams with French fries and coleslaw*. Dinner highlights are just as delicious and include

*Crab Cake Combo: jumbo lump crab, grilled shrimp and scallops, mustard sauce served with a seasonal salad and Wood Grilled Steelhead Trout: ginger broth, shiitake, carrots and ravioli.* For dessert, guests can choose between *Bananas Foster* and *Key Lime Pie*. Restaurant Week at Legal Sea Foods is available from August 15-21. Lunch is priced at \$20.11, and dinner is priced at \$35.11. Legal Sea Food is open Monday through Thursday, from 11 a.m. to 11 p.m.; Friday and Saturday 11 a.m. to 12 a.m. and Sunday 12 p.m. to 10 p.m. For more information please call (202) 347-0007 or visit [www.legalseafoods.com](http://www.legalseafoods.com).

Located just steps from the White House, **The Oval Room**, at 800 Connecticut Avenue, NW, will offer a three-course prix fixe lunch and dinner menu prepared by Executive Chef Tony Conte. Modern American dishes include *Black Fig Salad with smoked buffalo ricotta and candied walnuts; Fried Confit of Duck Tater Tots with spicy dip; Braised Pork Cheeks with cherry mustard, charred leeks and warm potato salad*, as well as *Charred Jalapeno Chitarra Pasta with stewed tomatoes, smoked mozzarella and pesto*. For dessert, standouts include *Goat Cheese Sorbet with berries, cumin sort dough cookies* or the *Almond Brown Butter Cake with peach salad and sour cream ice cream*. The Oval Room will be extending their offering from August 15-28. The Oval Room is open Monday through Thursday, 11:30 a.m. to 10:15 p.m.; Friday 11:30 a.m. to 10:30 p.m. and Saturday 5 p.m. to 10:30 p.m. Valet parking is available for \$7 per car. For reservations, please call (202) 463-8700 or visit [www.ovalroom.com](http://www.ovalroom.com).

Onto Cleveland Park, where **Ardeo+Bardeo**, located at 3311 Connecticut Avenue, NW, is offering Restaurant Week goes the best of modern America cuisine during dinner service. Guests can choose one dish from the vegetable, small bites or soup & salad section, one dish from the pasta, seafood or meats section and one dessert for \$35.11. Standout dishes include *Crispy Brussels Sprouts with pistachios, apricots and yogurt; House-made Burrata with marinated cherry tomato panzanella; Chilled Corn Soup with popcorn and popcorn shoots; Day Boar Scallops with semolina gnocchi, crab and cucumber salad*, as well as *Seven Hour Braised Leg of Suckling Pig with cheddar grits, black-eyed peas, redevye gravy and peanuts*. For dessert, guests can choose from

standouts such as *Lemon Meringue Pie with lemon-vanilla sorbet; Chocolate Tart with pistachios, milk chocolate and salted caramel*, as well as *Pecan Pie with bourbon caramel ice cream*. Ardeo+Bardeo will be extending their offering from August 15-28. Ardeo+Bardeo is open for dinner Sunday through Thursday, from 5:30 p.m. to 10:30 p.m.; Friday and Saturday from 5:30 p.m. to 11 p.m. and Sunday brunch 11 a.m. to 3 p.m. For more information, please call (202) 244-6750 or visit <http://www.ardeorestaurant.com>.

**BlackSalt Fish Market & Restaurant**, located at 4883 MacArthur Boulevard, NW, is also offering fresh fish from the sea this Restaurant Week. From August 15-21, BlackSalt Fish Market & Restaurant will offer a three-course lunch menu and three-course brunch menu for \$20.11. Guests can select mouthwatering dishes which may include *Steamed Blue Shell Mussels with tomato, garlic and lemon; Heirloom Tomato Gazpacho with almonds, basil and feta; Wood Grilled Caribbean Mahi-Mahi with faro, cauliflower, arugula and puttanesca; Louisiana Poached Eggs with blue shell crab, crawfish, tasso, cayenne hollandaise*, as well as *Cornmeal Crusted Tilapia Sandwich with toasted ciabatta, avocado-corn relish, baby greens and pickled red onions*. For dessert, diners can choose between *Chocolate Chambord Truffle Cake, Key Lime Pie* or a selection of house-made ice cream and sorbet. BlackSalt is open for lunch Monday through Saturday, from 11 a.m. to 2:30 p.m. and Sunday brunch, from 11 a.m. to 2 p.m. For more information please call (202) 342-9101 or visit [www.blacksaltrestaurant.com](http://www.blacksaltrestaurant.com).

Situated in the heart of Dupont Circle at 1527 17<sup>th</sup> Street, NW, **Agora** offers authentic Turkish and Greek cuisine for diners during Restaurant Week. Lunch begins with a sampler of *Hummus, puree of chickpeas, tahini, lemon juice, garlic and olive oil; Htipiti, roasted peppers, feta, thyme and olive oil and Cacik, yogurt, cucumber, dill, vinegar, garlic and olive oil*. Then guests can choose three-courses from a pre-selected menu. For dinner, diners can order from a variety of dishes from a pre-selected five-course menu. Menu highlights include *Yaprak Dolma, grape leaves stuffed with rice, lamb and beef topped with yogurt and red pepper sauce; Imam Bayildi, stuffed eggplant with onions, tomatoes, pine nuts and garlic; Alabalik, seared rainbow trout topped with olives, sun dried tomato relish and toasted almonds* as well as *Kibbeh, ground beef and*

*bulgur dumplings stuffed with ground beef, lamb, almonds and pine nuts over yoghurt sauce.* Restaurant Week at Agora is available from August 15-21. Lunch is priced at \$20.11, and dinner is priced at \$35.11. Agora is open for lunch Monday through Friday, 11 a.m. to 3 p.m. and dinner Sunday through Wednesday, 5 p.m. to 11 p.m.; Thursday through Saturday 5 p.m. until Midnight. For more information or reservations, please call (202) 332-6767 or visit their website at [www.agoradc.net](http://www.agoradc.net).

**ZENTAN**, located in the ultra-chic Thomas Circle hotel, Donovan House, at 1155 14<sup>th</sup> Street, NW, will offer guests inventive global Asian cuisine with a three-course dinner menu during Restaurant Week. Menu highlights include *Chilled Corn Soup with peekytoe crab; Watermelon Salad with feta, mint and black pepper vinaigrette; Cantonese marinated skirt steak with chili ponzu, hazelnuts and wasabi potatoes*, as well as Chef Susur Lee's amazing *Roast Chicken Curry*, which earned Lee the highest 'elimination round' score on BRAVO's Top Chef Masters – 19 1/2 stars. Restaurant Week at ZENTAN is available from August 15-21. Zentan is open Monday through Thursday, 5:30 p.m. to 10:30 p.m.; Friday and Saturday, 5:30 p.m. to 11:30 p.m. and Sunday, 5:30 p.m. to 10 p.m. For reservations or additional information please call 202-379-4366 or visit <http://www.zentanrestaurant.com/>.

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