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### **Great Summer Deals for DC Dining**

Washington, D.C. (July 22, 2011) --- As the nation's capital gears up for another summer scorcher, restaurants have been dishing up bottomless brunches and happy hour deals perfect for beating the heat. First up is **El Centro D.F.**, located at 1819 14<sup>th</sup> Street, NW, which recently debuted a Roof Deck menu featuring Chef Richard Sandoval's signature Mexican flavors. Guests can anticipate tasty tostadas, a crispy fried tortilla topped with a selection of authentic Mexican ingredients such as *Tostada de Ceviche, made with citrus white fish, tomato, cilantro, lime juice, guacamole and onion; Tostada de Tuna, made with chili ancho tuna, guacamole, cilantro, mustard habanero aioli and pickled red cabbage*, as well as *Tostada de Escabeche, made with cactus corn pico, cotila cheese, black bean, avocado, cilantro and chile Serrano*. Prices range from \$3 to \$7.95 each. These dishes pair beautifully with their handcrafted, frozen margaritas that are a special value at \$4 from 5 PM to 7 PM nightly. The Roof Deck menu is available seven days a week from 5 to 9 PM. For additional information call (202) 328-3131 or visit [www.elcentrodf.com](http://www.elcentrodf.com).

Just two doors down at 1825 14<sup>th</sup> Street, NW, is **Masa 14**, a restaurant that marries Latin and Asian flavors at an unlimited brunch on Saturday and Sunday from 11 AM to 3 PM. Guests can order multiple servings of any of the featured dishes for the all inclusive price of just \$35 per person (excluding tax and gratuity), and sip on their favorite featured morning libation. The pre-fixed brunch menu includes tempting standouts such as *Masa Breakfast Pizza with house bacon, egg yolks, Gruyere cheese, pico de gallo and arugula; Pan Dulce with ancho whipped cream and roasted pineapple syrup*, and *poached egg and green chili hollandaise*. Included in the price is a selection of weekend brunch cocktails such as Masa 14's outstanding *Lemon Lager* along with a delicious *Bloody Mary, Rye Bacon Bloody Mary* and *Orange, Lychee, or Mango-Blood Orange Mimosas*. For additional information or reservations please call (202) 328-1414 or visit [www.masa14.com](http://www.masa14.com).

**Agora**, located just off Dupont Circle at 1527 17<sup>th</sup> Street, NW, offers a fixed price, three-course weekday lunch menu sure to fit any budget. The fixed lunch features a variety of Turkish and Greek-inspired dishes along with a choice of non-alcoholic beverage for just \$14.99 per person (tax and gratuity not included.) Available Monday through Friday from 11 AM until 3 PM, the fixed price lunch begins with a sampler of Turkish spreads including *Cacık, yogurt, cucumber, dill, vinegar, garlic and olive oil; Htipiti, roasted peppers, feta, thyme and olive oil and Hummus, puree of chickpeas, tahini, lemon juice, garlic and topped with olive oil*. All spreads are served with warm and airy pita breads, fresh out of Agora's terra cotta hearth. Next, guests can select from one of their five signature wraps such as the *Köfte, grilled ground lamb and beef kebab with sumac onions and cacık; Grilled Vegetable Wrap with zucchini, eggplant, roasted peppers, Portobello mushrooms and goat cheese; Adana Kebap, skewered ground lamb and beef with grilled tomatoes and onions or Shish Tavuk, grilled marinated chicken cubes in garlic, yogurt lemon juice with sumac onions and grilled with tomato and garlic sauce*. For dessert, guests will savor *Baklava, a Turkish treat made of rich, sweet pastry made of layers of filo pastry filled with chopped nuts and sweetened with syrup*.

Additionally, Agora offers an endless brunch menu, complimented by a bottomless supply of rail cocktails, available from 11 AM to 3 PM both Saturday and Sunday. Guests are invited to order multiple servings of any of the featured Mediterranean-inspired dishes for an all-inclusive price of \$29.95 per person (excluding tax and gratuity) and sip on their favorite featured morning libation. For more information or reservations please call (202) 332-6767 or visit the website at [www.agoradc.net](http://www.agoradc.net).

A celebrated Georgetown landmark, **1789 Restaurant**, located at 1226 36<sup>th</sup> Street, NW, is offering its highly anticipated Summer Deal at 1789 special. The restaurant has a seasonal three-course dinner, prepared by acclaimed Executive Chef Dan Giusti, for only \$40 (drinks, tax and gratuity not included). Guests can download the coupon for the Summer Deal at 1789 from the restaurant's website, or just mention the offer to their server when ordering. While the menu changes daily, some summer favorites include the

*Carpaccio with hard boiled quail eggs, arugula, fingerling potatoes, crispy garlic and aioli, and the Black Grouper served with smoked manila clams, fingerling potatoes, roasted scallions and lemon.* To finish, the guests will choose from a tempting dessert menu prepared by Pastry Chef Mallory Staley, who recently joined 1789's team after working for eight years in the Oak Room of the Plaza Hotel in New York City. Sweets like *Rhubarb Shortcake Trifle served with a butter cookie, vanilla whipped cream and sugar spiral* or *milk chocolate tart with cornmeal crust, and caramel ice cream and toffee brittle* are a decadent way to finish off the meal. This affordable three-course meal is offered for dinner Sunday through Thursday and expires September 15, 2011. For more information call 202-965-1789 or visit

<http://www.1789restaurant.com/main/home.cfm?PageID=46>.

Situated in Washington's hip Penn Quarter, **701 Restaurant** has three wallet-friendly offerings for summer. The first is the "Afternoon Delights" menu available Monday through Friday from 3 PM to 5:30 PM, which features smaller snacks along with a variety of delicious sandwiches, seasonal salads and pastas priced from \$5 to \$16. Menu highlights include *Pork Belly Poppers with spicy ranch; Rockfish Tartare with green gazpacho and jalapeno prosecco granite; Pulled Pork Panini accompanied with fennel slaw and sweet potato wedges; Olive Oil Poached Tuna assembled with avocado aioli, preserved lemon, pea shoots and potato chips*, as well as the *Semolina Spaghetti with arugula-almond-spring garlic pesto*. The "Afternoon Delights" menu is available exclusively on the 50-seat outdoor patio overlooking the Navy Memorial fountain, as well as inside the restaurant's sleek bar/lounge.

Additionally 701 Restaurant is offering a \$15 lunch special at the bar/lounge from 11:30 AM to 3:00 PM, Monday through Friday. Along with a complimentary glass of wine or a soft drink, this menu includes lunch options ranging from a *Fresh Mozzarella Panini made with Roasted Red Peppers, Rapini, Olive Bread and served with House-made Chips* to a *701 Burger made with Roseda Beef, Fried Green Tomato, Bacon, Herb Mayo and served with French Fries*. The restaurant also features an affordable pre-theatre menu Monday through Saturday, from 5:30 PM to 6:45 PM, and all evening on Sunday. It is

priced at \$29.95 per person and includes delicious choices such as *Semolina Spaghetti with arugula, almond and spring garlic “pesto”* as well as the *Crispy Duck Confit with snow peas, braised fennel and mango*. 701 Restaurant is located at 701 Pennsylvania Avenue, NW. For more information or reservations please call (202) 393-0701 or visit [www.701restaurant.com](http://www.701restaurant.com).

**Bibiana**, located at 1100 New York Ave, NW is another restaurant serving up a summer deal with its fixed price lunch menu available exclusively at the 24-seat lounge and 12-seat bar. Executive Chef Nicholas Stefanelli showcases homemade pastas complemented with a glass of Italian wine followed by Bibiana’s seasonal sorbet flavor of the day, all for just \$15 (excluding tax and gratuity.) While Stefanelli’s pasta menu is constantly rotating to provide diners with tempting options, delectable choices include *Bucatini alla Matriciana rich with guanciale, red onion, chili, pecorino, and tomato*, as well as the *Paccheri alla Trapanese with large rigatoni, cauliflower, pine nuts, and golden raisins*. Wine options include *Botromagno ‘Gravina’ Malvasia, Greco Puglia 08* and *Coppaia Sangiovese, Cabernet S. Supertuscan 06*. Italian sodas are available for those whose who do not wish to savor wine with lunch. For more information, please call (202) 216-9550 or visit the website at [www.bibianadc.com](http://www.bibianadc.com).

**Cuba Libre Restaurant & Rum Bar**, located on the corner of 9th and H Street, NW, is celebrating Ernest Hemingway’s 112<sup>th</sup> birthday and National Daiquiri Day by creating 31 daiquiris, featuring one each day during July. Guests can sample 31 daiquiri flavors such as *Apricot, Guava* and *Kiwi*, as well as more obscure creations such as the ***Havanas Foster*** of *Cuba Libre Spiced Rum, guarapo, fresh lime juice, cream, banana peel puree with banana garnish*. Daiquiris are priced at \$10 each. Additionally, on Thursday, July 21<sup>st</sup> Hemingway fans will gather to celebrate his birthday with the \$5 *Papa Doble* daiquiris along with Cuba Libre’s traditional *Caipyy Hour* specials from 4:30 PM to 6:30 PM. The perfect way to end the work day, Caipyy Hour showcases delicious *Caipirinhas, Caipiorskas*, made with vodka instead of cachaça, and *Sakerinhas*, where Brazil meets Japan in a glass. Each of these specialty cocktails is priced at \$5 during Caipyy Hour. Additionally, glasses of house wine and bottles of Estrella Damm, a Spanish pilsener

brewed in Barcelona since 1876, are also available for \$4 to complement the \$4 “small bites” menu with dishes such as *Albondigas Camagüey: chino glazed beef, pork and pine nut meatballs with pickled carrot-cilantro slaw; Frituras de Bacalao: salted cod fritters with homemade lemon mayonnaise* as well as *Guacamole Cubano: avocado, golden pineapple, fresh lime juice and extra virgin olive oil with crispy plantain chips*. For more information please call (202) 408-1600 or visit [www.CubaLibreRestaurant.com](http://www.CubaLibreRestaurant.com).

**Addie's** located at 11120 Rockville Pike, Rockville, MD welcomes guests each Sunday to experience summer's seasonal bounty with a family-style picnic menu created by Chef Nate Waugaman. The special menu is available from 12 Noon to 8 PM, and diners can anticipate sitting down to a platter showcasing at least two salads choices, two sides, and three entrees to share for the family, along with freshly baked biscuits and dinner rolls and one featured dessert that will change weekly. A 50-seat tented outdoor patio situated in the front of Addie's, plus 20 seats nestled under the shade of a Japanese maple tree on the back patio, beckons summer dining. The Sunday picnic supper is priced at \$35 for adults, \$15 for children under the age of 10, and kids under three eat for free, Addie's Sunday picnic is available exclusively on Sunday through Labor Day weekend. For more information or reservations please call (301) 881-0081 or visit [www.addiesrestaurant.com](http://www.addiesrestaurant.com).

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