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**Top Restaurants Are Dishing up A Variety of Treats
for Sweethearts and Singles on Valentine's Day**

Washington, D.C. (January 25, 2012) — Cold February celebrates warm hearts over romantic meals for two, and Washington has a variety of options from Cuban fare to chocolate flights for lovebirds to enjoy. Situated in the Southwest Waterfront at 1101 4th Street, SW, 20024, **Station 4** is offering a three-course, pre-fixe menu priced at \$75 per person from 5 p.m. to 11 p.m. this Valentine's Day. Executive Chef Orlando Amaro will invite guests to select from a variety of seasonal appetizers and entrées, which include *Crab Tartar with Maryland Crab Meat, Lemon Aioli, Wasabi Foam and Chive Oil; Seared Muscovy Duck Breast with Smoked Strawberry Jus, Sous Vide Style Brussels Sprouts and Infused Cardamom-Dill Carrots; Beef Short Rib Ravioli with Bone Marrow Butter, Pecorino Foam and Syrah Syrup*, as well as *Ginger Infused Salmon with Fried Rice and Preserved Pineapple-Sour Cubes*. To finish off the meal, Chef Amaro will be serving up delicious desert options including *Golden Profiteroles with Vanilla Gelato; Trio of Chocolate Truffles*, or *Chocolate Lava Cake with Coconut Crème Anglaise and French Vanilla Ice Cream*. Wine pairings are also available for \$95 per person. Valet parking is available for \$10 per car. For reservations or additional information please call (202) 488-0987 or visit <http://www.station4dc.com/>.

Cuba Libre Restaurant & Rum Bar, located at 801A 9th Street, NW (9th & H Streets), 20001, will offer a 'Golden Age of Romance' menu with a Cuban twist this Valentine's Day. Inspired by Cuban's golden age of the 1940s, the menu is available Saturday, February 11th through Tuesday, February 14th. Guests can choose two appetivos, two platos and a duo of desserts designed to share for \$78 per couple (beverages, tax and gratuity not included). Standout dishes include *Ostras Julio Lobos: Oysters Baked in a Cazuelita with Spinach, Goat Cheese, Scallions and Aguardiente Sauce; Palometa en*

Bolsa: Fresh boneless Pompano Fillet, Shrimp Crabmeat in Parchment Paper with Mango Beurre Blanc, as well as Langosta Thermidor: Lobster Tails Gratin, in its shell, with Butter, Cream, Gruyere Cheese and Mushrooms with Forbidden Black Rice and a Lobster Sauce. For dessert, diners can enjoy Isla Flotante: Vanilla Meringue Floating on a Natilla Custard Sauce with Caramel and Toasted Almonds or Crepas con Naranja: Crepas Sautéed in a Butter, Orange Juice and Gran Marnier Sauce with a Passion Fruit Chantilly Cream. Reservations can be made by calling the restaurant at (202) 408-1600 or visiting www.CubaLibreRestaurant.com.

Blue Duck Tavern, located at 24th and M Streets, NW, 20037, is offering up a special Valentine's menu on Tuesday, February 14th. Seating in this popular restaurant, known as the place for intimate gatherings and celebration, is available from 5:30 p.m. to 10:30 p.m. with a special four-course menu that is priced at \$70 per person (beverages, tax and gratuity not included). Crafted by newly appointed Executive Chef Sebastien and Chef de Cuisine John Melfi, the menu begins with *Espelette Pepper Crusted Scallops with Winter Citrus, Endive and Smoked Trout Roe* followed by *Butter Poached Maine Lobster with Cardamom, Clementines and Hearts of Palm* and *Beef Wellington Reinvented with Seared Foie Gras, Black Trumpet Mushrooms, Pommes Maxim and Truffle Jus*. The dinner concludes with a *Warm Chocolate Fondant with Rosemary Cream and Brandied Cerris*. A complete a la carte menu will also be available for the evening with prices ranging from \$11 to \$17 for appetizers and \$16 to \$36 for entrées. The Blue Duck Tavern is located on the corner of 24th and M Streets, NW, within the Park Hyatt Washington, 20037. For reservation for additional information please call (202) 419-6755 or visit www.blueducktavern.com.

ZENTAN, located in the ultra-chic Thomas Circle hotel, Donovan House, at 1155 14th Street, NW, 20005, will offer guests a four-course, prix fixe Valentine's Day offering, featuring celebrity Chef Susur Lee and Executive Chef Jaime Montes de Oca's inventive global Asian cuisine. Priced at \$75 per person (tax and gratuity not included), the menu features standouts such as *Beausoleil Oysters with Caviar, Dill, Seaweed and Sudashi; Red Snapper with Rose Essence, Beet Root, Balsamic and Fennel*, as well as *Creek Stone*

Farm Short Ribs with Chicory, Truffles and Horseradish. For the perfect ending, guests will enjoy a variety of *House-made Truffles*. Two Valentine's Day cocktails will also be available. Priced at \$14, the new cocktail, *SHE.WA. DA (Chinese for "Be Mine")* is made from a combination of Poema Cava Brut, St. Germain and a splash of Chambord while the *Y. I. Knee (Valentine's Day)* is made with Absolut Apple, Cranberry, Cointreau, Fresh Lime and garnished with Candied Rose Petals and a Splash of Champagne. For reservations or additional information please call (202) 379-4366 or visit <http://www.zentanrestaurant.com/>.

Hank's Oyster Bar, located at 1624 Q Street, NW, 20009, is enticing guests to express their love of oysters with a special lovers sampler this Valentine's Day. Priced at \$32 per person, or 60 per couple (tax and gratuity not included), the sampler includes a half-dozen freshly shucked oysters paired with two one-and-a-half pound lobsters. For an additional \$30, guests can enjoy a half bottle of Gaudet Champagne for the table. Additionally, Mixologist Megan Coyle has created a special Valentine's Day drink, *My Bloody Valentine*, available for sipping this holiday. Priced at \$14, this libation is made from a combination of *Rye Whiskey, Blood Orange Juice, Chinato, Clove Syrup and rimmed with a mixture of Campari Crystals, Crushed Coco Nibs and Demerara Sugar*. Hank's Valentine's Day menu is available exclusively Monday and Tuesday evenings throughout the month of February at the DC location only. For more information visit www.hanksrestaurants.com.

Also in Dupont Circle, **Agora**, located at 1527 17th Street, NW, 20036, offers guests authentic Turkish and Greek cuisine this Valentine's Day. From 5 p.m. to 11 p.m. guests can select dishes off the a la carte menu or enjoy a four-course, prix fixe offering priced at \$55 per person (tax and gratuity not included). Prepared by Executive Chef Ghassan Jarrouj, the menu begins with *Seared Scallops Over Saffron Yogurt and Caviar* followed by *Duck Confit Salad with Papaya, Baby Mache, Walnut and Blood Orange Vinaigrette*. Next guests can choose from *Grilled Petit Filet with Asparagus and Pomegranate Reduction served with Shrimp Brushed with Grand Marnier Butter* or the *Pan Seared Lamb Loin with Butternut Squash Puree, Fresh Mint, Pistachio and Sour Cherry Sauce*.

For dessert, couples can choose from *Panna Cotta Rice Pudding with Raspberry Coulis* or the *Chocolate Tart with Roasted Hazelnuts*. For more information or reservations, please call (202) 332-6767 or visit the website at www.agoradc.net.

Situated just a block from the White House, the **Oval Room**, located at 800 Connecticut Avenue, NW, 20006, is offering a three-course menu priced at \$85 per person (tax or gratuity not included). Chef Tony Conte is preparing a special Valentine's Day tasting menu with uniquely inspired dishes such as *Crudo of Maine Sea Scallops with pickled Rose, Celery and Black Truffle*; *Spaghetti Flavored with Jalapeno and Smoked Uni Carbonara*; *American Wagya Rib Eye with Carrots, Coffee and Cardamom*, as well as *Japanese Red Snapper with Reuben Sandwich Garnishes*. For dessert, a *Vanilla Almond Ice Cream Bon Bon* is just one of the many options to choose from. For reservations please call (202) 463-8700.

This February, **Legal Sea Foods** is hitting the 'sweet spot' with chocolate. Located in bustling Penn Quarter at 704 7th Street, NW, 20001, Legal Sea Foods features the *Ultimate Chocolate Ecstasy*, a tasting flight of three one-ounce pours of cream liqueurs including Bailey's Irish Caramel Cream Liqueur, Godiva Chocolate Cream Liqueur and Bailey's Irish Chocolate Mint Cream Liqueur. Priced at \$10.95, this decadent treat is the perfect end to a meal (inclusive of fresh oysters of course!) or a great nightcap after a show. To make reservations at the Penn Quarter Legal Sea Foods, please call (202) 347-0007. Hours of operation are Monday through Thursday 11 AM- 11 PM; Friday through Saturday 11 AM-12 midnight and Sunday 12 PM- 10 PM. Legal Sea Foods is located across from the Verizon Center and is accessible by the Gallery Place/Chinatown Metro.

Rasika, located at 633 D Street, NW, 20004, with exotic and sophisticated décor offers diners a romantic ambience to enjoy Executive Chef Vikram Sunderam's specially crafted Valentine's Day menu. A four-course menu priced at \$85 (tax, beverages and gratuity excluded) and will be available in the main dining room from 5:30 p.m. to 10:30 p.m. Wine pairings will also be available for an additional \$45 per person (tax and gratuity not included). A three-course \$55 per person menu (tax and gratuity not

included) will also be available in the 16-seat lounge area. Valet parking is available for \$8. For reservations or additional information please call (202) 637-1222 or visit <http://www.rasikarestaurant.com/>.

At **1789 Restaurant**, one of Washington's most romantic restaurants in charming Georgetown, Executive Chef Anthony Lombardo will be offering a four-course tasting menu for \$65 per person (exclusive of tax and gratuity), including a delicious dessert of warm *Red Velvet Donuts* for two. The Valentine's Day dinner can also be ordered paired with 1789's selection of wines for \$90 a person, excluding tax and gratuity. With complimentary valet parking, 1789 Restaurant on 1226 36th Street, NW, is a must for intimate dining and reservations can be made by calling (202) 965-1789. For additional information please visit www.1789Restaurant.com.

Addie's, located at 11120 Rockville Pike, Rockville, MD, 20852, will be offering a seasonal four-course, prix fixe menu in addition to their regular a la carte menu from February 10th through 13th. Priced at \$90 per couple (tax and gratuity not included), the menu includes an appetizer to share, choice of two soups or salads, two entrees and a dessert to share. Then on Tuesday, February 14th, Addie's will offer a four-course, prix fixe menu for \$65 per person, or \$95 with wine pairings (tax and gratuity not included), as well as a limited a la carte menu. For reservations or additional information please call (301) 881-0081 or visit www.addiesrestaurant.com.

Cleveland Park hot spot **Ardeo+Bardeo**, located at 3311 Connecticut Avenue, NW, 20008, offers diners a chance to enjoy the best modern America cuisine crafted by Executive Chef Nate Garyantes this Valentine's Day. On Tuesday, February 14th guests can enjoy a four-course prix fixe menu priced at \$65 per person. Standout dishes not to be missed include *Baby Red & Golden Beets, Shaved Candy Cane Beets, Mint, Smoked Red Onion and Pistachio Goat Cheese; Oxtail Risotto with pickled Beech Mushrooms and Black Truffle Emulsion; Salt Cured Foie Gras with Fig Mustard and Toasted Brioche; Butter Poached monkfish with Red Bliss Potatoes, Sea Beans and Sea Urchin Sabayon* as well as *Duo of Beef: Barrel Cut Ribeye with Smoked Potato Mousseline and*

Royal Trumpets paired with Wagyu Beef Brisket with Horseradish Potato Salad and “Borscht”. Valet parking is available after 6 PM for \$8. For more information, please call (202) 244-6750 or visit www.ardeobardeo.com.

Assaggi Mozzarella Bar, located at 4838 Bethesda Avenue in Bethesda, MD, 20814, is dishing up authentic Italian cuisine for couples in an elegantly rustic restaurant this Valentine’s Day. Their “*Amore Mio*” dessert will be available in addition to their regular a la carte menu during lunch and dinner service on Tuesday, February 14th. Priced at \$10, the “*Amore Mio*” includes a heart shaped chocolate hazelnut mousse accompanied by an almond biscotti, chocolate dipped strawberry and a glass of Italian Moscato wine. Guests can also enjoy the dessert without the wine pairing for just \$8. For reservations or additional information please call (301) 951-1988 or visit www.assaggirestaurant.com.

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