

For Immediate Release

Contact: Heather Freeman (800) 987-9806

Heather@HeatherFreeman.com

Zaytinya Hosts its Third Annual Greek Easter Celebration

Washington, D.C., (April 13, 2011)—From April 24 through May 8, José Andrés' ThinkFoodGroup and the culinary team at Zaytinya invite Washingtonians to join them for a Greek Easter festival featuring delectable Mediterranean inspired dishes created by Head Chef Mike Costa. Throughout the two-week festival, guests can enjoy a chef's experience menu featuring a variety of spring lamb dishes, as well as the return of the popular lamb sandwich cart and Easter cookies. Visitors can also toast the holiday and the return of spring with two exclusive cocktails created especially for the festival.

This Greek Easter, Zaytinya will feature a chef's experience menu showcasing a head-to-toe assortment of lamb dishes to celebrate the holiday. The meal is priced at \$105 for two people and ten courses; \$55 for individuals that wish to order only five courses (exclusive of tax and gratuity) and includes items such as *Loukaniko me Patates*, house-made lamb Loukaniko, fingerling potatoes; *Ladolemono*, *Arnaki me Sparangia*, spit roasted lamb shoulder with asparagus and dill; *Mayiritsa*, traditional Easter soup with lamb's liver, onion, rice and dill; and *Glossa Arniou Souvlaki*, grilled lamb's tongue with horta salata and pistachios. A complete menu is listed below. The Greek Easter tasting menu is available during both lunch and dinner. A selection of dishes will also be offered for a la carte dining and are these are priced between \$8.00-\$12.00.

Just in time for spring, Zaytinya will once again roll out the lamb sandwich cart on the restaurant's patio. Available Monday thru Friday from 11:30 am to 1:30 pm daily, weather permitting, guests can purchase roasted lamb to-go. Priced at \$8.00, the slices of spit roasted lamb will be served with fresh pita, tzatziki and pickled onions. Picnic table seating will be available on the patio for guests who choose to stay and enjoy their sandwich at Zaytinya.

Also back by popular demand, Greek Easter cookies will be available to-go or as the perfect dessert option. Priced at \$5 for eight cookies (two of each) the selection includes *Paximadakia*, a Greek biscotti-type cookie flavoured with citrus zest; *Pastoules Amygthalotes*, traditional almond cookies; *Melamokarina*, spiced walnut cookie soaked in honey syrup; and *Kourabiedes*, crescent shaped cookies made with pine nuts and Metaxa.

Two specialty cocktails have also been created in honor of Greek Easter. *The Last Sin* will offer guests a final chance to indulge before the cleansing of Greek Easter on Clean Monday. The cocktail is made of allspice and vanilla infused Metaxa 7 Star Brandy, bitter orange, "Spoon Sweet" and is served on the rocks with a vanilla powder rim. The *Clean Monday* is a cleanser to clear the conscience and the palate and is made from Hendrick's Gin Green Chartreuse, Brut Sparkling Moscofilero Mint "Mist" and served in a highball glass. Both beverages will be served throughout the festival and are priced at

\$13 each.

In the Greek Orthodox tradition, the church calendar is calculated on the Julian calendar, meaning that Greek Easter rarely coincides with the Protestant or Catholic holiday. Easter is a celebration beginning on Greek Orthodox Palm Sunday and culminating the Sunday after Easter, the day of Saint Thomas. Rich in heritage, Greek Easter is a time for families to honor the rebirth of spring. It is celebrated through religious ceremonies, festive gatherings and, of course, in kitchens and on the table. The Easter dishes play a significant role and many are only enjoyed during this special time.

About Zaytinya

Part of José Andrés' ThinkFoodGroup, Zaytinya serves an extensive array of various mezze "little dishes" reflecting the rich regional diversity of classical and contemporary Greek, Turkish and Lebanese cuisine. Open seven days a week, Zaytinya is located at 701 9th St., NW, in the heart of the Penn Quarter. For additional information call (202) 638-0800 or visit www.zaytinya.com.

Greek Easter Chef' s Experience Menu

two people, ten courses \$105.00

for individuals, choose five courses \$55.00

Arnopitta

braised lamb shoulder and sweetbreads with almonds and golden raisins wrapped in phyllo

Greek Easter Maroulosalata

tiny greens, scallions, ladolemono,
mizithra cheese

Mayiritsa

lamb broth, seared lamb liver,
rice stuffed grape leaves

Arnaki me Aginares

grilled lamb leg steak, artichokes,
feta, dill, ladolemono

Sparangia Salata

pickled white asparagus, green asparagus puree,
pistachios, lemon

Arnaki me Sparangia

braised lamb shoulder, asparagus, dill

Arni me Mastica

braised lamb belly, Mavrodaphne syrup,
preserved meyer lemon, mastic

Loucaniko me Patates
housemade lamb sausage, fingerling potatoes,
garlic, parsley

Bizéli Yiaóurti
English peas, garlic Greek yogurt,
pistachios, pea shoots

Glóssa Souvalki me Horta Salata
grilled lamb's tongue, salad of cooked and raw kale,
fava santorini

###