

For Immediate Release
Contact: Heather Freeman (800) 987-9806
Heather@HeatherFreeman.com

Lindley Thornburg (703) 593-5503
Lindley@Heatherfreeman.com

Jaleo's Clementina Celebration Honors the Christmas Orange

Washington, D.C. (November 7, 2011) —The month of December brings many things to look forward to including Jaleo's annual celebration of one of Spain's favorite treasures, the delicious Clementine. From December 5th through 18th, José Andrés and the culinary team at Jaleo are celebrating with special tapas, cocktails and a dessert incorporating this prized fruit.

Spain is the world's largest producer of Clementines so it is no surprise that Spanish cuisine incorporates this exotic winter fruit in many of its traditional dishes. The Clementine season occurs just once a year from mid-November through January. Due to its limited availability, the Clementine is often referred to as the "Christmas Orange". Always very popular in Europe, this virtually seedless, nutrient packed citrus is now very coveted in the United States. The Clementine is a cross between a sweet orange and a Chinese mandarin.

Special dishes featuring the citrus fruit will be available during the two-week long celebration and range in price from \$8 to \$13. Tempting tapas include, **Calamares a la Plancha con Alcachofas, Clementinas y Jamon Serrano**, *Seared Fresh Calamari with Artichokes, Clementines and Serrano Ham*; **Panceta de Cerdo a la Sidra con Calabaza y Clementinas**, *Pork Belly with Cider, Butternut Squash and Clementines* or **Ensalada Maleguenya con Clementinas**, *Potato and Codfish Salad with Clementines*. For a unique and flavorful dessert, the **Clementine Granite**, *Yogurt Espuma with Clementine, Mint and Olive Oil* is the perfect choice.

Owen Thomson, Lead Bartender for ThinkFoodGroup, has also created a refreshing Clementine-inspired libation for the occasion. **The Seville** is made from a combination

of *Torres 10*, *Clementine Juice*, *House Made Vanilla Syrup*, *Campari*, *Lemon Juice*, *Lemon Bitters* and *Blood Orange Bitters*, and is priced at \$11.

Under the direction of Chef José Andrés, Jaleo is an award-winning tapas bar with three locations in the Washington metro area. Jaleo is located at 480 7th Street, NW in Washington, DC, (202) 628-7949; at 7271 Woodmont Avenue in Bethesda, Maryland, (301) 913-0003 and at 2250-A Crystal Drive in Arlington, Virginia, (703) 413-8181. For more information please visit the website at www.jaleo.com.

CLEMENTINA CELEBRATION 2011

Tapas

Ensalada Maleguenya con Clementinas
Potato and Codfish Salad with Clementines
\$8

Ensalada de Esparragos Blancos con Clementinas
White Asparagus with Clementines
\$8

Calamares a la Plancha con Alcachofas, Clementinas y Jamon Serrano
Seared Fresh Calamari with Artichokes, Clementines and Serrano Ham
\$10

Pompano a la Plancha con Ensalada de Hinojo y Clementinas
Seared Butterfish with a Fennel and Clementine Salad
\$11

Panceta de Cerdo a la Sidra con Calabaza y Clementinas
Pork Belly with Cider, Butternut Squash and Clementines
\$12

Pato con Clementinas
Duck Confit with Clementines
\$13

Dessert

Clementine Granite
Yogurt Espuma, Clementines, Mint and Olive Oil
\$8

Cocktail

The Seville

*Combination of Torres 10, Clementine Juice, House Made Vanilla Syrup, Campari,
Lemon Juice, Lemon Bitters and Blood Orange Bitters*

\$11

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