

For Immediate Release  
Contact: Heather Freeman (800) 987-9806  
[Heather@Heatherfreeman.com](mailto:Heather@Heatherfreeman.com)

Lindley Thornburg (703) 593-5503  
[Lindley@Heatherfreeman.com](mailto:Lindley@Heatherfreeman.com)

**Celebrate New Year's Eve at One of José Andrés' and  
ThinkFoodGroup's Popular Restaurants**

***Rare Opportunity to Bid on Six Coveted Seats to minibar by José on Andrés to Ring in  
2012***

Washington, D.C. (November 30, 2011) — The James Beard Award-winning chef José Andrés and ThinkFoodGroup's restaurants are pleased to offer diners an array of festive choices to celebrate the close of 2011, and the arrival of the New Year.

New Year's Eve offers a rare opportunity to sidestep the usual reservation process and enjoy one of the most amazing meals of your life, one lucky auction winner will receive all six coveted seats at 8:30 p.m. at **minibar by José on Andrés**, a study in avant-garde cooking and one of the nation's most exciting dining experiences, located in Washington, D.C.'s, Penn Quarter. An imaginative chef's tasting menu offered in an intimate setting, the creations combine art and science as well as tradition and technique. Here the winner will be taken on a culinary journey, with special touches unique to New Year's Eve. Each bite is designed to thrill the senses by pushing the limits of what we have come to expect, and what is possible from food. For more information visit [minibarbyjoseandres.com](http://minibarbyjoseandres.com), bidding takes place online at:

[http://www.ebay.com/itm/150709450439?ssPageName=STRK:MESELX:IT&trksid=p3984.m1555.l2649#ht\\_500wt\\_1156](http://www.ebay.com/itm/150709450439?ssPageName=STRK:MESELX:IT&trksid=p3984.m1555.l2649#ht_500wt_1156)

The reserve bidding starts at \$2012, and anything above that amount will be donated to DC Central Kitchen, one of the most innovative and effective charitable organizations anywhere. From feeding the hungry, to training the homeless, to transporting high quality food from farms to those that most need it, DC Central Kitchen is feeding the soul of the city. For more information visit [dcentralkitchen.org](http://dcentralkitchen.org).

The auction price includes tasting menus for 6 people with tax and gratuity for New Year's Eve, December 31, 2011 at 8:30 PM. An extensive wine and cocktail list is available as an additional purchase. minibar by José Andrés is located within America Eats Tavern, 405 8th ST NW, Washington, DC 20004, 202.393.0812.

**America Eats Tavern**, Andrés' groundbreaking temporary restaurant designed to celebrate the history of American cooking, will showcase a four-course prix fixe tasting menu from 5:00 p.m. to 7:00 p.m. on New Year's Eve for \$75 per person (excluding tax and gratuity) and a nine-course chef's tasting menu from 8:30 p.m. for \$150 per person (tax and gratuity not included). The four-course menu will feature *Hush Puppies with Homemade Corn Butter* followed by a second course choice of *Shrimp in Grapefruit Cocktail*; *Waldorf Salad "You're the Top"*; *Oysters Rockefeller* and *Buffalo Wings*. Entrée options will include *BBQ Beef Short Ribs with Hoppin' John*; *Blackened Croaker with Braised Turnip Greens*; *Chesapeake Crab Cakes with 'Cold Slaw'*; *Chicken Pot Pie* and *Lobster Newberg*, while dessert choices are *New York Cheesecake* and *Pecan Pie*. Following dinner, guests can dance the night away on the first floor of the restaurant beginning at 10:00 p.m., a DJ will spin the best American vintage dance music. A champagne toast will be included for dinner guests to welcome the New Year at midnight. Dancing is open to the public and non-dining patrons. America Eats Tavern is located at 405 8<sup>th</sup> Street, NW. For reservations, call 202.393.0812 or visit [www.opentable.com](http://www.opentable.com). For the complete New Year's Eve menus please visit [http://www.americaeatstavern.com/images/content\\_images/AEmenu\\_NYE%202011%20111114%20first%20seating.pdf](http://www.americaeatstavern.com/images/content_images/AEmenu_NYE%202011%20111114%20first%20seating.pdf).

**Jaleo** will serve up a traditional New Year's Eve celebration on December 31<sup>st</sup> at all three locations. From 5:00 p.m. to 7:30 p.m. in the dining room, and all night at the bar, Jaleo will offer an a la carte New Year's Eve menu. At 8:30 p.m., a second seating with unlimited tapas from both the holiday and seasonal menus will be offered at \$85 per person (tax and gratuity excluded.) The unlimited "Tapas Frias" options include

*Escalivada Catalana*, roasted pepper, eggplant, and sweet onion with olive oil and sherry vinegar; *Flauta de Jamon*, traditional fluted bread with fresh tomato and Serrano ham; *Manzanas con Hinojo y Manchego*, Manchego Cheese, apple, fennel and walnuts. The “Tapas Calientes” selections range from; *Bunuelos de bacalao*, a dish of cod fritters served with honey aioli; *Gambas con gabardina*, batter fried shrimp with caper mayonnaise; *Canelones tradicionales con salsa de béchamel*, pork ‘canelones’ with béchamel sauce; *Arroz con bogavante y butifarra*, a surf and turf rice with lobster and sausage. At midnight, guests will be presented with a glass of cava for toasting and following the Spanish New Year’s Eve custom, 12 grapes will also be presented to each guest for good luck. The evening will include a live DJ spinning tunes from 10:30 p.m. until 1:30 a.m. Jaleo downtown is located at 480 7<sup>th</sup> Street NW, 202.628.7949; Jaleo Bethesda is at 7271 Woodmont Avenue, 301.913.0003 and Jaleo Crystal City is located at 2250-A Crystal Drive, 703.413.8181. A credit card confirmation is required for booking reservations and the complete menu for New Year’s Eve is posted at [http://www.jaleo.com/index.php/about/calendar/new\\_years\\_eve\\_at\\_jaleo1/](http://www.jaleo.com/index.php/about/calendar/new_years_eve_at_jaleo1/). Jaleo will be open all day on New Year’s Day.

**Oyamel Cocina Mexicana** invites guests for an enchanting Mexican New Year’s Eve. Festivities include live music by Rudy Gonzalez y su Locura performing salsa, merengue, cumbia and jazz hits from 9 p.m. to 2 a.m. There is no cover for the performance. At the first dinner seating from 5:30 p.m. to 7:30 p.m., guests will enjoy a four-course prix-fixe dinner for \$59 (tax and gratuity excluded). The second seating, from 8:00 p.m. to 10 p.m., features a five-course pre-fixe menu priced at \$74 per person (tax and gratuity not included). Menu options include a starter of *Carne Apache*, finely chopped raw White Oak Pastures Farm grass-fed beef with sweet onion, pickled cactus, Serrano chile, cilantro and smoked pasilla de Oaxaca chile oil; *Nopal agado con salsa molcajete*, grilled fresh cactus paddles served with a salsa molcajete of grilled tomatoes, tomatillos, green onions, cilantro and green chiles; or *Quesadilla Huitlacoche*, traditional folded corn tortilla with Chihuahua cheese and black Mexican truffle. Entrée options include *Huachinango a la Veracruzana para Dos*, grilled whole red snapper Veracruz-style with tomatoes, onions, olives and capers; *Costillas de Borrego en Chile Ajo y frijoles*

*Borrachos*, grilled lamb ribs in a sauce of Guajillo chilies and Garlic, with navy beans cooked with tomatoes, garlic, lamb, bacon, and Negra Modelo beer. Traditional Mexican tacos in handmade tortillas, and marinated seafood salad ceviches will also be on the pre-fixe menu. Additionally, a five-course champagne tasting will be available for \$35 per person (tax and gratuity excluded) that features the following: *Death in Oaxaca Cocktail*, *Domaine Carneros Brut 2007*, *Schramsberg Rose 2007*, *Roederer L'Ermitage Brut 2002* and *Gruet Demi Sec*. A five-course wine and cocktail tasting will also be offered for \$30 per person (tax and gratuity excluded). Oyamel is located at 401 7<sup>th</sup> Street, NW. For reservations call 202.628.1005 or visit [www.opentable.com](http://www.opentable.com). A complete New Year's Eve Menu is posted at [http://www.oyamel.com/index.php/about/calendar/new\\_years\\_eve\\_at\\_oyamel/](http://www.oyamel.com/index.php/about/calendar/new_years_eve_at_oyamel/). Oyamel will also be open all day on New Year's Day.

**Zaytinya's** New Year's Eve lively celebration will feature a fire dancer and a DJ spinning music into the wee hours of the night. There will be two dinner seatings; the first includes a complete a la carte menu available from 6:00 p.m. to 8:30 p.m. The second seating begins at 8:30 p.m. and guests will enjoy a five-course prix fixe menu priced at \$65 per person (tax and gratuity not included), or a six-course Chef's Experience tasting menu for \$80 a person (tax and gratuity not included); both menus include a complimentary glass of sparkling wine for toasting, as well as the choice of either a cheese or dessert to complete the meal. The five-course prix fixe menu begins with the choice of *Fattoush Salad*, *Beet Salata*, *Falafel* or *Grape Leaves Dolmades*. Next is the selection of either *Aglaia Kremezi Style Crab Cakes* with roasted garlic yogurt; *Bantijan Bil Laban*, crispy eggplant and roasted garlic-yogurt sauce; *Baba Ghannouge*, fire-roasted eggplant with tahini, lemon and garlic or *Spiced Rubbed Lamb Bahar Kebab* with tabouleh and tahini. For the third course, guests can choose between *Shish Taouk*, grilled chicken, sumac, onions, garlic tuom and grilled tomatoes; *Garides me Anitho*, sautéed shrimp, dill, shallots, mustard and lemon juice; *Crispy Brussels Sprouts Afelia* with coriander seed, barberries and garlic yogurt, or *Spanakopita* with house-made phyllo, spinach and feta cheese. Fourth course options are *Hunkar Begendi*, traditional Turkish braised lamb shank and eggplant-kefalograviera puree; *Adana Kebab*, skewered

ground lamb, house-made harissa, grilled tomatoes, sumac and onions; *Seared Sea Scallops with dill yogurt* or *Havuc Koftesi*, carrots, apricot and pine nut fritters, with pistachio sauce. For the final course, guests have the choice of *Knisa Lamb Chops* with smoked yogurt, and caper-dill saltsa; *Octopus Santorini*, grilled Mediterranean octopus with marinated onions, and capers, served with a yellow split pea puree; *Lamb Kleftico*, spit roasted lamb, house-made phyllo, feta and dill yogurt or *Manti*, beef stuffed pasta, roasted garlic yogurt, paprika butter, and sumac. The Chef's Experience menu offers guests samplings of Zaytinya's best dishes. Offerings include, *Butternut Squash Dolmades* with short grain rice, pine nuts and tarragon; *Maine Lobster Tzatziki* with Greek yogurt and dill; *Crispy Brussel Sprouts Afelia*, coriander ladolemono, barberries and garlic yogurt; *Seared Scallops* with Meyer lemon avgolemono, and pomegranate, and the choice of either *Beef Tenderloin Adana Kebab*, wrapped in spiced Adana Kebab farce, tahini potato puree, and sumac onion rings, or *Spit Roasted Lamb Shoulder* with sea salt ladolemono, dill and lemon roasted potatoes. Zaytinya is located at 701 9<sup>th</sup> Street, NW. A credit card is required for booking reservations please call 202.638.0800 or visit [www.opentable.com](http://www.opentable.com). The complete New Year's Eve menu can be found at [http://www.zaytinya.com/index.php/about/calendar/new\\_years\\_eve\\_at\\_zaytinya/](http://www.zaytinya.com/index.php/about/calendar/new_years_eve_at_zaytinya/). Zaytinya will also be open for dinner at 4:00 p.m. on New Year's Day.

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