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José Andrés' Celebrated Restaurants to Donate All Proceeds from Featured Dishes to Deepwater Horizon Oil Spill in Participation with "Dine Out for the Gulf Coast"

Washington, D.C., (June 3, 2010)---José Andrés is pleased to announce that all of his popular THINKfoodGROUP restaurants in the Washington, DC area including Jaleo, Café Atlantico, Oyamel and Zaytinya will be participating in "Dine Out for the Gulf Coast" from June 10-12, 2010. Each restaurant will feature a special dish inspired by ingredients native to the Gulf Coast. All proceeds from the featured dishes will be donated to help those directly affected by the Deepwater Horizon oil spill in the Gulf of Mexico, and to support the long-term restoration of the treasured coast. More information on the program can be found at <http://dineoutforthegulfoast.org/>.

Chef Ramon Martinez of Jaleo, the award-winning restaurant known for starting the tapas craze in America, will be offer the famous **gambas al ajillo, shrimp sautéed with garlic** for \$8.50. Jaleo has three locations in the Washington metro area: 480 7th Street, NW, Washington, DC (202) 628-7949; 7271 Woodmont Avenue, Bethesda, MD (301) 913-0003 and 2500-A Crystal Drive, Arlington, VA (703) 413-8181 www.jaleo.com.

Café Atlantico, the Nuevo Latino hot spot in Penn Quarter located at 405 8th Street, N.W. (202) 393-0812, welcomes newly appointed Head Chef Richard Brandenburg. He will be serving mouth-watering **crawfish fritters with jicama-avacado raviolis and passion fruit oil** for \$11 to support the effort. www.cafeatlantico.com.

Oyamel, located at 401 7th Street, N.W. (202) 628-1005, was recognized by *Esquire* magazine as one of "The Best New Restaurants of 2007" and is known for its innovative Mexican cuisine. For "Dining Out for the Gulf Coast," Chef Joe Raffa, will treat dinners to the tantalizing choice of **Camerones de Tampico a la pipian, poached shrimp Tampico style, served with a sauce of pumpkin seeds, Serrano chile and Mexican cream** for \$9.50. www.oyamel.com.

Chef Mike Isabella of Zaytinya, the acclaimed Turkish, Greek and Lebanese inspired dining destination located at 701 9th Street, N.W. (202) 638-0800, will offer one of his signature dishes for the two-day fundraising effort. Guests can look forward to **Garides Me Anitho, sautéed shrimp, dill shallots, mustard and lemon juice** for \$9.50. www.zaytinya.com

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About THINKfoodGROUP:

THINKfoodGROUP, founded by José Andrés and Rob Wilder, is the creative team responsible for some of Washington's favorite dining concepts: Café Atlantico, Jaleo, Zaytinya, Oyamel and the critically acclaimed minibar by José Andrés. THINKfoodGROUP oversees all of José's creative endeavors including cookbooks such as his best selling *Tapas: A Taste of Spain in America*, television productions like public television's *Made in Spain* and TVE's popular *Vamos a cocinar*, concept consulting and new restaurant projects. In 2007, THINKfoodGROUP partnered with designer Phillippe Starck and SBE Hotels to launch the SLS Hotel brand.

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