

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

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

Washington, D.C. (January 20, 2010) — February is a perfect time to indulge in a romantic dinner for two to celebrate Cupid's big day, and Washington has a variety of options from French Bistro cuisine to chocolate flights for lovebirds to enjoy.

At **Café Atlántico**, February marks both a celebration for lovers, and a special "Carnaval weekend" at Café Atlantico from February 12-14th. As part of this festivity, on February 14th, Head Chef Terri Cutrino invites guests to a romantic and sensual culinary tour of the tastes of Brazil. The Carnaval-inspired Valentine's Day menu features six-courses with a tempting amuse and a *Carnaval Love Potion* to begin the experience. The dinner is priced at \$85 per person (excluding tax and gratuity). Featured dishes include the *Hearts of Palm Salad with passion fruit, orange, chayote, quinoa and almonds*; *Crab Soup with okra and curry*; *'Mocqueca' of lobster, monkfish, coconut risotto* and *Duo of Beef, braised oxtail, beef tongue, truffles, polenta*. Ending on a sweet note, the menu includes a *Valentine's Day Dessert* and a variety of petit fours. Café Atlántico is located at 405 8th Street, N.W. and guests can reserve by calling (202) 393-0812 or at www.cafeatlantico.com.

Oyamel welcomes couples with the vibrant flavors of Mexico found on their a la carte menu, as well as a special Valentine's Day antojitos ranging in price from \$7 to \$11. Known for their innovative cocktails, Oyamel offers guests a luscious lover's libation with the *Margarita de higo chumbo con aire de rosa, prickly pear margarita with rose scented air*. The Valentine's Day specials include romantic savory dishes specially crafted by Chef Joe Raffa including *Ostiones Pimentados Estilio Tampico, six oysters on the half shell with Tampico style black pepper sauce*; *Ceviche de kampachi de los enamorados, ceviche of Kona kampachi with passion fruit, rose and vanilla* and *Panceta de Puerco al Pastor con Tequila Reposado, slow roasted house cured pork belly served*

with a fragrant sauce of guajillo chile and pineapple. To top off the evening, diners will be treated to the rich *Pastel de chocolate con crema de Mole Poblano y helado de vanilla*, a warm chocolate cake with a cream of mole poblano sauce and a froth of spiced Mexican hot chocolate, sprinkled with crushed peanuts, corn nuts and cocoa beans. Oyamel is located at 401 7th Street, N.W. and reservations can be made by calling (202) 628-1005 or at www.oyamel.com.

Guests dining at **Zaytinya** on February 14th will be treated to a menu of delectable mezze featuring some of Zaytinya's most popular dishes and Valentine's Day specials created by Chef Mike Isabella. For the ultimate in romantic decadence, guests can start the meal with *Persian Khaviar Service* featuring 10 grams of Spanish caviar with yogurt, pita crisps, and condiments for \$35. Other Valentine's Day specials include *Stone Oven Oysters with pork belly, red peppers, caper and sultan*; *Roasted Duck Santorini with liquorices scented honey and red lentil stew*; *Lobster Makaronada with fresh elbow spinach pasta lobster mushrooms and mizithra cheese* and *Urfa Pepper Rib Eye marinated in yogurt and spiced roasted baby onions*. Zaytinya is located at 701 9th Street, N.W. To book, please call (202) 638-0800 or visit www.zaytinya.com.

On February 14th the popular Spanish tapas restaurant **Jaleo**, will also offer its extensive regular menu, as well as Valentine's Day specials at all three area locations. The Valentine's Day tempting highlights are priced between \$7.50 and \$12 and are sure to inspire romance with options such as *Ensalada de vieiras, naranjas y pétalos de rosa, scallop and blood orange salad, black olives and rose petals*; *Hígado de pato con manzanas y membrillo, foie gras terrine with quince paste and apples*; *Sopa de ceps con aceite de trufa Blanca, porcini mushroom soup with white truffle oil* and *Parmentier de bogavante con trompetas de la muerte, Lobster parmentier with black trumpet mushrooms*. Romantic diners should save room for a sweet treat of *Peras al vino con espuma caliente de chocolate, Red wine poached pears with marcona almond ice cream and warm chocolate foam*. The full menu is available at www.jaleo.com. Jaleo in downtown Washington is located at 480 7th 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. Guests should call to make reservations or visit
www.jaleo.com

###