



Press Release

### **The Hay-Adams Presents an Epic Thanksgiving Brunch**

*Executive Chef Nicolas Legret has curated a traditional Thanksgiving buffet featuring seasonal delicacies, a carving station, and an array of desserts by the pastry team*

**WASHINGTON, DC, November 3, 2023** — As Thanksgiving approaches, The Hay-Adams invites guests to indulge in a lavish Thanksgiving feast at Top of the Hay, with views of the White House, Lafayette Park and the Washington Monument as a backdrop. Guests will savor a sumptuous meal featuring traditional and contemporary dishes, all in the restaurant's elegant setting, designed to make the holiday truly memorable.

Executive Chef Nicolas Legret and team have designed an exceptionally robust menu with locally sourced ingredients and classic, deeply beloved favorite dishes, and bright new creations.

Says Executive Sous Chef Mitch Aldridge, "We're using fresh, local and hyper-seasonal items perfect for fall. Among the new dishes this year, Duck Confit & Endive, which contrasts textures and flavors with the inclusion of satsuma and port wine cherries, and Spiced Delicata Squash with Whipped Ricotta are the standouts, and the Arctic char as a main course is ideal for the season because its richness pairs well with fall vegetables."

The meal will be presented across numerous stations, each focusing on specific elements of the dining experience:

- A **carving station** will feature a free range whole turkey by Earth & Eats, a Pennsylvania farm run by an Amish family, with traditional pan gravy, apple and cranberry chutney, wild mushroom and chestnut stuffing, roasted root vegetables, whipped potatoes and sweet potato biscuits. A prime rib sourced from Creekstone Farm will be roasted and served with peppercorn sauce and horseradish cream; the prime rib is Executive Chef Nicolas Legret's favorite dish to prepare, having mastered the technique over many years and variations on the dish.

- **Hot dishes** will include potato gnocchi with butternut squash, wild mushroom and brown butter, Maryland jumbo lump crab cakes, seared Arctic char, mezzi paccheri pasta with a braised lamb ragu, grilled broccolini enhanced with a relish of sundried tomatoes and fennel, blackened grouper, crispy kale, roasted Berkshire pork loin, and Savoy cabbage, among other creations.
- **Soups** are lentil turkey and butternut squash. There will also be a selection of breads.
- A **succulent cold display** offers an indulgent seafood selection of oyster, crab claw, corvina ceviche and jumbo shrimp. An artisanal local cheese selection and cured and smoked meats will be accompanied by sweet and savory enhancements. Salads range from sublime to inspired: a baby beet salad includes labneh, pistachio and baby arugula; the aforementioned endive and duck confit and spiced delicata squash are divine.
- Desserts are both “live” and static, with a member of the culinary team preparing crêpes Suzette à la minute, and an array of baked treats like a muscovado caramel pecan tart, a fig tart, both pumpkin and apple crumble pies, sweet potato mousse cake, fraiser, and opera cake, a classic Napoleon, tiramisu “shooters” and a cassis mouse.

Thanksgiving Brunch at The Hay-Adams is Thursday, November 23, 2023, at Top of the Hay. Seatings are at 12:00, 12:30, 1, 1:30, 2, 2:30, 3, and 3:30 pm, by reservation only and on a space-available basis by calling The Lafayette at 202.638.6600. A credit card is required to hold the reservation. Tickets are \$175 per person including a glass of Champagne upon arrival, and \$65 per child aged 4-12 years.

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