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### **Toast the Holiday Season With Friends and Family at The Hay-Adams.**

*Celebrate and be merry with world-class dining and breathtaking views of our nation's capitol.*

Photos available:

[https://www.dropbox.com/sh/p0narg1jt78ph8s/AADl\\_LSsbu9deNTt7DIuGsT2a?dl=0](https://www.dropbox.com/sh/p0narg1jt78ph8s/AADl_LSsbu9deNTt7DIuGsT2a?dl=0)

Washington, D.C. (August 16, 2017) - Located across Lafayette Square from the White House at 800 16th Street, NW, 20006, **The Hay-Adams** offers guests the perfect location for an unforgettable holiday dining experience filled with joy and merriment. Friends and family can gather at Washington's most prestigious address with views overlooking the White House, Lafayette Square and St. John's Church, the "Church of the Presidents," and enjoy a variety of elegant dining options this holiday season featuring award-winning contemporary American cuisine.

On Thursday, November 23rd, the lofty *Top of the Hay*, will celebrate with a classic Thanksgiving buffet with seatings between 11 a.m. and 4 p.m. For those looking for a more casual a la carte experience, The Hay-Adams will offer breakfast service in the Lafayette from 6:30 a.m. to 11 a.m., as well as lunch service at Off The Record. Guests dining in the elegant *Top of the Hay* can anticipate contemporary American buffet offerings created by Executive Chef Nicolas Legret with musical entertainment provided by Tom Vogt. Menu standouts include ***Carved Free Range Heritage Whole Turkey*** with sweet and chestnut stuffing, Brussels sprout gratin, corn pudding, sweet potato purée with spiced cranberries, traditional turkey gravy, and Fuji apple and cranberry chutney; ***Dry Aged New York Steak*** with assorted fall root vegetables and Merlot red wine sauce; ***Gemelli Pasta*** with lamb ragout and tomato sauce; ***Veal Piccata*** with baby spinach, lemon segment and capers; ***Wild Corvina*** with eggplant caviar and roasted tomato; ***Root Vegetable and Farro Salad*** with Banyuls vinaigrette; ***Maine Lobster Salad*** with shaved vegetables and citrus dressing; ***Roasted Acorn Squash*** with portobello, apple, radicchio and pumpkin seeds; ***Grilled Royale Trumpet Salad*** with red grapes and Boston lettuce, as well as the ***Grilled Green Asparagus Salad*** with chopped egg and herb dressing. For dessert, guests can enjoy a vast selection of sweet treats created by Pastry Chef Josh Short.

Highlights include *Chai Tea Spiced Layer Cake*; *Dutch Granny Smith Apple Pie*; *Kabocha Pumpkin Pie*; *Lemon and Ginger Baby Bundt Cakes*; *Chocolate Crepes with Cranberry Mousse*, and *Georgia Pecan Pie*. Additionally, diners will receive a glass of complimentary Taittinger Brut Champagne upon their arrival. The Hay-Adams' Thanksgiving feast is priced at \$120 per adult and \$60 for children aged four to 12 (tax and gratuity not included).

On Christmas Day, Monday, December 25th, guests can prepare to be dazzled with stunning views of the White House from *Top of the Hay*, which will offer a holiday buffet with seating times available from 11 a.m. to 4 p.m. Menu highlights prepared by Executive Chef Nicolas Legret include *Herb Crusted Aged Black Angus Prime Rib* with truffle popover, Merlot and foie gras sauce; *Shenandoah Rack Of Lamb* with spaetzli and lemon verbena sauce; *Roasted Red Pear Salad* with orange red beet and tangerine rosemary; *Creamy Maine Lobster Salad* with baby greens and blood orange; *Spiced Roasted Cauliflower* with Jerusalem artichoke, cumin and turmeric; *Truffle Lunette Ravioli* with baby kale, spinach and parmesan; *Grilled Spicy Shrimp* with herbs and vegetable cous cous; *Maryland Jumbo Lump Crab Cake* with charred assorted baby carrot, as well as *Roasted Duck Breast* with baby turnips and parsnip purée. For dessert, guests can enjoy a decadent buffet of sweets prepared by Pastry Chef Josh Short including *Gingerbread Cake* with cinnamon cream cheese frosting; *Bailey's Irish Cream Chocolate Mousse Cups*; *Cranberry-Champagne Gelée*; *Candy Cane Meringue Kisses*; *Chocolate Christmas Toffee Cake*, and *Bûche de Noël*. Additionally, diners will receive a glass of complimentary Taittinger Brut Champagne upon their arrival. Guests will also enjoy musical entertainment provided by Tom Vogt. The Hay Adams' Christmas Day feast is priced at \$120 per adult and \$60 for children aged four to 12 (tax and gratuity not included). For reservations or additional information, please call (202) 638-6600.

The award-winning Hay-Adams is located at 800 16<sup>th</sup> Street, NW, Washington DC, 20006, across Lafayette Square from the White House. It offers guests Washington's most prestigious address with views overlooking the White House, Lafayette Square and St. John's Church, the "Church of the Presidents." The hotel is just minutes from the Smithsonian Museums, the Washington Monument, the Capitol Building, the Mall, as well as convenient to Metro stations and the convention center. For reservations or more information call (202) 638-6600 or visit their website at [www.hayadams.com](http://www.hayadams.com).

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