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Celebrate The Return of Spring at The Hay-Adams with A Festive Champagne Dinner

Photos here: https://www.dropbox.com/sh/mk0bisj7ad97vp7/AACf4DGejzH60Fnv_QDVO6sFa?dl=0

Washington, D.C. (March 27, 2017) —The award-winning Hay-Adams, located steps away from the White House at 800 16th Street, NW, 20006, is pleased to debut a new spring time prix fixe, three-course menu available exclusively in the Lafayette Room beginning April 10th through May 31st. Priced at \$85 per person (tax and gratuity not included), the menu features contemporary American cuisine prepared by Executive Chef Nicolas Legret complemented by a half bottle of Taittinger Brut Champagne. With windows looking out over Lafayette Park, this beautiful oasis is an ideal place to revel in the spring blooms accompanied by Jazz Pianist Tom Vogt's repertoire of classic spring songs, including the “*Spring Can Really Hang You Up The Most,*” “*It Might As Well Be Spring,*” “*April In Paris,*” “*Spring is Here*” “*Spring Will Be A Little Late This Year,*” and “*You Must Believe In Spring.*” This special offering is available Monday through Saturday, from 5:30 PM to 10 PM.

The Hay-Adams' Executive Chef Nicolas Legret is creating a seasonal menu with appetizers such as *Vichyssoise with potato, leek, and onion*; *Maryland Crabmeat Mille Feuille with heirloom tomato and avocado*, and *Roasted Baby Romanesco and Spring Vegetable Salad with herbs pesto*. Entrée options are just as enticing and include *Porcini Mushroom Ravioli with oxtail beef and vegetable consommé*; *Poached Maryland Rockfish with grilled baby fennel, piquillos peppers, green olive, and fennel vinaigrette*, and *Virginia Lamb Cutlet, Braised Shoulder with lemon verbena sauce, braised artichoke, fava beans, and confit tomato*. For a sweet finish, diners can indulge in desserts created by Pastry Chef Josh Short, such as the *Meyer Lemon & Mascarpone Mousse with candied kumquat, dried strawberry, and huckleberry compote*, or *Filbert Reprise with hazelnut dacquoise, dulcey chocolate mousse, and nougatine ice cream*.

The award-winning Hay-Adams hotel is located at 800 16th 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, the 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.

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