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The Hay-Adams Is The Perfect Place to Celebrate Independence Day in The Nation's Capital Overlooking The White House with Fireworks on The National Mall

Photos here: <https://www.dropbox.com/sh/i2fwtsgkh1epm0u/AAAI8SMkLPa02UAiKv-loeixa?dl=0>

Washington, D.C. (May 22, 2019) - This July 4th, guests at The Hay-Adams, located at 800 16th Street NW in Washington, DC, 20006, can experience the excitement of the festivities far above the bustling crowds attending the Capitol Fourth fireworks on the National Mall. With unrivalled views of the White House and the National Mall beyond, The Hay-Adams' *Top of the Hay* is the venue of choice to soak in the views and watch the country's best fireworks display.

One must book early for **The Hay-Adams "4th of July"** package, which includes a luxuriously appointed guestroom created by the renowned designer Tom Pheasant, a full three-course dinner for two with wine pairing, followed by a sparkling soirée on the 9th floor, at the legendary *Top of The Hay*, overlooking the White House, Washington Monument, and the National Mall. From this perfect perch, patrons will gather to view the Capitol Fourth's spectacular fireworks display, while enjoying a full open bar, butler-passed cocktails, and Pastry Chef Elenor Apolonio-Frantz' house-made delights, including ice creams and candies, ideal for a summer night.

To begin the evening, guests can enjoy the comfortable elegance of **The Lafayette** while partaking in a three-course, prix-fixe menu reflecting the holiday, artfully prepared by Executive Chef Nicolas Legret with his culinary team. The menu features refreshing offerings such as chilled *Spring Pea and Baby Arugula Soup*, with roasted Marcona almonds and fava beans; *French Bean Salad and Fresh Herbs*, with butter lettuce, shaved asparagus, and vinaigrette; *Earth and Eats Grilled Heirloom Tomato Salad* with Mozzarella di Bufala, greens, and pickled sweet pepper and a *Seafood Plate* with Maine lobster, jumbo shrimp cocktail, crab claws, and yuzu cocktail sauce. Entrée choices include summer favorites such as **Pan Seared Maryland Jumbo Lump Crab Cakes** with confit cherry on the vine tomato, and serrano avocado sauce;

Handmade Potato Gnocchi with royal trumpet mushroom, leek and parmesan sauce; Roasted Amish Chicken Breast with mashed potatoes, crispy bacon and smoked red wine sauce and Rock Creek Farm Grilled Filet with mushroom, twice baked potato, and roasted green onion sauce.

Dinner reservations are available from 5:30 p.m. to 7:00 p.m. and are subject to availability. All dining reservations must be made at the time of booking and are for in-house guests only.

The Hay-Adams “4th of July” package is available from \$1,179 (excluding tax) for a superior room for two adults. Children age six to twelve years old joining in the celebration may be included for \$125 per child, and children under five are complimentary. Reservations can be made by calling **(202) 638-6600 or (800) 424-5054**. A credit card is required at the time of booking for the prepayment deposit. For guests who wish to explore the wonders of Washington, DC a little longer, additional nights are available from \$389 per night (excluding taxes).

The Hay-Adams is located at 800 16th Street NW, Washington DC, 20006, across Lafayette Square from the White House. The historic Hay-Adams 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." Consistently recognized as one of the world's best hotels by Condé Nast Traveler, Travel + Leisure, Fodor's Travel and U.S. News & World Report, 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.

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