



## For Immediate Release

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### **Summer 2010 Restaurant Week Menu Shows Great Taste is Always in Style** *Three-Course Lunch, Dinners Highlight 85 Delicious Years at the Mayflower Renaissance Hotel*

Throughout DC Summer Restaurant Week (August 16-22, 2010), diners at the Mayflower Renaissance Hotel will have the opportunity to sup like Winston Churchill, Harry S. Truman, and President John F. Kennedy – possibly all at once. In honor of the hotel's 85<sup>th</sup> anniversary, Executive Chef Abdellah Aguenou and the hotel's historian Keith McClinsey have crafted two special menus for Café Promenade comprised of the signature dishes that have kept the famous, the powerful and the famished returning for power lunches and dinners for almost nine decades. As General Manager Satinder Palta likes to say, "At the Mayflower, great taste is always in style."

The hotel's three-course DC Summer Restaurant Week menus encourage guests to select one of four appetizers, entrees and desserts, each a Mayflower classic. **The cost for lunch is \$20.10; dinner is \$35.10 (exclusive of beverages, gratuity and tax).** Choices for appetizers at lunch and dinner include *Lump Crab Cake Imperial "1953" with Old Bay aioli*; *Jumbo White Shrimp Cocktail "1958" with gin cocktail sauce* and the earliest surviving Mayflower recipe: a crisp mix of Romaine hearts and shaved anise with orange vinaigrette called *Chef Nicholas' First Salad "1925"*. Entrees at lunch include *Steak au Poivre "1943" with cognac sauce and watercress salad* and *Chicken Tetrizzini "1929" with buttered baby carrots and roasted garlic potatoes*. At dinnertime, guest may select from *Moulard Duck "1958: with bourbon sweet potatoes and black currant vincotto*; *Rainbow Trout Meuniere "1953" with haricot vert and roasted new potatoes*; *Mayflower Seafood Stew "1953"* and *Roasted Prime Rib of Beef "1958" with Yukon mashed potatoes, broccoli supreme and porcini jus*. Desserts include *Mayflower Strawberry Pie "1932"*; *Baked Alaska "1959"* and *Dark Chocolate Lava Cake "1995" with CocoKrispies and mango chantilly*. (See full menus are below.)

The dishes on the Mayflower's Summer Restaurant Week Menu tell the story fine American dining in the twentieth century, and the history of the hotel. Chef Aguenou and Mr. McClinsey included Chicken Tetrizzini as a lunch entree in part because Nicholas Sabatini, the Mayflower's first chef, is rumored to have invented it while employed in New York City. Of course, the casserole of chicken, cream, mushrooms, sherry and Parmesan was also included as it remains the epitome of comfort foods. Baked Alaska, liqueur-soaked cake and ice cream tucked under a dome of browned meringue was another must-make for the Restaurant Week dessert menu. The dessert was prepared by the hotel in 1959 for a banquet hosted by Soviet Premier Nikita Khrushchev in honor of President Eisenhower.

The most recent arrival on the Summer Restaurant Week menu is one of the oldest: the recipe for *Mayflower Strawberry Pie "1932"* was mailed to the hotel as part of the Mayflower Renaissance Hotel's "anniversary amnesty" program. In anticipation of the hotel's 85<sup>th</sup> anniversary, the Mayflower requested anecdotes, photographs and an amnesty on any object "liberated" by former guests. All they wished for in return were the guests' memories of their stay. Among the silverware, room keys, and bath tub that were offered was the recipe for Mayflower Strawberry Pie, a popular summer sweet in the early 1930s. The recipe was shared by the daughter of a former employee whose mother worked in the hotel. An exhibition of the hotel's history highlighted by amnesty items, "Treasures Returned" is open to guests on the Mezzanine.

The Mayflower's Summer Restaurant Week menu is one of a number of ways to celebrate the hotel's 85<sup>th</sup> anniversary. The hotel's limited-edition 85th Anniversary Cuvee sparkling wine is available for purchase in Town & Country Bar and Café Promenade throughout the year. The signature sparkling wine has a crisp drinkability. It was especially commissioned by The Renaissance Mayflower Hotel and crafted at the family-owned Iron Horse Vineyards in Sonoma, CA. The hotel will mark the 85th anniversary in the fall with a revival of its classic society fete, the Champagne & Orchids Ball.

Dinner guests may also opt to experience the hotel's legendary hospitality firsthand. The Mayflower Renaissance Washington, DC 85<sup>th</sup> Anniversary Package boasts deluxe room accommodations; a bottle of Iron Horse Vineyards Customized Sparking Wine; breakfast for two at the Café Promenade and a collection of 15 historic Mayflower postcards. The 85<sup>th</sup> Anniversary Package runs through February 11, 2011, and rates start at \$185.

## **Mayflower Renaissance Hotel Restaurant Week Menu, August 16-22, 2010**

### **Lunch**

#### **First Course**

Lump Crab Cake Imperial "1953"

Old Bay Aioli

Jumbo White Shrimp Cocktail "1958"

Gin Cocktail Sauce

Senate Bean Soup "1949"

White Beans, Garden Vegetables, Tomato Broth

Chef Nicholas' First Salad "1925"

Romaine Hearts, Shaved Anise, Orange Vinaigrette

#### **Main Course**

Rainbow Trout Meuniere "1953"

Haricot Verte, Roasted New Parsley Potatoes

Chicken Tetrizzini "1929"

Buttered Baby Carrots, Roasted Garlic Potatoes

Mayflower Seafood Stew “1953”  
Sea Scallops, Laughing Bird Shrimp, Littleneck Clams, Blue Hill Bay Mussels, Tomato Saffron Broth

Steak au Poivre “1943”  
Flat Iron Steak, Crushed Peppercorns, Cognac Sauce, Watercress Salad

**Dessert**

Mayflower Strawberry Pie “1932”  
Sable Dough, Fresh Strawberries

Cherries Jubilee “1953”  
Vanilla Gelato, Bing Cherries, Kirschwasser

Baked Alaska “1959”  
Strawberry Ice Cream, Vanilla Pound Cake, Meringue

Dark Chocolate Lava Cake “1995”  
CocoKrispies, Mango Chantilly

**Dinner**

**First Course**

Lump Crab Cake Imperial “1953”  
Old Bay Aioli

Jumbo White Shrimp Cocktail “1958”  
Gin Cocktail Sauce

Senate Bean Soup “1949”  
White Beans, Garden Vegetables, Tomato Broth

Chef Nicholas’ First Salad “1925”  
Romaine Hearts, Shaved Anise, Orange Vinaigrette

**Main Course**

Rainbow Trout Meuniere “1953”  
Haricot Vert, Roasted New Parsley Potatoes

Moulard Duck “1958”  
Bourbon Sweet Potatoes, Black Currant Vincotto

Mayflower Seafood Stew “1953”  
Sea Scallops, Laughing Bird Shrimp, Littleneck Clams, Blue Hill Bay Mussels, Tomato Saffron Broth

Roasted Prime Rib of Beef “1958”  
Yukon Mashed Potatoes, Broccoli Supreme,  
Porcini Jus

**Dessert**

Mayflower Strawberry Pie “1932”  
Sable Dough, Fresh Strawberries

Cherries Jubilee “1953”  
Vanilla Gelato, Bing Cherries, Kirschwasser

Baked Alaska “1959”  
Strawberry Ice Cream, Vanilla Pound Cake, Meringue

Dark Chocolate Lava Cake “1995”  
CocoKrispies, Mango Chantilly

The Renaissance Mayflower Hotel is located at 1127 Connecticut Avenue, NW, in Washington DC. For more information, please call 202-347-3000 or visit [Renaissancehotels.com](http://Renaissancehotels.com)

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