

For Your Information:

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**FOUR SEASONS HOTEL WASHINGTON LAUNCHES
“CATERING MENU CREATED BY MICHAEL MINA”
FOR SPECIAL EVENTS AT THE HOTEL**

Four Seasons is first in the US to offer celebrity chef Michael Mina’s cuisine for its banquets.

Washington, DC, January 7, 2010 - Internationally acclaimed culinary master Michael Mina has once again teamed with Four Seasons Hotel Washington to offer one-of-a-kind dining experiences in the nation’s capital, beginning January 21, 2010. Following on the success of Mina’s BOURBON STEAK restaurant at the Hotel, the restaurateur has created a new signature catering menu, offered exclusively for evening events booked at Four Seasons in Georgetown.

Mina, known for his signature slow-poaching method of cooking, will deliver a modern menu that focuses on the finest meats and seafood available both locally and worldwide, along with fresh east coast produce and west coast treasures, offering guests a culinary experience like no other. Prepared by Executive Chef Douglas Anderson, “Catering Menu Created By Michael Mina” transforms banquet dining as Mina has crafted a distinctive menu artfully tailored to the Washington dining audience.

Mina’s catering menu will showcase his classic dishes with canapés such as lobster corn dogs with mustard crème fraiche; classic beef tartare; Hudson Valley foie gras on brioche with seasonal fruits; and dry-aged all-beef sliders with Cabot cheddar and secret sauce. Mina has also incorporated a selection of vegetarian options including black truffle agnolotti and crispy artichokes with romesco canapés. The dinner menu includes soup and salad selections such as BOURBON STEAK’s bibb wedge salad, and black truffle French onion soup with marrow dumplings. Starters of note include New Jersey scallops, sweet potato crepe with Thai curry sauce, and roasted duck breast with cinnamon couscous, golden raisins and foie gras sauce. The entrée choices range from Mina’s signature Maine lobster pot pie; duet of beef tenderloin and oxtail ravioli with parsnip puree and Worcestershire jus; Amish chicken with truffled mac and cheese with caramelized onion sauce; and Scottish salmon with horseradish creamed cabbage and bliss potatoes with Dijon sauce.

For dessert, Mina’s standouts include Macallan 18 butterscotch pot de crème with pumpkin seed nougatine with brown butter genoise, and coconut candy bar with milk chocolate ganache and caramel ice cream.

“Catering Menu Created By Michael Mina” is exclusive to evening events booked at Four Seasons Hotel Washington, either in Seasons or the Hotel’s meeting rooms. Seasonal canapés are priced at \$72 per dozen. Mina’s dinner selections consist of a three-course menu including soup, salad or appetizer, entrée and dessert priced at \$110

per person (beverages, tax and gratuity not included) and a four-course menu including soup or salad, appetizer, entrée and dessert priced at \$135 per person (beverages, tax and gratuity not included). Michael's Maine lobster pot pie is available with both menu options for an additional price of \$25.

In addition to Mina's catering menu, event planners may alternately choose selections from Hotel Executive Chef Douglas Anderson's 2010 catering menu featuring all new entrées, creative stations and tapas-style offerings.

View "Catering Menu Created By Michael Mina"
http://www.fourseasons.com/washington/mina_catering/

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