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## Washington, DC's Restaurants Celebrate The National Cherry Blossom Festival with *Cherry Picks*

Washington, DC restaurants are once again celebrating the **National Cherry Blossom Festival**, running March 27 – April 11, by offering cherry-inspired recipes throughout the signature springtime event. Diners can enjoy a variety of succulent entrées, decadent desserts and tempting cocktails with a cherry flair at more than 70 participating restaurants. Find your favorite “Cherry Picks” and reserve a table to try them for yourself at [washington.org/cherryblossom](http://washington.org/cherryblossom).

- **Adour** – Executive Chef Julian Jouhannaud’s *Pink Cherry Flavored Macarons with Cherry Marmalade Filling*.
- **Aria Trattoria** – Executive Chef Xavier DeShayes’ *Almond Milk Soup with Cherry Compote*.
- **Art and Soul** – Executive Chef Travis Timberlake’s *Hamachi Sashi; Crispy Whole Rockfish; Hojicha Green Tea Cheesecake*.
- **Asia Nine Bar & Lounge** – Executive Chef Rod Yotmanee’s *Edamame cherry dumpling; Crispy Fish with Pik King with cherry rice and sauce, cherry sushi; Taro Roti with sweet-cherry sauce*.
- **B.Smith’s** – *Blossom salad; Seared Salmon with cherry port glaze; Cherry Apricot Cobbler*.
- **Bistro Bis** – Executive Chef Joseph Harran’s *Gâteau aux Cerises: cherry-almond financier layered with cherry mousse, almond praline, morello cherry gelée and montmorency sauce*.
- **BlackFinn American Saloon** – Executive Chef Michelle Giroux’s *Cherry Glazed Baby Back Ribs; Sour Cherry Cobbler*.
- **Café Dupont** – *Hudson Valley Foie Gras Pâté, Slow Roasted Loin of Venison, Cherry Crème Brûlée*.
- **Charlie Palmer Steak** – Executive Chef Matt Hill’s *Slow braised pork cheeks with preserved cherries and cauliflower*.
- **Circle Bistro** – Executive Chef Peter Brett’s *Sour Cherry Cobbler*.
- **Commonwealth Gastropub** – Executive Chef Delian Shannon-Dipietro’s *Tempranillo Cherry “Ice Cream Sandwich.”*
- **Cure Bar & Bistro** – Executive Chef Kevin Villalovos’ *Kriek Cherry Lambic Braised Pork Osso Buco and complete cherry blossom menu*.
- **Dino Restaurant** – Executive Chef Dean Gold’s *Petto d’Anatra*.
- **Farmers and Fishers** – Executive Chef Stephen Bieker’s *Farmhouse Crispy-Skin Duck Breast w/ Cherry Demiglaze*.
- **Founding Farmers** – Executive Chef Joe Goetze’s *Chocolate-Cherry French Toast; Cherry Blossom Purse dessert*.
- **GrillFish** – Executive Chef William McCormick’s *Endive salad with dried cherries, toasted walnuts, blue cheese, chives and cherry vinaigrette*.

- **Harry's Tap Room (Clarendon)** – Executive Chef Alex Reyes' *Duck Confit with vegetable marbles and a cherry gastrique; Va. goat Cheese and Cherries Cheesecake glazed with Dulce de Leche.*
- **Harry's Tap Room (Pentagon City)** – Executive Chef Alex Reyes' *Duck Confit w/ vegetable marbles and a cherry gastrique; Va. goat Cheese and Cherries Cheesecake glazed with Dulce de Leche.*
- **Hudson Restaurant & Lounge** – *Cherry Gelato with shortbread cookies and cherry dust.*
- **iCi Urban Bistro** – Executive Chef Oliver Perret's *Seared Duck Magret with leeks, celery root pulp, cherries and pepper sauce, and a complete Cherry Menu.*
- **Il Mulino** – Executive Chef Jara's *Rugola salad with cherry vinaigrette; roasted duck with dried cherry marinade, wild rice & cherry sauce; cherry cheesecake.*
- **J.Paul's- A Dining Saloon** – Executive Chef Tom Crenshaw's *Brie en Croute with Cherry Marmalade and Fig Jam.*
- **J & G Steakhouse** – Executive Chef Phillippe Reininger's *Madai Sashimi with floral infused cherries and cilantro.*
- **Jaleo** – Executive Chef Ramon Martinez's *Gazpacho de cerezas, chilled spanish soup with tomatoes, cucumbers, onions peppers, served with fresh cherries and sherry vinegar.*
- **Juniper at the Fairmont, Washington D.C.,** – Executive Chef Jason Dalling's *Pan seared halibut, white and green asparagus, cherry infused hollandaise.*
- **Kaz Sushi Bistro** – Executive Chef Kaz Okochi's *Cherry Blossom Bento Box with Clam Soup and Cherry Panna Cotta.*
- **Kellari Taverna** – Chef Partner Gregory Zapantis and Executive Chef Acinapura's *Greek Yogurt with sour cherry preserves, walnuts, and Greek honey.*
- **Legal Sea Foods** – Executive Chef Kevin Mitchell's *Chocolate Cherry Bread Pudding.*
- **Lima Restaurant & Lounge** – *Cherry Blossom-inspired Tiradito.*
- **Logan Tavern** – Executive Chef William McCormick's *Grilled chicken stuffed with pecans and dried cranberries and gorgonzola cheese. Served with mashed potatoes and cherry reduction.*
- **M Bar** – Executive Chef John Therres' *Cherry Jubilee Shortcake.*
- **Michel Richard Citronelle** – Executive Chef Michel Richard's *Cherry Clafouti.*
- **Morso** – Executive Chef Ed Witt's *Pan-roasted duck breast with cumin, lentils, cherry sauce.*
- **Notti Bianche** – Executive Chef Robert DeCoste's *Cherry Mustard with Spicy Coppa*
- **The Majestic** – *Cherry Bread Pudding.*
- **The Oceanaire** – *Pepper Crusted Halibut with Mashed Sweet Potatoes and Cherry Glaze.*
- **Old Glory BBQ** – Executive Chef Richard Brooks' *Cherry Wheat Beer-Battered Onion Rings.*
- **Palette Restaurant** – Executive Chef Arnel Esposito's *Sweet and Sour Cherry Cured Wild Alaskan Salmon Sashimi; Cherry Blossom Essence Jasmine Rice.*
- **Plume at The Jefferson Hotel** – Executive Chef Damon Gordon's *Rillettes of Duck with Carbonated Cherries and Balsamic Vinegar.*
- **Potenza** – Executive Chef Ryan Moscatello's *Smoked Duck Arancini with Cherry Aioli; Cinnamon Dusted Bombolini with Confettura.*

- **PS7s** – Executive Chef Peter Smith’s Cherry-wood Smoked Pork Belly with Cherry Gastrique, and Cherry Vacherin with Marshmallow Powder and orange blossom syrup.
- **Restaurant Marvin** – Executive Chef James E. Claudio’s *Rabbit Terrine with Cherry Preserves*.
- **Ris** – Executive Chef Ris Lacoste’s *Smoked Paprika Crusted Muscavy Duck, sweet and sour cherry sauce, candied orange, almond wild rice and caramelized endive*.
- **Roof Terrace Restaurant** – Executive Chef Joe Gurner and Pastry Chef Ben McCormick’s *Roast Loin of Pork Montmorency with sweet potato puree and rainbow swiss chard; Chocolate Brioche and English toffee Bread Pudding with bing cherries and cherry gelato*.
- **Sequoia** – *Cherry Blossom-inspired dish*.
- **TenPenh** – Executive Chef Cliff Wharton’s *Pan seared scallop; Hudson Valley Foie-Gras, Sea Bass, Warm Chocolate Chip Cookie Bar*.
- **The District Line Restaurant & Bar** – Executive Chef Andre Cote’s *Griddled Chocolate Cupcake with L’Enfant-inspired French Cherries, topped with cherry blossom ice cream*.
- **The Heights** – Executive Chef William McCormick’s *Bing Cherry Gratan-stewed fresh cherries topped with crispy oats, raw sugar. Served with sour cream ice cream*.
- **The Jackson 20** – Executive Chef Dennis Marron’s *Cherry Wood Smoked BBQ Beef Brisket with roasted red potatoes, green bean salad*.
- **Tony & Joe’s Seafood Place** – Executive Chef Bill Eder’s *Balsamic cherry glazed salmon with dried cherry saffron rice*.
- **Tuscana West** – *Anatra con Salsa di Ciliegio; Ciliegio Cotto*.
- **Urbana Restaurant & Wine Bar** – Executive Chef Alex Bollinger’s *Roasted lamb with celery root puree; cherry lamb jus*.
- **Vidalia** – Executive Chef Jeffrey Buben’s *Cherry "Pie"-long pepper streusel, cherry brandy ice cream, bing cherry gelée, brown butter emulsion*.
- **Zengo** – Executive Chef Graham Bartlett’s *Hot Oil Seared Snapper Tiradito; Smoked Duck Salad; Slow Roasted Pork Belly*.
- **Zola** – Executive Chef Bryan Moscatello’s *Cherry Braised Beef Short Ribs with Caramelized Salsify, Pea Tendrils and Foie Gras Emulsion; Popcorn Sweet Breads with Cherry Sweet and Sour*.
- **Zola Wine & Kitchen** – Executive Chef Bryan Moscatello’s *Game Hen Salad with Shaved Carrots, Fennel, Cherry-Honey Gastrique and Sous Vide Egg Yolk*.

Try a festive cocktail to compliment your blossom-inspired dish:

- **Art and Soul** – Executive Chef Travis Timberlake’s *Sakura Cocktail*.
- **B.Smith’s** – *Cherry Mojito*.
- **Blackfinn American Saloon** – Executive Chef Michelle Giroux’s *Chocolate Covered Cherrytini*.
- **BLT Steak** – Sommelier Nicole Salaoyga’s *Chocolate Covered Cherry* (cherry-infused vodka, chocolate flavored liqueur, topped with chocolate-covered cherry and cherry blossom leaf.)
- **BRABO by Robert Wiedmaier** – Beverage Director Leah Dedmon’s *Cherry Pisco Sour* (Pisco, Fresh Lemon Juice, Egg Whites, Cherries).
- **Chef Geoff’s Downtown** – Bar Manager Jody Hessler’s *Japanese Cherry Blossom Martini*.

- **Dino Restaurant** – Executive Chef Dean Gold’s *Cherry Smash Cocktail*.
- **DISH & Drinks** – a *Cherry Blossom Cocktail*.
- **Farmers & Fishers** – Executive Chef Stephen Bieker’s *Sour Blossom Mousse Cocktail*.
- **Firefly** – Cocktail Creator Alice Gaber’s *Blossom Fizz cocktail* (Elderflower liqueur, green tea, lavender, sparkling wine).
- **Founding Farmers** – Executive Chef Joe Goetge’s *Sour Blossom Mousse Cocktail*.
- **Georgia Browns** – Executive Chef Jim Foss’ *Cherry Blossom Sangria*.
- **Harry’s Tap Room (Clarendon)** – Executive Chef Alex Reyes’ *Harry’s Cherry Martini* (champagne, elderflower liqueur, cherry juice).
- **Harry’s Tap Room (Pentagon City)** – Executive Chef Alex Reyes’ *Harry’s Cherry Martini* (champagne, elderflower liqueur & cherry juice).
- **Jaleo**, featuring Executive Chef Ramon Martinez’s *Cherry-Sherry Martini* (sparkling cherry cocktail w/ fresh juice and cava).
- **Juniper at the Fairmont Washington DC** – Executive Chef Jason Dalling’s *Cherry Blossom specialty cocktails*.
- **Kababji Grill** – *Cherry Woo Woo cocktail* (Absolut Citron Vodka, Peach Schnapps, Cranberry juice, muddled cherries, cherry juice and lime juice).
- **Legal Seafoods** – Executive Chef Kevin Mitchell’s *Cherry Blossom Cocktail*.
- **M Bar** – Executive Chef John Therres’ *Pink Passion Fire*.
- **The Majestic** – Cherry Soda (with alcohol or without)
- **Masa 14** – a *Cherry Blossom-inspired cocktail*.
- **Mie N Yu** – Bar Chef Chris Kelly’s *Cherry Blossom Cocktail* (Imperial Vodka, House-made Spiced Cherry Syrup, all-natural Red Bull Cola).
- **Morton’s The Steakhouse** – Executive Chef Tommy McKay’s *The Mary Pickford cocktail* (Bacardi, pineapple juice, grenadine, Luxardo/Marachino Liqueur).
- **Morso** – Cocktail Creator Pablo Henrich’s *Mia Clementina*.
- **Neyla** – Executive Chef Abdul Haslt Houstt’s *Arabic Cherry Lemonade*.
- **Palette Restaurant** – Executive Chef Arnel Esposito’s *Cherry Sake Float*.
- **Paulo’s Ristorante** – Executive Chef Bill McPartland’s *Cherry Campari "Crush"* and *Cherry Mimosa*.
- **Policy** – Executive Chef Brian Murphy’s *Hibiscus Cocktail*.
- **Poste Brasserie** – Executive Chef Rico Wisner’s *"Arborists Delight" cocktail* (3000 generations Shochu, Ron Cartavio Gold Rum, Cherry preserves, lemon juice, simply syrup, sparkling wine).
- **Ping Pong Dim Sum** – a *Morello Cherry Bellini*.
- **Sou’Wester at The Mandarin Oriental** – Chef de Cuisine Rachael Harriman’s *Cherry Smash Cocktail* (Austrian Sour Cherry Liqueur, Stoli Vanilla, Lemon juice, Cherry Lambic) and *Cherry not so Smashed* (non alcoholic - Muddled organic cherries, Cherry juice, Vanilla syrup, Ginger Ale).
- **Tuscana West** – a *Cherry Blossom Martini*.

- **Zentan** – a *Singapore Blossom cocktail* (organic CapRock gin, fresh cherry puree, Benedictine Dom, vanilla infused simple syrup, fresh lemon juice, splash of soda, garnish of candied cherries).

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