

Downtown DC Welcomes Dauphine's
*Keeping it Coastal, Long Shot Hospitality and CureCo. Bring a Taste of New Orleans
To Midtown Center in Fall 2019*

For decades, the *Washington Post* building at 15th and L Streets in downtown Washington, DC was the beating heart of a city chock-full of significant addresses. **Carr Properties** has reignited this location with the construction of Midtown Center, an architectural focal point – notable in location, design, and offerings. Joining this roster of sought-after restaurateurs and high-demand retailers is **Dauphine's**: a new restaurant inspired by the culinary culture of New Orleans. The space will be brought to life by the **Long Shot Hospitality** group [Long Shot], and will feature the tasteful and approachable cuisine of co-proprietor **executive chef Kyle Bailey**, who is known for his successful coastal approach at The Salt Line in DC's Navy Yard. For authenticity and flair in its beverage program, Dauphine's is partnering with the acclaimed New Orleans based cocktail experts of behind **Cure Co.**, a collection of renowned bars and restaurants in New Orleans including **Cane & Table** and **Cure**, the latter of which was named the winner of the 2018 James Beard Foundation Award for Outstanding Bar Program.

The multi-level establishment with a spirited outdoor alley, adorned with an inviting bar and casual dining tables, will open in Fall 2019 – a drinking and dining destination bringing distinct flavors of New Orleans to Washington's business district. It anchors the striking 14-story mixed use complex, one of the biggest construction projects in the nation's capital in recent years, designed to achieve LEED® Gold certification.

Designed by **Grizform Design Architects** and the **General Design Company**, the firms behind the handsome and versatile atmosphere of The Salt Line, Long Shot's popular oyster-and-ale house at the Navy Yard. The team is channeling the spirit of New Orleans '*grande dame*' restaurants, dispensing with tablecloths and evoking the tropical city's warmth, color, and layered history in a clean, clear style befitting the contemporary glass setting. A palette of rich greens and corals, graphic floor tiles, modern bistro seating, playful patterns, lush ferns, and strong references to New Orleans' ubiquitous wrought iron. Central charcuterie and raw bars beneath a dramatic pavilion, a sunken dining room, and a mezzanine dining level offer a variety of spaces under the same roof, while the adjacent outdoor space will be a more casual open-air gathering place, sheltered from the elements and complete with fountain and fire pit.

In the kitchen, Chef Kyle Bailey, hailed by *Food & Wine* as "People's Best New Chef," will be showcasing the whole impressive range of his skill set, from seafood to charcuterie, as applied to a menu based on New Orleans favorites. The power of his award-winning cuisine is in the integrity of its ingredients, which he sources with near-obsessive diligence in creating his raw bar offerings, savory snacks, small plates, sandwiches, and entrées.

The Long Shot team is partnering with Cure Co. owner, Neal Bodenheimer, and Bar Director, Ryan Gannon, who will be developing the beverage program at Dauphine's. The long-distance relationship has been decades in the making: Long Shot partner and third-generation publican Gavin Coleman, a devotee of New Orleans, has been a close friend of Bodenheimer. Fulfilling his dream of opening an establishment that would be an ode to the city that invented the cocktail, it was only natural that he

should partner with his acclaimed colleague to bring the storied cocktail culture of the Crescent City to the nation's capital. Bodenheimer and Gannon foresee a list of refined New Orleans cocktail classics and thoughtful riffs on classics offered inside the restaurant, and a more playful selection – still recognizably associated with the Crescent City – available outside.

Long Shot Hospitality

Long Shot Hospitality (LSH) is a Washington, DC-based restaurant group led by award-winning Chef Kyle Bailey, Jeremy Carman, Gavin Coleman, and Paul Holder who continue to be industry leaders in sustainability and environmental stewardship. The partners' collective expertise shines in the growing range of LSH properties known for great atmosphere, reliable service, excellent food, and a friendly vibe.

Carr Properties

Carr Properties is a privately held real estate investment trust that owns, manages, acquires and develops high-quality office properties in Washington, DC and Boston, Massachusetts. The company currently owns a portfolio of 17 commercial office properties totaling approximately 4.7 million square feet, as well as a pipeline of five development projects that includes: The Wilson and The Elm Development in Bethesda, MD; Signal House in the Union Market area of Washington; and One Congress in Boston. Upon completion, these projects will add 2.4 million SF of trophy-quality office space to the company's portfolio. The company is continuing to expand its portfolio through strategic investments in the Washington and Boston areas.

Cure Co.

Cure Co. is responsible for two of New Orleans beloved cocktail bars and restaurants, Cure and Cane & Table. Cure, nationally regarded as a pioneer in the New Orleans craft cocktail movement, is a four-time James Beard Foundation Award finalist for "Best Bar Program." Sister concept, Cane & Table, champions rum, proto-tiki cocktails, and Caribbean culinary traditions. Neal Bodenheimer is the owner, bartender, and restaurateur behind both establishments, which were named among Esquire's "Best Bars in America."

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