

# simoneink

## “Wait For It”

*An American Musical, Hamilton, Inspires BOURBON STEAK and Marcel’s to Give Dishes Stage Presence*

*Hamilton* fever is in full swing, as the Tony-winning hip-hop musical is set to debut at **The Kennedy Center** on **Tuesday, June 12, 2018** and run through **Sunday, September 16, 2018**. As the smash-hit musical captivates and commands the enraptured audiences of our nation’s capital, DC dining institutions, **BOURBON STEAK** at **Four Seasons Hotel Washington, DC** and **Marcel’s** by **Chef Robert Wiedmaier** are toasting to the jubilant experience with gastronomic and drinkable delights

**BOURBON STEAK** at **Four Seasons Hotel Washington, DC** is inviting guests to “the room where it happens” - the Lounge at BOURBON STEAK. The thoughtfully curated three-course menu by **Executive Chef Drew Adams** begins with a choice of **Pea Soup** with *Parmesan, Edwards Ham, and Ossetra Caviar* or **the Local Greens Salad** featuring *Le Bocage Greens* and *Sherry Vinaigrette*. Entrée selections include a **Maryland Crab Cake** with *Pink Peppercorn, Tartar Sauce and soft Greens* and a prime selection of an **8-ounce Cedar River Filet** with *Cream of Spinach*. For dessert, diners can find sweet tooth satisfaction with the **Cherry Cheesecake Mousse**, a luscious blend of creamy *Cherry Cheesecake, Honey Ice Cream, and delicate Olive Oil Sponge Cake, garnished with a White Chocolate Honey Tuile, Macerated Cherries, Violets, and Honey Powder*. Designed to complement the premium pairings, the **A Ting with a Sting** [\$17] is a potable nod to Alexander Hamilton's birthplace of Charlestown, Nevis. The fitting libation marries *Ting [Caribbean Grapefruit soda,]* with *Rum* for bright, tropical, and citrusy sip, served in a mini beachwood barrel mug, and reminiscent of a Caribbean-style *Moscow Mule*.

Just blocks away from The Kennedy Center, **Marcel’s** is plating a specially-crafted rendition of the institution’s signature, three-course pre-theater menu [\$68, plus tax and gratuity.] For the first course, patrons can savor the aromatic **Pan Seared Scallops** – a nod to Alexander Hamilton’s water-surrounded birthplace in the Leeward Islands – marinated in *Aged Sherry and Shallot Sauce*, and plated over a cheese-y *Fondue of Spinach*. Entrée selections include the fragrant **Salmon**, paired with *Fennel, sweet Tomato, and exquisitely perfumed by Coriander and Balsamic Essence*; and the succulent **Beef Short Ribs** – a tribute to one of Hamilton’s favorite foods, *Beef* – served with a luscious *Garlic Potato Purée*, and enveloped in a robust *Thyme Red Wine Sauce*. For dessert, Wiedmaier draws inspiration from Alexander Hamilton’s French roots [his mother, Rachel Faucette, was half French,] with the **Marjolaine of Hazelnut Dacquoise** - a rich *Chocolate Cremeux*, kissed by a smooth and creamy *White Coffee Gelato*. Guests can cheers to show-stopping occasion with the **First Secretary** [\$14,] which pays homage to Hamilton in his role as the first Secretary of the Treasury Department. The sip of

history combines *Blended Scotch Whisky, Fresh Lemon Juice, Honey-Ginger Syrup,* and *Islay Single-Malt Scotch Ardbeg,* is served on the rocks, and garnished with *Candied Ginger.*

*At BOURBON STEAK, the Pre-Theater menu is available on Saturdays for reservations made between 5:30PM-6PM. The Pre-Theater menu will remain available through the end of Hamilton's production at the Kennedy Center on September 16, 2018. The menu is available for \$90, plus tax and gratuity.*

*At Marcel's, the Pre-Theater menu is available from 4:30PM-6:30PM, Monday through Sunday. Complimentary driving service to and from the Kennedy Center from Marcel's is available on a first come-first serve, basis. Space is limited, please call in advance for reservations. Menu items subject to change without notice.*

**BOURBON STEAK at Four Seasons Hotel Washington, DC**

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**Marcel's**

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