



## BOURBON STEAK

WASHINGTON, D.C.

### Green Goddess

*The Spirited, Sarah Rosner, Debuts at BOURBON STEAK as Head Bartender, August 2018*

Washington, DC bartender and craft cocktail artist, **Sarah Rosner**, has patrons clamoring for a seat at the bar to experience her impressive work – featuring hand-crafted aromatic sips adorned with freshly cut herbs, artfully suspended in each glass. These masterful creations will now be savored at **BOURBON STEAK** at **Four Seasons Hotel Washington, DC**, with a complete menu of her own, to be launched this fall – marking the first time a woman has helmed the cocktail program at this DC dining institution. Rosner credits herself as a bartender before all else, as she states, “Mixologists serve cocktails, and bartenders serve people.”

Rosner was born and raised in Hawaii, spent four years completing a degree at The University of North Carolina at Chapel Hill, and in her adult life, she was happily ensconced in the nation’s capital, immersed in the creative world of craft cocktails. “I’m very much influenced by the islands,” she says, in that her bar is always stocked with fresh juices and the clean, natural goodness of local, organic ingredients. Rosner’s formative years in the tropics have ensured that she craves fresh greenery wherever she is, whatever the season. For years, she’s had command of the large green-space behind her Dupont Circle building, where she’s created a cocktail focused herb and flower garden. Rosner is particular about ice, fastidious about her bar, and mad about Chartreuse – there will always be a glowing green cocktail on her menu.

Rosner attributes the essential concept of balance and introduction of many diverse flavors to her mentors, Rachel Sergi, Chantal Tseng, and Gina Chersevani, who were constant presences, providing inspiration from their movements and techniques behind the bar. She boasts an impressive pedigree having been in DC for over 17 years – including Marvin, Jack Rose Dining Saloon, Eat the Rich, and Radiator at Kimpton’s Mason & Rook. Rosner herself was crowned Cocktail Queen in the first DC Craft Bartenders Guild competition in 2015.

The bar program at BOURBON STEAK will not only focus on seasonality, but Rosner will work closely with **executive chef Drew Adams** to incorporate the fresh, local ingredients from the kitchen. Adams’ passion for foraging and keen sense of the most current produce brings a new element to the dining and bar experience. A more organic bar practice has emerged at BOURBON STEAK, finally edging out in the cocktail culture that is under Rosner’s watch.

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

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