



## Mad About Oysters

*DC Area Dining Destinations Celebrate Valentine's Day with Beloved Bivalves*

Oysters, oysters, and more oysters! This **Valentine's Day**, and throughout February, these Washington DC dining establishments - and short, charming getaways - are celebrating sweetheart specials with a seductive and sophisticated selection of oysters. The glimmering briny bivalves are credited with fueling the amorous powers of Casanova, and are the ever so popular aphrodisiac.

**BOURBON STEAK** at Four Seasons Hotel Washington, DC is feeling the love all month long with ***Bourbon on Ice Unlimited***. Couples can hide away in one of the three glistening ice domes situated on the chic patio - and toast the romantic occasion with bottomless ***Krug Champagne*** and unlimited fresh, raw ***Oysters*** [*\$500 per person for 2.5 hours*].

**Occidental Grill & Seafood** is winning the hearts of guests with amorous, one-of-a-kind offerings. Mixology master **Frankie Jones** is inviting couples to simultaneously sip and share his seductive ***Siamese If You Please*** [\$18] cocktail featuring a compelling mix of *Don Q Cristal, Passion fruit, Pomegranate, Cherry Bitters, Egg White*, and topped with a playful *Twizzler* candy straw. The enticing essence of the cocktail purposefully enhances the daily selection of East Coast *Oysters on the Half Shell* - and no extra garnishes are needed to balance the sublime taste.

It's a *Love Shack* at **The Salt Line**! Park it at the bar for half-priced ***Oysters*** on the evening of endearment - guests who buy a bottle of bubbly, or their favorite vino, can order continuous *Oysters* until the bottles run dry. Passionate patrons can feast to their heart's content with chef **Kyle Bailey**'s special tasting menu for two [\$45] offered on February 14, 2019, and through the weekend, featuring an alluring assortment of succulent specials - from two ***Spiked Oyster Shooters***, to a half dozen of raw ***Oysters*** with gastro garnishes, to a plate of varied preparations of fried, baked, and grilled beauties of the sea.

For those wanting a short, relaxing getaway from Washington:

In the endearing, historic town of **Easton, MD**, **Bas Rouge** channels the soul of a fine European restaurant as it delivers an extraordinary experience of hand-picked, wild ***Oysters*** from expert divers in the Chesapeake Bay. With his finger on the pulse of peak oyster season, executive chef **Harley Peet** embarks on experimental and traditional gourmet preparations like his ***Pickled Oysters*** and award-winning ***Oyster Stew***.

In the romantic, rolling hills of the Monticello Wine Trail, the creative culinarians of **Pippin Hill Farm & Vineyards** in **Charlottesville, VA**, are welcoming duos to learn culinary combinations of these beloved bivalves. A one-of-a-kind giftable experience, the **Oyster Cooking Class** [*\$95 per person*] on **March 6, 2019**, from **6PM - 9PM**, will illuminate differences between East Coast and West Coast Oysters - demonstrating techniques, such as shucking, as well as standout dishes. *Cooking classes include a 1-hour hands-on cooking demo, followed by a seated family-style dinner. Each attendee will receive two drink tickets redeemable for a choice of select red or white Pippin Hill wine. A 15%-off discount on tickets is offered to Wine Club Members. To purchase tickets, visit [Eventbrite](#).*

**Bas Rouge** | 19 Federal Street, Easton, MD  
**BOURBON STEAK** | 2800 Pennsylvania Ave NW, Washington, DC  
**Occidental Grill & Seafood** | 1475 Pennsylvania Ave NW, Washington, DC  
**Pippin Hill Farm & Vineyards** | 5022 Plank Road, North Garden, VA  
**The Salt Line** | 79 Potomac Ave SE, Washington, DC

For more information:

Simone Rathlé | 703.534.8100

president | simoneink, llc

simone@simonezez.com