



**For Immediate Release**

**ART AND SOUL GIVES GUYS THE SKILLS TO WOO THEIR VALENTINE  
WITH A HOMEMADE VALENTINE'S FEAST**

*Restaurant to also host intimate Valentine's Day dinner*

**Washington, DC (January 11, 2010)** – Art and Soul is offering two Valentine's Day options for love birds, one for those looking to celebrate with a romantic dinner at home and another for couples planning an intimate evening out. On Saturday, January 30<sup>th</sup> Executive Chef Travis Timberlake will host a Valentine's Day-inspired cooking demonstration geared towards men to teach them how to prepare a romantic four-course meal at home for their loved one. In addition, on Valentine's Day, Sunday, February 14<sup>th</sup>, Art and Soul will offer an intimate sharing menu for two, which includes a complimentary champagne cocktail, for couples to savor in the restaurant's candle lit dining room.

During the **Valentine's Day inspired cooking demonstration** on Saturday, January 30<sup>th</sup>, Timberlake will teach guys how to prepare a sumptuous four-course menu for their sweethearts including *Salmon and Caviar Hoecake*; *Shrimp Bisque*; *Roasted Duck for two with risotto and black truffles*; and *Chocolate Crème Brûlée with sliced strawberries*. Additionally, guests will learn how to break down a whole duck and prepare it for roasting as well as pick up tips on wine pairings for the menu. Class participants will receive a recipe booklet featuring all the dishes and a goodie bag of select ingredients to help make home cooking a little easier. Priced at \$50 per person, the class takes place from noon – 2p.m. and includes passed hors d'oeuvres to munch on. Seating is limited and available on a first-come first-served basis. To make a reservation, please visit [www.artandsoul.com](http://www.artandsoul.com).

For those looking to share a romantic night out on February 14<sup>th</sup>, Art and Soul's soft lighting and private nooks are perfect for cozying up over an intimate **Valentine's Day Dinner**. Timberlake will prepare a special three-course V-Day menu for two - designed for couples to share – and accompanied by a complimentary champagne cocktail with strawberry-basil foam and sliced strawberries. The menu starts with a *Shrimp and Grits* amuse bouche; for the first course each guest has a choice of a *Winter Greens* salad, *Oysters on the Half Shell* or *Seared Foie Gras*; the entrée served for two includes a choice of *Bone-in Prime Ribeye*, *Lola Duck*, *Crispy Whole Fish* or *Herb Roasted Pork Rack*; and for dessert, a choice of *Tartlette Trio for Two*, *Spiced Chocolate Pudding* or *Blood Orange Mousse*. A vegetarian option is available upon request and the regular menu is also being served. (For the full Valentine's Day menu see below.)

Seating for Art and Soul's Valentine's Day dinner begin at 5:30 p.m. Prices range from \$90 - \$120 per couple depending on entrée choice. Reservations are recommended and can be made by calling 202-393-7777 or visiting [www.artandsoul.com](http://www.artandsoul.com).

**ABOUT ART AND SOUL**

*Art and Soul is open for breakfast from 6:30 a.m. – 10:30 a.m. Monday – Friday; lunch is served from 11:30 a.m. – 2:30 p.m. Monday – Friday; and dinner is served from 5:30 p.m. – 10:30 p.m. Monday – Thursday, 5:30 p.m. – 11 p.m. Friday – Saturday; and Sunday Supper is from 4:00 p.m. – 9:00 p.m. on Sunday. Art and Soul also serves Weekend Brunch from 10:30 a.m. – 2:30 p.m. on Saturday and until 4:00 p.m. on Sunday.*

*ArtBar lounge services are from 4 p.m. – 12 a.m. The restaurant is located at The Liaison Capitol Hill, an Affinia Hotel, 415 New Jersey Avenue NW, Washington, DC. Reservations are recommended. To make a reservation, please call 202-393-7777. For more on Art and Soul, visit [www.artandsoul.com](http://www.artandsoul.com).*

**ABOUT AFFINIA**

*Affinia Hotels has prime locations in New York, Chicago and Washington, D.C. Offering the industry's most innovative guest service program, My Affinia allows business and leisure guests to tap the ease and immediacy of the Internet to create experiences of total customized comfort. Operated by Denihan Hospitality Group, a privately-owned company with more than 40 years of hospitality management expertise, Affinia Hotels is a proud member of a worldwide alliance of hotels including Joie De Vivre in the United States, Thistle Hotels in the United Kingdom,*

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Art and Soul and The Liaison Capitol Hill, an Affinia Hotel  
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**Valentines Day Special Offering**

**Amuse**

Shrimp and Grits

**2<sup>nd</sup> Course(choice of)**

Winter Greens

Blood Orange, Fennel, Toasted Hazelnuts, Feta Cheese

Or

Oysters on the Half Shell

Candied Meyer Lemon, Vodka Mignonette

Or

Seared Foie Gras

French Toast, Fig Smear, Kumquat Syrup

**3<sup>rd</sup> Course(For 2)**

Bone in Prime Ribeye \$120

Black Pepper Jelly, Smashed Fingerling Potatoes, Creamed Spinach

Lola Duck \$110

Bourbon-Cherry Glazed Breast, Sausage, Confit, Winter Vegetables, Spaghetti Squash

Crispy Whole Fish \$100

Seafood Gumbo, Dirty Rice

Herb Roasted Pork Rack \$90

Parsnip Puree, Braised Brussel Sprouts, Mustard Jus, Candied Cranberries

**4<sup>th</sup> Course**

Tartlette Trio for Two

Apple Spice, Cherry Mascarpone, Apricot Honey

Spiced Chocolate Pudding Cake, Caramelized Pears and Chewy Caramel

Blood Orange Mousse, Almond Shortbread