



For Immediate Release

## A Two Times the Fun Countdown to 1/1/11: Ringing in New Year's Eve at Art and Soul



Washington, D.C. – December 2, 2010 – Art and Soul (415 New Jersey Avenue NW, 202-393-7777) serves up a deliciously entertaining New Year's Eve (Friday, December 31) – twice! The countdown to 1/1/11 is two-fold: two seatings plus two tasting menus featuring five-course homages to modern, regional cuisine with a Southern twist from chef/owner Art Smith. Televisions streaming global celebrations of the night will provide festive visuals; the acclaimed Jeremy Carlstedt Quartet, a high energy jazz ensemble, provides the music, performing from 8pm to just past midnight in the dining room. A special Champagne bar serving a well-priced selection of sparkling wines will be available all evening. Seating and menu details below:

- First Seating: 5 p.m. – 7:00 p.m., diners may choose selections from a traditional Southern tasting menu (\$80) or a vegetarian menu (\$65). Beverages, tax and gratuity are charged accordingly.
- Second Seating: 8 p.m. - 11:00 p.m., two menu choices - tasting (\$95) and vegetarian (\$80); both include a celebratory glass of Champagne for toasting and party favors. Additional beverages, tax and gratuity are charged accordingly.

<u>Tasting Menu</u> <b>Amuse Bouche:</b> Duck Rillettes, Deviled Duck Egg  <u>Second Course</u> <b>Capitol Hill Salad</b> blue cheese, candied pecans, apple cider vinaigrette ~~~ <b>Country Caesar</b> , brioche croutons, Parmesan, fresh anchovy ~~~ <b>Brunswick Stew</b> , black pepper biscuit ~~~ <b>Heirloom Squash Soup</b> pumpkin seed oil, toasted pumpkin seeds  <u>Third Course</u> <b>Tuna Hoecake</b> watermelon radish, spicy crème, poached cranberries	<u>Vegetarian Option:</u> <b>Amuse Bouche:</b> Potato Cheese Dumpling, Sweet Onion Jam  <u>Second Course</u> <b>Capitol Hill Salad</b> blue cheese, candied pecans, apple cider vinaigrette ~~~ <b>Country Caesar Salad</b> , brioche croutons, Parmesan ~~~ <b>Heirloom Squash Soup</b> pumpkin seed oil, toasted pumpkin seeds  <u>Third Course</u> <b>Butternut Squash Risotto</b> , brown butter, sage ~~~ <b>Pantry Hoecake</b> , blue cheese, caramelized apples
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Reservations are required; a valid credit card must be provided to secure a reservation. To make a reservation, please go to [www.artandsoul.com](http://www.artandsoul.com) or call 202.393.7777.

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## 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; Weekend Brunch on Saturday and Sunday from 10:30 a.m. – 2:30 p.m. and Sunday Supper is served from 4:00 p.m. – 9:00 p.m. on Sunday. The 5:01 Session happy hour is available in ArtBar from 4:00 p.m. until 7:00 p.m. every Monday through Thursday. 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

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## For further information and images, please contact:

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