**Bubbles in Bubbles**

*Dom Perignon, Krug, and Ruinart Champagnes theme
the Exclusive "Bubble" Domes at BOURBON STEAK all Winter Long*

It’s a bubbly jubilee as **BOURBON STEAK** at **Four Season Hotel Washington DC’s**celebrates the season in a "Bubble." The award-winning restaurant will transform its chic, tucked-away patio into a wonderland of *champagne wishes and caviar dreams.*Imbibers are invited to cling glasses within the warmth of themed, luxurious **Champagne Bubbles**, available to reserve daily for holiday fêtes or relaxed gatherings. The ice-capades are part of the Four Seasons Hotel Washington, DC’s "**Hotel on Ice**”revelry, which returned **November 4, 2019** and will continue throughout the winter season.

Each decadently decorated Champagne Bubble seats up to 6-8 guests and is designed to offer a unique sipping experience in partnership with ***Dom Perignon****,****Ruinart****,*and***Krug****,*respectively. The selections of golden bubbly will be personally curated by **head sommelier**, **Winn Roberton,**awarded by the Restaurant Association of Metropolitan Washington in 2018 for the restaurant’s Outstanding Wine Program. Reservations for full dining experiences may be arranged for lunch and throughout the evening – indulge in a full selection of BOURBON STEAK’s distinguished, delicious dishes from **executive chef Drew Adams**or opt for the exclusive menu pairings presented to please the palate.

Unwind and uncork in the Dom Perignon Champagne Bubble with a compelling combination of *Dom Perignon Blanc 2006* and succulent *Caviar* accompanied by special sauces. The Krug Champagne Bubble will be like music to the ears– literally – with the striking sounds of hand-picked vinyl musical selections to complement the character of each pouring. Imbibers can delight in the harmonies and toast to the tunes with a half bottle of either *Krug Grand Cuvée* or *Rosé 22nd Edition*. Artful touches abound in the Ruinart Champagne Bubble with a stunning centerpiece inspired by Ruinart’s celebrated collaboration with Brazilian artist **Vik Muniz**. *Ruinart Blanc de Blanc* and *Rosé are*meticulously matched with the signature ***Lobster Pot Pie***featuring succulent *Lobster*, S*easonal Vegetables* and a *Brandied Lobster Cream*. It is served table-side directly from a copper pot and reconstructed layer-by-layer to the delight of the guest. As a sumptuous souvenir from the meal, guests receive a *Ruinart 1764 Spice Blend* from spice master, **Lior Lev Sercarz**, and a seasonal recipe from chef Adams.

BOURBON STEAK will also adorn the patio with blazing fire pits for guests to cozy up around, offering the added warmth of plush, faux-fur blankets. Underneath the glistening bistro bulbs of the chic outdoor patio, friends can meet and mingle over glow-in-the-dark lawn games. A continuous cascading shower of bubbles - simulating falling snowflakes –  set against the backdrop of a festive holiday wall creates the ultimate winter experience!

*Due to high demand, reservations are recommended – call Bourbon Steak at +1 (202) 342-0444. The Krug and Dom Perignon Champagne Bubbles require a $150 Rental and $75/per person F&B Minimum (Sunday-Wednesday) and $250 Rental and $150 per person minimum (Thursday-Saturday). The Ruinart Champagne Bubble will offer a full seated dinner experience with a $150 Rental/$500 Minimum (Sunday-Wednesday) and $250 Rental/$1000 minimum (Thursday-Saturday.) Seating are available at 5PM, 7:30PM, and 10PM daily. Accommodates up to 6-8 people per dome. For additional****Bourbon on Ice****details, visit the* [*website*](https://www.fourseasons.com/washington/dining/restaurants/bourbon_steak/)*.*

For more information:

Simone Rathlé | 703.534.8100

president | simoneink, llc

simone@simoneink.com

simoneink.com | @simoneink