***Happy Holiday, Happy Holiday***
*While the Merry Meals Keep Ringing
Happy Holiday from The Watergate Hotel to You...*

Christmas and New Year’s  has never looked more timeless than at **The Watergate Hotel’s** premier restaurant **Kingbird** which is all dressed up in its Holiday best with cozy and plush crimson red bouquets and glistening pillars, giving the dining room that perfect sparkle. Festive menus, feasts, and a rocking 1920s-era style bash marks the year’s end, or should it be said – **“A Roaring 20s New Year!”**The spirited fêtes include a **Christmas Eve** and **Day Dinner**, **Yuletide Brunch**, **New Year’s Eve Dinner** and an end of night countdown welcoming 2020 -- 100 years after the emergence of jazz and women gained the right to vote. "Top" hats off to that!

“Kingbird’s holiday celebrations will be a feast for all the senses,” said **Executive Chef Sébastien Giannini**, whose Mediterranean-Riviera influenced menus and locally sourced ingredients have made the restaurant the culinary nest for DC gourmands. The holiday menus will mix tradition with bold surprises in an ambiance of festive wonderment.

The four course, prix-fixe **Christmas Eve**and **Christmas Day Dinner**($150\*) will also include an amuse bouche offering and vintage wine pairings, if desired ($65\*.) Among the entrees are **Seared Maine Scallops**, **Facon Pot-au-feu Lobster Broth** and **Folie-Grilled Lamb Chop**, as well as a **Bûche de Noël** with Chocolate Ganache for dessert, among other items. Sommelier-curated wines include a Jean-M. Brocard “Sainte Claire” Chablis 2018, Catherine et Pierre Breton “Dilettante” Sec Vouvray Chenin Blanc, Familia Zuccardi “Concreto” Malbec Argentina 2017 and Grand Mariner Quinta do Noval 10-year Tawny Port. Reservations are available both nights from 5-8PM.

**Christmas Day Brunch** at Kingbird will feature a king-size buffet including stations of **Omelets**in every which way, ***Eggs Benedict*** smothered in Hollandaise, Seafood offerings of raw **Oysters**, **Shrimp Cocktail** and **Scallop Crudo**, over 10 desserts, and candy + cookie bar. Diners can expect entrees including **Roasted Prime Rib**, **Hand Carved Salmon**, **Fried Turkey Torchon**, among other favorites. The fanciful feast begins at 11AM until 3PM. Only $99\* for adults with an endless flow of mimosas and $55\* for children [ages 6-12,] an exceptional price for the abundant offerings.

This **New Year’s Eve**, DC’s most glamorous pleasure seekers are invited to dust off their tuxedo and flapper gowns, unfurl their feathers and partake in the most lavish 3-course menu, for $105\* at 5PM and at 7PM a 5-course menu for $195\*. Star studded dishes include the award-winning **Paté en Croûte** which just received the accolade as “Best in America” by the [Championnat de Monde de Pâté-Croûte](https://simoneink.us1.list-manage.com/track/click?u=6f815f0dedb8cb9fbdb392d1e&id=a5006b4c3b&e=2ebe79f6ee" \t "_blank)[order 72 hours in advance, please call this number: 844.429.4798]. Other top delicacies include ***Braised Wagyu Beef Cheeks*** and the ***Sunchoke Velouté***. Each seating may select a wine pairing for an additional $70\* or Champagne pairings for an additional $80\* to ring in the New Year.

The countdown to midnight begins with a **Big Bash** at 9:30PM, transforming the Kingbird dining room into the age of the roaring 20’s – opulence and exuberance are the order of the evening. A full buffet of pleasure from **Ossetra**and ***Beluga Caviar***, **Artisan Cheeses**, **Charcuterie**, **Foie Gras**, **Pastries** galore, and more. Everyone quaffed and enjoying the free-flowing spirits will hone their dancing steps to the live DJ playing through the night. At the stroke of Midnight, Champagne toasts to all! $195\* per person [9:30PM – 1AM]. Prohibition may have started in 1920, but cheers, dears: it’s long over and the bar’s open.

\*All prices dinners and events are subject to a charge of tax and gratuity.

For more information:

Simone Rathlé | 703.534.8100

president | simoneink, llc

simone@simoneink.com