

# Fork It Up!

NEWS FROM  
PASSION FOOD HOSPITALITY  
ACADIANA • BURGER, TAP & SHAKE  
DC COAST • DISTRICT COMMONS  
FUEGO COCINA Y TEQUILERIA  
PASSIONFISH & PENN COMMONS

SUMMER 2015



Swimming Upstream to Bethesda  
PAGE 2

## *In This Issue*

Swimming Upstream.....	2
The Spirit of DC Coast.....	3
The Power of the People.....	4
Some Like it Hot.....	5
What's In a Name.....	6
Notes for the Pre-Theater Eater.....	7
Cheers to 99 Beers.....	7
Ship to Shore.....	8
Hole-In-One for Kids.....	9
Rum Remedies.....	9
Table Crumbs.....	10

# Swimming Upstream

*PassionFish to open in uncharted territory this September: Bethesda, Maryland*

“From the beginning, so many of our regular loyal clientele have been based in Bethesda,” says Gus DiMillo, who with partners David Wizenberg [a Maryland native, himself] and chef Jeff Tunks are the principals behind this new endeavor. “For years, they’d been asking us to open a seafood-focused establishment there, and for years, we’d been waiting for the right location.” That opportunity couldn’t have been better than the invitation from developers StonebridgeCarras and PN Hoffman to open a second PassionFish restaurant in the prestigious new Lot 31 development at the buzzy crossroads of Woodmont and Bethesda Avenues.

**PassionFish Bethesda** will open its doors in September 2015, rewarding the patience of the loyal Maryland fans, and a boon to those who have yet to discover the joys of the original PassionFish in Virginia’s Reston Town Center, whose casual-chic setting with oceanic touches and globally influenced cuisine have made it such a popular rendition of the group’s downtown flagship, DC Coast.

The restaurant will share space in the notable new Bethesda development with The Darcy luxury condominium building. DiMillo describes the interior as “a very crisp and modern seafood restaurant – open and airy, with a breeziness and an appealing palette of blue and brown that reflects the bounty of riches from the seas.”

Seating about 180 [including 29 outdoors]

across an expansive one-floor layout, the Bethesda PassionFish is somewhat smaller than its big sister across the river, but every bit as dramatic and stylish, according to a clean and confident design created by Gensler. Through the doorway, just beyond the sushi bar and the low-slung lounge area, is the central bar, a massive square island



*California & Kamikaze Sushi Rolls at PassionFish*

seating nearly thirty. The lounge is flanked by glass floor-to-ceiling wine cases, which create intimacy while allowing for a serene atmosphere. Bare, custom wood tabletops enhance the approachable, not-too-formal feel of the restaurant, notes DiMillo, but the absence of tablecloths doesn’t mean any lack

of comfort: all the seating is well cushioned and upholstered; one dining area beyond the raw bar is dominated by three cozy circular banquettes. A dynamic sculpture on the rear wall commands the view with a marine theme, while a mesmerizing photo-mural covers a wall in the private dining room with an image of the deep sea.

The coastal ambiance is the perfect setting for chefs Jeff Tunks and Chris Clime’s masterful seafood menu that represents the flavors and natural resources of the Mediterranean, the Americas, and Asia – the latter, with a dedicated sushi chef. The vast array of seasonally dynamic offerings are enhanced by simply elegant presentations. Like its sister restaurant in Reston, PassionFish in Bethesda will offer the artfully-prepared signatures that championed its success, such as succulent *Sea Scallops* seared to perfection, *Whole Branzino* simply grilled in the Mediterranean fashion with *Extra Virgin Olive Oil, Lemon and Sea Salt*, and the *Red Thai Curry Lobster “Claypot”* with juicy bursts of golden *Pineapple, Jasmine Rice and Kaffir Lime*. Reeling in ingredients straight from the waters, the culinary duo even goes as far as drop-shipping fish from around the world to arrive overnight at a nearby airport.

PassionFish Bethesda will serve lunch and dinner, and offer valet parking in the evening. DiMillo hopes that many new friends will be walking through PassionFish’s door from their homes in the hip new community. ■

# The Spirit of DC Coast

*DC Coast boasts the most comprehensive vodka selection in Washington*

Ever since **DC Coast** “shot” into the nation’s capital in 1998, **Chef Jeff Tunks** and his team have made it a Washington institution, winning praise from the likes of *Esquire*, *Bon Appétit* and *Travel + Leisure*. The sophisticated bar is a key component of its success.

DC Coast’s quintessential cocktail sipping, martini shaking vibe gets a boost at the bar from its over-the-top vodka collection. With 90 domestic and international options from as far away as Kazakhstan, this selection has earned DC Coast a superlative status for vodka selection in the DC area. Wine & beverage director **Scott Clime** has presided over the program for over thirteen years now, and is responsible for curating the extensive vodka range; he also handles every facet of the bar’s craft approach down to the house-made cocktail

onions. Here are some samples of DC Coast’s top vodka choices and unique finds:

**Beluga (RF) Wheat/Malted Barley:** When you think of vodka, the first thing that comes to mind is...Russia. So it’s no surprise that one of DC Coast’s favorites comes all the way from our friends in the former Soviet Union. *Beluga Wheat* started up with some aristocratic assistance that has given the company a secure title in the vodka world. It

incorporates artesian well water with malted barley – a rare ingredient that can take up to three months to mature. A true delicacy!

**Crystal Head (Canada) Rye/Wheat:** This iconic glass container is hard to miss. Dan Aykroyd’s brand doesn’t lie about its name: the natural, gluten-free



grain is filtered several times through semi-precious crystals known as Herkimer diamonds. *Crystal Head* is also additive-free, so that pure taste is clearly the truth.

**Xellent (CH) Rye:** This Swiss-made vodka’s name says it all. The *Xellent* brand began over a century ago by a family in Swiss Alps. This now incredibly modern company incorporates only natural ingredients from fresh glacier water to organically

grown rye. You can practically taste the tradition in the sleek red bottle, which you will be hard-pressed to find in the area – except for at DC Coast, of course.

**Jewel of Russia (RF) Ultra Wheat:** This vodka’s mantra is all about tradition. In keeping with a tsarist Russian aesthetic, the bottle is decorated with arabesque designs signed by the artist. The Ultra brand incorporates a slow-flow filtration system to ensure a smooth taste, of great finesse.

**Fair Trade (FR) Quinoa:** The first ever spirits company to make its production...well...fair! This brand ensures that all of its farmers are properly compensated, are able to feed their families, send their children to school, and have what they need to live satisfying lives. The quinoa that goes into this vodka is grown high on the Andean

mountains in rich, fertile volcanic soil. This company packs a reputable punch with its line of vodka – winning the gold-medal approval of World Spirit competitions, Spirits Masters, Tester Trials, and more.

The depth of DC Coast’s vodka collection allows guests to sample the world’s leading choices, discover favorites, and refine their own inclinations and tastes – one shot at a time. ■

# The Power of the People

*Katrina fundraiser, first in the Mid-Atlantic and Northeast: Acadiana's Po' Boy Power - a Decade Ago*



*Guests lined up in front of Acadiana for Po' Boys*

On the fateful day of August 29, 2005, New Orleans nailed boards over windows as a Category 3 hurricane approached. Meanwhile, in DC, the hammers were just putting the finishing touches on the booths of **Acadiana**, Passion Food Hospitality's new Louisiana-themed restaurant inspired by Jeff Tunks' experience cooking at The Grill Room of the Windsor Court Hotel in New Orleans.

It is customary that each of the restaurants developed by Passion Food Hospitality reflect the varied cities where Jeff cooked as a chef from San Diego to Dallas to New Orleans. Each of them embraces the ingredients from the coastal waters and the flavors of its culture. The opening date of Acadiana was set for September 12, 2005. Staff had been employed, and training was underway. A cliff notes version of the riches of the Louisiana and Acadiana region were being explained, but the cooking needed no fixin' as four years in the crescent city

was a heavy dose of schooling on the techniques of Cajun and Creole cuisine.

Katrina made landfall south of the city and it wasn't the monster that had been expected – barely a Category 3. However, news soon broke that the upwelling storm surge funneled into the canals and lakes with a tremendous force that broke the levee systems causing water to pour in everywhere. 80% of the city was drowning: people, houses, and history. Katrina's ferocity was seen across every television channel, painful to watch, especially for those who had lived there, like Jeff Tunks, and the native New Orleanians he had recently employed to cook with him at Acadiana. "I was just down there, getting to know local purveyors, farmers, and fisherman who were supplying Acadiana," said Tunks, sadly.

Tunks and his partners, Gus DiMillo and David Wizenberg, along with their publicist, Simone Rathlé [me!], a native of New Orleans, decided that Acadiana would not open for business on September 12, after all, but would instead hold a fundraiser for those displaced by Katrina, the first in the Northeast and Mid-Atlantic regions. In a matter of twelve days, **Po' Boy Power** was created, gathering together twenty high-profile chefs and restaurateurs to put out as many shrimp and roast beef Po' Boys as they could "dress" with lettuce, tomato, mayonnaise, and hot sauce. The rallying cry that day was "Po' Boy Power –

*this is the way we can dress New Orleans again!*" The first donors on board were Congressional Seafood, Dairy Land, Cardinal Bakery, Breadline and Tabasco. Before the power of Twitter, Facebook or websites like Eater.com, word spread and the number of compassionate souls that turned out was extraordinary, with lines wrapping around the block. In less than two hours, at \$25 a sandwich, the Po' Boy Power fundraiser had raised more than \$27,000 from sales of this New Orleans classic. The power of the people who came together made it happen, and we would like to renew our thanks to all of them – especially the chefs who participated in this banner event, ten years ago. ■



*Po' Boy Power 2010 Anniversary at the White House  
[Chefs Jeff Tunks, David Guas, John Manolatos, Ann Cashion]*

**A Special Thanks From Jeff Tunks to His Fellow Chefs and Members of Les Dames D'Escoffier Who Participated in Po' Boy Power 2005:**

*Andrew Evans, Brian Kenny, Bryan Voltaggio, Carla Hall, Cathal Armstrong, Cesare Lanfranconi, Christophe Poteaux, Douglas Anderson, Eric Ziebold, Frank Morales, Jeff Buben, John Wabeck, Kevin Scott, Michel Richard, Ris Lacoste, RJ Cooper, Robert Weland, Robert Wiedmaier, Roberto Donna, Todd Gray. Special guest John Besh.*

# Some Like it Hot

*Fuego Cocina y Tequileria brings on the heat with healthy spice*

**D**o you like your food mild, medium, or hot? Generally, the idea of adding extra heat to your dish makes your taste buds squirm with nerves – but did you know you could actually be doing your body a huge favor by upping your normal spice levels? Peppers have the ability not only to add that extra kick to your dish but can help with weight loss, cancer prevention, mood stabilizing, blood pressure reduction, and improving overall heart health! With fire as its first name, **Fuego Cocina y Tequileria** utilizes naturally grown peppers, some of which are sourced straight from its balcony garden, to provide authentic flavor and spice to its signature dishes along with an array of hidden health benefits.

To kick-start your diet without putting down the fork, the Jalapeño, found in signature dishes like the **Barbacoa Tacos**, can lead to weight loss through its capsaicin content. This active organic component revs your metabolism into overdrive, helping you speed up your personal weight loss program through its thermogenic powers. For emotional rescue, the *Fire Roasted Chilies* in the **Torta De Huevos Con Chorizo** stimulates your body's serotonin, the “feel-good” hormone that helps regulate your mood; a rapid production of serotonin can keep you feeling content and at ease.

*The Chile Garlic Mayo* that accompanies



*Fuego's Pepper Garden Provides a Fresh Heat Source*

the **Yuca Frita** carries the capacity to lower blood pressure through its vitamin-packed peppers. The Vitamin A and C content in peppers helps strengthen the muscle walls in your heart. The hot feeling that rises throughout the body after that first

spicy bite is our physiological response as blood pumps through our system improving cardiovascular health. Stronger blood flow = stronger heart!

Served as a fiery accompaniment to Fuego's tacos, the ghost pepper within the **Ghost Pepper Salsa** ranks high on the international Scoville Scale, clocking in 130 times hotter than the Jalapeño. Also known as Jolokia, the ghost pepper is native to the town of Tezpur in the northeastern state of Assam, India. This powerhouse pepper held the Guinness World Record for “World's Hottest Pepper” from 2007 until 2011 – so just imagine what one drop of this salsa can do to your shrimp taco!

Who'd have thought that Habanero-infused tequila would be an enjoyable drink? Fuego's signature **Mala Suerte** cocktail uses hot *Habanero Chilies* to add that extra kick. Native to Central America, the habanero provides cancer prevention benefits. The capsaicin in this pepper has been shown to kill certain cancer and leukemia cells and can also help slow the spread of tumors – essentially mimicking the same effects that many cancer drugs have on the human body, but in an entirely natural way.

So next time you're out and about and are asked how “hot” you like your dish, just remember all the benefits held within a single pepper and tell them *as hot as it can get!* ■

# What's in a Name

*Chef Jeff Tunks gets playful with the BTS menu*



*December Burger of the Month: The Rudolph*

There's no question that **Chef Jeff Tunks** is a creative mastermind in the kitchen, but what's less well known is that his creativity goes beyond the plate and onto the menu. Some of his most clever work is on display at **Burger, Tap & Shake** – also known as **BTS**, which some jokingly say stands for “Better Than Sex” because its food is just *that* good! Located in Foggy Bottom and now, as of July 2015, in Tenleytown, its menu bears the stamp of Tunks' subtle, quick-witted touches. Unlike his other restaurants, **BTS** has a quirky fast-casual atmosphere that gives Tunks more leeway to roll up his sleeves and show

off his sense of humor, peppering the menu with clever innuendoes, sassy puns and tongue-in-cheek pop culture references.

Originality is everywhere at **BTS**, from the hand-painted chalkboard menus to the completely from-scratch approach in the kitchen. At first glance, menu items like the “**Six Buck Chuck**” will catch your eye. Tunks had the perfect epithet in mind for this no-frills house burger, which all starts with its proprietary ground chuck beef blend. As a nod to **Trader Joes'** signature value vino, the “**Two Buck Chuck**”, he instantly gave this \$6 burger a title that speaks to its status as well as its wallet-friendly price point.

The milkshakes, made with daily house-churned ice cream, are shaken up with a generous dose and an equally edgy moniker. The S'mores-inspired “**Bad Cubmaster**” with *Graham Crackers* and *Vanilla Ice Cream* could almost merit a **Scouts Honor** around the campfire if it weren't for the kick of *Smirnoff Marshmallow Vodka* and *Godiva Chocolate Liqueur*. And while 80s rock ballads like “**Keep On Lovin' You**” may be lost upon younger crowds, that didn't stop Tunks from dubbing his amped up, *Kahlua*-spiked cookies-and-cream shake the “**Oreo Speedwagon**” after a certain band from his own younger days.

“**BTS** is a fun place, so I like to cut loose and not be afraid of making bold choices,” says Tunks. While a few of those choices raised eyebrows in the beginning,

Tunks is quick to point out that they won over in the end. The most scandalous, he notes, is a name of questionable political correctness attached to a burger whose popularity, nonetheless, has endured since day-one: the “**Apache Sweat Lodge**” burger. Named for the ceremonial lodges [or “sweat houses”] used by Native American tribes, such as the Apaches, this one earned its handle for its sweat-inducing ingredients of *Fire-Roasted Green Chilies*, zippy *Pepper Jack* and fiery “**XXX**” Sauce, explains Tunks.

When it comes time to brainstorm **Burgers of the Month [BOTM]**, Tunks often draws inspiration from the seasons, holidays or cheeky cultural plugs. The infamous “bunny boiler” scene in the 1987 film “**Fatal Attraction**” with Glenn Close and Michael Douglas served as the impetus behind April's “**Glenn Close Burger**” with *Char-Griddled Rabbit & Veal Sausage*, *Sage Dijon Aioli*, *Muenster* and *Marsala Onions*. If it were up to PETA, Tunks may've gotten a lump of coal for Christmas, but that didn't stop him from putting a cherished yuletide character on the menu with the December “**Rudolph Burger**” consisting of *Char-Griddled Venison-Pork*, *Cranberry Mustard* and a *Cherry Tomato* on top representing Rudolph's red nose.

While some may say that a burger by any other name would smell as delicious, to Tunks a name speaks volume about a restaurant's culture, panache, and willingness to have some fun! ■

# Notes for the Pre-Theater Eater

*Make a night of it with these savvy dining tips*

**H**ow to make an evening of great theater in the nation's capital even better? Those in-the-know know you can book-end it with multiple courses at **DC Coast**, to round-out an entertaining outing and end it on a sweet note: dessert.

The three-course Pre-Event Menu at the elegant flagship on 14th Street features a tempting first course, a choice of anything off the Dinner Menu – and the option of returning after the show to claim your dessert! Come back to discuss the drama, critique the cast, and above all, to indulge in favorites from *Café au Lait Crème Brûlée* to the *Triple Chocolate Gianduja Bombe*. Linger over coffee or an after-dinner drink. If you present your ticket for Rodgers & Hammerstein's *Cinderella* at the National Theater in November, you'll receive \$5 off the Pre-Theater Menu, offered daily from 5:30-6:40PM. With a deal like that, who needs a glass slipper?

In tribute to its Gallery Place location, **Penn Commons** encourages museum-hopping in addition to theater-going: show your museum ticket stub or brochure on arrival, and receive a 10% discount on lunch or dinner for up to four guests. Lost your stub? Just mention #DCCool and the promotion, in partnership with

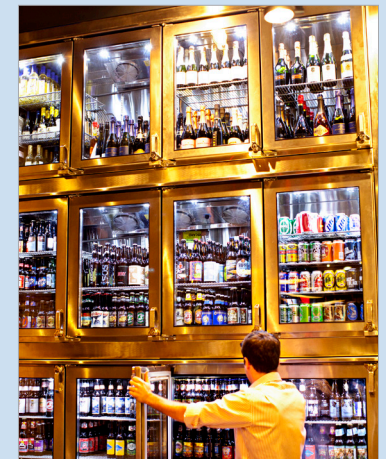
Destination DC, will be honored without so much as a pop quiz.

Gus DiMillo, co-proprietor of DC Coast and man-about-town, explains, "We want to encourage folks to take in local cultural institutions, as much as its monuments. Enjoying lunch after an exhibition, or a special dinner before a concert or play, is a great way to complete the outing." He reminds guests to notify the host that you have a show to catch when making a reservation. "Our servers are very conscientious about providing our guests with a wonderful meal without being rushed for curtain time. The option of returning to DC Coast for the meal's grand finale after a show is one of our well-kept secrets that allows you to keep the magic of the evening alive."

A diplomat in true DC style, DiMillo refuses to choose favorites among local theaters. "I love 'em all!" he says. "I love that the Kennedy Center is a home for all performing arts, for music and theater, opera and ballet. I love that we have places like the Woolly Mammoth for new plays and the Shakespeare Theater for classics." From culinary favorites to new seasonal flavors, look to the restaurants of Passion Food Hospitality to elicit ovations with every meal. ■

## Cheers to 99 Beers!

**D**istrict Commons, the chic American tavern with an impressive menu of locally-sourced fare and a powerhouse list of domestic brews, is raising the bar by offering patrons the opportunity to leave their mark on history. Alongside the proverbial **99 Bottles of Beer on the Wall**, is a plaque honoring those who have consumed all 99, and induction into the corresponding club. The bustling establishment invites all to sidle up to the bar and work through the stand-out craft selection housed in the ceiling-high beer wall, providing the ultimate incentive to clang mugs with fellow ale aficionados. Register as a team or claim the title for your own by adding a name to the list at the bar that tracks every prospective member's progress. Each bottle emptied brings contenders one sip closer to membership in the elite 'Beer Hall of Fame. With local favorites like DC Brau *Corruption IPA* and Richmond's own *Hardywood Singel*, you won't want to stop at just 99!



# Ship to Shore

*PassionFish gets its fish by cargo - 24 hours fresh*

The art of sea-worthy dishes comes naturally to fish-master Jeff Tunks and his counterpart, Chris Clime at **PassionFish**. For them, harnessing the riches of global waters and bringing them straight to the plate within twenty-four hours is an ambitious but passionate feat. Where Passion Food Hospitality seafood is concerned, “fresh” means skipping the middleman and working directly with sustainable, seasonal seafood companies in particular ports around the globe. The select fish that Clime and Tunks serve is caught that day and packed on ice—fresh, not frozen—and flown overnight to be ready for pick up the next morning in the cargo area of Dulles International Airport, where they’ve established a seafood airdrop pick-up several days a week.

Highlighting the freshest catches that are literally straight-off-the-boat [via plane] is a priority in Clime’s kitchen at PassionFish. *Opah*, from the Pacific near Hawaii, is one of Clime’s signature choices, which he sources to be directly airdropped for dinner the next

day. “We’ve built relationships with fisherman from all around the world, from Iceland to Scotland to the sunny Gulf Coast, that speak to the philosophy of Passion Food Hospitality. The result is an extraordinary taste and flavor of the fish,” says Clime.

In the kitchens overseen by Tunks and Clime, “frozen” is simply not part of the vocabulary. At PassionFish Reston and the soon-to-open PassionFish Bethesda, each bite of fish will transport you, in an instant, to the deep blue oceans, sea green waters, and powder white beaches where your meal originated. ■



*Grilled Whole Branzino at PassionFish*

## WHOLE GRILLED BRANZINO

*Executive Chef Chris Clime – PassionFish*

### INGREDIENTS

1, 1.5 pound each	Branzino, scaled and gutted [head-on]
1 tablespoon	Parsley, chopped
4 slices	Lemon, sliced into thin wheels
1 tablespoon	Scallions, sliced
1 tablespoon	Thyme, chopped
.25 cup	Fennel bulb, julienned
To taste	Kosher salt
To taste	Black pepper, freshly cracked
1 teaspoon	Extra virgin olive oil

### PROCEDURE

Stuff the cavity of the clean fish with parsley, lemon, scallions, thyme and fennel. Add salt and pepper in the cavity and surrounding the fish. Drizzle the fish lightly with the olive oil.

Heat a large charcoal or gas grill and spray with nonstick spray. Once it is smoking hot, spray the skin of the fish with nonstick spray and place directly on the grill. Close the lid and cook one side for approximately six minutes. Remove the lid, and very carefully turn over the fish, ensuring the skin does not tear [it will be very delicate]. Close the lid once more and cook the second side for an additional six minutes, or until the inside is hot. If the fish is not hot, cook for an additional 2-4 minutes.

After it has cooked through, remove the fish from grill and place on plate. Drizzle with extra virgin olive oil and serve!

*Fresh is best when it comes to seafood. Chef Chris Clime shares one of his all-time Favorite recipes for simply grilled **Branzino**. This recipe can be adapted for any mild white fish.*

# Hole-in-One for Kids

Partners raise \$416,000 to date - benefitting children's health facilities

In the spirit of a phenomenal, lip-biting U.S. Open this summer, **Passion Food Hospitality** partners, **Chef Jeff Tunks**, **Gus DiMillo** and **David Wizenberg**, are proud to share their hole-in-one moment: presenting a **record-breaking \$55,000** from the 10th annual **ComPassion Golf Tournament** to the **Children's Inn at the National Institute of Health (NIH)** and the **Children's National Medical Center**.

The tournament, held this past April 27 at the Reston National Golf Course proved to be anything but par for the course. Since the dynamic trio spearheaded the charity outing in 2006, they have been successful in raising over \$416,000 through their philanthropic efforts. The proceeds directly benefit children's health facilities in the Washington, DC area – including the Children's National Medical Center, which is the only health system in the Mid-Atlantic region dedicated to the care of infants, children, adolescents, and young adults.

"Nearly a decade ago, when we launched this annual benefit, we all shared a very strong vision of giving to a charity that provided

health services for youths and their families. It was an effort that really aligned with our values," says David Wizenberg, partner of Passion Food Hospitality. "It's a fun way for everyone to get out and play a round of golf for a charitable cause – and many of our chefs and employees are parents so their hearts are in it and they want to get involved."

Such a significant contribution from Passion Food Hospitality will help give children and their families a more promising future by influencing the course of medical research. Yet worlds of work remain. "Every year, the urgency to prevent, treat, cure and unravel the mysteries of various illnesses that affect our youngest generation grows. It gives us hope that our annual contribution

may help spare children for a healthier, happier tomorrow," said Chef Jeff Tunks.

Passion Food Hospitality is deeply grateful to its volunteers, vendors, and special guests for their dedicated ongoing support of the Children's National Medical Center and The Children's Inn at NIH. Giving back to the community is a core pillar of Passion Food, and it is their belief that a community is fundamentally built on the next generation. ■



Owners Wizenberg, Tunks and DiMillo presenting check to The Children's Inn at NIH

## Rum Remedies

**Penn Commons** is throwing way back with thirteen cool "Colonial Cocktails" that mirror the beverages of choice among the first settlers of our Thirteen Original Colonies. When crafting this revivalist menu, **Scott Clime**, Passion Food Hospitality's wine & beverage director poured-in extensive historical research for a collection that'll have you whistling "Yankee Doodle" and calling for a double. One of the most iconic of the era was the **Rock & Rye** – an infamous concoction made of rye, rock candy syrup for a touch of sweetness and citrus. Touted for its medicinal properties, it was a common panacea for the common cold and was generally swallowed down right before bedtime so you'd feel as good as new in the morning! Colonel Ethan Allen's favorite dram, the **Stone Fence**, shows up on the menu with *Stonewall Rum*, *Apple Shrub* and *Bold Rock Virginia Cider*. A hallmark of these early American sips was not only as much hard liquor as your cup could hold, but the addition of beer. Penn Commons' **Rattle-Skull** [colonial slang for a chatty person] fuses *Thomas Tew Rum*, *Laird's Applejack Brandy*, *Lime Juice*, *Nutmeg* and *DC Brau Penn Quarter Porter*, making it the perfect sip as you unwind!

# Table Crumbs

Calendar of Events & Closings

## HOLIDAYS & CLOSINGS

**Sunday, September 6: Labor Day Sunday** - District Commons will be open for brunch 11AM-2:30PM. Fuego Cocina will be open during normal hours. BTS will be open from 11AM-9PM. All other restaurants will be closed.

**Monday, September 7: Labor Day** - All restaurants will be closed.

**Monday, October 12: Columbus Day** - All restaurants will be open.

**Sunday, November 1 – Monday, November 2: Dia de los Muertos** - Fuego Cocina will host its annual Day of the Dead celebration with a slew of potent tequila-based concoctions and pan de los muertos [bread of the dead] designed to ward off evil spirits and bewitch the taste buds!



*Acadiana's Roasted Turkey for Thanksgiving Dinner To-Go*

**Thursday, November 26: Thanksgiving** - Acadiana will be open for Turkey pick up 11AM-1PM. All other restaurants will be closed.

**Friday, November 27: Black Friday** - BTS and Fuego Cocina will be open during normal business hours. All other restaurants will be closed for lunch, but open for dinner.

## UPCOMING CLASSES & EVENTS

To register, please visit [www.PassionFoodHospitality.com](http://www.PassionFoodHospitality.com) or call 202.408.0201. Reservations will not be taken more than 30 days prior to each class. Classes are from 1-3 PM and \$85 [all inclusive] per person, unless otherwise indicated.

- **Saturday, August 22, Tequila Tasting**  
DC Coast from 1-3PM
- **Saturday, September 12, Taste of the Chesapeake Cooking Class**  
DC Coast from 1-3PM
- **Saturday, October 3, Bourbon Tasting Class**  
Acadiana from 1-3PM
- **Saturday, November 14, New Orleans Holiday Cooking Class**  
Acadiana from 1-3PM

# Fork It Up!

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Fork It Up! is published three times a year by  
simoneink, llc, P.O. Box 25723, Washington, DC 20007.  
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