



# 2941 Press Release

2941 TO REOPEN MONDAY WITH NEW LOOK AND MENU

Monday, January 30<sup>th</sup>, 2941 Restaurant will reopen its doors to reveal a more approachable, less formal dining destination for lunch and dinner. The new menu, designed by Executive Chef Bertrand Chemel, leans toward modern American fare with select Mediterranean influences. From January 30<sup>th</sup> through February 9<sup>th</sup>, 2941 will take 12% off the food portion of all checks while the restaurant works diligently to streamline the service of its new menu.

Loyal fans of this former fine dining mecca need not worry that Chef Chemel and his team are veering drastically from the culinary course that earned the restaurant its three and a half star reviews from The Washington Post and Washingtonian Magazine. While tasting menus will be offered less frequently (holidays and private events only), many of 2941's culinary staples - premium quality meats, housemade pastas and creative desserts - will continue to grace the menus after reopening. Changes will be most palpable in the menu selection, which has been expanded to include sharable snacks, a greater selection of pastas and more grilled meat and seafood options.

Guests can opt to start their meal with a "Nosh," such as Tuna tartare guacamole with jalapeño and crispy onions, Crispy calamari with spicy romesco sauce or Beet, Cabrales and quince skewers. Known for his light touch with pastas, Chef Chemel will now offer a selection of housemade "Noodles," which can be enjoyed as an appetizer, a mid-course or an entrée, such as Fettuccine with lobster, cuttlefish and octopus carpaccio and Buckwheat spaghetti with cracked black pepper, pancetta and smoked mushroom. All pastas will be available as half-portions.

For main courses, the menu features dishes such as Nantucket bay scallops with Buddha hand confit and citrus emulsion, as well as a new spin on the French classic "Duck a l'Orange," made with phyllo wrapped braised duck leg and bacon Swiss chard. Desserts will include tempting treats from 2941's new Pastry Chef Caitlin Dysart, including a Dark & Stormy, an edible play on the classic cocktail featuring Jamaican rum cake, ginger pudding and lime sorbet, and a Pineapple caramel éclair with rosemary cream and roasted pineapple.

Menu prices reflect the more affordable air of the dining room with shareable snacks ranging from \$4 to \$9 and entrées from \$19 to \$31. All desserts will be \$8.

Wine Director Jonathan Schuyler has updated the wine list to feature more than twenty wines by the glass, focusing on good value, often unusual Old World picks as well as exciting New World specialties.

Complementing the approachable menu is an updated dining room shorn of white tablecloths and boasting new tables, chairs, carpeting, art and a more defined bar and lounge area. Flexible high-top seating will allow for larger groups in the lounge, and bar diners will enjoy a special menu with a greater selection of cocktails and craft beers, as well as the ability to order off the dining room menu.

Diners will continue to enjoy 2941's picturesque water views, the restaurant's signature floor-to-ceiling windows, and beautiful landscaping. The unparalleled private dining options will continue as before, with private dining available from the new and updated kitchen.

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