



*Confrerie de la Chaîne des Rôtisseurs
Greater Washington, DC Chapter
Paul J. Haar, Bailli*

SUNDAY, FEBRUARY 21, 2010 DINNER

PLUME AT THE JEFFERSON HOTEL

**1200 16TH STREET, N.W.
WASHINGTON, DC 20036
TEL.: 202/448-2322**

WWW.JEFFERSONDC.COM

Tom Sietsema, The Washington Post, December 13, 2009 - From the moment you enter the hotel, where the doors are flung open by uniformed attendants and the hosts welcome you with warm smiles, you know you're in a special place. . . Chef Damon Gordon likes to impress his audience in quiet ways, with the tinkle of a chime rather than the crash of cymbals. . . Seared foie gras hiding beneath a sheet of house-made pasta is made distinctive with beads of "caviar" flavored with fresh apple juice and an emulsion of jasmine tea. "It smells so good, I want to put my face in it!" cries a typically discreet friend when the appetizer is set in front of her."

DC Magazine, December 2009 – "Five Stars" – The first time *DC* magazine has awarded five stars to a hotel and restaurant.

**6:30 p.m. – Reception; 7:00 p.m. - Dinner
Business Attire with Decorations**

RSVP BY FEBRUARY 15, 2010 – LIMITED AVAILABILITY

Cut Here

DC Chaîne members, reserve and pay online at <http://lachainedc.com> after your member login, or send this portion with check payable to "Chaîne des Rôtisseurs" to David Burka, 2301 Connecticut Ave., N.W., Apt. GC, Washington, D.C. 20008.

Please include the full name, phone number and e-mail address of all guests.

Member's name _____ \$175

Member's first guest _____ \$175
(Include name, phone number and e-mail address of guest)

Additional guest(s) _____ \$200
(Include name, phone number and e-mail address of all guests)

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