



Confrérie de la Chaîne des Rôtisseurs
Bailliage of Greater Washington DC
Judith Mazza, Bailli

WEDNESDAY, MARCH 13, 2019

GRAVITAS

1401 Okie Street, N. E.
WASHINGTON, D.C. 20002
TEL.: 202/763-7942

<http://www.gravitasdc.com>

What sets Chef Matt Baker apart from others in his field is his consistent passion for cuisine, hospitality and all things local. Following his time at Minibar by José Andrés, Chef Baker worked with Chefs Robert Wiedmaier (Marcel's et al), Brian McBride (Siren) and Will Morris (Vermillion Restaurant)

Tom Sietsema said, "To eat here is to get a taste of the techniques and ingredients dominating the current culinary catwalk, from house-baked breads accompanied by seaweed butter, to char as a flavor. Great pleasures...await in every category."

Lori Gardner of *Been There, Eaten That* says, "Gravitas Executive Chef and owner Matt Baker brings it all to life, painting a picture on that plate that is mesmerizing. He draws from ingredients that are seasonal and local, with an eye towards a finished product that is fresh and contemporary."

7:00 P.M. –Champagne Reception followed by Dinner

BUSINESS ATTIRE WITH DECORATIONS

Valet Parking \$10

RESERVATIONS AVAILABLE UNTIL MARCH 6, 2019 OR UNTIL SOLD OUT (whichever comes first)

DC Chaîne members¹, reserve and pay online at <http://lachainedc.com> after your member login, or non-DC Chaîne members may call Judy Mazza at 301-469-0352 to register or for more information.

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

Member's name _____ \$240

Member's first guest _____ \$240

(Include name, phone number and e-mail address of guest)

Additional guest(s) _____ \$275

(Include name, phone number and e-mail address of all guests)

Additional guest(s) _____ \$275²

(Include name, phone number and e-mail address of all guests)

¹ By way of participating in a Chaîne activity, members and guests implicitly grant permission and hold harmless the Chaîne to use their likeness and the likeness of their guests in photographs in all its publications and any and all other media, without compensation

² Please note that all attendees other than the DC Chaîne Member and his or her first guest must pay the guest price, even if they are Chaîne members of another Bailliage. This is because the local dues of the DC Chaîne are typically used to subsidize the costs of the wine and overhead for events, resulting in a lower charge for DC Chaîne members. If you have any questions about how much to pay for an event, please contact Bailli Judy Mazza (Bailli@laChaineDC.com) at 301-469-0352 or Argentier David Burka at 202-232-2301 (Argentier@laChaineDC.com)