



For Immediate Release

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Panache—New Restaurant Brings Glam to Tysons Corner

[McLean, Virginia—October 27, 2008] Panache Restaurant unveils its sophisticated vibe and Mediterranean cuisine in **Tysons Corner** (1753 Pinnacle Drive, McLean, Virginia) this month. Sister restaurant to Panache at 1725 DeSales Street, NW (across from the Mayflower Hotel) in Washington, DC, the new spot offers guests an extensive small plates menu blending French, Italian and Spanish flavors from Executive Chef Daniele Catalani amid sophisticated and lavish décor.

Catalani, who formerly worked at Roberto Donna's Galileo as Executive Chef, offers a menu of cold and hot small plates, entrées and house made pastas. Catalani says "The menu at Panache blends the best seasonal local products along with high quality imported specialties from France, Italy and Spain. I am very excited to introduce this fusion menu concept to diners in Northern Virginia and Metropolitan Washington, DC."

Menu highlights include *Rabbit Milanese* with jicama and carrot slaw; *Spanish Octopus* with polenta in a tomato red wine sauce; *Carpaccio di Carne* topped with shaved celery heart and Cremini mushrooms; *Confit of Red Beets* topped with whipped herb goat cheese and fresh tomato rémoulade; *Parpadelle with Ragout of Lamb*; *Grilled Sea Scallop Risotto* with crispy pancetta and fire roasted red peppers; *Sautéed Rockfish* in an onion saffron broth. Prices range from \$5—\$11 for small plate items and entrées from \$13—\$26.

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Panache Tysons/add one

Panache's retro sleek décor is the brainchild of owners A. Safi and H. Wardak with finishing treatments by Maggie O'Neill from O'Neill Studios, a local boutique decorative painting company. Brown crocodile skin adorns the wall of the opening foyer. The main dining room is awash in cream leather with accents of dark red with crystal pendant chandeliers that add a glow to the space. The lounge and private dining rooms feature vintage 1940s-textile inspired, custom stenciled walls which evoke the look of silk wall coverings. Red velvet banquettes provide a cozy spot to enjoy cocktails in the lounge area. Highly polished Venetian plaster adorns the walls in both the main dining room and bar area.

In addition to Catalani's stunning cuisine, Panache features a creative and eclectic wine program. Safi tapped Andrew Stover, Director of Wine Marketing/Sommelier at OYA Restaurant & Lounge, to consult on a Mediterranean influenced wine collection. Stover amassed a list of 24 wines by the glass and over 120 bottle offerings, focused on small production, family-owned estates and organic/sustainable wines. The list includes wines from France, Italy and Spain plus a handful of domestic offerings, such as Adelsheim's Friulano from Oregon and Uvaggio's Vermentino from California. Since many Mediterranean grapes are unknown to most guests, the list is organized by flavor profile rather than by region or grape variety.

Panache offers lunch Monday through Friday and dinner Monday through Saturday, plus a lounge menu through the afternoon. After work, guests can mix and mingle in the bar and lounge for a special *After Work Hours* event that features five dollar libations and small plates from 4:00pm—7:00pm. For a late night bite, the lounge is open until 1:30am with a selection of small plates and sweets.

Through the remainder of 2008, Panache is offering a special *Grand Opening* three course thirty dollar menu that includes a glass of Pinot Grigio or Malbec.

Panache is located at 1753 Pinnacle Drive in McLean, Virginia in the Wachovia Bank Tower across from the Courtyard by Marriott Hotel. Reservations can be made online at www.opentable.com or via phone at 703-748-1919. Photos and menu are available online at www.panacherestaurant.com/tysons.

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For more information on Panache and high-resolution photos, please contact Andrew Stover at 202-409-7910 or via email andrew@chiefwino.com

