

Holiday Celebrations Here, There, and Everywhere!

Food and fun festivities abound during the holiday period, and there is no way to capture even a fraction of them. However, here are a couple of fun events to get into the spirit.

The Christmas countdown

John Melfi, the executive chef of The Oval Room, is planning a total of 12 new menu items—savory, sweet, and cocktail-related—as a nod to the Twelve Days of Christmas carol. You know it...“On the first day of Christmas, my true love gave to me..” Every day from December 11 through 23, one new item will be added to the menu, with each special offering exclusive to that date.

Melfi has revealed a few of the specials. For example, six geese a-laying showcases goose egg ravioli, crispy Italian cured guanciale, roasted wild mushrooms, charred onions, and duck fat béarnaise. A partridge in a pear tree translates as a roasted seckel pear tartlet, pistachio ice cream, and toasted pistachio streusel. On the cocktail side, guests can imagine the twelve drummers with a drink called The Drummer’s Drambuie, made with Drambuie,

Kahlua, cream, simple syrup, and egg whites, garnished with bourbon-soaked amarena cherries. The seven swans a-swimming offering will feature a Swan Lake made with whiskey, half-and-half, white crème de cacao, simple syrup, and Cointreau, garnished with an orange peel. The Oval Room, 800 Connecticut Avenue, NW. www.ovalroom.com.

Meanwhile, for the kids and the dogs...

...Park Hyatt Washington, D.C. will host a seasonal culinary experience for young chefs, “Mini-Masters of Food,” on Sunday, December 17, from 3:00 to 5:00 p.m. Rising star chefs, between the ages of eight and twelve, are invited to don an apron and hat for an interactive, display-size gingerbread house decorating class with Pastry Chef Erin Reed. The experience includes materials and an assortment of sweets and drinks for the young chefs. Tickets are available for purchase through Eventbrite at <https://minimasters-gingerbread.eventbrite.com>. For additional information, please call (202) 419-

6620 or email marvina.tribbey-williams@hyatt.com. Advance reservations are required.



Photo: Gregory Woodman

Kids and dogs are invited to drop off letters to Santa at the St. Regis

...and over at the St. Regis Washington, D.C., children can send holiday wishes to Santa by visiting the hotel’s very own “Santa Mailbox.” Santa will be writing personal notes from the North Pole back to every child or dog that drops off a letter before December 20. A contribution will be made to the Community of Hope for every letter from a child. Letters from pets will result in donations to the Humane Rescue Alliance.



Bazaar Spices turns five!

Since opening its doors in 2012, Bazaar Spices at Union Market (1309 5th St., NE) has become a go-to destination for premium quality spices, herbs, botanicals, grains, and hard-to-find ingredients from around the world. Now,

five years later and with a second location in the Atlantic Plumbing Building, Bazaar Spices continues to be a destination for fine quality ingredients from around the world. It’s also a community hub where foodies, home cooks, and adventurous eaters congregate, share stories, take classes, and learn about global cuisines and techniques.

“When we first dreamed about opening a shop, we wanted to create the kind of authentic food market experiences we had while traveling the globe to such countries as India, Peru, and Egypt,” says Ivan Fitzgerald, co-owner of Bazaar Spices. “We love the joy we bring to customers when they discover a spice from their country that they couldn’t find anywhere else,” he says.

When Ivan and his wife, Monica Grover, opened in 2012, Bazaar Spices was Washington, D.C.’s first locally owned and operated gourmet spice shop. Recently, the duo has been awarded a Great Streets Grant to help revitalize and energize the local business community in Shaw. A tour through the two shops is a delight to the senses, with over 625 types of spices, herbs, botanicals, and teas and over 125 kinds of rice, grains, beans, and lentils. Among the best selling spices: black peppercorns, chimichurri, green cardamom, lavender, and sumac. Mmmmm!

City Winery announces...

...the appointment of Heather Otto as general manager and Colleen Hendricks as director of sales of City Winery Washington D.C., the company’s upcoming multi-purpose, 40,000-square-foot entertainment and dining venue set to open in early 2018. Otto and Hendricks join the team to lend their expertise to developing the 320-seat concert



Photo: Rey Lopez

The Oval Room’s John Melfi is planning 12 new items in recognition of the “Twelve Days of Christmas”