

café dupont

For Immediate Release

CAFE DUPONT UNVEILS ITS NEW MAKEOVER

DC restaurant re-opens with new culinary team, modern French brasserie menu concept and a new look

Washington, DC (February 24, 2010) – *café dupont*, a restaurant located in the heart of Washington, DC at the lavish Dupont Hotel, has undergone a transformation with a new culinary team, a new menu concept and a fresh new look. Recently appointed executive chef Silvan Kramer, along with Chef de Cuisine Chris Amendola and Restaurant Manager/Sommelier Theo Rutherford, are proud to announce the re-opening of *café dupont* which now features a modern French brasserie menu and a revamped dining room to match.

After a short hiatus to undergo renovations in order to create a more casual brasserie ambiance, *café dupont* now offers an approachable menu featuring classic French dishes such as beef bourguignon, mussels with a selection of broths, and charcuterie and cheese options. Steak Frites, a brasserie favorite, is a menu highlight which allows guests to select their preferred cut of steak from all natural beef filet, sirloin, hanger or skirt, as well as their choice of sauce from béarnaise, green peppercorn, mushroom, red wine, or herb butter. *café dupont* also features daily specials such as quiche lorraine, coq au vin and bouillabaisse.

As executive chef of *café dupont* at The Dupont Hotel, Silvan oversees the kitchen and menu creation, and was the driving force behind the new French brasserie style. He brings years of experience working in world-class Gault Millau and Michelin starred kitchens across three continents. A native of Switzerland and former Executive Chef at the renowned Jumeirah Essex House in New York City, Silvan has held positions in high profile restaurants in Switzerland, Dubai and Ireland.

“I am very excited to be working in the lively Dupont Circle neighborhood in Washington, DC,” said Silvan. “DC is such an international city, and I look forward to bringing my experiences here and cooking food from the French countryside. The new menu has mouthwatering delights with modern interpretations, and I hope this new concept will help make *café dupont* a go-to neighborhood spot,” said Silvan. One of the first steps he will take to build a neighborhood presence is by planting an outdoor garden on 19th Street NW, just outside of *café dupont*. Produce from the garden and fresh ingredients from local producers will be infused into the menu.

While Chef Silvan runs the kitchen, Theo Rutherford oversees the wine program and day-to-day operations of *café dupont*. He wants to help guests better understand wine, and will assist in selecting the perfect bottle or glass to go with their meal. “I sparked my passion for wine while studying abroad in Florence, Italy when I had the opportunity to gain experience in every aspect of the wine business, from picking grapes in the field to working in the bottling factory,” said Theo. In addition to a focus on wine, *café dupont* will soon serve a selection of international beers, all of which compliment Chef Silvan’s menu.

Assisting Chef Silvan in the kitchen is Chef de Cuisine Chris Amendola, who brings years of experience with innovative, highly sophisticated and unique presentations to the menu. A native of St. Augustine, FL., Chris has worked in some of the nation’s top kitchens including McCrady’s in Charleston, SC. Chris has first-hand experience in the art of agriculture, which will be utilized as he will be responsible for the planting and maintenance of the *café dupont* garden.

For more information or to make a reservation at *café dupont*, call 202.797.0169. The full menu can be viewed online [café dupont menu](#).

café dupont, a restaurant in Washington, DC, is open for breakfast from 6:30 a.m. – 11:00 a.m. Monday – Sunday; and for dinner from 5:30 p.m. – 10:00 p.m. Sunday – Thursday and 5:30 p.m. – 11 p.m. Friday and Saturday. Sunday Brunch is 11:30 a.m. – 2:30 p.m.

Bar Dupont is open for lunch from 11:30 a.m. – 5:00 p.m. Monday – Sunday; lounge services are from 5:00 p.m. – 1:30 a.m. Sunday – Thursday and 5:00 p.m. – 2:30 a.m. Friday and Saturday. Dinner is available in the lounge until 11:00 p.m. on Thursdays, and until 1:00 a.m. on Fridays and Saturdays. Happy Hour is 4:00 p.m. – 6:00 p.m. Monday – Friday.

café dupont and Bar Dupont are located at [The Dupont Hotel](http://www.doylecollection.com/locations/washington-dc-hotels/the-dupont-hotel/eat-drink/restaurant-bar.aspx), 1500 New Hampshire Avenue NW, Washington, DC 20036. Reservations are recommended for café dupont. To contact the restaurant or to make reservations, please call 202.797.0169. For more information on café dupont or Bar Dupont, visit <http://www.doylecollection.com/locations/washington-dc-hotels/the-dupont-hotel/eat-drink/restaurant-bar.aspx>.

About The Dupont Hotel

The Dupont Hotel, a Washington DC hotel is the city's only hotel on the historic and cosmopolitan Dupont Circle. The Dupont Hotel consists of 327 guestrooms which include deluxe rooms and suites, and features complimentary internet access throughout the property. The hotel also offers an imaginative and calming contemporary design, a business center, a state-of-the-art fitness center, and a Franco-American restaurant, Café Dupont and a chic Bar Dupont.

The Dupont Hotel is a member of The Doyle Collection, a select group of urban havens in six major international cities throughout Ireland, the United Kingdom and the United States. All eleven hotels have a contrasting character yet share a single aim, to provide guests with extraordinary hospitality and expert service in luxurious and contemporary surroundings.

The Doyle Collection comprises: The Dupont Hotel, Washington, DC, USA; The Normandy Hotel, Washington, DC, USA; The Courtyard By Marriott, Washington, DC, USA; The Back Bay Hotel, Boston, Massachusetts, USA; The Marylebone Hotel, London, United Kingdom; The Kensington Hotel, London, United Kingdom; The Bloomsbury Hotel, London, United Kingdom; The Bristol Hotel, Bristol, United Kingdom; The Westbury Hotel, Dublin, Ireland; The Croke Park Hotel, Dublin, Ireland; The Jurys Cork Hotel, Cork, Ireland.

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