

ENO AZUR, A French Riviera Pop Up, Opens at Four Seasons Hotel Washington, DC

August 26th 2020 – Four Seasons Hotel Washington DC introduces ENO AZUR, a French Riviera Pop Up Bistro.

The team at Four Seasons Hotel Washington, DC strongly believes that when life gives you lemons, you turn it into lemonade...exceptionally fresh, spiked lemonade with a Champagne float, of course!

Following the closure of BOURBON STEAK for the immediate future, the team at Four Seasons Hotel Washington, DC has pulled together to create a unique culinary experience for hotel guests and the local community highlighting the craftsmanship of Executive Chef, <u>Sébastien Giannini</u>.

INTRODUCING ENO AZUR

ENO AZUR, a French Riviera Pop Up, will open on Wednesday, August 26th featuring Chef Giannini's favorite recipes from his native *"Côte d'Azur"*. Based out of ENO, but with extensive outdoor dining available on the terraces, ENO AZUR will offer luscious cocktails and magnums of chilled Rosé to be sipped "al Fresco" or indoors as well as a full dinner menu inspired by the *"joie de vivre"* and glamour of the French Riviera. And yes, there will be a lemonade cart serving alcoholic and non-alcoholic versions of the signature drink.

"I am excited to bring an authentic French Riviera dining experience to Four Seasons Hotel Washington, DC", says Executive Chef, Sébastien Giannini, "I will be cooking the food of my youth, recipes passed down to me by my Grandmother, that highlight the freshest ingredients of summer and early fall – simply a taste of sunshine".

Born and raised in Toulon, France, a port city on the French Riviera between Marseille and Saint-Tropez, Giannini's culinary career started in Michelin starred restaurants of the French Riviera and Courchevel. Giannini built a successful career as an Executive Chef on the French Riviera and competed in prestigious cooking competitions such as the "Grand Prix Culinaire Escoffier" and the "Bocuse D'Or" before following professional opportunities to Montreal, Québec and then Washington, DC.

AUTHENTIC FRENCH RIVIERA DINING EXPERIENCE

ENO AZUR will feature Chef Giannini in a return to his culinary roots. The menu will highlight French Riviera specialties with the accent on vegetarian and seafood delicacies. Sample authentic Beignets de Courgettes (zucchini blossom fritters), Petits Farcis, (sausage stuffed roasted vegetables), Niçoise Salad, braised Mediterranean Branzino with fennel and Chef Giannini's personal favorite, Lobster Spaghetti flambéed with Pastis.

The ample outdoor terraces of Four Seasons Hotel Washington DC will feature a lemonade cart with blue and white striped umbrellas and plenty of space for elegant social distancing. "ENO AZUR is the creative expression that our resilient team started building immediately after we were forced to close BOURBON STEAK. Combining the craftsmanship of our Chef, with the savoir-faire of our bartenders & sommeliers, the team's heart came out in each detail to create an incomparable dining experience in DC" says Hotel Manager, Jason Devries.

Starting August 26th, ENO AZUR hours of operation will be Wednesday through Friday, 5pm to 10pm and Saturday and Sunday, 3pm to 10pm for indoor and outdoor patio service.

The safety and security of guests and employees remains top priority and, as such, Four Seasons Hotel Washington DC has embarked on an enhanced global health and safety program, <u>Lead With Care</u>, to provide ongoing, real-time guidance on the evolving COVID-19 situation. Grounded in health care expertise and enabled by access to leading technologies and tools, **Lead With Care** sets out clear procedures that educate and empower employees to take care of guests and each other. Through the **Lead With Care** program, Four Seasons Hotel Washington, DC focuses on enhancing cleanliness, guest comfort and safety and employee training.

Reservations are recommended – call ENO AZUR and Four Seasons Hotel Washington, DC at +1 (202) 342-0444 or visit the <u>website</u> for more information. To go reservations are available at <u>https://www.exploretock.com/enoazur/</u>