

## NEWS RELEASE

(Chevy Chase, MD) January 8, 2007 – Famoso Restaurant Lounge, located in the fashionable Collection at Chevy Chase, has announced their Valentine's Day Menu, according to Joseph Giannino, General Manager.

The menu is priced at \$65.00 per person and includes a four-course, pre fixe menu, complimentary parking, and live entertainment by "Azul & Blanco." There is limited availability of a Couples Special (for two, priced at \$270.00), which includes the above as well as a heart shaped pendant from Tiffany & Co. Tax, gratuities, and beverages are not included.

Reservations are recommended at 301-986-8785. Famoso Restaurant Lounge is located at 5471 Wisconsin Avenue, Chevy Chase, Maryland, just one block North of the District line.

## **Valentines Day Menu**

February 14<sup>th</sup> 2007

### **Soup**

#### **Zuppa di Aragosta con Granchio e Crostini all'Aglio**

Lobster soup with crab meat and salmon served with garlic bruschetta

### **Antipasti**

#### **Gamberetti Arrostiti con Crema di Fagioli Cannellini e Mousse all'Olio Extravergine d'oliva**

Roasted shrimp with cannelloni and extra virgin olive oil mousse

OR

#### **Mozzarella di Bufalo in Camicia di Prosciutto Originale di Parma**

Grilled Buffalo Mozzarella wrapped in original parma prosciutto with fresh basil

served with mixed greens, a balsamic vinaigrette and topped with Parmigiano-Reggiano shavings

### **Primi**

#### **Ravioli al Basilica con Spigola su Vellutata di Pomodoro e Calamaretti**

Fresh ravioli flavored with basil stuffed with sea bass atop emulsion of tomato finished with baby calamari

OR

#### **Raspini Chiantigiani all'Anatra con Formaggio Pecorino**

Handmade egg noodle flavored with Chianti Classico red wine set in a duck ragout with shaved pecorino

### **Secondi**

#### **Filetto di Merluzzo in Crosta di Patate al Timo su Crema di Zucchine**

Pan seared potato wrapped Alaskan black cod fillet with thyme set atop zucchini cream

OR

#### **Angello Steccato al Rosmarino su Tortino di Patate e Carciofi e Salsa alla Menta**

Lamb Loin medallions wrapped in pancetta studded with a rosemary spring, potatoes-artichokes flan and light mint pesto

### **Dolci**

#### **Tortino di Ricotta con Cuore di Fragola Caldo**

Ricotta flan filled with warm strawberry cream served with a wild berry gelato

OR

#### **Tortino con Mousse di Cioccolato dal Cuore Bianco**

Dark chocolate soufflé filled with white chocolate served with green apple sorbet



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