

For immediate Release
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José Andrés Brings the Wonders of China and Peru to the Nation's Capital

October 28, 2013 – José Andrés, the chef who introduced America to traditional Spanish tapas and championed the path of avant-garde cuisine in the U.S., is opening a modern Chinese-Peruvian concept, in the heart of Penn Quarter in downtown Washington, DC. The restaurant will feature Chifa favorites—the cuisine known throughout Peru, melding Chinese style and native ingredients—with his personal and creative take on Chinese classics and this South American style.

José is no stranger to weaving cultures together in a dynamic dining experience, he is well known for his interpretation of Chinese and Mexican food, culture and traditions at his award-winning restaurant China Poblano at The Cosmopolitan of Las Vegas. At this new location, José and his talented culinary team will create authentic, yet innovative dishes inspired by their research and development trips to Asia and most recently to Peru, that have helped them master the various skills and techniques of this rising world cuisine.

Highlighting the rich flavors, bold colors, diverse textures and unique aromas, the menu will apply time-honored Chinese techniques to Peruvian ingredients. From the classic *Peruvian causas or ceviches*, to Asian favorites like *dim sums and sumais*, the dishes will showcase Peru's multi-cultural influences and ingredients in true Jose fashion.

"Peru is an astonishing country. The people and the culture reveal so many traditions. The history with China is fascinating and the Chifa cuisine so unique," said José. "I want to tell the world about this incredible country and the many things it has to offer. What better place, what better home than here in the heart of DC, right near Chinatown and surrounded by our family of restaurants."

Building on the success of China Poblano, the restaurant's working name, **China Chilcano**, will pay homage to Peru's celebrated fish stew and one of its more traditional drinks, the chilcano. The restaurant will be located at 418 7th St, NW, and is scheduled to open in the spring of 2014.

About José Andrés' ThinkFoodGroup

ThinkFoodGroup, founded by award-winning chef José Andrés and his partner Rob Wilder, is the creative team responsible for renowned dining concepts in Washington, DC, Las Vegas, Los Angeles, Miami and Puerto Rico, including minibar by José Andrés, Jaleo at The Cosmopolitan of Las Vegas, and The Bazaar by José Andrés at SLS Hotel Beverly Hills and South Beach. The company also oversees all of the creative and educational efforts for José Andrés, an internationally recognized culinary innovator, passionate advocate for food and hunger issues, author, educator, and television personality. Named to *Time's* "100 Most Influential" list and awarded Outstanding Chef by the James Beard Foundation, Andrés is credited with creating the "Spanish food boom" in America. He is the Dean of the Spanish Studies program at the International Culinary Center, and was host and executive producer of *Made in Spain* on PBS. His cookbooks include *Tapas: A Taste of Spain in America*. Andrés teaches at Harvard and George Washington University. In late 2010, José Andrés and ThinkFoodGroup launched World Central Kitchen, a nonprofit which aims to feed and empower vulnerable people in humanitarian crises around the world. For more information, visit www.thinkfoodgroup.com