

ARENA STAGE MEDIA RELEASE

Molly Smith Artistic Director Edgar Dobie Managing Director Zelda Fichandler Founding Director

FOR IMMEDIATE RELEASE

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OPENING MENU ANNOUNCED FOR NEXT STAGE BY JOSÉ ANDRÉS THE NEW CAFE IN ARENA STAGE AT THE MEAD CENTER FOR AMERICAN THEATER

***** Operated by José Andrés Catering with Ridgewells, the cafe and concessions will hold official grand opening the same day as the Mead Center October 23, 2010 *****

(Washington, D.C.) D.C.-area theatergoers and foodies will delight in the savory options José Andrés Catering with Ridgewells has assembled for the opening menu of Next Stage by José Andrés, the new cafe featured within Arena Stage at the Mead Center for American Theater. Next Stage by José Andrés will offer several cafe menu items that will change throughout the season based on the settings of Arena Stage's productions, at the same time offering familiar, affordable and easy-to-manage fare delivered with great finesse. Next Stage by José Andrés will hold its official opening on the same day as Arena Stage during the Homecoming Grand Opening Celebration October 23, 2010. The cafe and concessions will also be open to patrons attending the *Oklahoma!* preview October 22.

"When people come to the Mead Center, they will be able to enjoy the brilliant culinary talents of José Andrés Catering with Ridgewells through the food at concessions as well the full selection of theatrical food in the new cafe," says Artistic Director Molly Smith. "The creation of this unusual menu responds to the productions on stage. I am pleased that José Andrés, a chef whose work defines creativity, has created this menu. It is focused around his talent as an internationally recognized chef and the productions audiences will see at Arena Stage."

The cafe and cafe bar will be open two and a half hours before any curtain time, while the lighter fare at the concessions will be open 30 minutes prior to curtain and during intermission. At this time, the cafe will be closed after shows but concessions will remain open for one hour.

Guests are welcome to pre order intermission snacks and beverages ahead of time by contacting 202-600-4100 or e-mailing cafe@arenastage.org.

Next Stage by José Andrés features a full menu including easy-to-order hot soups, salads, paninis, entrées, side dishes and desserts; Grab and Go options featuring cool, quicker selections including sandwiches, salads, snacks and smaller desserts; in addition to pre-order items such as pre fix dinner packages or box lunches (full menus detailed below).

"My team and I wanted to do something special at the new cafe for Arena Stage," says Andrés. "With Next Stage, we not only honor the astonishing efforts by Arena in its campaign to build the new center, but we also celebrate the performances that change throughout the year by creating menus that draw inspiration from the places and characters that fill each theater."

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CONCESSIONS

SNACKS

Crudités with Caesar Dressing.....\$6
Fresh vegetables with an anchovy dipping
sauce

Charcuterie and Baguette.....\$10
Chorizo 'Palacios'
Slightly spicy cured pork sausage
seasoned with pimento and garlic
Lomo embuchado 'Palacios'
Cured pork loin with smoky flavor
cured olives

Cheese and Fruit.....\$6
Parmesan and pear
Stilton and apple

Gourmet Potato Chips.....\$3

Marcona Almonds.....\$2

Salt and Pepper Chocolates.....\$2
Bittersweet tablets with Maldon sea salt and pink peppercorn

Freshly Baked Cookies.....\$3
Oatmeal (no raisin) or Chocolate

SODAS

Fountain Soda.....\$2

WINES BY THE GLASS.....\$7

Cava
Perelada Brut Reserva, Penedes, Spain

Chardonnay
SxS, South East Australia

Cabernet
Avalon, California

Pinot Noir
Cono Sur 'Bicycle', Maipo Valley Chile

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WINES BY THE GLASS.....\$9

Sauvignon Blanc
Patient Cottat "Le Grand Caillou,"

Loire Valley, France

Blanc de Blanc
Coppola Sofia Sparkling
Geyserville, California

BOTTLED BEER.....\$6

Heavy Seas Marzen
Dog Fish Head IPA
Old Dominion
Stella Artois
Amstel Light

LIQUOR (INCLUDES MIXERS).....\$8

SPECIALTY COCKTAILS.....\$8

NEXT STAGE BY JOSÉ ANDRÉS

Inspired by the great American musical Oklahoma! and every tongue confess, set in Boligee, Alabama

SOUPS.....\$5

State Bird Wild Turkey Noodle
Free range turkey, carrots, onion and celery

Onion Soup
Locally brewed beer, sweet Vidalia onion
and gruyere crouton

SALADS

Cardini Salad.....\$8
Classic Caesar salad with romaine lettuce,
parmesan cheese and bread crisps

Fried Chicken Salad.....\$10
Crispy chicken, corn, shredded cabbage

Thai Salad.....\$10
Poached shrimp, snow peas, shaved
carrots, watercress, peanuts, scallions,
chilies and spicy sweet dressing

Cowboy Caviar Salad.....\$10
Marinated black-eyed peas, peppers,
cucumbers and tomatoes

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PANINIS.....\$10

Chuckwagon
Mortadella sausage, ham, salami and Swiss

Tomato Mozzarella
Sundried tomato, buffalo mozzarella
and hazelnut basil pesto

ONE ENTREE WITH SIDES.....\$19

ENTRÉES

Bison Short Ribs
Slow cooked in a red wine sauce

Wild Turkey Meatballs
Ground turkey, gravy and fried sage

SIDES

Potato Puree
with American Idaho potatoes

Oklahoma Succotash
Black-eyed peas, okra, squash and bacon

Yellow Hammer Cornbread
with honey butter

GRAB AND GO

For patrons not seeking a hot meal, a stand-alone cooler for quick dining has the following available.

SANDWICHES

Smoked Salmon.....\$10

Dill cream cheese, capers, sliced egg
and fresh herbs on black olive foccacia

Guacamole Sandwich.....\$8

Grilled avocado, tomato, red onion, cilantro
queso fresco and lime on toasted ciabatta

Walnut Chicken Sandwich.....\$10

Diced chicken confit in walnut cilantro
pesto with shaved romaine and pickled
onion on raisin walnut bread

COMPOSED SALADS

Robert H. Cobb on Paper.....\$8

Iceberg lettuce, tomato, bacon
chicken breast, hard-boiled egg
avocado and Roquefort cheese
wrapped in rice paper

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Opening Menu Announced for Next Stage by José Andrés The New Cafe in Arena Stage at the Mead Center for American Theater- Page 5

"Chopped" Fruit Salad.....\$8
Jicama root, mango, cucumbers, pineapple,
queso fresco and spicy sour orange
dressing

Jose's Tuna Salad.....\$8
Piquillo pepper, preserved tuna
Mayonnaise, shallots and hard-boiled egg

Asparagus Salad.....\$10
Grilled asparagus, shaved jamon, seasonal citrus and frisee

SNACKS

Crudités with Bagna Cauda.....\$6
Fresh vegetables with an anchovy dipping sauce

Charcuterie and Baguette.....\$10
Chorizo 'Palacios'
a slightly spicy cured pork
Sausage seasoned with pimento and garlic
Lomo Embuchado 'Palacios'
cured pork loin with smoky flavor and cured olives

Cheese and Fruit.....\$6
Parmesan and pear
Stilton and apple

DESSERT

Yogurt Parfait.....\$5
Seasonal fruit and granola
Salt and Pepper Chocolates.....\$2
Bittersweet tablets with maldon sea salt
and pink peppercorn
Freshly Baked Cookies.....\$3
Oatmeal (no raisin) or Chocolate

*****The following are pre order options requiring 48 hours advance reservation***

Reserving in advance for groups of 20 or more is highly encouraged. A maximum reservation size of 100 guests is cordially accepted depending on availability.

cafe@arenastage.org/202-600-4100

DIRECTORS PRE FIX DINNER PACKAGES

\$24—ENTRÉE, SIDES & DESSERT

\$19— ENTREE & SIDES

FALL SEASON 2010

Inspired by this seasons productions Oklahoma! and every tongue confess

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Opening Menu Announced for Next Stage by José Andrés The New Cafe in Arena Stage at the Mead Center for American Theater- Page 6

OPTION ONE

Bison Short Ribs

Slow cooked in a red wine sauce

Potato Puree

with American Idaho potatoes

Oklahoma Succotash

Black-eyed peas, okra, squash and bacon

Yellow Hammer Cornbread

with honey butter

Apple Charlotte

Apple Compote and Whiskey reduction glaze

OPTION TWO

Wild Turkey Meatballs

Ground turkey, gravy and fried sage

Potato Puree

with American Idaho potatoes

Oklahoma Succotash

Black-eyed peas, okra, squash and bacon

Yellow Hammer Cornbread

with honey butter

Pecan Pie with Whiskey "Whipped Cream"

Roasted pecans and brown sugar

BOX LUNCH

\$15— JOSE'S BOX LUNCH

Select one item from each category to make your own box.

SANDWICHES

Smoked Salmon

Herbed cream cheese, capers, egg
olives and dill on foccacia

Vegetable Sandwich

Sliced avocado, tomato queso fresco
cilantro and red onion

Walnut Chicken Sandwich

Shredded chicken and shaved romaine
with walnut cilantro pesto dressing
on an olive loaf

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Opening Menu Announced for Next Stage by José Andrés The New Cafe in Arena Stage at the Mead Center for American Theater- Page 7

MINI COMPOSED SALAD

Original Niçoise Salad

Butter lettuce, cherry tomatoes
green bean, egg, tuna, nicoise olives
artichoke and red bell pepper

Jose's Tuna Salad

Piquillo pepper, preserved tuna
Mayonnaise, shallots and hard-boiled egg

"Chopped" Fruit Salad

Jicama root, mango, cucumbers
pineapple, queso fresco
and spicy sour orange dressing

SWEET

Salt and Pepper Chocolates
Bittersweet tablets with maldon sea salt
and pink peppercorn

Freshly Baked Cookies

Oatmeal (no raisin) or Chocolate

Menus and hours of operation are subject to change.

A native of Spain, **José Andrés** is chef/owner of ThinkFoodGroup (TFG), the team responsible for Washington's popular and award-winning dining concepts Jaleo, Zaytinya, Oyamel, Café Atlántico and the critically acclaimed Minibar by José Andrés, as well as Los Angeles' exciting award-winning destination, The Bazaar by José Andrés, part of the SLS Hotel at Beverly Hills. Recently, José and TFG partner and C.E.O. Rob Wilder joined with Ridgewells, the premiere catering and event company in D.C., to create José Andrés Catering with Ridgewells, offering the creative cuisines found in his restaurants.

José Andrés Catering with Ridgewells elevates catering and event planning to new heights in the Washington, D.C. area and beyond. Now you can experience the inspired creations of celebrated chef José Andrés at your own party or venue. They have combined the delectable dishes and inviting flavors found in José Andrés' ThinkFoodGroup (www.thinkfoodgroup.com) restaurants with the experience and service of Ridgewells (www.ridgewells.com), which for more than 80 years has set the standard in the Washington area for catering and event planning. www.joseandrescatering.com

In addition to **José Andrés Catering with Ridgewells, Design Cuisine, Fresh Start Catering and Salamander Hospitality** are the exclusive catering services provided within the Mead Center.

Arena Stage at the Mead Center for American Theater is a national center dedicated to the production, presentation, development and study of American theater. Arena Stage produces huge plays of all that is passionate, exuberant, profound, deep and dangerous in the American spirit, and presents diverse and ground-breaking work from some of the best artists around the country. Arena Stage is committed to commissioning and developing new plays through the American Voices New Play Institute. Now in its sixth decade, Arena Stage serves a diverse annual audience of more than 200,000. www.arenastage.org.

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