



*Confrérie de la Chaîne des Rôtisseurs
Bailliage of Greater Washington, D.C.
Judith Mazza, Bailli*

**THURSDAY, OCTOBER 20, 2016
FEEL THE FABULOUS FALL**
at

1789
Restaurant

**1226 36th Street, N.W.
WASHINGTON, D.C. 20007
TEL.: 202/965-1789
<http://1789restaurant.com>**

Come join us as we explore the newly refurbished historic 1789 Restaurant. Closed for three months of renovation, Maître Rotisseur Samuel Kim has reopened the restaurant with an innovative tasting menu.

Chosen by readers of Washingtonian magazine as one of the “100 Best Restaurants,” and annually recognized by Wine Spectator and DiRona for dining excellence, 1789 has confirmed its elite status as one of America’s best restaurants.

“Diners salute the quiet elegance that pervades this fine-dining America in Georgetown, a perfect mix of old-world service and new-world food raised to the next level via Chef Samuel Kim; warm, efficient service, an intimate, candlelit setting and famous guests galore”- ZAGAT

7:00 p.m. – Reception; 7:30 p.m. – Dinner

**Business Attire with Decorations
Complimentary Valet Parking**

RSVP BY OCTOBER 13, 2016 or EARLIER IF SOLD OUT - LIMITED AVAILABILITY

Cut Here _____

DC Chaîne members, reserve and pay for the dinner at 1789 online at <http://lachainedc.com> after your member login, or send this portion with check payable to “La Chaîne des Rôtisseurs” to David Burka, 2301 Connecticut Ave., N.W., Apt. GC, Washington, D.C. 20008.

Please include the full name, phone number and e-mail address of all guests.

DC Chaîne Member’s name _____ \$200

DC Chaîne Member’s first guest _____ \$200

Additional guest(s) _____ \$245¹

¹ Please note that all attendees other than the first DC Bailliage member and his or her guest must pay the guest price, even if they are Chaîne members of another Bailliage. This is because the local dues of the DC Chaîne are used to subsidize the cost of the wine for events, resulting in a lower charge for DC Chaîne members.

