

VM Public Relations
2425 L Street, NW
Washington, DC 20037
vmpublicrelations.com

For Immediate Release

Hudson Restaurant & Lounge Announces its New Executive Chef Demetrio Zavala

Washington, DC – November 8, 2010 – Hudson Restaurant & Lounge is excited to announce that Executive Chef Demetrio Zavala has joined its team. He has established credentials and was previously nominated for the prestigious James Beard Award. Demetrio has also been under the tutelage and inspired by a class of world renowned chefs. Demetrio brings passion, innovation and love for food that will surely resonate with every dish he serves. He will soon oversee the kitchens of both **Hudson** and its sister restaurant **LINCOLN** which is scheduled to open in February 2011. **Hudson will host a Media Menu Tasting Lunch on Monday, November 29th at 11:30am. Please contact Victoria@vmpublicrelations.com if you would like to attend** The new Hudson menu will feature a selection of items to satisfy the most astute palette and will include:

- ***Rocket Salad**, featuring roasted local apples, arugula, port cranberry vinaigrette, red wine onions, pine nuts, and vermont goat cheese*
- ***Tuna Tartare Sushi Roll**, diced avocado & cucumber, scallions, sesame kimchee vinaigrette*
- ***Braised Short Rib Tacos**, horseradish aioli, pickled radish, smoked gouda*
- ***Line Caught Lemon Sole Oscar**, maryland crab crusted, lyonnaise potato, asparagus, mustard beurre blanc*
- ***Crispy Florida Snapper**, citrus cous cous, herb fume, dijon aioli*
- ***Double Boned Pork Chop**, with maple bacon swiss chard, sweet potato, grain mustard cab sauce*

Chef's Bio

Executive Chef Demetrio Zavala was born in Fort Carson Army Base, Colorado Springs, Colorado. His dad was a Command Sergeant Major. Demetrio's family has Greek, Italian, French, Spanish, and Mexican roots. He spent most of his life in Florida. Demetrio's greatest influences growing up were his Grandmother and Uncle. He has passion for cooking because it makes him feel alive.

"My biggest culinary influences were Chefs Pierre Viau, John Belleme, Eric Ripert, Daniel Boulud, Jean Georges, and Dante Boccuzzi. In the coming years I see food coming from local farms with natural ingredients, taking old favorites and creating new age presentations around them. I like to eat a great New York style pizza from Tototonno's in Coney Island, but I would have to say the best meal I have ever had was at Le Bernardin in New York City. I like to cook because I think of food non-stop. I feel alive through food! I enjoy the excitement that it gives when people are completely overwhelmed by food. I enjoy working and teaching others my passion and am always learning and researching new techniques."

Demetrio started cooking at the age of 15 as a prep cook in an Italian Restaurant in Boca Raton, Florida. He then went to classic French cooking at Gazebo Café to learn sauces and from there to La Vieille Maison and Mezzaluna with Chef Pierre Viau.

La Vieille Maison is where Chef Demetrio really got into food, got excited and inspired. Chef Pierre Viau, recalls Demetrio, "was such a great teacher. He showed you how to make everything step by step. Pierre and I would spend a whole day at the book store researching new ideas and new food from classics."

Demetrio worked at Max's Grille for 10 years and from there he went to work for the Jade Restaurant Corporation running eight successful Asian fusion restaurants. During that time, he was contacted by the prestigious Beard Foundation and was nominated for New and Up and Coming Chef! He always had a dream of owning his own high end pizza restaurant so he started Coal Mine Pizza restaurant which was quite successful grossing \$2.7 million in revenue its first year. He sold it and did consulting work for restaurants by offering services such as writing menus and reconstructing businesses a la TV's Hell's Kitchen Chef Gordon Ramsay.

When Demetrio is not working, he dines at home cooking with his two beautiful kids Chandler (11) and Chase (9), when he actually has time to be home. In addition, Chef Demetrio enjoys music among many other interests. His modus operandi in life is to enjoy his children, to become the BEST chef that he can be, and keep exciting people about food.

About Hudson

Hudson is open seven days a week serving lunch, dinner, Sunday brunch and late night fare—all served up in a retro-chic atmosphere. The interior design is embellished with contemporary lighting, semi-private nook in the lounge, granite-topped bar, upholstered banquettes in the bar/lounge and dining room, hardwood floors, two flat screen TVs in the bar area, private dining room with chef's kitchen view and stylized, extended outdoor patio featuring comfy seating, oversized umbrellas and a vibrant atmosphere for food and beverage al fresco from March through October.

Whether in cocktail attire or jeans, Hudson invites you to come as you are — anything goes. Hudson is your 'home away from home,' your 'third place' comfort all the time, anytime and for any occasion.

###

For all media inquiries please contact Victoria Michael by email at victoriamichaelpr@gmail.com or by phone at 202.744.0739

Victoria Michael
VM Public Relations
2425 L Street, NW
Suite 609
Washington, DC 20037
www.vmpublicrelations.com
202-744-0739