

Confrerie de la Chaine des Rotisseurs Greater Washington, DC Chapter

Judith Mazza, Bailli

TUESDAY, FEBRUARY 5, 2019

You are invited to join us for AN EVENING FEATURING CHEF ERIC ZIEBOLD'S CUISINE!

MÉTIER

1015 7th Street, N.W. WASHINGTON, D.C. 20001 TEL.: 202/737-7500

http://metierdc.com/

COME AND ENJOY THE CREATIVE AND CONTEMPORARY AMERICAN CUISINE BY THE MICHELIN-STARRED, JAMES BEARD AWARD WINNING CHEF, ERIC ZIEBOLD!

Chef Ziebold is looking forward to welcoming the Chaîne to an evening featuring a fabulous tasting menu, specially created just for us

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

Business Attire with Decorations

Valet Parking available for \$10 per car

RESERVATIONS AVAILABLE UNTIL JANUARY 29TH or UNTIL SOLD OUT - LIMITED AVAILABILITY

DC Chaîne members¹, reserve and pay for the dinner at Métier online at http://lachainedc.com after your member login, or call Judy Mazza at 301-469-0352 by January 29, 2019. Seats are available until January 29th or when sold out (whichever comes first).

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

Member's name	\$335
Member's first guest	\$335
Additional guest(s)	\$395 ²
Additional guest(s)	\$395

¹ By way of participating in a Chaîne activity, members and guests implicitly grant permission and hold harmless the Chaîne to use their likeness and the likeness of their guests in photographs in all its publications and any and all other media, without compensation

² Please note that all attendees other than the DC Chaîne Member and his or her first 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 typically used to subsidize the costs of the wine and overhead for events, resulting in a lower charge for DC Chaîne members. If you have any questions about how much to pay for an event, please contact Bailli Judy Mazza (Bailli@laChaineDC.com) at 301-469-0352 or Argentier David Burka at 202-232-2301 (Argentier@laChaineDC.com)