



For Immediate Release

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**WHISK GROUP LLC ANNOUNCES THE OPENING OF AGAINN,
A MODERN GASTROPUB IN THE NATION'S CAPITAL**

Washington, DC (September 9, 2009)—Whisk Group LLC, a new boutique hospitality group led by industry veterans and partners Mark Weiss and Bahar Makinaci, announces AGAINN restaurant, opening this October in the award-winning Tishman Speyer building. A modern European-inspired gastropub in the heart of the nation's capital, AGAINN is a new, 5,600-square-foot space that will become home to traditional pub fare executed with a contemporary approach, featuring the best of locally-sourced organic ingredients, an extensive beer and Scotch program and artisanal cocktails. Loosely translated from Gaelic meaning "with us," AGAINN will be a fresh new addition to the city's bustling dining scene and the first of many new restaurants around the world to come from Whisk Group. Conveniently located on New York Ave., NW, just one block from the 11th Street exit of Metro Center, AGAINN is near many of the city's notable landmarks, including The White House and major art museums.

Led by CEO Mark Weiss, with more than 18 years of hospitality experience at some of the top brands in the world, including most recently The Ritz-Carlton Hotel Company as regional vice president of international operations, Whisk Group is based in Rockville, Md., and encompasses the best in the world of service, cuisine and hospitality. Chief Operating Officer Bahar Makinaci, previously senior corporate manager of sales and catering operations at The Ritz-Carlton Hotel Company, partnered with Weiss for the launch of the company and shares his vision.

"I was raised in New Zealand and have lived in London, two cultures that have a passion for great beer and pub food, so I'm particularly excited to launch AGAINN as our first of many exciting restaurant ventures," said Weiss. "DC has such a wonderful happy hour culture, a hunger for delicious, high-quality food and appreciation for excellent service. We look forward to AGAINN becoming a regular meeting place for locals and Washington visitors alike."

The menu reinvents traditional British pub cuisine by incorporating organic ingredients and offering family-style dining with many dishes served in cast iron skillets and pots. Among the dishes planned for the menu are *Shepherd's Pie*; *Ale-battered Fish & Chips* with gribiche sauce; *Cumberland Bangers & Mash*; *Grilled Amish Country Aged Cheddar Sandwich with Scallions* and chips; *Welsh Rarebit*; *Smoked Fish Cakes* with lemon-horseradish cream; and *Oysters Kilpatrick*. An extensive single-malt Scotch and beer selection is planned to complement the gourmet pub fare along with a comprehensive international wine list and artisanal cocktail program.

Designed by Peter Hapstak of CORE, the notable Washington-based architectural design firm, AGAINN is a chic gastropub featuring a vintage-inspired interior complete with rich, dark paneling and cognac-colored furniture accents, white subway tiles and stately light fixtures. Clean lines and contrasting shades of white and black are present throughout the restaurant. Incorporating design elements from pubs across Europe, faux fox heads in shadowboxes will be dramatically featured in the entrance, made exclusively by an artist who casts them out of plaster and finishes them with modern, high-style black enamel. Other important focal points at the entrance are the freestanding raw bar and the continuous, 18-seat zinc-coated bar which serves as the backdrop to the main dining room.

AGAINN's sleek glass façade allows 11th Street passersby to see the inviting 140-seat restaurant's handsome millwork, striking glass light fixtures and broad booths. Adding a bit of visual intrigue, guests of AGAINN will also be able to have a front-row look into the kitchen through a series of textured glass windows in the dining room. For parties and events, AGAINN offers two, completely private dining rooms (accommodating eight and 14, respectively) and one semi-private dining room (accommodating 27), lined with 130 private Scotch lockers available for guests to reserve for one year for \$500. The lockers are available on a first-come, first-served basis and each one will be emblazoned with a personalized nameplate.

AGAINN is owned and operated by The Whisk Group LLC and will be open for lunch and dinner daily. For reservations or additional information please call (202) 297-0601 or visit www.againndc.com.

ABOUT WHISK GROUP LLC

Based in Rockville, Md., Whisk Group is an innovative hospitality group with a boutique approach to its restaurant concepts, adapting each component of the business to match its market and offer a fresh new approach to dining. Led by industry veterans Mark Weiss and Bahar Makinaci, Whisk Group creates restaurants with personality and soul, striving to perfect cuisine, service and design and melding these elements into outstanding dining experiences. With more than 36 years of combined experience in hospitality management, food and beverage operations, concept development and sales and marketing, Weiss and Makinaci stay true to authentic tastes and experiences with each concept they develop and execute them in new and modern environments. Whisk Group is dedicated to exciting menus, relevant, forward-thinking concepts, impeccable service standards and a sustainable approach to cuisine, and will operate restaurants in prime locations throughout the United States and internationally. For more information, visit www.whiskgroup.com.