**Melrose Hotel, Georgetown Introduces Farm-to-Fork**

**Dining with the Announcement of its New Restaurant & Lounge, Jardenea**

*Culinary Director of Remington Hotels, Luxury Division, Ted Peters, creates new dining experience with focus on regionally sourced foods at refined Georgetown hotel*

**WASHINGTON, D.C. (November 15, 2012)** - The recently reinvented[Melrose Hotel](http://www.melrosehoteldc.com/), Georgetown -- a glamorously chic, art-deco inspired Washington, D.C. boutique hotel -- announces the Nov. 15th opening of Jardenea, a farm-to-fork signature restaurant. Developed by Culinary Director of Remington Hotels, Luxury Division, Ted Peters, the inspired concept of Jardenea revolves around being “Inventive, Current and Conscientious” in both food selection and motif, with a high importance placed upon sustainability and as many regionally sourced ingredients as possible.

Peters embraced his deep appreciation for farm-fresh products that create a reduced environmental impact in designing Jardenea. Obtaining as much food as possible from the finest regional farms, fisheries, foragers and artisans, Peters achieves pure tastes packed with color, texture and most strikingly presentation throughout the Jardenea menu.

“The goal of Jardenea is to present guests with the freshest ingredients prepared in imaginative new ways while also raising awareness about food, good health, well-being and environmental responsibility,” said Culinary Director of Remington Hotels, Luxury Division, Ted Peters. “Today’s food society loves to hear the stories and connect personally with the origins of their food. The Jardenea culinary team hand-picks ingredients to ensure the highest quality while creating dishes that present unexpected combined flavors.”

The name Jardenea comes from the French word, Jardin, which means garden. The menu at Jardenea reflects fresh garden aspects and changes with each season to mirror current regional flavors. The farm-to-fork culinary experience at Jardenea brings high quality food that adds to a healthy lifestyle in a refined intimate setting while the culinary team incorporates modern cooking techniques with an appreciation for the classics of preparing wholesome food.

Menu items include dishes like *Molasses Basted Quail with Tennessee Bacon and Anson Mill Grits, Pomegranate Essence* as well as *Meters Ranch Filet of Beef and Potatoes Mousseline, Shallot Demi-glace plus a Chesapeake Rock Fish with Celery Pedal, Tomato Water and Pine Nuts.*

Peters has selected Nate Lindsay as executive chef of Jardenea. Lindsay’s love affair with food has put his career onto the fast track within Remington Hotels, Luxury Division. Coming from Remington’s acclaimed Azurea restaurant at One Ocean Resort & Spa in Fla., Lindsay brings in innate knowledge of locally sourced ingredients.

Set amongst a cooling color palate, clean lines, bold patterns and dramatic artwork, the richly-furnished Jardenea presents an inventive, comfortable and intimate environment. With a communal table option, fresh herb centerpieces and vintage plate focus, the dining room décor evokes the feel of family dinners. Breakfast is served 6:30 – 11:30 a.m. with lunch from 12 – 2 p.m. Dinner is available 5 – 11 p.m.

Alongside Jardenea restaurant is the sophisticated new lounge that offers signature beverages created by bar chefs using fresh fruit consommé infusions developed in-house to capture the distinct new flavors. Handcrafted cocktail menu examples include the *Fresh Squeeze* and *Washington Ale* while the martini selections present choices like the *Spicy Politician* and *Mango Basilio* all complimented with a wine list that changes with the seasons. Accompanied by a menu of salads, sharing items and cheese presentations, Jardenea Lounge is open 4:30 p.m. - 12 a.m.

With culinary experience spanning brands like The Savoy Group, Ritz-Carlton and Rosewood Hotels & Resorts across France, England and Canada, Peters is a gourmet-cuisine veteran. He has made a name for himself hosting renowned wine festivals, appearing on distinguished committees and judging panels, as well as immersing himself in local charities and gracing the pages of publications like *Wall Street Journal, Maxim magazine* and *Ocean Drive*. Peters also joined the exclusive few invited by New York City’s James Beard House to cook for food and wine enthusiasts seeking the ultimate culinary experience in a legendary setting.

Managed by The Gallery, a collection of luxury resorts by Remington Hotels, Melrose Hotel, Georgetown is a stylish Washington, D.C. boutique ideally located near the Foggy Bottom Metro Station and within walking distance of countless national landmarks and attractions. With sister property restaurants including Azurea and Verdea, the new Jardenea at Melrose Hotel, Georgetown aligns the farm-to-fork concept into The Gallery collection of culinary. Spacious guestrooms feature a modern, sleek upscale design with soothing color palate complimented by decadent amenities, creating luxurious accommodations with large windows overlooking the historic town. Presenting a modern fitness center, business center, high-speed internet access and multiple meeting spaces, Melrose Hotel, Georgetown accommodates business and leisure travelers.

For more information on Jardenea, visit [melrosehoteldc.com](http://melrosehoteldc.com) or call (202) 955-3850. Follow [facebook.com/TheMelroseHotel](http://www.facebook.com/TheMelroseHotel) and [twitter.com/melrosehoteldc](https://twitter.com/melrosehoteldc).

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