

FOR IMMEDIATE RELEASE

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The Oz. to Host “Thrill on the Grill” Father’s Day Cooking Class

*Executive Chef Timothy Jones to Share Expert Tips for Healthy,
Organic Cooking at Special Father’s Day Cooking Class*

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Bethesda, MD – Get ready to fire up the grill and chill a couple of cold ones! **The Oz.**, a unique Zen-themed restaurant that centers its offerings on healthy fine dining, will host a special **Father’s Day Cooking Class** on **Saturday, June 14 from 2:00pm to 5:00pm**. Led by Executive Chef Timothy Jones, this exceptional class will focus on preparing simple, health-conscious cuisine.

Celebrate Father’s Day on the pool deck with a cooking class about barbequing meats using spice rubs and marinades. Get ready to barbeque whole cuts of meat, to grill whole fish and to smoke meats all day. A favorite past-time for father’s across America, this “Thrill on the Grill” class will be a fun-filled day of learning, eating and storytelling around the grill on a rooftop pool deck in beautiful downtown Bethesda.

A no-pressure environment, participants are welcome to be bystanders or to take a hands-on approach to Timothy Jones’ new cutting-edge cooking style. Featuring a Zen-like philosophy, this exceptional class will utilize techniques that summon the natural flavors of fresh, local ingredients to create healthy-alternative meals. Learn professional tricks of the trade and wow your spouse with delicious food from The Oz. menu.

Executive Chef Timothy Jones was trained at the Culinary Institute of America and is especially experienced in the preparation of healthy, organic cuisine. Jones boasts exceptional experience in the hospitality food industry with stints at with the world-famous Waldorf Astoria, as well as at The Four Seasons Resort Palm Beach, a five-star, five-diamond property with south Florida’s only five-diamond restaurant. Jones also opened the elegant Regent Wall Street, New York’s only five-star, five-diamond hotel in the financial district. With over 20 years of experience, Jones brings dedication and professionalism to his position at The Oz.

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Participants will receive free parking, expert recipe cards, an embroidered Oz. restaurant cooking apron, discount certificates to The Oz., and an Oz. restaurant Wine Key. There is a limit of 12 people per session.

- WHO:** Executive Chef Timothy Jones
- WHAT:** “Thrill on the Grill” Father’s Day Cooking Class at The Oz.
- WHEN:** Saturday, June 14 from 2:00pm to 5:00pm
- PRICE:** \$50 per person, per class
- WHERE:** The Oz. at Doubletree Hotel Bethesda
8120 Wisconsin Avenue
Bethesda, Maryland 20814
- REGISTER:** To register please call 301-664-7300

For more information about The Oz. at Doubletree Hotel Bethesda, please visit www.doubletreebethesda.com.

ABOUT THE OZ.

The Oz. is a unique, Zen-themed healthy fine dining establishment located in the heart of downtown Bethesda. Centering its offerings on mental and physical well-being, The Oz. uses only quality ingredients from local growers that are mostly organic and contain no preservatives. At The Oz., calorie conscious appetizers, salads, flatbreads and desserts are all less than 495 calories. All proteins are priced and served by the ounce, and desserts are “served by the spoon.”

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