

Attention: Food Editors / Restaurant Reviewers

FOR IMMEDIATE RELEASE

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New OZ. Restaurant Opens in Bethesda

***Health Conscious Menu Features Proteins Priced by the Ounce,
Desserts Served by the Spoon***

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Bethesda, MD – A full-service restaurant that epitomizes Zen flair and centers its offerings on mental and physical well-being, **The OZ Restaurant** (pronounced oh-zee and representing the abbreviation for “ounce”) officially opened last month in the heart of downtown Bethesda. Located in the recently renovated Doubletree Hotel Bethesda, this new restaurant presents a very healthy menu of marinated and spice-rubbed meats, featuring the freshest and highest quality ingredients available.

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.” These unique treats come served in two-serving, custom-made spoons, offering a savory taste of rich flavor and the sociable option to share.

“By taking the worlds best culinary teachings, designing an eclectic menu selection, and fine-tuning it with a little American ingenuity and energy, we created The OZ,” says Executive Chef Timothy Jones. “In creating this new concept we hope to provide our customers with a healthy alternative to the usual restaurant fare.”

Executive Chef Timothy Jones utilizes techniques that summon the natural flavors of fresh ingredients, ensuring the essence of each main ingredient remains the focal point of every dish. The OZ uses only quality ingredients from local growers that are mostly organic and contain no preservatives. The OZ menus are based on seasonal items – so if the item is not in season, it won’t be on the menu.

Innovative **menu items** include Lamb T-bone with smoke house bacon, frisse, wild mushroom, and goat cheese custard, and seared Wild Pacific King Salmon with pickled Vidalia onion, pea shoot, and okra & baby corn salad. Other “By The OZ” entrée menu items include grilled dry-aged Black Angus New York Strip steak, Yucatan spice crusted jumbo shrimp, Axis Farm venison marinated in dark beer, oven roasted mussels and clams, Moroccan spice rubbed tuna steak, citrus marinated bone-in chicken, espresso rub Filet, pan roasted “line caught” halibut, pan roasted black cod, and homemade ricotta tortellini.

Delectable **dessert spoon** options include: Homemade White Chocolate Smores, Bing Cherry Clafouti, Fromage Blanc Sorbet, Crispy Banana Wonton, Passion Fruit, Tapioca Pudding Brule, Chocolate Nirvana, Ice Cream of the Moment and White Chocolate Macadamia Nut Cheese Cake.

Trained at the Culinary Institute Of America, Jones boasts exceptional experience in the hospitality food industry. His chef's tenure includes stints at with the 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 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 Doubletree Hotel Bethesda.

For more information about The OZ Restaurant at Doubletree Hotel Bethesda please call 301-652-2000 or visit www.doubletreebethesda.com.

ABOUT DOUBLETREE HOTEL BETHESDA

Doubletree Hotel & Executive Meeting Center Bethesda (www.doubletreebethesda.com) is located in the heart of downtown Bethesda, offering exceptional convenience to a full range of attractions near the nation's capital. Doubletree Hotel Bethesda's sophisticated ambience features 269 newly-renovated guest rooms and suites, 15,000 square feet of meeting space, complimentary high-speed Internet access, allergy-free accommodations, a fully-equipped fitness facility, a rooftop pool, and a new, state-of-the-art Executive Meeting Center.

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Priced and served by the ounce, the seared Wild Pacific King Salmon with pickled Vidalia onion, pea shoot, and okra & baby corn salad summons the natural flavors of fresh ingredients. The new OZ Restaurant at Doubletree Hotel Bethesda features a very healthy menu of marinated and spice rubbed meats, featuring the freshest and highest quality ingredients available.