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Chocolate Bliss at The Oz.

Chef Timothy Jones to Host Special “Chocolate Fantasy” Cooking Class

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Bethesda, MD – Need a break from tax season? According to Chef Timothy Jones, “When the going gets tough, eat chocolate!” The Oz. restaurant is hosting a special **Chocolate Fantasy** cooking class on **Saturday, April 18th from 2:00pm to 5:00pm**. Led by Executive Chef Tim Jones, this exceptional class will focus on preparing a luxurious chocolate meal.

Chef Jones will teach participants everything they ever wanted to know about America’s favorite indulgence. They will taste different grades of chocolate and learn how they are used. They will then learn how to create a luscious chocolate feast, incorporating chocolate into each course. Chef Jones will guide participants through innovative items, such as pear soup with chocolate swirl and heavenly chocolate fondue.

A no-pressure environment, participants are welcome to be bystanders or to take a hands-on approach to Jones’ cutting-edge cooking style. The Oz. features a Zen-like philosophy, and this unique class will utilize techniques that summon the natural flavors of fresh, local ingredients.

Participants will receive free parking, expert recipe cards, complimentary refreshments and a special gift. There is a limit of 20 people for this class.

- WHO:** Executive Chef Timothy Jones
- WHAT:** “Chocolate Fantasy” Cooking Class at The Oz.
- WHEN:** Saturday, April 18th from 2:00pm to 5:00pm
- PRICE:** \$59.00 per person
- WHERE:** The Oz. at Doubletree Hotel Bethesda
8120 Wisconsin Avenue
Bethesda, Maryland 20814
- REGISTER:** To register please call 301-664-7343

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

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.

Interested participants can check out Chef Jones on FOX 5's "What's Cooking" segment on Thursday, March 26. Tune in at noon to see him whip up a savory meal live on the air!

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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The Oz. Executive Chef Timothy Jones