

Restaurant Name: Mendocino Restaurant and Wine Bar

Owner: Troy Bock

Chef: Barry Koslow, Executive Chef; Joey Alvarez, Sous Chef

Managers: David Batista, Manager; Eric Angelus, Bar & Beverage Manager

Address: 2917 M ST NW, Washington, DC 20007 (Georgetown)

Phone: 202.333.2912 **Fax:** 202.544.8087

Restaurant Website Address: www.mendocinodc.com

Description: An intimate Georgetown gem showcasing seasonal, sustainable ingredients from the Mid-Atlantic prepared with refined technique by Barry Koslow, and featuring an award-winning exclusively West-Coast wine list (California, Washington, Oregon) that is unparalleled in depth and creativity.

Press Contact: Owner Troy Bock, Owner

The Washington City Paper calls Mendocino a “prime destination for the beautiful people of Georgetown,” but the restaurant’s beauty is more than skin deep, with Todd Kliman of the Washingtonian awarding Mendocino 3 Stars in an effusive review, calling the restaurant’s Executive Chef, Barry Koslow, “a chef’s chef.”

With its unwavering focus on naturally raised meats, wild seafood and seasonal, local produce, Mendocino’s mission is to reveal the depth and breadth of the Mid-Atlantic’s best ingredients through refined culinary technique.

The wine list is a consistent winner of Wine Spectator’s Award of Excellence and is comprised of over 225 California, Washington, and Oregon wines - a feat unmatched by any other restaurant in Washington. The restaurant is the home of the area’s first wine bar and features a certified Winekeeper system.

Mendocino emerged from a below-the-radar Georgetown gem to the center stage of the Washington restaurant scene, garnering a spot on the 2005 Washingtonian 100 Very Best Restaurants list.

In 2006, with the arrival of Executive Chef Barry Koslow, a former apprentice of Michelle Richard and Todd Gray, Mendocino was again designated a 100 Very Best restaurants. Mendocino has remained in the top 100 despite the arrival of dozens of new restaurants to the scene.

Embracing an elegant yet relaxed California style, the restaurant is both a special occasion favorite and a retreat from the stiff formality of many fine-dining establishments. Regulars – who come from across the city – include diplomats, members of Congress, business leaders, and discerning locals. The restaurant also has a loyal following of ex-pat Californians seeking wine and cuisine that honors the tradition of Alice Waters “california cuisine” through its commitment to sustainable and local sourcing of ingredients.

Most important, however, are the discerning locals and “regulars” who have made Mendocino both a Washington, DC favorite and culinary destination.
