



Icebreakers

Passion Food Hospitality Breaks the Ice with its Fifth Restaurant Opening

Ten years ago, **Passion Food Hospitality** [Jeff Tunks, Gus Dimillo and David Wizenberg] opened its first restaurant, the celebrated seafood favorite **DC Coast**, in Washington, DC, but that was just the tip of the iceberg for the group [Ceiba, TenPenh, Acadiana]. For its fifth restaurant, **PassionFish**, which opened **October 25, 2008**, Passion Food is crossing the Potomac to the popular Reston Town Center in Virginia.

PassionFish is led by nationally recognized chef, **Jeff Tunks**, whose ‘passion’ lies in sourcing a premier selection of the world’s seafood found in oceans, lakes, seas and waterways reflecting the flavors and natural resources of the Mediterranean, Europe, Asia, and the Americas.

The real ice-breaker is in the center of the dining room, where an impressive chilled seafood station anchors the room, presenting a collection of raw delicacies from oysters and clams, to lobster, prawns, and both crab and king crab, all of which are included in the massive shellfish towers that almost take two servers to deliver!

Executive Chef, **Chris Clime**, dives into the menu with starters including: *Lobster Rolls* made from lumps of tender lobster tucked into Sea Salt Brioche; a retro-inspired *Jumbo Lump Crab Imperial Gratin*; *Cocktail de Mariscos*, a tangy seafood cocktail with a Mexican flair; *Baked Clams Casino* in a delicate Parmesan Crust; and the *Chesapeake “Fish Fry,”* PassionFish’s ode to a coastal favorite. On the lighter side, a selection of Crudos, which have been hooking devotees at PassionFish’s sister restaurants, and setting a trend in 21st century dining, includes a *Shetland Islands Salmon Crudo* with Agrumato and Black Sea Salt, and the *Kona Kampachi Crudo* infused with Asian Pear and Dried Cranberry. For the main catch, the selection includes a richly popular fish like Monkfish that is countered by two fish that have been making their debuts in the states at select restaurants – the Icelandic Char and the Branzino: *Monkfish “Osso Bucco” Amatriciana* with Creamy Parmesan Polenta, and a kick of Spicy Marinara; *Olive Oil Poached Icelandic Arctic Char* dressed with Parsnip Purée and crowned with Carrot Truffle Vinaigrette; as well as *Whole Roasted Mediterranean Branzino* punched up with Chilean Olive Oil, Meyer Lemon and drizzled with Sauce Verde.

When it’s time to ‘reel’ in dessert, consulting pastry chef, **David Guas**, was brought back to develop an irresistible dessert menu with such comforting temptations as *Warm Donut Holes* topped with Coffee Bavarian Cream; for those nuts about ‘nutella,’ *Salted Caramel Crème Brûlée* with Hazelnut Shortbread and Nutella; as well as a decadent selection of ice cream flavors including *Brown Butter*, *White Chocolate* and *Vanilla-Bean*.

PassionFish is located just 40 minutes from downtown DC, at 11960 Democracy Drive, in Reston, Virginia. For reservations please call **703.320.FISH** [3474].

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