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Damon Gordon Brings His Culinary Artistry to the Nation's Capital As Executive Chef of The Jefferson, Washington, DC

WASHINGTON, DC -- November 01, 2008 – Damon Gordon, whose trend-setting restaurants have added cachet to some of the nation's most illustrious hotels, has joined The Jefferson, Washington, DC as executive chef. The award-winning chef will head the kitchens of Plume, the fine dining restaurant that will make its debut when The Jefferson re-opens in mid-2009 as Washington's best small luxury hotel.

Gordon's new position marks his return to the East Coast after a two-year turn in San Diego as executive chef of the critically acclaimed Damon Gordon's Quarter Kitchen at The Ivy Hotel. His culinary artistry earned the restaurant a sought-after "Best of Award of Excellence" from *Wine Spectator* and honors in several award categories in *San Diego* magazine's Best Restaurants 2008.

For six years prior, Gordon built an impressive resume as executive chef of several leading restaurants and hotels in New York City and Miami. They include Manhattan's Ono at Hotel Gansevoort, Mix (a joint venture between Alain Ducasse and Jeffery Chodorow), and Royalton, as well as Miami's Blue Door at the stylish Delano hotel.

A native of Great Britain, Gordon honed his culinary skills in London's finest kitchens. As head chef – brasserie for Ian Schrager's Saint Martin's Lane, he opened the new hotel's three restaurants – Asia de Cuba, Seabar and STM, whose cuisine ranged from Japanese-style seafood to French brasserie fare. His career has also taken him to,

among other establishments, London's Michelin-starred Quo Vadis and the three-Michelin-starred Waterside Inn in the Berkshire countryside.

Chef Gordon and his cuisine have been featured in leading news outlets such as *Condé Nast Traveler*, *USA Today* and ABC News, among others.

About Plume

Plume is destined to be one of the finest restaurants in the capital, catering to hotel guests and Washingtonians in the know. Beneath a vintage, 1923 vaulted skylight, its private nooks and cozy corner tables surround a welcoming fireplace, creating a dining environment as discreet as it is inviting. Complementing Plume will be an elegant lounge, Quill, whose house-made mixers and herbal-infused alcohols promise to reintroduce the art of cocktails to Washington. An outdoor terrace will invite guests to enjoy cigars and cognacs in warm weather, and afternoon tea will be served in The Library daily.

About The Jefferson

A 99-room Beaux Arts gem, The Jefferson, Washington, DC has an illustrious history catering to Washington's elite. It enjoys one of the city's most prestigious and strategic locations, at the corner of 16th and M Streets – just four blocks from the White House and within a short walk of museums, monuments and embassies. It is convenient to the dining, shops and nightlife of Georgetown and Penn Quarter, as well as the downtown business district and Dupont Circle.

The Jefferson first opened in 1923 as a luxury residential building that was the address of choice in Washington's diplomatic and social circles, and was converted into a hotel in 1955. It is currently undergoing a full-scale renovation that represents its most significant transformation yet, and will reopen in mid-2009 as Washington's best small luxury hotel.

For more information, visit www.jeffersondc.com.

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