

Chef Terence Tomlin Launches "Fusion Fridays" With Lena Chase

A Monthly American Eclectic Fusion Dinner Party by Terence Tomlin

WASHINGTON - **Jan. 13, 2015** - <u>PRLog</u> -- Save the date: Friday, January 23, as the official kickoff for Chef Terence Tomlin's "Fusion Friday;" a monthly, American Eclectic Fusion Dinner Party Experience. Held on the fourth Friday of each month for 2015, Tomlin's "Fusion Friday" brings an upscale, artistic option to the Friday night lineup for local Washington, DC nightlife.

"A diverse, gourmet, farm-to-table, fine-dining experience; Fusion Friday in sum is sensory overload. The intimate setting, inspirational décor and posh spread is guaranteed to provoke emotion for every guest. Linking your palate to your senses is my aim. Each component of Fusion Friday; whether through the smells and flavors of the cuisine or the chic venue, will produce a memory for each of the 50 guests," says Terence Tomlin.

The first Fusion Friday will set the tone for those to come. Hosted by DC Native and *Smooth Magazine*'s, Issue 65, Cover Model Lena Chase, Music by DJ Cruze and a Fine Art Showing by Nihal Kececi; Music, Art and Entertainment collide for one night as Tomlin presents an innovative, palate-pleasing concept.

From 7-9 p.m., Tomlin will present attendees with a robust menu, featuring: amuse-bouche (a gala display of international fromage and seasonal fruit, garde manger display of locally grown, early winter vegetables), visions of the sea (smoked, brined North-Atlantic Salmon, Lobster, champagne-ice oysters) and heavy hor d'oeuvres alongside libations by Premis Cognac.

Powered by MontagePR; "Fusion Friday" tickets go on sale January 9 at noon for \$99 per person. For tickets, email TerenceTomlin@MontagePR.com or call 202-656-7065; access is limited and cocktail attire is required.

Contact

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Source Terence Tomlin, Inc.

City/Town Washington

State/Province District of Columbia

Country United States
Industry Event, Food

Tags Nightlife, Gourmet Chef, Farm To Table, Art, Food

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