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CONTACT:

Charissa Benjamin, Savor PR: charissa@savor-pr.com, 202-415-4461 Elaine Mazanec, Savor PR: elaine@savor-pr.com, 301-922-0741

Black Market Bistro Launches High Tea on Wednesdays

Starting Wednesday, May 6th, the restaurant will offer tea service complete with pastries and tea sandwiches from Chef Jacqueline Castaldo

Starting on May 6th and continuing weekly on Wednesday afternoons from 2:00 p.m. - 3:30 p.m. for the month, Black Market Bistro will debut a high tea menu, complete with assorted sandwiches and pastries by Executive Chef Jacqueline Castaldo.

The menu, which is available for \$25 per person, includes:

- Finger Sandwiches: Salmon with Arugula & Lemon Aioli, Curried Chicken Salad, Ham & Butter, Cucumber & Cream Cheese:
- **Pastries:** Scones with clotted cream and jam; assorted teacakes, including chocolate raspberry petit fours, almond financiers, vanilla cream petit fours, and lemon tarts;
- **Assorted tea:** Earl Grey, English Breakfast, Green Tea, Mint Verbena, Chamomile, and Pomegranate Oolong.

Guests can make reservations by calling the restaurant at (301) 933-3000.

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About Black Market Bistro

Black Market Bistro is a charming bistro at the Victorian style post office located in Maryland's Garrett Park that offers diners cozy atmosphere with the experience of fine dining.

The restaurant is located in an old Victorian house dating back to the early 1800s in the historical neighborhood of Garrett Park. Located at 4600 Waverly Avenue, Garrett Park, MD 20896, Black Market Bistro is open for lunch Monday - Fri 11:00 am - 2:30 pm; Saturday from 11:00 am - 2:30 pm, and Sunday Brunch from 10:00 am - 2:30 pm; they are open for dinner on Monday through Thursday from 5:00 pm - 9:00 pm; Friday and Saturday from 5:00 pm - 9:30 pm and on Sunday from 5:00 pm - 8:00 pm.

Black Market Bistro accepts a limited number of reservations for dinner every evening. Walk-ins are welcome. To make your reservations please call (301) 933-3000. For additional information visit http://www.blackmarketrestaurant.com/ or email info@blackmarketrestaurant.com/.