



FOR IMMEDIATE RELEASE

The Morrison-Clark Historic Inn & Restaurant Announces Russell Braitsch as Executive Chef

WASHINGTON, DC, August 2, 2016 - The Morrison-Clark Historic Inn is proud to welcome Russell Braitsch as its new Executive Chef. Primarily self-taught, he brings over 20 years of experience to the position. The Morrison-Clark Historic Inn & Restaurant, a landmark on L Street between 10th & 11th Streets for almost 30 years, recently completed a 46,000 sqft expansion and restoration project.

Chef Braitsch began his career at age 14 as a dishwasher aspiring to one day become an Executive Chef, determined to quickly obtain the knowledge and experience required to flourish in the hospitality industry through hands on training in acclaimed dining destinations throughout the Mid-Atlantic and Northeast.

Obtaining a position as Sous Chef with chef and mentor, Gerard Bourkney, at Crabtree's Kittle House Restaurant and Inn, located in Chappaqua, New York furthered his interest in food and wine, and, invigorated by the challenge of learning the details of a 4000 bottle wine list, the budding chef was inspired to study for sommelier certification. During the course of his studies of wine, he moved on with Chef Bourkney to the very prestigious and elite Hudson National Golf Club in Croton on the Hudson, New York, where he continued to develop and cultivate his signature culinary style, which he describes as California Cuisine with Classic French and Italian Cooking Techniques and Worldly Influences.

Soon after obtaining the distinction of Captain/Sommelier and spending a very educational four years with Chef Bourkney, Braitsch was appointed a Sous Chef position at the critically acclaimed Xaviar's at Piermont, a 40 seat restaurant where the menu changed daily to resemble the seasonal bounty and artisan style of the Hudson River Valley. There he trained under Peter Xaviar Kelly and credits his time with cultivating the creative instincts that still influence his cuisine today.

Upon moving back to Maryland, Chef Braitsch presented his gastronomic delights in several restaurants, including Corks of Federal Hill and Gardel's Supper Club of Baltimore before pursuing his dream of ownership and opening an establishment that would redefine the idea of home meal replacement for residents of Baltimore & Howard Counties by offering farm to table, creative, restaurant quality food prepared by a renowned local chef. Named after his son, Noah's Prepared Foods & Catering Company thrived for several years, in Ellicott City, MD pleasing residents and receiving admirable reviews.

Russell Braitsch has used his breadth of imagination and experience to revamp the menu at the Morrison-Clark Historic Inn & Restaurant, which he anticipates will make the restaurant a dining destination for Washington, DC's travelers and residents alike. "My goal is to balance the cuisine and dining experience here at the Morrison-Clark to where it will be a primary destination for casual and fine dining, as well as corporate events, for patrons either traveling through or residing in Washington D.C." says Braitsch of the culinary direction he plans to take.

Chef Russell was enamored by the Morrison-Clark and found the eclectic combination of Victorian Heritage and Chinese ecclesiastical atmospheres that are elegantly designed and gracefully intermingled together to be the ideal place to bring his globally influenced cuisine. With a menu that relies heavily on

simple ingredients with bold flavors and global influences, Chef Braitsch is poised to make the Morrison-Clark's restaurant a renowned dining destination in the Nation's Capital.

To dine at the Morrison-Clark restaurant, make reservations at www.opentable.com or call 202-898-1200.

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For More Information Contact Erin Sterling, Director of Sales at esterling@morrisonclark.com.

To arrange Private Dining Events, contact Linda Suter, Catering Sales Manager at lsuter@morrisonclark.com

About the Morrison-Clark Historic Inn and Restaurant

Located in downtown Washington, DC, the Morrison-Clark Historic Inn and Restaurant originally existed as two separate residences owned by the Morrison family and the Clark family in 1864. After nearly 60 years and several owners, the residences were converted to the Women's Army and Navy League for military housing for enlisted soldiers in 1923. First Ladies, including Grace Coolidge, Mamie Eisenhower and Jacqueline Kennedy were all active members. The building became known as the Soldier's Sailor's, Marine's and Airmen's club for the next 57 years. In 1987 the buildings became the Morrison-Clark Historic Inn and Restaurant, and has operated as such ever since. In 2016 the hotel completed an \$18 million dollar renovation, which included a six story, 43,000 square foot expansion, which doubled the number of guest rooms and included the restoration of a 17th century carriage house. The expansion rises above the front façade of the former Chinese Community Church which was the Inn's neighbor until 2007 when the church relocated to Washington's Chinatown neighborhood. To learn more about the Morrison-Clark Historic Inn and Restaurant, visit www.morrisonclark.com.