

FOR IMMEDIATE RELEASE

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Couples Invited to Cook Up Some Love at The Oz.

Executive Chef Timothy Jones to Offer Special Valentine's Cooking Class

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Bethesda, MD – Looking to heat things up with that special someone? In celebration of Valentine's Day, The Oz. restaurant is hosting a special **Cooking Couples** cooking class on **Saturday, February 7th from 2:00pm to 5:00pm**. Led by Executive Chef Timothy Jones, this exceptional class will focus on preparing simple, health-conscious cuisine.

Participants will learn the secrets of whipping up fresh, delicious food for that perfect romantic dinner. Broken down step-by-step, Chef Tim Jones will guide couples through an entire four-course, aphrodisiac-inspired meal. Participants will work with oysters, asparagus and figs, and the most powerful aphrodisiac of all – chocolate.

A no-pressure environment, participants are welcome to be bystanders or to take a hands-on approach to Jones' new cutting-edge cooking style. Featuring a Zen-like philosophy, this unique class will utilize techniques that summon the natural flavors of fresh, local ingredients to create healthy-alternative cuisine.

Participants will receive free parking, expert recipe cards, complimentary refreshments and a special gift. There is a limit of 12 people per session.

WHO: Executive Chef Timothy Jones

WHAT: "Cooking Couples" Cooking Class at The Oz.

WHEN: Saturday, February 7 from 2:00pm to 5:00pm

PRICE: \$50 per person

WHERE: The Oz. at Doubletree Hotel Bethesda
8120 Wisconsin Avenue
Bethesda, Maryland 20814

REGISTER: To register please call 301-664-7343

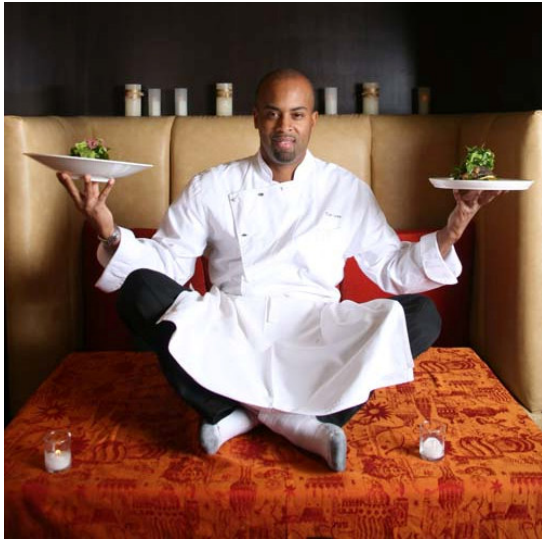
For more information about The Oz. at Doubletree Hotel Bethesda, please visit www.OzBethesda.com.

Executive Chef Timothy Jones was trained at the Culinary Institute of America and is especially experienced in the preparation of healthy, organic cuisine. Jones boasts exceptional experience in the hospitality food industry with stints at with the world-famous Waldorf Astoria, as well as at The Four Seasons Resort Palm Beach, a five-star, five-diamond property with south Florida's only five-diamond restaurant. Jones also opened the elegant Regent Wall Street, New York's only five-star, five-diamond hotel in the financial district. With over 20 years of experience, Jones brings dedication and professionalism to his position at The Oz.

ABOUT THE OZ.

The Oz. is a unique, Zen-themed healthy fine dining establishment located in the heart of downtown Bethesda. Centering its offerings on mental and physical well-being, The Oz. uses only quality ingredients from local growers that are mostly organic and contain no preservatives. At The Oz., calorie conscious appetizers, salads, flatbreads and desserts are all less than 495 calories. All proteins are priced and served by the ounce, and desserts are “served by the spoon.”

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The Oz. Executive Chef Timothy Jones