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**Media Contacts:**

Bonnary Lek, 202.956.6675, [bonnary.lek@kimptonhotels.com](mailto:bonnary.lek@kimptonhotels.com)

Julia Hobbes Majors, 202.956.6639, [julia.majors@kimptonhotels.com](mailto:julia.majors@kimptonhotels.com)

**FIREFLY WELCOMES EXECUTIVE CHEF RICH FALBO**

*Classically trained chef joins Dupont Circle restaurant with new spring menus rooted in sustainable cuisine*

**WASHINGTON (April 17, 2018)** – Dupont Circle gathering place **Firefly** welcomes Rich Falbo as its new executive chef. With a B.A. in Hospitality from Texas Tech University, a culinary arts degree from New England Culinary Institute, and more than 20 years of experience in the restaurant industry, Falbo brings his affinity for heartfelt service and delicious, responsibly sourced food to Firefly.

“We’re excited to have an experienced and accomplished chef like Rich lead our culinary team,” said Matt Bridges, general manager of Firefly. “His passion for sustainable foods and garden-sourced ingredients is a perfect embodiment of Firefly’s eco-friendly practices. We look forward to sharing his fresh creations and zeal for hospitality with our guests.”

Falbo honed his culinary chops as sous chef and chef de cuisine at Hyatt Regency Resorts in Maui, Hawaii and Austin, Texas, respectively. During this time, Falbo managed high-volume restaurants and catered to a variety of guests including locals and travelers from around the world. Next, he joined Austin-based restaurant group, McGuire Moorman Hospitality, working his way up from chef de cuisine to executive chef. As executive chef at Perla’s, Falbo developed a great appreciation for sustainable seafood and oyster culture and helped establish Perla’s as one of the premier seafood restaurants in Texas.

Falbo’s entree into the Washington, D.C. dining scene began with local restaurant group, Passion Food Hospitality, where he held chef positions at such popular restaurants as Fuego Cocina y Tequileria and District Commons. He also opened Passionfish Bethesda, a sustainable seafood restaurant in Maryland, serving as chef de cuisine. Most recently, Falbo was the executive chef at Vinifera Wine Bar & Bistro at the Westin Reston Heights in Reston, Virginia. Sourcing ingredients from the on-site garden, he grew Vinifera into a respected farm-to-table concept in the greater Reston area. In 2017, Falbo had the honor of cooking at the James Beard House in New York City.

Falbo’s penchants for sustainable meats and seafood and garden-fresh ingredients serve as his main inspirations for preparing comforting American cuisine at Firefly. His spring menu features dishes

highlighting products from local farmers and ranchers as well as vegetables pulled directly from Firefly's rooftop garden. New items on the happy hour, lunch, and dinner menus include:

- **"Pig Wings"** made with wild boar, Bayley Hazen blue cheese, and hot sauce
- **Kale and Whole Grain Bowl** with roasted roots, pumpkin seeds, sesame, radicchio, and apple
- **Seared Atlantic Sea Scallops and Butternut Hominy Hash** finished with a Kentucky bourbon-Mexican cola reduction
- **Kabocha Squash** with an Asian rice blend, watercress, marcona almonds, and fresh citrus
- **Steak Salad** made with locally sourced, grilled chuck steak and topped with shaved carrots, fresh mint, fresh cilantro, and pistachios

"I'm proud to continue Firefly's tradition of delivering delicious, American comfort food to Washington, D.C.," said Falbo. "With each meal, my goal is to ensure everyone leaves the dining room feeling nourished. From vegan and vegetarian plates to fresh fish and meat dishes sourced from the Mid-Atlantic, I'm confident there's something for every guest to enjoy!"

#### **ABOUT FIREFLY**

Firefly has proudly been a fixture in the Dupont Circle neighborhood for over 15 years. From the anchor tree in the center of the restaurant to the mason-jar check presenters, Firefly provides a familiar, down-home atmosphere to accompany consistently comforting American dishes from Executive Chef Rich Falbo. Firefly's seasonal cuisine is complemented by riffs on classic cocktails from Lead Bartender Brendan Ambrose, like an Old Fashioned infused with chai tea and a house-made Malbec syrup. Adjacent to the Kimpton Hotel Madera, Firefly is the perfect gathering place for any occasion from a business lunch to a first date to brunch with the kids. For more information, call 202-861-1310 or visit [www.firefly-dc.com](http://www.firefly-dc.com). The restaurant is located at 1310 New Hampshire Ave, NW, Washington, D.C.; is open seven days a week; and offers private-dining services. Follow Firefly on [Facebook](#) and [Instagram](#).

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