

VOLT

21 Courses and Two Flying Pigs... All Set in the Kitchen of VOLT with 'Table 21'

NOTE: Table 21 expanded in early 2010 to include 8 seats and two seatings at 5:30 and 8:30 per evening

June 2009 (Frederick, Maryland) – There is a little secret in the kitchen at VOLT (228 N. Market Street, Frederick, Maryland; 301.696.VOLT (8658); www.voltrestaurant.com). It seats four and is located in the kitchen as the central focal point. Joined by two flying pigs, it is lively and inventive and allows the unknown menu of 21-courses to unveil itself. It is 'Table 21,' an explosive celebration of molecular gastronomic cuisine.

Table 21 is truly for guests who want to experience creativity in food. The custom made steel table allows four guests to sit side-by-side giving them a full view of the culinary vision unfolding in the kitchen.

The table officially launched last year on December 21st. The number continues to hold significance, as the table number matches the number of courses created and personally served by Chef Voltaggio and his team. Chef's playful take on culinary chemistry brings ingredients together in the form of Nitrogen Frozen Coconut with Vanilla and Lavender as well as Noodles Flavored of Caramelized Onions served with Frozen Foie Gras. The "noodles" are not your classic pasta preparation as there actually is no form of pasta on the dish.

Wine pairings are not included or advised for the 21-course meal. However, VOLT's Sommelier and Cocktail Craftsman Neil Dundee will help with alcoholic and non-alcoholic beverage selections.

The cost of 'Table 21' is \$121 per person, not inclusive of beverages, tax and tip. Guests are welcome to reserve the table in parties of one to four. If reserving for less than four, then the table becomes communal.

Reservations are required for 'Table 21.' Seatings for 'Table 21' are as follows: 7:00p.m. Wednesday, Thursday, Friday and Sunday; two seatings on Saturday at 5:00p.m. and 8:30p.m. Please note dietary restrictions when making reservations.