

Rosa Mexicano Gets New Chef in Residence, Launching New Thematic Menu



From a press release:

“ Jonathan Waxman has joined acclaimed Rosa Mexicano as Chef-in-Residence, where the accomplished chef will curate its 2012 Flavors of Mexico series, seasonal celebrations that highlight the diversity of Mexican cuisine today, as well as lend inspiration to new menu items and invigorate some traditional favorites. As chef and owner of Barbuto in New York City, author of cookbooks “A Great American Cook” and “Italian My Way,” and a former contestant on Bravo’s Top Chef Masters, Waxman brings his expertise and inspired, market-fresh approach to the restaurant group with 12 locations nationwide.

Each season, Rosa Mexicano will offer a thematic menu created by Chef-in-Residence Waxman. The following previews Rosa Mexicano’s Flavors of Mexico 2012 series, available at its restaurants nationwide.

Winter: Eclectic Cuts (Feb-March)

Combat cold weather with hearty, lesser known cuts of slow-cooked meat such as Pork Cheek Casserole and Lamb Neck Enchiladas.

Spring: Mexican Passover (April)

Inspired by Mexico’s rich Jewish history dating back to the Spanish Inquisition, Waxman will celebrate the fusion of cultures and current culinary trends in Mexico City with dishes such as Matzo Chilaquiles, Red Snapper Gefilte Fish and Tecate Braised Brisket.

Summer: Foods of Baja (June)

With the Pacific Ocean and Gulf of California on either side, this summer celebration of Baja will prominently feature seafood and refreshing coastal drinks to keep palates cool from coast to coast.

Fall: Day of the Dead (Oct-Nov)

Get in the spirit of All Saints Day and All Souls Day (November 1-2) with Waxman’s personal take on traditional dishes, which will combine ancient mole and chile-laced recipes with the season’s best produce.

Rosa Mexicano is [located](#) at 575 7th St, NW in Penn Quarter and one is [coming soon](#) to Friendship Heights.