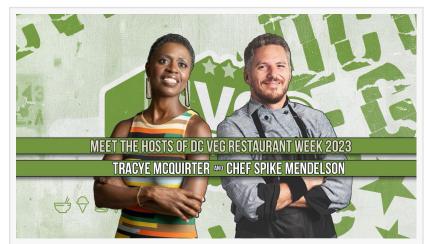


Celebrity Chef Spike Mendelsohn and Tracye McQuirter to Co-Chair DC Veg Restaurant Week from May 6-13

DC Veg Restaurant Week Celebrates Plant-Based Cuisine in the DMV

WASHINGTON, DC, UNITED STATES, April 13, 2023 /EINPresswire.com/ -- Vegan influencer <u>Tracye McQuirter</u> and <u>Celebrity Chef Spike Mendelsohn</u> will co-chair DC <u>Veg Restaurant Week</u> this year, DC's biggest celebration of vegan cuisine. Many renowned DC-area establishments have already registered to participate, and are slated to offer patrons eight days of mouth-watering plant-based specials from May 6-13.



Celebrity Chef Spike Mendelsohn and Tracye McQuirter to Co-Chair DC Veg Restaurant Week (May 6-13)

Highlights of this year's restaurant list include a complete vegan takeover of the dinner menu from DC Harvest, the Mushroom Experience Menu from sPACYcLOUd, and specials on African cuisine at DC newcomer Motherland Kitchen. Local fan favorites PLNT Burger, DC Vegan and

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Celebrity Chef Spike Mendelsohn HipCityVeg will also be participating. Diners can expect countless other yet-unannounced deals, discounts, and specialty dishes. Restaurants have until April 21 to register to show off their plant-based specials, deals, and even plants-by-default menu for the week."

Co-chair Tracye McQuirter is best known as the best-selling author of By Any Greens Necessary and The Ageless Vegan, and creator of the 10 Million Black Vegan Women movement. A DC native, McQuirter created a non-profit public health intervention to inspire 1 Million Black Women to go vegan over the course of 10 years.

"I'm excited to be co-chairing this year's DC Veg Week," said Tracye McQuirter. "The first vegan

establishments in DC were started by African Americans more than 50 years ago and I learned how to be vegan from this community 36 years ago. So this is definitely a full-circle moment! DC Veg Week is such a positive opportunity for restaurants to come together to show the DMV how delicious plant-based eating really is."

DC-based restaurateur Chef Spike Mendelsohn returns as co-host after co-chairing the inaugural event last year. Best known for his TV appearances on Top Chef, Iron Chef America, and Bar Rescue, he also operates several iconic DC restaurants,



DC Veg Restaurant Week

including Good Stuff Eatery and the totally plant-based PLNT Burger.

"As a Chef Advocate for climate-friendly and plant-based cuisine, DC Veg Week is a fantastic opportunity for people of all culinary preferences to experience firsthand all the joy and benefits of plant based foods," said Celebrity Chef Spike Mendelsohn. "The world is in dire need of solutions to our climate crisis and our dietary choices represent the majority of our climate footprint. Including more plant-based foods in our lives is an easy way for us all to "eat the change" and contribute to a healthier food system and planet."

Last year, to christen the first annual DC Veg Restaurant Week, Mayor Muriel Bowser issued a proclamation officially declaring the week as a city-wide event in recognition of the role a plantforward food system plays in supporting planetary health. Chef Spike was joined by US Rep. Oye Owolewa, and 34 restaurants featured sensational plant-based specials throughout the DMV region.

For more information and the growing list of restaurants, specials, and events, visit www.vegdc.org. The event has been made possible by the Better Food Foundation, Veg Society of DC, and MBO Media.

About DC Veg Restaurant Week: The largest celebration of plant-based cuisine in the nation's capital, DC Veg Week reflects the enthusiasm for food that is sustainable, healthy, and delicious. Check out VegDC.org and @DCvegweek on Instagram for the myriad of restaurant specials, events throughout the week, and give-aways!

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