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## Dec. 21 Could Be the End of the World. Where Are You Having Your Last Meal?

**It's all about "decadence before you die" at Ela, where a Doomsday Dinner will feature caviar, white truffles, foie gras, and Mayan chocolate on Thursday, Dec. 20. Packages include a last-chance ticket to the Penn Museum's *Maya 2012: Lords of Time* exhibition**

PHILADELPHIA (Dec. 7, 2012) – It's the end of the world as we know it. Or at least it could be, if the ancient Mayan lords of time had their math correct. So just in case they did, and Dec. 21 is actually the end of the road, what are you planning to have for your last dinner?

Ela's chef Jason Cichonski suggests a meal of seven decadent courses, one of caviar, champagne and chocolate – *Mayan* chocolate – for Thursday, Dec. 20. His Doomsday Dinner, a prix fix that the restaurant will be serving in lieu of its regular menu that night, includes:

- Bacon and Caviar: bacon panna cotta, green herbs and Paddlefish Caviar
- Scallop crudo: Champagne, safe and celery root
- Seared foie gras: Verjus, huckleberry, pumpernickel toast
- Hand rolled tagliatelle: shaved white truffle, pumpkin
- Lobster: crispy coconut rice, black garlic, saffron
- Dry-aged beef rib eye: black trumpet mushrooms, parsnip, cipolini onions
- Mayan chocolate with garnishes

The Queen Village restaurant at 3<sup>rd</sup> and Bainbridge is also teaming up with the Penn Museum to shed light on the ancient Maya civilization and today's fascination with 2012 and the supposed apocalypse. An optional add-on to the prix fix dinner includes an exclusive VIP package for just \$20 more. The package includes a ticket to the *Maya 2012: Lords of Time* special exhibition, a free audio tour, regular museum admission, and discounts in the museum shops and Pepper Mill Café. VIP ticketholders don't need to wait in line.

The prix fix dinner is \$150/person or \$170/person for the dinner and a VIP ticket package to *Maya 2012* exhibition. Space is limited, so advance reservations are strongly encouraged. Visit OpenTable or call 267-687-8512 to reserve.

Tickets for *Maya 2012* can be used through the end of the exhibition (Jan. 13) or the end of the world, whichever comes first.

## ABOUT ELA PHILLY

Ela is a serious-yet-comfortable restaurant with a menu that changes frequently throughout the year to reflect the season's finest ingredients and Chef Cichonski's creative and artful presentations. *The Philadelphia Inquirer's* Craig LaBan wrote in his glowing "Three Bells: Excellent" review that "few kitchens in town can match Ela's food value-wise for pure excitement...from the first course to the last, the chef at Ela is hottest where it matters most," while *Philadelphia Magazine's* Trey Popp called the restaurant "deliciously off-the-wall...completely worth it" for offering "a transporting peek inside this rising young chef's head." Happy Hour His Way is hosted every Sunday and Tuesday through Friday from 5 p.m. until 6:30 p.m. Dinner is served Tuesday through Thursday from 5:30 p.m. until 10 p.m., Friday and Saturday until 11 p.m. and Sunday until 10 p.m. Ela is closed on Mondays. For more information, please call (267) 687-8512 or visit [www.elaphilly.com](http://www.elaphilly.com). Guests can also follow the restaurant on Twitter ([@ElaPhilly](https://twitter.com/ElaPhilly)) and on [Facebook](https://www.facebook.com/ElaPhilly).

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