

Styles

DECEMBER 14-16, 2007

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HOW TO SHOP, ENTERTAIN, DRESS, DECORATE AND

■ SUSHI/MARGARITA MAKING

Sushi and margaritas originated on opposite corners of the globe, so learning to make them at Zengo's interactive happy hour (last Monday of each month, 7-9 p.m.; \$50 per person) seems both worldly and wild. Blond, boisterous bar manager Claudia Maia and chef de cuisine Graham Bartlett combine forces to teach cocktail-shaking and raw-fish wrangling. "I was born in Brazil, but my heart is in Mexico, says Maia. Guests chow down on appetizers like Thai chicken empanadas and edamame while watching demos. Then they try their hands at blending margaritas and other cocktails in metal shakers and putting together dishes like the Angry Zengo Roll — a combo of spicy yellowfin tuna, avocado and chipotle mayo. "After taking this class, you can definitely have people over for sushi," says Bartlett. (781 Seventh St. NW; 202-393-2929; Modernmexican.com)