

MODERN LUXURY

DC

EXCITING
NEW
RESTAURANTS
& CHEFS
WE LOVE

DECADENT
DINING
EXPERIENCES
& MORE

WOLFGANG
PUCK MAKES
THE CUT

+
HOT EATERIES
FROM COAST
TO COAST

TO LIVE & DINE

THE GUIDE

Enjoy DC's best restaurants, sorted alphabetically and by neighborhood. Prices reflect average cost of a three-course dinner for one, excluding drinks, tax and tip. Note: Menus change frequently and seasonally, so not all items mentioned may be available at all times.

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|----------|------------------------------|---|---------------|
| \$\$\$\$ | Very Expensive (\$60 and up) | 🕒 | Update |
| \$\$\$ | Expensive (\$40-\$60) | 🆕 | New |
| \$\$ | Moderate (\$30-\$40) | 🔥 | Hot Spot |
| \$ | Inexpensive (under \$30) | 🌟 | Editor's Pick |

DC

A Rake's Progress 🌟🕒

The Line hotel in Adams Morgan has plenty to keep us busy, including dining here. It's the work of James Beard Award-winning chef Spike Gjerde of Woodberry Kitchen (in Baltimore) fame. At his latest establishment, he's crafting cuisine that's local at its roots, with dishes like the ember-grilled young chicken—we think about it every day. There's Sunday brunch too. *1770 Euclid St. NW, 202.588.0525, thelinehotel.com/delvenues* \$\$\$\$

Al Dente **Ristorante** 🕒 James Beard Award-winning chef Roberto Donna helms the kitchen at this Cathedral Heights concept, formerly called La Forchetta. The menu features Donna's famed homemade pastas, sausages, pizzas and calzones. *3201 New Mexico Ave. NW, 202.244.2223, aldentdc.com* \$\$

Alta Strada Michael Schlow's Italian trattoria offers a comforting taste of home cooking. Fresh pizzas; entrees; and pastas like fettucine with wild mushrooms, truffles and Parmigiano will delight. *465 K St. NW, 202.629.4662, altastradarestaurant.com* \$\$



The Paratha Tiffin Boxes are perfect for sharing (they serve two) and include selections for omnivores or herbivores.

CARIBBEAN FLAIR

CITIZEN CANE

It wouldn't be wrong to say chef Peter Prime is in his, well, prime. After opening Spark at Engine Company 12 last year and earning rave reviews (plus making Michelin's Bib Gourmand), he's now creating waves with **Cane**, which he is operating with sister Jeanine. The 40-seat restaurant is Caribbean and Trinidadian inspired (look out for the interior wall made of sugar cane) and dishes out street food that harks back to their family and culture—think jerk, roti, oxtail and myriad curries. (The latter are dubbed Paratha Tiffin Boxes on the menu and come with Indian bread, chutneys, and in variations like beef and chicken chokas or tomato and eggplant.) The hops bread is a daily bite; it comes out fresh for “hoppy” hour and is stuffed with brisket, duck, cheese and more, while the Prime family's preferred rums punch things up at the six-seat bar, where you can also sip on fresh juices and specialty cocktails. The Island Life (made with pineapple) and Carnival (served in a steel cup) have us dreaming of a tropical vacay. Unique creations such as the cow heel tendon souse are also on the lineup. We're currently getting our “chow” on with pineapples made of pickled fruit (the name of the dish) and the pepperpot with oxtail, brisket and beef tendon stew. And rumor has it a chef's table is launching soon too. *403 H St. NE, 202.675.2011, cane-dc.com*—Faye Hadley

PHOTO BY ABBY GREENAWALT PHOTOGRAPHY

D St. NW, 202.637.1222, rasikarestaurant.com \$\$\$

The Red Hen Indulge on homemade pastas, creative crostinis and wood-fired Italian fare at this rustic Bloomingdale restaurant. 1822 First St. NW, 202.525.3021, theredhendc.com \$\$

Reverie Johnny Spero's eatery is tucked away in a quiet alley of Georgetown, and its soothing space calms your senses before you delight in the titillating tastes. The roast duck is served with licorice, fennel, beet, lamb currants, winter citrus and sorrel. 3201 Cherry Hill Lane NW, 202.808.2952, reveriedc.com \$\$

The Riggsby The resto features seasonal cuisine with a nod to European influences. 1731 New Hampshire Ave. NW, 202.787.1500, theriggsby.com \$\$\$

Ris The West End's neighborhood favorite serves fab flavor in The Ritz-Carlton complex. Chef Ris Lacoste is a master of modern-American cuisine. 2275 L St. NW, 202.730.2500, risdc.com \$\$\$

Rose's Luxury Chef Aaron Silverman creates a menu featuring an eclectic fusion of comforting cuisines with one-of-a-kind dishes, such as handshaped farfalle with 'nduja, honey and pecorino. 717 Eighth St. SE, 202.580.8889, roseluxury.com \$\$\$\$

Sababa When DC magazine's editor-in-chief sees Jerusalem artichoke on the menu, she always orders them. (They're

seasonal, and Ryan Moore's rendition is simply elegant.) But the charred eggplant with herbed labneh, pomegranate and pistachio satisfies too. Then there was the gregarious hospitality. 3311 Connecticut Ave. NW, 202.244.6750, sababauptown.com \$\$\$

Seasons The Four Seasons' lower level restaurant is as chic and modern as the stars and power players who dine on its decadent breakfasts and brunches. 2800 Pennsylvania Ave. NW, 202.342.0444, fourseasons.com/washington/dining \$\$\$

Sei Expect a stylish Asian-fusion restaurant with a cool lounge. Sushi and dishes like the miso-glazed baby lamb chop are top-notch. 444 Seventh St. NW, 202.783.7007, seirestaurant.com \$\$\$

Sfoglina This is the second location of Fabio Trabocchi's homage to pasta, female chefs and Italian notables who make the staple ingredient by rolling sheets by hand with a rolling pin. From classic to seasonal (and gluten free too), it's all primo. 1099 New York Ave. NW, 202.525.1402, casalucad.com \$\$\$

Shaw's Tavern This American tavern with Southern flair features a menu that changes with the seasons. The lively gastropub with two bars also offers a wide variety of beers. 520 Florida Ave. NW, 202.518.4092, shawstavern.com \$\$

Silver Contemporary American cuisine gets a medal with farm-fresh ingredients. The

FAB THREE

CULINARY TRIPS WORTH TAKING

Here, we share a trio of drivable destinations that have added new chefs and concepts to their rosters this year. Edible journey, most certainly. —JJ



BONHEUR

The latest concept from Bluepoint Hospitality Group (bluepointhospitality.com), which also runs The Stewart—a bar and lounge focusing on single-malt Scotch whisky—melds the classic Americana of ice cream with a pie shop with European flair. The spot has a rotating selection of homemade treats, relying on seasonal produce, like a signature apple streusel and lemon meringue. No wonder its name means “happiness” in French.

GOODSTONE INN & RESTAURANT

This 265-acre property (goodstone.com) in Middleburg, Va., made a name for itself with its fine-dining spot, The Conservatory. Now, it's added The Bistro, both helmed by new executive chef Jan Van Haute. It's modern and casual, to pair with The Conservatory's formal ambiance (the menus rotate seasonally, with dishes like squab). The cuisine reflects his Belgian upbringing: Yes, he's crafting signature waffles. Book the Farm + Vine series when it picks up again in the winter.



INN AT PERRY CABIN

We've long been fans of the scenic property (innatperrycabin.com), but with new executive chef Gregory Wiener on hand, there's many more reasons to make the quick trip. Wiener, who has worked at The Estate Yountville in Napa Valley, Calif., is reimagining Stars eatery to show off the abundance of the Eastern Shore. Fresh-shucked oysters (pictured) are on the menu, as are the Old Bay macarons. These babies use Maryland's signature seasoning and are filled with a smoked bluefish mousse.