


MODERN LUXURY

DC

for the feast issue

50 REASONS
TO FINE DINE
IN DC NOW

A TOUR DE FORK OF AMERICA'S BEST
NEW EATERIES, GRAHAM DUNN'S SKY-HIGH VIEW
& THE CITI OPEN MEETS ITS STYLE MATCH



Del Mar's escalivada,
Catalan-style char-
roasted eggplant with
onions, red bell peppers
and tomatoes

taste level

IT'S ABOUT THYME! FROM TO-DINE-FOR DEBUTS TO DESSERTS THAT DELIGHT, HERE ARE 50 REASONS WHY DC IS THE NEW CAPITAL OF CUISINE.

*By Nevin Martell with contributions from Jennifer Barger,
Kelly Magyarics and Kristen Schott*

PHOTO BY GREG POWERS



This ultimate indulgence arrives with the traditional accompaniments—finely diced hard-boiled egg whites and yolks, red onion, chives—and a trio of bouncy, biscuit-shaped blini: white chocolate, Yukon gold potato and buckwheat.

Gilded foie gras torchon is pressed into the shape of a caviar tin, which hides a bounty of Shassetra caviar.

"The liver flavor enhances the caviar and vice versa," says chef Robert Wiedmaier. "People are always amazed by the way they play together."

1 golden touch

Strike gold at dinner. The edible precious metal is adding shine to sweet and savory dishes—from China Chilcano's park-packed siu mai dumplings to Le DeSales' rich chocolate tart and Ladurée's signature macaron. But **Siren's** Black Pearl earns a medal for its clever presentation. We serve a visual taste. 1515 Rhode Island Ave. NW, 202.521.7171, sirenbyrw.com



ChiKo's sesame custard dessert with basil seeds and candied almonds

5 new tastes to try now

BALTIMORE CANYON LOBSTER
These clawboys are sweeter than their Maine cousins. At A Rake's Progress, chunks tossed in green goddess dressing on spelt mimic an open-faced lobster roll. thelinehotel.com/dc/venues

BASIL SEEDS
At Masseria, the seeds are infused with basil to reinforce the herbal kampachi crudo, while lemongrass-flavored seeds top ChiKo's sesame custard. masseria-dc.com; 423 Eighth St. SE, 202.0558.9934, chikodc.com

BONJI
The proprietary liquid seasoning forged from fermented grains adds nuance to the green apple dashi on Momofuku CCDC's hamachi crudo. ccdc.momofuku.com

MINER'S LETTUCE
The wild salad green adds crunch to Fiola's white asparagus with caviar and an herbal freshness to EatBar's Let's Get It On sip. 601 Pennsylvania Ave. NW, 202.525.1402, fioladc.com; 415 Eighth St. SE, 202.847.4827, eat-bar.com

PEA SHOOTS
The tendrils bring a counter flavor to the sriracha-deviled eggs at Radiator, and brighten NoPa's pave of braised lamb—when it's on the menu. 1430 Rhode Island Ave. NW, 202.742.3150, radiatordc.com; 800 F St. NW, 202.347.4667, nopadc.com