

WASHINGTON, DC

EAT - RESTAURANTS

ACACIA BISTRO

"It's a new restaurant and the woman who runs it is quite a character. She's Italian and she cooks what she wants and her food is really good."

- Cookbook author Joan Nathan
Van Ness / Forest Hills
Mediterranean
4340 Connecticut Avenue NW
T: 202.537.1040
www.acaciabistro.com

ACADIANA

"For Louisiana cuisine in DC."
- Pastry chef David Guas
Northwest / Louisiana Cuisine
901 New York Avenue NW
T: 202.408.8848
www.acadianarestaurant.com

BISTRO LEPIC

"Really authentic French bistro and they are so proud of what they do. They aren't trying to get accolades, just cook well."
- Cookbook author Joan Nathan
Georgetown / French
1736 Wisconsin Avenue, NW
T: 202.333.0111
www.bistrotlepic.com

BLACK SALT FISH MARKET & RESTAURANT

"For the seafood."
- Pastry chef David Guas
Palisades / Seafood
4883 MacArthur Boulevard NW
T: 202.342.9101
www.blacksaltrestaurant.com

CEIBA

Recommended by pastry chef David Guas
Downtown / Latin American
701 14th Street NW
T: 202.393.3983
www.ceibarestaurant.com

CITRONELLE

"Michel Richard is equally adept in both sweet and savory."
- Pastry chef Michael Laiskonis (Le Bernardin, NY)
Georgetown / French
3000 M Street NW
T: 202.625.2150
www.citronelledc.com

COMMONWEALTH PUB

"I love Jamie Leeds approach to British pub food."
- Chef Josh Whigham (The Bazaar by Jose Andres, LA)
Columbia Heights / Gastropub
1400 Irving Street NW
T: 202.265.1400
www.commonwealthgastropub.com

DUKEM

"The best for authentic Ethiopian in the US. Order the doru wat."
- Chef Marcus Samuelsson (Red Rooster Harlem, NY)
U Street Corridor / Ethiopian
1114 - 1118 U Street
T: 202.667.8735
www.dukemrestaurant.com

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JALEO

"I like that José Andrés maintains the true essence of Spanish cuisine."
- Chef Jesus Nunez (Gastroarte, NY)
Penn Quarter / Spanish
480 7th Street NW
T: 202.628.7949
www.jaleo.com

MINIBAR BY JOSE ANDRES

"Favorite for molecular cuisine"
- Chef Josh Whigham (The Bazaar by Jose Andres, LA)
Penn Quarter / Spanish
405 8th Street NW, Second Floor
T: 202.393.0812
www.cafeatlantico.com

NORA'S

"A must-go. She was doing local 25 years ago and was doing it better, with more passion and authenticity than 95% of those that say they do local now."
- Chef Eric Skokan (Black Cat, Boulder)
Dupont Circle/ American / Organic
2132 Florida Avenue NW
T: 202.462.5143
www.noras.com

PALENA

"Frank Ruta was the chef in the White House. His food is just fabulous. It's upscale, but it's ethnic. He's Italian, and he uses a lot of his father's and mother's recipes. It's just really good!"
- Cookbook author Joan Nathan
Cleveland Park / American / Italian
3529 Connecticut Avenue NW
T: 202.537.9250
www.palenarestaurant.com

ROOM 11

"You can sit outside and the food is very good. They serve small plates."
- Cookbook author Joan Nathan
Columbia Heights
Wine Bar
3234 11th Street NW
T: 202.332.3234
www.room11dc.com

ZAYTINYA

"You can't go wrong with fresh pita baked in-house and how vibrant all the flavors of the Mediterranean can be."
- Chef Josh Whigham (The Bazaar by Jose Andres, LA)
"For just about every single bite. It's a wonderful blend of Greek and Turkish cuisine."
- Chef Ana Sortun (Oleana, Boston)
Penn Quarter / Turkish / Greek / Lebanese
701 9th Street NW
T: 202.638.0800
www.zaytinya.com

DRINK - COCKTAILS

COLUMBIA ROOM

"The DC Corridor is really one of the most vibrant cocktail communities in the country right now and Derek Brown is probably at the center of that."
- Bartender Chris McMillian (Bar UnCommon, New Orleans)
1021 7th Street NW
T: 202.393.0336
www.passengerdc.com/columbia

DRINK

EIGHTEENTH STREET LOUNGE

"On Sundays, Sam 'The Man' Burns plays the most amazing house music."
- Chef Josh Whigham (The Bazaar by Jose Andres, LA)
Dupont Circle / Lounge
1212 18th Street NW
T: 202.466.3922
www.eighteenthstreetlounge.com

PROOF

"Sommelier Sebastian Zutant, has put together a great program. It has cool esoteric wine and if you're a serious roller & want to spend some cash, they have that too. The food is also great."
- Master Sommelier Fred Dexheimer
Penn Quarter / New American / Wine Bar
775 G Street NW
T: 202.737.7663
www.proofdc.com

THE BRICKSKELLER INN

"They have over a thousand bottles, but what I love about it is they have all these old beer cans everywhere, going back to the 30s and 40s."
- Master Sommelier Fred Dexheimer
Dupont Circle / Bar
1523 22nd Street NW
T: 202.293.1885

THE GIBSON

"Our nation's capital has got to have some good cocktails and this is where you'll find 'em."
- Mixologist Maxwell Britten (Maison Premiere)
U Street Corridor / Lounge
2009 14th Street NW
T: 202.232.2156
www.thegibsondc.com

FIND - MARKETS / PURVEYORS WASHINGTON, DC

COWGIRL CREAMERY

Recommended by Maitre Fromager Max McCalman
Penn Quarter / Gourmet Cheeses
919 F Street NW
T: 202.393.6880
www.cowgirlcreamery.com

EASTERN MARKET

"One of the best places to get breakfast in DC. No wonder it has long lines for the crab cakes, blueberry buckwheat pancakes, potatoes and on and on."
- Bob and Joe McClure (McClure's Pickles)
Capitol Hill / Southeast / American / Breakfast
225 7th Street SE
T: 202.547.8444
www.easternmarket-dc.org

SILVER SPRING

SHALOM KOSHER MARKET

"For the best falafel. It's a Palestinian making kosher food."
- Cookbook author Joan Nathan
Silver Spring / Kosher / Middle Eastern
2307 University Blvd
West Wheaton
T: 301.946.6500
www.theshalomgroup.com

