

TOP VETS, WALKERS
& OTHER PET SERVICES

EXPLORE SHAW AND LOGAN
CIRCLE, DC'S BUZZIEST HOODS

GOVERNOR LARRY HOGAN'S
UNLIKELY JOURNEY

WASHINGTONIAN



WHERE TO EAT IN
2017

OUR CRITICS'
TOP PICKS

IN DC
MARYLAND
& VIRGINIA
—WE RANKED THEM ALL

WASHINGTON'S DINING SCENE IS BETTER THAN EVER. WE SHOULD KNOW—WE VISITED 300-PLUS RESTAURANTS FOR THIS SECTION, FROM A LUXURIOUS TASTING ROOM ON CAPITOL HILL TO A LOCAVORE'S DREAM RESTAURANT IN LOUDOUN COUNTY. WE RANKED THE TOP 100 OF THEM, BUT HERE'S THE TRUTH: WE'D BE THRILLED TO EAT ANYWHERE ON THIS LIST.



● A Central classic—steak au poivre and crispy fries.

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CENTRAL MICHEL RICHARD

1001 PENNSYLVANIA AVE., NW | 202-626-0015

When chef Michel Richard passed away last year, Washington lost one of its patron chefs—and this downtown brasserie the man it was named for, Credit David Deshaies, Richard's protégé of 10 years and business partner, for keeping the legacy alive and the menu fresh. Central classics such as decadent burgers and steak frites still hit all the right spots, though it's worth welcoming newcomers. We feasted on buttery crab pizza, Moroccan lamb *pentzill* (brised meat swaddled in a croissant-like pastry crust), and a bright salad of quinoa, pickled dill, and coconut-ginger vinaigrette. *Expensive.*

ALSO GREAT: BACON-ONION TART, FILET TARTARE, PROVENCAL CALANARE; TUNA BURGER; WAC AND CHEESE.

21 ROSE'S LUXURY

717 EIGHTH ST., SE | 202-580-8889

It's easier to get into Rose's Luxury these days. (Blame the stiff competition.) The legendary line still exists, but you won't have to camp out for hours. Once inside, you're greeted with smiles all around—the servers are even known to send complimentary dishes to make your meal more joyful. Chef de cuisine BJ Lieberman and executive chef/owner Aaron Silverman, who splits his time between this open kitchen and neighbor Pineapple and Pearls (number one on this list), recently changed up their sharing-friendly menu. Only one family-style dish remains: the fabulously fatty brisket with buttery toast and slaw for some of the best DIY sandwiches around. They've added a section of terrific cocktail-tray-style canapés that include foie gras tartlets and butter-stuffed dates. Our advice: Order every pasta on the menu and don't skip dessert, especially the Innkeeper's Pie, a miniature chocolate tart stuffed with yellow cake. How happy-making is that? *Expensive.*

ALSO GREAT: PORK SAUSAGE WITH LYCHEE; BRUSSELS SPROUTS WITH BENNE-SEED TAHINI; COCONUT ICE CREAM.

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CONVIVIAL

801 O ST., NW | 202-528-2870

Cedric Maupillier was born in France, but few chefs revel in lowbrow American cuisine as joyfully as he does. *S'mores*, pork and beans, pigs in a blanket—all get whimsical updates in his kitchen's hands. Perhaps his greatest achievement is *coq au vin* fried chicken, an impossibly crunchy-bird glossed in crimson wine reduction. Some dishes tweak French bistro standards: Gorgonzola leeks *dijonnaise* is strewn with cornichons, crumbled egg, and fried capers, while *boudin blanc* is reimagined with briny scallop mousse instead of veal. Bonus: This is the rare value-minded restaurant that doesn't put diners through the snowy ringer. Reservations are accepted, the lighting is flattering, parking is free, and the noise level is civilized. *Moderate.*

ALSO GREAT: LATKES; TURKEY-LEG CONFIT WITH RANCH DRESSING; BOUILLABAYSE; STICKY-TOFFEE PUDDING.



DELIGHTFUL DINING AT #1, PINEAPPLE AND PEARLS

FEBRUARY 2017 \$4.95

