

MODERN LUXURY

DC

THE 50
FINEST

6 BEST BRUNCHES

ACADIANA

Chefs Jeff Tunks and Brant Tesky deliver brunch on the Bayou with Southern interpretations of classic indulgences. The eggs Acadiana promises perfectly poached eggs over crawfish crabcakes and tasso ham hollandaise, while the smoked turkey hash could make bacon a thing of the past. The meal is made truly authentic with a live jazz accompaniment. *Sun., 11AM-3PM, \$29 per person, 901 New York Ave. NW, 202.408.8848, acadianarestaurant.com*

LE DIPLOMATE

This authentically Parisian bistro's extensive brunch menu will appeal to anyone's

madame and Gruyere omelet are accented by delightful surprises like French toast with Champagne, strawberries and lime. *Sat. and Sun., 9:30AM-3PM, prices vary, 1601 14th St. NW, 202.332.3333, lediplomatedc.com*

CENTRAL MICHEL RICHARD

As a DC icon and James Beard Award winner, Michel Richard takes no shortcuts when it comes to brunch. Savor a leisurely three-course menu of familiar yet refined dishes like the fried chicken and waffles or spicy lamb sausage. Bottomless mimosas, Bellinis and Bloody Marys are well worth the extra \$15. *Sun., 11AM-2:30PM, \$27 per person, 1001 Pennsylvania Ave. NW, 202.626.0015, centralmichelrichard.com*

THE LAFAYETTE AT THE HAY-ADAMS

Abundance is executed with finesse as guests are treated to an appetizer buffet, plated entrees like truffled scrambled eggs or focaccia French toast and a sumptuous dessert display to finish. *Sun.,*

11:30AM-2PM, \$80 per person, 800 16th St. NW, 202.638.6600, hayadams.com

SEASONS

Gourmands will find a carving station with braised short ribs and lamb chops, fresh seafood towers of lobster and oysters, abundant bowls of bright salads, and, of course, the traditional omelet and pastry stations with customized creations. *Sun., 10:30AM-2PM, \$80 per person, 2800 Pennsylvania Ave. NW, 202.342.0444, fourseasons.com*

BISTRO BIS

The Capitol Hill favorite delivers one of the city's classiest brunches in a warm and intimate dining room. French delicacies include smoked salmon on toasted brioche, pork terrine topped with poached eggs and steak frites with silky fried eggs. Baskets of fresh and buttery pastries also lure Francophiles like few other spots in town. *Sat. and Sun., 11:30AM-2:30PM, prices vary, 15 E St. NW, 202.661.2700, bistrobis.com*

HISTORICAL PROPORTIONS

The Hay Adams boasts an impressive kitchen, especially for its brunch options (\$80 per person), including scallops.

