

# Gourmet

## RESTAURANTS WORTH THE MONEY

### **CENTRAL MICHEL RICHARD**

He long ago established himself as one of America's top chefs, but at Central, Michel Richard shows that he can lower the check average and up the fun without flattening the flavors. From "faux gras" (made of chicken livers) to spot-on versions of hearty classics like lamb shank, braised rabbit, fish and chips, and bread-and-butter pudding, this is food that's very easy to love, served in an atmosphere that's casual but never sloppy. **1001 Pennsylvania Ave., N.W., Washington, D.C. (202-626-0015).**