

DC

[THE RESTAURANT ISSUE 2011]

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FOOD *for* THOUGHT

Hold onto your napkin—it's time for our annual list of DC's hottest restaurants.

There is an explosion of new trends, new restaurants and new names searing Washington's dining scene, and we're giving you a front row seat on the thrilling ride as DC skyrockets to the top of the national food chain. Small plates and big tastes, neighborhoods staking their claim as dining destinations, rustic cuisine elevated to the highest heights and old friends returning in new ways are just a few of the trends that are making restaurateurs all over the country take note of diners in the District. That, and some of our most celebrated chefs nabbed a few phenomenal awards this season. So, dive in to find

out who and what are keeping this city in such good taste—and don't forget to bring your appetite!

| By Erin Hartigan, Brittney Dunkins, Nevin Martell, Lindsay Potter, Grace Powell, Karen Sommer Shalett, George W. Stone |

| Photography by Greg Powers |

Veg Out!

Julienned, mashed or served as a garnish, vegetables are no stranger to the tasting menu. But Alain Ducasse's love affair with the root dates back to his grandmother's garden and **Adour's** newest offering moves those memories to the center of the plate. Executive Chef Julien Jouhannaud creates five courses of bright, colorful plates that focus on pure, unadulterated vegetables, like a tower of green asparagus stacked around a slow-cooked egg, or beet salad drizzled with creamed goat cheese. Add pairings from the cellar's selection of deep, earthy Burgundy wines to bring it all home. 923 16th St. NW, adour-washingtondc.com