

## Washington, D.C. Restaurants

Following is a list of some suggested restaurants. For further information or additional suggestions, contact the concierge staff at The Four Seasons or click through each restaurant name to visit their website.

### **Bistro Lepic**

Celebrating its 25th year Anniversary, this Grand Little restaurant is part of Georgetown's culinary landscape and has been awarded one of the Ten Best Restaurant in the Country by Bon Appetit and Top 40 by Zagat. This tiny bistro offers classic, regional, and contemporary French cuisine. 1736 Wisconsin Avenue, NW.

*Georgetown. Moderate.*

### **BlackSalt**

BlackSalt is the much-anticipated concept restaurant from Chef Jeff Black, featuring an upscale fish market fronting a vibrant bar and elegant restaurant. The restaurant is committed to the sustainability of fish and shellfish worldwide and consistently delivers the freshest fish and seafood in the area in a casual, but elegant, setting. Features seafood market in the front. Enjoy raw oysters to fried Ipswich clam chowder and you will think you are dining at a beachfront café. 4883 MacArthur Blvd., NW.

*Upper Northwest, just beyond Georgetown. Moderate.*

### **BLT Steak**

Sharing a neighborhood with the White House, BLT Steak in Washington, D.C. brings its own interpretation of the Modern American steakhouse to the capital. The menus feature classic steak cuts alongside a generous selection of fresh seafood, signature salads and seasonal dishes that highlight local ingredients. Lots of buzz and energy, though it is definitely in "expense account land," with accompanying high prices. 1625 I Street, NW.

*Downtown. Very Expensive.*

### **Blue Duck Tavern**

Blue Duck Tavern serves the freshest seasonal ingredients, from the Mid-Atlantic region, and has been recognized by Michelin consistently since 2017. Listed on the "Best restaurants for outdoor dining" by Destination DC and "One of the top restaurants in Washington, D.C." by the Washington Post, Washingtonian and Zagat. The menu reflects the seasons and the chef's creative mood, giving locals and travelers classic American cuisine with a fresh flavor attitude. Enjoy exceptional wines from our floor-to-ceiling cellar, as you watch the creative show from our dramatic open kitchen with a famous Molteni range and wood-burning oven. Sophisticated and modern ambiance. In the Park Hyatt, 1201 24th Street, NW.

*West End. Expensive.*

### **Café Milano**

At Cafe Milano, guests savor genuine Italian cuisine in a setting reminiscent of a stylish Milan boutique. Italian food as light as you wish, sparkling with flavor and as colorful and lovely as the designer neckties that decorate the walls. Wide variety of wines. A Georgetown hot spot. 3251

Prospect Street, NW.  
*Georgetown. Expensive.*

### **Central Michel Richard**

Central is Michel's tribute to great American cuisine, both modern and classic, with a French accent known for our award-winning fried chicken & decadent desserts. Informed service and smart, modern atmosphere as well as super-high-quality food that does not break the bank. Stylish, bustling, and fun atmosphere. 1001 Pennsylvania Avenue.  
*Penn Quarter. Expensive.*

### **Centrolina**

Chef/owner Amy Brandwein's drives this modern, smartly casual CityCenter osteria where the regional Italian fare includes handmade pasta and wood grilled entrees that highlight seasonal produce, meats, and cheeses. 972 Palmer Alley, NW.  
*Penn Quarter. Expensive.*

### **Charlie Palmer Steak**

This modern, sleek restaurant from the owner of Aureole in New York is not just a traditional steakhouse. The modern American cooking is impressive. There is an abundance of surf to compete with the turf on the menu. Executive Chef Zach Long's menu stars the best American artisan beef cuts like an aged Angus Rib-eye "Cowboy" steak as well as updated seafood classics such as the Iced Shellfish Platter of lobster, shrimp, king crab, and oysters. The wine list is presented in the traditional way or from hand-held computer, where you can bookmark choices to discuss with the master sommelier. Smooth service and with the Capitol building as a backdrop makes for a truly Washington dining experience. 101 Constitution Avenue, NW.  
*Capitol Hill. Expensive.*

### **Chez Billy Sud**

A cozy and inviting bistro ambiance setting paired with a menu that showcases southern French cuisine makes this new entry into Georgetown a neighborhood favorite. The patio is a perfect spot to unwind with a glass of wine when the weather cooperates. 1039 31st Street, NW.  
*Georgetown. Expensive.*

### **Corduroy**

An upscale, farm-to-fork eatery with a seasonal New American menu, modern décor, upstairs bar & an outdoor patio. 1129 9th Street, NW.  
*Downtown. Expensive.*

### **Del Mar**

Located at the District Wharf, Del Mar features authentic seafood fare and flavors from the coasts of Spain, the robust menu includes tapas, raw bar, charcoal grilled fish, seafood stews, and a variety of rice dishes (yes, paella)! 791 Wharf Street, SW.  
*The District Wharf. Expensive.*

### **Equinox**

Owners Todd & Ellen Gray offer sophisticated yet simple pure American cuisines. Located near

the White House, Equinox is one of DC's most progressive fine dining establishments. 818 Connecticut Avenue, NW.  
*Downtown. Expensive.*

### **Estadio**

Small, festive spot serving Spanish tapas & playful plates & cocktails in Moorish-styled digs. 1520 14th Street, NW.  
*Logan Circle. Moderate.*

### **Fiola Mare**

Located on the Georgetown waterfront with views of the Potomac River that are upstaged by the exquisitely prepared seafood. The menu features wonderful crudo, seafood towers, and daily selections of whole fish and the most pristine seafood from around the world. Offering scenic views from the Georgetown waterfront, Fiola Mare also offers beautifully crafted cocktails and a superb cellar recognized by Wine Spectator with a Best Award of Excellence. Chef and owner Fabio Trabocchi has created a little bit of Italy on the Potomac. A true dining experience. 3050 K Street, NW.  
*Georgetown. Very Expensive.*

### **Iron Gate Restaurant**

Swanky spot offering Italian & Greek small plates, a tasting menu & more in courtyard-enhanced digs. 1734 N Street, NW.  
*Dupont Circle. Expensive.*

### **Kaliwa**

Sprawling new Philippines/Korean/ Thai restaurant on the Wharf. In Washington, there is really nothing quite like Kaliwa, where three popular cuisines are offered in what feels like a fun house. 751 Wharf Street, NW.  
*The District Wharf. Moderate.*

### **Kinship**

The restaurant is in an historic brick building dating back to 1907. Kinship is Chef Ziebold's vision of what the modern American restaurant can be and offers an à la carte menu celebrating the rich diversity of influences that have come to shape American cuisine. 1015 7th Street, NW.  
*Mt. Vernon Square. Very Expensive.*

### **La Chaumiere**

Rustic restaurant with a typical French country inn feel. They are known for their quality and consistency, which have made them a mainstay in the Georgetown restaurant scene. The true French flare without attitude makes for a warm and cozy evening. 2813 M Street, NW.  
*Georgetown. Moderate.*

### **Le Diplomate**

Restaurateur Stephen Starr reportedly spent \$6 million to fashion this Paris-style bistro. The extensive menu features a variety of Gallic classics, including onion soup gratinée, steak frites

and escargots, as well as daily plates such as bouillabaisse and cassoulet. 1601 14th Street, NW.  
*Logan Circle. Moderate.*

### **Marcel's**

Talented Chef Robert Wiedmaier's, a longtime fixture on the Washington dining scene, serves Belgian-influenced French cooking, which is both refined and full of big flavors. This is a bastion of old-school. Hearty and adventurous cuisine, outstanding service, and mouthwatering desserts in a setting of warm stone walls, wrought-iron accents, and a raised, open kitchen. Notable wine list. 2401 Pennsylvania Avenue.  
*West End. Very Expensive*

### **Old Ebbitt Grill**

Iconic tavern offering American meals, including popular oyster specials, in Victorian-style digs. Around the corner from The White House. 675 15th Street, NW.  
*Downtown. Moderate.*

### **Rasika and Rasika West End**

Modern Indian cooking, exuberantly conceived and executed with precision. The curries, kebabs, and stews that tend to define subcontinent cooking are starting points for immensely talented Chef Vikram Sunderam. In style westernizing these dishes, he incorporates luxury ingredients and sets them off with sauces that speak of care and refinement while retaining the punch of the original. Gorgeous interior bathed in an orange glow. A chic place that is also surprisingly comfortable with outstanding service. 633 D Street, NW. Penn Quarter. 1190 New Hampshire Avenue, NW. West End  
*Penn Quarter. West End. Expensive.*

### **Ris**

Chef Ris Lacoste specializes in fell-good dishes that are by turns homey and polished. The menus include ever-changing soups, salads and hand-made breads; cult classic menu items like Ris' Famous Meatloaf and spaghetti and meatballs; selections of wine for sale by the bottle; and handcrafted cocktails ready to shake or stir to your heart's desire! 2275 L Street NW.  
*West End. Expensive.*

### **Ristorante Tosca**

This restaurant is virtually unchallenged as the premier destination for Northern Italian refinement in Washington. The seasonal menu sources only the freshest ingredients: local produce and farm-raised proteins, plus fresh, house-made pastas. It features a variety of signature dishes, modern interpretations, and creative desserts punctuated by our award-winning wine selections — featuring American and Italian wines. Spare but stylish interior. Service is polished. 1112 F Street, NW.  
*Downtown. Very Expensive.*

### **Sushi Taro**

High-end sushi spot with chef's choice dinners, bento box lunch specials, sake & sho-chu. 1503 17th Street, NW.  
*Dupont Circle. Moderate.*

### **The Lafayette**

High-end restaurant in the Hay-Adams Hotel pairing sophisticated American cuisine with formal décor. With large windows opening onto Lafayette Park & the White House, this sun-lit dining room is one of the most elegant settings in the capital & is certain to complement any dining experience. 800 16th Street, NW.

*Downtown. Very Expensive.*

### **Zaytinya**

Under the direction of celebrated chef José Andrés and his ThinkFoodGroup team, Zaytinya offers an innovative mezze menu inspired by Turkish, Greek, and Lebanese cuisines served up in a sleek and modern setting. Building on Jose's deep knowledge of Mediterranean cooking and years of research and travel, the menu features shared small plates of authentic and innovative fare, creative cocktails, and unique Mediterranean wines, making Zaytinya one of the most exciting restaurants in Washington DC. 701 9th Street, NW.

*Penn Quarter. Expensive.*

### **1789**

Named for the year Georgetown University was founded, 1789 Restaurant is the quintessential Washington, D.C. dining experience. Its antique-filled dining rooms offer comfortable surroundings in a renovated Federal house. The contemporary seasonal menu blends the flavors of fresh regional ingredients into unique and delicious dishes. The restaurant was chosen as one of the 20 best restaurants in D.C. 1226 36th Street NW.

*Georgetown. Expensive.*