



**WATER VIEWS**  
 Chef Fabio Trabocchi brings his considerable skills to The Wharf in Southwest DC.

### EPI(CUREAN) CENTERS

Foodies will flock to a pair of new developments this year. **Mike Isabella's** (mikeisabella.com) mega food hall, **Isabella Eatery**, aims to open late summer in Tysons Galleria (tysonsgalleria.com). The 41,000-square-foot endeavor features 10 restaurants. Nearly two-dozen nosh spots will make their home at the **Wharf** (wharfdc.com) on the District's Southwest Waterfront, set to open in the fall. There will be an Italian food hall from **Nick Stefanelli** (masseria-dc.com), a Spanish seafood restaurant from **Fabio Trabocchi** (fabiotrabocchi.com) and Asian-fusion resto from **Cathal Armstrong** (restauranteve.com).



### A GOOD BET

Cocktails at the new **MGM National Harbor** just got even more outrageous with the addition of **Felt Bar & Lounge** and **Blossom Cocktail Lounge**. The former is a design mix of cosmopolitan allure and classic DC architecture. The 3,000-square-foot Blossom gets it right with a limestone bar, curated cocktails (don't miss the Nellie Blossom, pictured) and a bird's-eye view of the blackjack tables. High-minded and stylish decadence always feels like it's around the corner here, and that's a very good thing. *7100 Oxon Hill Road, Oxon Hill, Md., 844.346.4664, mgmnationalharbor.com*

### READERS' CHOICE RESTAURANTS

Kitchen talent is homegrown, national and international, and it continues to bloom—we've never been so lucky.



**EYE ON THE PRIZE** James Beard Award winner chef Vikram Sunderam at Rasika.

**1 Rasika**  
 Chef Vikram Sunderam's cooking is consistently surprising and surprisingly consistent. His lobster hawa mahal is so good it should have a monument built for it. *633 D St. NW, 202.637.1222, rasikarestaurant.com*

**2 Fiola**  
 The talented kitchen staff here is obsessed with tweaking perfection. Opt for the Decadence tasting menu, with bay scallops, truffle ravioli, Spanish turbot, wagyu and foie gras. *601 Pennsylvania Ave. NW, 202.628.2888, fioladc.com*

**3 Kinship**  
 Chef Eric Ziebold never met a dish he didn't make 1,000 percent better (see: chicken, roasted). Just to celebrate life and genius, everyone should eat Ziebold's Maine lobster French toast. *1015 Seventh St. NW, 202.737.7700, kinshipdc.com*

### THE NEXT CHAPTER

Last year, restaurants opened faster than you could say, "Table for two, please." In Penn Quarter, long-loved Poste was transformed into **Dirty Habit** (dirtyhabitdc.com), which boasts a modernist vibe and shareable plates. Executive Chef **Kyoo Eom** draws on his Korean heritage for dishes like twice-fried sweet 'n' spicy wings, gochujang-amped tuna tartare and a stunning DIY lettuce wrap platter starring spicy pork, housemade kimchee and umami-rich bean paste. Meanwhile, Petworth welcomed **Himitsu** (himitsudc.com). It's a concept from **Carlie Steiner** of Stir Bartending Co. and chef **Kevin Tien**, a vet of Pineapple & Pearls and Houston's highly regarded Uchi. Tien uses Japanese cuisine as a foundation before adding disparate influences. A prime example is karaage fried chicken brined in buttermilk, a nod to his Louisiana upbringing. Over in Van Ness, Fiola's **Fabio Trabocchi** added to his empire with the debut of the **Sfoglina** (sfoglinadc.com). The sleek eatery emphasizes pastas in a myriad shapes—from ribbon mafaldine with pancetta and black truffle to tubular rigatoni topped with nduja and grilled calamari.

It looks like 2017 is going to be equally as busy for the local dining scene. Hype has been building for chef **Matt Baker's Gravitas** in Ivy City, aiming to open this spring. The Occidental and City Perch alum will use produce from his extensive roof garden to power his ever-changing tasting menu featuring dishes like curry-spiced carrot ravioli with ginger emulsion and sweet-pea flan. The team from **Rooster & Owl** is looking to go from pop-up to permanent in the second half of the year somewhere in Shaw or around the U Street corridor. The restaurant will feature creative, veg-focused fare from chef **Yuan Tang**—formerly of Rogue 24 and 701—like shaved heirloom carrots with ginger yogurt and almonds. The countdown begins!

LOBSTER PHOTO BY GREG POWERS; TUNA TARTARE PHOTO BY AUBREY PICK