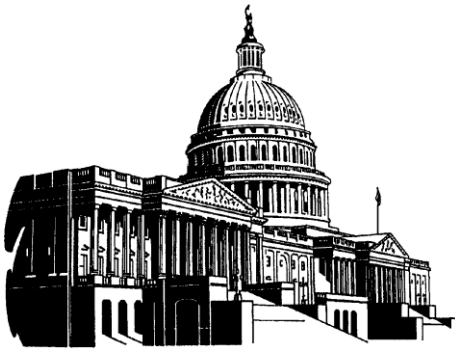
# Congressional Tour Pack

Congressmann Richard Hanna

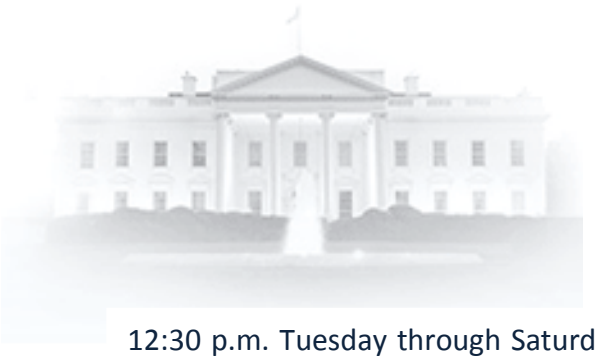
## Touring Washington, D.C.



**The United States Capitol** *(http://www.aoc.gov/)*

There are several ways of touring the U.S. Capitol: through The Capitol Guide Service, a Congressional tour or a public tour. Capitol Guide Service tours are conducted by experts on the Capitol building and the history of our nation's capitol. Congressional tours are given by a member of my staff and are only scheduled

Public tours of the Capitol are conducted from 9:00 a.m. to 4:30 p.m. Monday through Saturday (the Capitol is not available for tours on Sundays). Visitors must obtain free tickets for tours on a first-come, first-serve basis, at the Capitol Guide Service kiosk located along the curving sidewalk southwest of the Capitol (near the intersection of First Street, S.W., and Independence Avenue). Ticket distribution begins at 9:00 a.m. daily. The Capitol is open on all federal holidays except Thanksgiving Day and Christmas Day. ***Metrorail Stop:*** *Capitol South*



**The White House** *(http://www.whitehouse.gov/history/)*

Tours of the White House are available for groups and can only be arranged through my office. Please give at least 30 days notice. These self-guided tours are available from 7:30 a.m. to 12:30 p.m. Tuesday through Saturday (excluding federal holidays), and are scheduled on a first come, first serve basis approximately one month in advance of the requested date. We encourage you to submit your request as early as possible since a limited number of tours are available. All White House tours are free of charge. For the most current tour information, please call the 24-hour tour line at *(202) 456-7041*. Please note that White House Tours may be subject to last minute cancellation. On-street parking is not available near the White House, public transportation is strongly encouraged.

If you are unable to receive a White House tour, I do recommend stopping by the White House Visitor Center located at 1450 Pennsylvania Avenue, NW. The Visitor Center features many aspects of the White House, including its architecture, furnishings, first families, and a thirty-minute video. The National Park Service at the White House Visitor Center is also available to provide a variety of alternative experiences such as guided walks, talks, films and lectures, which are wonderfully educational and fun for all ages. The center is open daily from 7:30 a.m. until 4:00 p.m. The center is closed Thanksgiving, Christmas and New Year's Days. ***Metrorail Stop:*** *McPherson Sq.* ●●

**Federal Bureau of Investigation** *(http://www.fbi.gov/)*

The FBI is located on E St. between 9th and 10th St., N.W. Due to heightened security concerns, public tours of the FBI are temporarily suspended until further notice. Not currently offering tours.
***Metrorail Stop:*** *Gallery Place/Chinatown* ●●●

**The Department of State** *(http://www.state.gov/)*

The Diplomatic Reception Rooms of the Department of State, which are used for official functions hosted by the Secretary of State and other high level government officials, are open for pre-arranged tours at no charge. These rooms hold a premier collection of 18th Century American Furniture, paintings and decorative arts. This is a Fine Arts tour. We do not recommend the tour for children under the age of twelve. Wheelchairs are available but strollers are not permitted, and there are no facilities for storage of personal 2 belongings.

Guided tours are conducted Monday through Friday at 9:30 a.m., 10:30 a.m. and 2:45 p.m. There are no tours on weekends or federal holidays. Tours are 45 minutes in duration and reservations should be made approximately 90 days in advance, due to the large volume of requests. In order to request this tour, my office requires the advance notice of names, dates of birth, and driver's license or government identification for all visitors. ***Metrorail Stop:*** *Foggy Bottom* ●●

**The Library of Congress** *(http://www.loc.gov/index.html)*

LIBRARY OF CONGRESS

The Thomas Jefferson Building is on 1st Street & Independence Avenue, SE. Congressional tours are offered Monday through Friday at 8:30 a.m., 1:45 p.m., and 3:45 p.m. and may be booked through my office at least one month in advance. These tours feature a special greeting by a member of the Visitor Services Office Staff and a tour of the Thomas Jefferson Building led by a professional trained docent.
Public tours are offered Monday through Saturday at 10:30 a.m., 11:30a.m., 1:30 p.m., 2:30 p.m., and 3:30 p.m. (although there is no 3:30 p.m. tour on Saturday). These tours follow the showing of an orientation film, which begins in the Visitors' Orientation Theater in the Jefferson Building.
***Metrorail Stop:*** *Capitol South* ●●

**The Supreme Court**
*(http://www.supremecourtus.gov/)*

The Supreme Court is located at 1st St. & Maryland Ave., NE, directly across from the east entrance of the U.S. Capitol and offers a variety of educational programs. Exhibits, which are changed periodically, and a theater, where a film on the Supreme Court is shown, are located on the ground floor.

Generally the Supreme Court is open Monday through Friday except on Federal holidays. Lectures in the Courtroom are typically given every hour on the half-hour, on days that the Court is not sitting, beginning at 9:30 a.m. and concluding at 3:30 p.m. To see the Court in session, wait in two lines outside the building. The lines start forming around 8:30 am so get there early! Congressional tours of the court are also available on a limited basis and can be arranged through my office. Congressional tours are conducted Monday through Friday at 2 p.m. To obtain updated information on visiting the court please call (202) 479-3211. ***Metrorail Stop:*** *Capitol South* ●● *or Union Station* ●

**John F. Kennedy Center for the Performing Arts**
*(http://www.kennedy-center.org/)*

The Kennedy Center

Free tours of the Kennedy Center are given by the Friends of the Kennedy Center from 10 a.m. to 5 p.m., Monday through Friday and 10 a.m. to 1 p.m., Saturday and Sunday. They depart from the parking plaza on Level A, and feature the Hall of States and Hall of Nations, the Center's main theaters, and dozens of paintings, sculptures, and other artworks given to the Center by foreign countries. For more information call (202) 416-8340. Congressional tours of the Kennedy center are offered twice a day Monday through Friday at 9:30 a.m. and 4:30 p.m. and can be scheduled through my office.
***Metrorail Stop:*** *Foggy Bottom (There is a free shuttle bus that takes visitors from the metro to the center every 15 minutes.)* ●●

# NATIONAL MALL AND MEMORIAL PARKS

Officially established in 1965, National Mall & Memorial Parks contains some of the oldest protected park lands in the National Park Service. The areas within the park provide visitors with ample opportunities to commemorate presidential legacies; honor the courage and sacrifice of war veterans; and celebrate the United States commitment to freedom and equality. The public may visit the park 24 hours a day. However, Rangers are on duty to answer questions from 9:30 a.m. to 11:30 p.m. every day except Christmas Day. There are no fees to visit any of the monuments or memorials on the National Mall. For more information call (202) 426-6841.

- **Korean War Veterans Memorial** *(http://www.nps.gov/kowa)*
  Located on French Drive, S.W., just east of 23rd Street, S.W. on Independence Avenue.
  ***Metrorail Stop:*** *Foggy Bottom* ●●

- **The Lincoln Memorial** *(http://www.nps.gov/linc)*
  Located on West Potomac Park at the foot of 23rd Street, NW.
  ***Metrorail Stop:*** *Foggy Bottom* ●●

- **The World War II Memorial** *(http://www.nps.gov/wwii)*
  Located on 17th Street, between Constitution and Independence Avenues, and is flanked by the Washington Monument to the east and the Lincoln Memorial to the west.
  ***Metrorail Stop:*** *Foggy Bottom* ●●

- **The Thomas Jefferson Memorial** *(http://www.nps.gov/thje)*
  Located on the south bank of the Tidal Basin near downtown Washington, DC. You can rent a paddleboat to cruise on the Basin at the Swan Boathouse.
  ***Metrorail Stop:*** *Smithsonian* ●●

- **Franklin Delano Roosevelt (FDR) Memorial** *(http://www.nps.gov/fdre)*
  Located at 900 Ohio Dr., S.W., near the Jefferson Memorial and the Potomac River.
  ***Metrorail Stop:*** *Smithsonian* ●●

- **The Vietnam Veterans Memorial** *(http://www.nps.gov/vive)*
  Located at Henry Bacon Drive & Constitution Ave., NW. A ranger station is open during operating hours to assist visitors in locating names on the memorial.
  ***Metrorail Stop:*** *Foggy Bottom* ●●

**The Washington Monument** *(http://www.nps.gov/wamo)*

Located on the Mall at 15th Street, SW. The memorial is open 9:00 a.m. until 5:00 p.m. daily. Tickets are required for this tour and can be obtained several ways. Advanced tickets are available through the National Park Service Reservation System. Timed tickets are required to ensure an enjoyable experience for all visitors. All visitors 2 years of age or older must have a ticket to enter the Monument. The number to the Reservation System is 1-800-967-2283. Reservations may be made between the hours of 10:00 a.m. and 10:00 p.m. While tickets to the Washington Monument are free of charge, callers to this number will incur a $1.50 service charge and a $.50 shipping and handling fee. Visitors may also obtain free, same-day, timed tickets to the Washington Monument at the 15th Street kiosk. Tickets are distributed on a first-come, first-served basis beginning at 8:30 a.m. until all tickets for that day are gone. ***Metrorail Stop:*** *Smithsonian* ●●

## MUSEUMS & GALLERIES

- **The Smithsonian Institution** *(http://www.si.edu/)*
  The Smithsonian museums are open daily, except Christmas, from 10:00 a.m. to 5:30 p.m. summer hours are determined annually. Admission is free for all Smithsonian museums in Washington, D.C., and the American Indian Museum's George Gustav Heye Center in New York. To begin your visit, the Smithsonian Institution recommends starting at the Smithsonian Information Center in the Castle located at 1000 Jefferson Drive, S.W., which is open from 8:30 a.m. to 5:30 p.m. For more information call the Smithsonian Information Center at (202) 633-1000 (voice) or (202) 633-5285 (TTY).
  ***Metrorail Stop:*** *Smithsonian* ●●

- **The United States Holocaust Memorial Museum** *(http://www.ushmm.org/)*
  The United States Holocaust Memorial Museum is located near the National Mall, just south of Independence Ave., SW, between 14th Street and Raoul Wallenberg Place in Washington, D.C. The museum is open 10 a.m. to 5:30 p.m. everyday including weekends and is closed on Yom Kippur and Christmas Day. During peak tourist season, the museum has extended hours. For more information call (202) 488-0400. ***Metrorail Stop:*** *Smithsonian* ●●

- **Ford's Theatre & Lincoln Museum** *(http://www.fordstheatre.org/)*
  The site of the 1865 assassination of President Abraham Lincoln, the restored 19th-century theatre features fine musical and dramatic theater. The renovated museum tells the story of Lincoln's assassination through more than 400 historic objects and includes a tour of the home where Lincoln was brought after being shot and where he later died. Ford's Theatre is currently closed for renovations. ***Metrorail Stop:*** *Metro Center* ●●

- **The Spy Museum** *(http://www.spymuseum.org/)*
  The Spy Museum tells the story of spies, intelligence operations and deceptions that changed the course of history. The museum is located at 800 F Street, NW. Admission is $18 for adults, $17 for seniors, $15 for children and free for children under the age of 5. For hours and more information call (202) 393-7798.
  ***Metrorail Stop:*** *Gallery Place/Chinatown* ●●●

- **The National Postal Museum** *(http://www.postalmuseum.si.edu/)*
  The National Postal Museum is located at 2 Massachusetts Avenue, NE in the Washington City Post Office Building on Capitol Hill (next to Union Station). The museum is open 10:00 a.m. to 5:30 p.m. and admission is free. ***Metrorail Stop:*** *Union Station* ●

**The National Building Museum**
*(http://www.nbm.org/)*

The National Building Museum is located on 401 F Street, NW, between 4th and 5th Streets and is America's premier cultural institution dedicated to exploring and celebrating architecture, design, engineering, construction, and urban planning. The museum is open Monday through Saturday 10 a.m. to 5 p.m. and Sunday 11 a.m. to 5 p.m. The museum is closed Thanksgiving, Christmas and New Year's Day. Groups of 10 or more must contact the Group Visitor Coordinator to schedule a group visit. For more information call (202) 272-2448. ***Metrorail Stop:*** *Judiciary Square* ●

**The Textile Museum** *(http://www.textilemuseum.org/)*

The Textile Museum is dedicated to furthering the understanding of mankind's creative achievements in the textile arts. It is open Monday through Saturday from 10:00 a.m. to 5:00 p.m. and Sunday from 1:00 p.m. to 5:00 p.m. It is closed all Federal Holidays and Christmas Eve. The museum is located at 2320 S Street, NW. Highlight tours are offered September through May every Saturday and Sunday at 1:30 p.m., and the first Wednesday of the month at 1:00 p.m. Admission is free but a $5 donation is recommended. For more information call (202) 667-0441. ***Metrorail Stop:*** *Dupont Circle* ●

**The Corcoran Gallery of Art Museum** *(http://www.corcoran.org/)*

The main entrance is on 17th Street and New York Ave., NW, one block west and south of the White House. Special needs access is at 1701 E Street, around the corner from the 17th Street entrance. The museum is open Wednesday through Monday from 10:00 am to 5:00 pm. On Thursdays the museum stays open until 9:00 p.m. The museum is closed Tuesdays, Christmas Day and New Year's Day. General Admission is $6.00 and children age 6 and under are admitted for free. For more information call (202) 639-1700.
***Metrorail Stop:*** *Farragut West ●● or Farragut North ●*

**The National Gallery of Art** *(http://www.nga.gov/)*

The National Gallery of Art, located on the National Mall between Third and Seventh Streets at Constitution Avenue, NW, is open Monday through Saturday from 10:00 a.m. to 5:00 p.m. and Sunday from 11:00 a.m. to 6:00 p.m. The Gallery is closed on December 25 and January 1. Admission is always free.
***Metrorail Stop:*** *Judiciary Square ● Archives ●● and Smithsonian ●●*

**The Phillips Collection** *(http://www.phillipscollection.org/)*

The Phillips Collection is located in the Dupont Circle area at 1600 21st St., N.W. It is one-half block off of Massachusetts Ave. on 21st St., between Q and R Streets. The museum is open Tuesday through Saturday from 10 a.m. to 5 p.m. It has extended hours on Thursday and is open until 8:30 PM. The collection is open from 11 a.m. to 6 p.m. on Sundays. On weekdays, admission to the Permanent Collection is free; contributions are gladly accepted. On weekends, admission is charged. Advance individual ticket purchases are available by phone through TicketMaster now. Toll free call: (800) 551-SEAT(7328) (toll free not available in Northern VA, MD, or DC); from Washington, DC call: (202) 397-SEAT(7328); from Northern Virginia call: (703) 573-SEAT(7328); from Baltimore call: (410) 547-SEAT(7328) or purchase online at www.ticketmaster.com. For more information call (202) 387-2151. ***Metrorail Stop:*** *Dupont Circle ●*

## POINTS OF INTEREST

**Arlington House Custis-Lee Mansion**
*(http://www.nps.gov/arho/)*

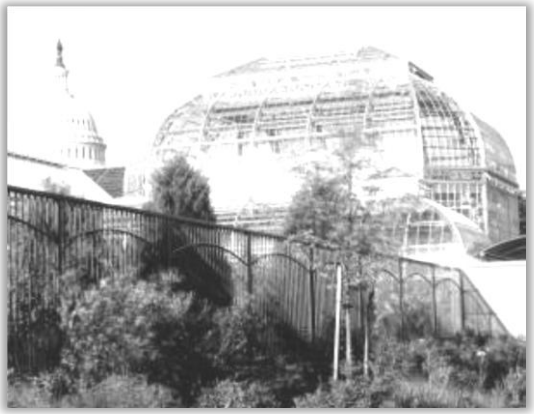
The mansion is open daily, 9:30 am to 4:30 pm. Tours are given every 20 minutes starting at 9:30 am by the National Park Service. Telephone: (703) 235-1530.
***Metrorail Stop:*** *Arlington Cemetery* ●
*(Tourmobile Sightseeing transportation is available.)*

**Arlington National Cemetery**
*(http://www.arlingtoncemetery.org/)*

The cemetery is open daily October through March, from 8:00 am to 5:00 pm, and April through September from 8:00 am to 7:00 pm. Sights include the Tomb of the Unknown Soldier, the Amphitheater, the Custis-Lee Mansion & the graves of Presidents John F. Kennedy & William Howard Taft. Changing of the Guard at the Tomb of the Unknown Soldier occurs every hour on the hour & every half hour during the summer months. Narrated Tourmobile tour: Adults $7.00 Children $3.50 (The buses run one half hour after opening to one half hour before closing.) For more information call (703) 607-8000.
***Metrorail Stop:*** *Arlington Cemetery* ●

**The United States Botanic Gardens**
*(http://www.usbg.gov/)*

The U.S. Botanic Garden Conservatory is located on the Capitol Grounds at the intersection of Maryland Avenue and 1st St., S.W. This is a living plant botanic garden and conservatory. Exhibits interpret the role of plants in supporting earth's diverse and fragile ecosystems and in enriching human life. It is open June-September 10 AM to 7 PM and October-May until 5 PM. For more information call (202) 225-8333. **Metrorail Stop:** *Federal Center SW* ●●



**Bureau of Engraving and Printing** *(http://www.moneyfactory.gov/)*

Located on 14th & C St., SW. See how US currency is printed. Public tours are provided Monday through Friday continually from 9:00-10:45 am and 12:30-2:00 pm, leaving every 15 minutes. April through August have additional hours of 2:00-3:45 pm and 5:00-7:00 pm. Free tickets require reservations for March-August. Tickets are for same day entry, and can be obtained at the ticket booth on Wallenberg Place (formerly 15th St). The ticket booth opens at 8:00 am until all tickets for the day are sold. You should enter at the Visitor Entrance on 14th and C St. Closed weekends, Federal Holidays and December 24 through January 3. It reopens January 4 with regular hours. Group tours are not available. For more information call (202) 874-8888. **Metrorail Stop:** *Smithsonian* ●●

**The National Archives** *(http://www.archives.gov/)*

The National Archives, located on 7th & Constitution Ave., NW, is where you can visit some of the nation's most precious documents including the Constitution, the Declaration of Independence and the Bill of Rights. The Archives are open year-round, 10:00 am to 7:00 pm for the spring and summer (March 15-Labor Day) and 10:00 am to 5:30 pm for the remainder of the year. Admission is free but reservations are recommended. Guided and self-guided tours are available. **Metrorail Stop:** *Archives/Navy* ●●

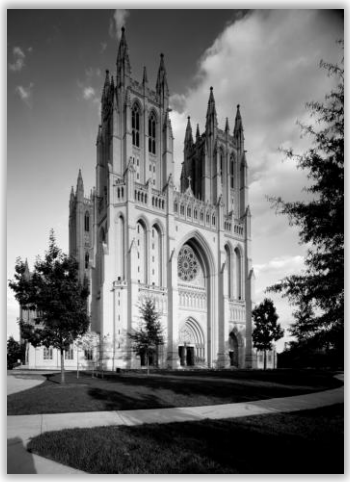
**The Department of the Treasury** *(http://www.ustreas.gov/)*

This building has served as the headquarters for the Treasury Department since 1836 and is still the center of Treasury Department operations to date. The tour includes the history of the Department and the building's architectural history, as well as the Andrew Johnson suite, where President Johnson conducted official business for 6 weeks after the assassination of Abraham Lincoln in 1865. It also includes the beautiful Salmon P. Chase suite, the Cash room (the site for Grant's inaugural reception), and the 1864 burglar proof vault. The entrance is through the Appointment Center doors located next to the White House on 15th St between F and G Streets, NW. Tours are given on Saturday mornings and last approximately an hour. Admission: free. Tour Reservations can be made through your congressional office. For hearing impaired tours call (202) 622-0692. **Metrorail Stop:** *Metro Center* ●●●

**The United States National Arboretum**
*(http://www.usna.usda.gov/)*

THE UNITED STATES NATIONAL ARBORETUM

The Arboretum houses 446 acres of trees, shrubs, and assorted plants in the northeast section of Washington D.C. Hours: Everyday of the year except December 25 from 8:00 am-5:00 pm. Public Tram tours are available from 10:30-4:00 daily. Please make reservations for private group tram or guided walking tours. Entrance: New York Ave., NE. Then Bus number B-2, B-4, or B-5 to the intersection of Bladensburg Rd. and R St., Walk east of R St. 300 yards to the R St. gate. For more information call (202) 245-2726.
**Metrorail Stop:** *Stadium Armory* ●● *Note: It much easier to reach the Arboretum by car.*



**The National Cathedral** *(http://www.cathedral.org/cathedral/)*

The Cathedral is located on Mount Saint Alban in Washington, D.C., which is one of the highest points in the city. The Cathedral is open Monday-Friday from 10 am-5:30 pm, Saturday from 10 am-4:30 pm and Sunday from 8 am-6:30 pm. Guided tours are given Monday through Saturday from 10:00-11:30 am and from 12:45-4 pm and Sundays from 12:45-2:30 pm except during special events and services. The tours run every half-hour and there are guided and audio tours available.

There is a suggested donation of $3.00 per adult and $1.00 per child for tours. The grounds tour takes you through the Bishop's Lawn and Gardens. You get many details on the plants and trees in the garden. These tours are given on Wednesdays from 10:30 - 11:30 am, April through October (except August). Check for posted touring conflicts before you visit to ensure the Cathedral is open to the public. Services at the National Cathedral are open to the public. **Metrorail Stop:** *Tenlytown/AU* ● *From the metro, exit on the west side of Wisconsin Avenue. Take any "30" series bus going south on Wisconsin. Ride 1.5 miles to the Cathedral or you can simply walk from the metro.*

**The Old Post Office Pavilion** *(http://www.nps.gov/opot/)*

Located on 1100 Pennsylvania Ave., NW, the post office is open daily. In the summer (June to Labor Day) it is open from 9:00 am to 7:45 pm on weekday and 10:00 am to 5:45 pm on weekends. In the winter it is open 9:00 am to 4:45 weekdays and 10:00 am to 5:45 pm on weekends. National Parks Service offers a tour of the bell tower every 5 minutes with a splendid view of the city. The lines for this tour are normally much shorter than for the Washington Monument. For more information call (202) 289-4224.
**Metrorail Stop:** *Federal Triangle* ●● *or Archives/Navy* ●●

**The United States Naval Observatory** *(http://www.usno.navy.mil/)*

Located on 34th St. and Massachusetts Ave., NW, the observatory conducts a free 90-minute tour of its facilities on alternating Monday nights from 8:30 pm to 10:00 PM. To make reservations turn in the online request form or fax to Public Affairs office at (202) 762-1489. The tour includes presentations about the Master Clock, observations through telescopes (weather permitting), a video presentation on the mission and history of the Observatory, and discussions with staff astronomers. The Observatory is not open to the public at any other time. For tour reservations or for further information please call (202) 762-1467, or e-mail the USNO Public Affairs Office. You may fill out a tour request form online or fax it to (202) 762-1489. **Metrorail Stop:** *Woodley Park/Adams Morgan* ●

**Smithsonian National Zoo** *(http://nationalzoo.si.edu/)*

The park is located at 3001 Connecticut Ave., NW. Summer Hours: 6:00 am -8:00 pm, animal rooms open 10:00 am -6:00 pm. From November 1st to March 31st hours are: 6:00 am -6:00 pm, animal rooms open 10:00 - 4:30 pm unless otherwise posted. For more information call (202) 673-4800 or (202) 673-4717. **Metrorail Stop:** *Woodley Park* ●

**The Eisenhower Executive Office Building** *(http://www.whitehouse.gov/history/eeobtour/)*

Next door to the White House, the Old Executive Office Building (OEOB) commands a unique position in both our national history and architectural heritage. Designed by Supervising Architect of the Treasury, Alfred B. Mullett, it was built from 1871 to 1888 to house the growing staffs of the State, War, and Navy Departments, and is considered one of the best examples of French Second Empire architecture in the country. Tours are not available.
**Metrorail Stop:** *McPherson Sq* ●●

# ESTATES & HISTORIC MANSIONS

**Mount Vernon Estate and Gardens** *(http://www.mountvernon.org/)*

The home of George Washington, Mount Vernon is open seven days a week, every day of the year, including holidays and Christmas. Admission is $13.00 for Adults; $12.00 for Senior Citizens, age 62 and above (with identification); $6.00 for Children age 6 through 11 (accompanied by an adult) and free for children age 5 and under (accompanied by an adult). An annual pass (unlimited admission for one year) is $18.00 and group rates are available.

Schedule:
April through August from 8:00 am - 5:00 pm
March, September, October from 9:00 am - 5:00 pm
November through February from 9:00 am - 4:00 pm.

For more information call (703) 780-2000.
**Metrorail Stop:** *Huntington (VA)* ● *Exit to the lower level (Huntington Ave.) of the station to catch a Fairfax Connector bus to Mount Vernon.*

**The Dumbarton Oaks** *(http://www.doaks.org/)*

Located in Georgetown at 1703 32nd St., NW. The entrance is on 31st & R streets. Gardens are open daily March 15 through October: 2:00-6:00 pm, and November-March 14: 2:00-5:00pm. Closed during inclement weather, national holidays, and Christmas Eve. The museum is currently closed and will reopen when renovation is done. **Metrobus** *routes 30, 32, 34, 36, D2, D4, and M12 come within two blocks of the garden entrance. Telephone: (202) 339-6401.*

# SPORTS

## Baseball

**Washington Nationals** *(http://washington.nationals.mlb.com)/*
Location: RFK Stadium **Metrorail Stop**: *Stadium/Armory* ●●

**Baltimore Orioles at Camden Yards** *(http://baltimore.orioles.mlb.com/)*
Location: Oriole Park at Camden Yards 333 West Camden Street, Baltimore, MD 21201
Westside of Baltimore's Inner Harbor. Telephone: (410) 685-9800

## Hockey

**Washington Capitals** *(http://capitals.nhl.com/)*
Verizon Center: Located at 7th and F Streets NW. For season tickets and partial plans, call 202-661-5050. For single-game tickets, call TicketMaster: 202-397-SEAT.
**Metrorail Stop:** *Metro Center* ●●●

## Football

**Washington Redskins** *(http://www.redskins.com/)*
Stadium: FedEx Field 1600 Raljon Rd, Raljon, MD 20785-4236

**Baltimore Ravens** *(http://www.baltimoreravens.com/)*
PSINet Stadium Located at 1101 Russell Street, Baltimore, MD 21230
Telephone: (410) 261-RAVE

## Basketball

**Washington Wizards (NBA)** *http://www.nba.com/wizards/*
Verizon Center: 601 F Street NW Washington, DC 20004 (Between 6th and 7th, and F and G Street) For season tickets and partial plans call (202) 661-5050. For single-game tickets, call TicketMaster at (202) 397-SEAT. **Metrorail Stop:** *Metro Center* ●●●

**Washington Mystics (WNBA)** *http://www.wnba.com/mystics/*
Verizon Center: 601 F Street NW Washington, DC 20004 (Between 6th and 7th, and F and G Street) 202-661-5050 for season tickets & partial plans. 202-397-SEAT for individual game tickets. **Metrorail Stop:** *Metro Center* ●●●

## Soccer

**D.C. United MLS** *(http://web.mlsnet.com/t103/)*
Location: RFK Stadium, RFK East Capitol
**Metrorail Stop:** *Stadium/Armory* ●●
Street, Washington, D.C. Ticket Information: (202) 397-SEAT

# THEATERS

**Arena Stage** *(http://www.arenastage.org/)*
Located in Arlington, VA at 1800 South Bell Street.
Telephone: (202) 488-3300 or (800) 777-2238. http://www.arenastage.org/
**Metrorail Stop:** *Crystal City* ●●

**Capitol Steps** *(http://www.capsteps.com/)*
The Capitol Steps now perform every Friday & Saturday night at 7:30 pm at the Ronald Reagan Building and International Trade Center (1300 Pennsylvania Avenue, NW Washington, DC). Tickets are $35.00 and can be purchased by calling Ticketmaster at 202-397-SEAT or by going to ticketmaster.com. **Metrorail Stop:** *McPherson Sq.* ●●

**Discovery Theater** *(http://discoverytheater.org/)*
Smithsonian's Ripley Center, 1100 Jefferson Drive, SW. Performances for young audiences. Adult admission is $6 and child is $5. Telephone: (202) 633-8700.
**Metrorail Stop:** *Smithsonian* ●●

**The National Theater** *(http://www.nationaltheatre.org/)*
Plays national tours of major Broadway and theatre productions.
1321 Pennsylvania Ave, NW. Telephone: (202) 628-6161
**Metrorail stop:** *Metro Center* ●●● *Walk two blocks down 13th Street to E Street.*

**Shakespeare Theatre at the Folger** *(http://www.folger.edu/)*
201 E. Capitol Street, SE. Telephone: (202) 544-4600; Box Office: (202) 544-7077
**Metrorail Stop:** *Capitol South* ●●

**Studio Theater** *(http://www.studiotheatre.org/)*
DC's home of contemporary theatre.
1501 14th Street, NW. Box Office: (202) 332-3300
**Metrorail Stop:** *Dupont Circle* ● *Cardozo/U St* ●

**Warner Theater** *(http://www.warnertheatre.com/)*
Theatre Location: 13th & E Streets NW, Washington DC. Mailing Address: 1299 Pennsylvania Ave., Suite 111 Telephone: (202) 783-4000
**Metrorail Stop:** *Metro Center* ●●● *Located 1/2 block north of the Theatre.*

**Washington Ballet** (http://www.washingtonballet.org/)
3515 Wisconsin Ave, NW. Telephone: (202) 362-3606

**Washington Performing Arts Society** *(http://www.wpas.org/)*
Multiple metro-area venues of musical performances.
2000 L Street, NW, Suite 510. Telephone: (202) 833-9800

**Merriweather Post Pavilion** *(http://www.merriweathermusic.com/)*
10475 Little Patuxent Parkway. Located in Columbia, Maryland between Baltimore and Washington D.C. and is readily accessible from I-95. Performing arts center offers symphonic music, and pop concerts. Ticket Information: (202) 397-SEAT in Washington D.C.; 410-547-SEAT in Baltimore; (800) 551-SEAT elsewhere.

**Wolf Trap Farm Park for the Performing Arts** *(http://www.wolf-trap.org/)*
1551 Trap Road Vienna, VA 22182. The nation's first National Park for the performing arts offers opera, symphonic music, pop concerts, jazz and ballet. Price of admission varies depending on program. Telephone: (703) 255-1800.

## USEFUL WEBSITES

**Washington D.C.**

www.washington.org
This website is run by Washington D.C.'s Convention and Tourism Corporation, a non-profit/ private corporation that manages and markets Washington D.C.'s attractions. It includes a visitor's guide, a guide for getting around the city, and an event listing.

www.dcpages.com
Washington D.C.'s search engine is loaded with information. It contains four different categories for visitors, locals, business, and travel. It also includes a street map locator, hotel search, and event calendar.

www.wmata.com
Excellent website containing information regarding Washington D.C.'s Metropolitan Area Transit. Highly recommended!
www.washingtonian.com
Local monthly magazine with great information on what's hot and happening in terms of dining, entertainment, and of course, news and politics.

**Maryland**

www.mdisfun.org
The official website of Maryland tourism offers everything needed to plan a trip to the "Free State." Offers informational videos, free guides and maps, and trip ideas.

**Virginia**

www.virginia.org
This is a comprehensive website for tourism in Virginia, listing a wide array of attractions from boating in the Chesapeake Bay to visiting Monticello, the home of Thomas Jefferson in Central Virginia. It also includes many links to various Virginia sites.

# TRANSPORTATION

**Washington National Airport (DCA)**
General Information (703) 685-8000
Lost and Found (703) 685-8034
Metro Information (703) 637-7000
Travelers Aid and Paging (703) 684-3472
**Metrorail Stop:** *DCA* ●●

**Baltimore/Washington International Airport (BWI)**
General Information (301) 261-1000
Ground Transportation (301) 261-1091
Amtrak BWI Station (301) 674-1167

**Dulles International Airport (IAD)**
General Information (703) 471-7838
Lost and Found (703) 471-4114
Taxi Service (703) 528-4440
Travelers Aid (703) 661-8636

**Amtrak** *(http://www.amtrak.com/)*

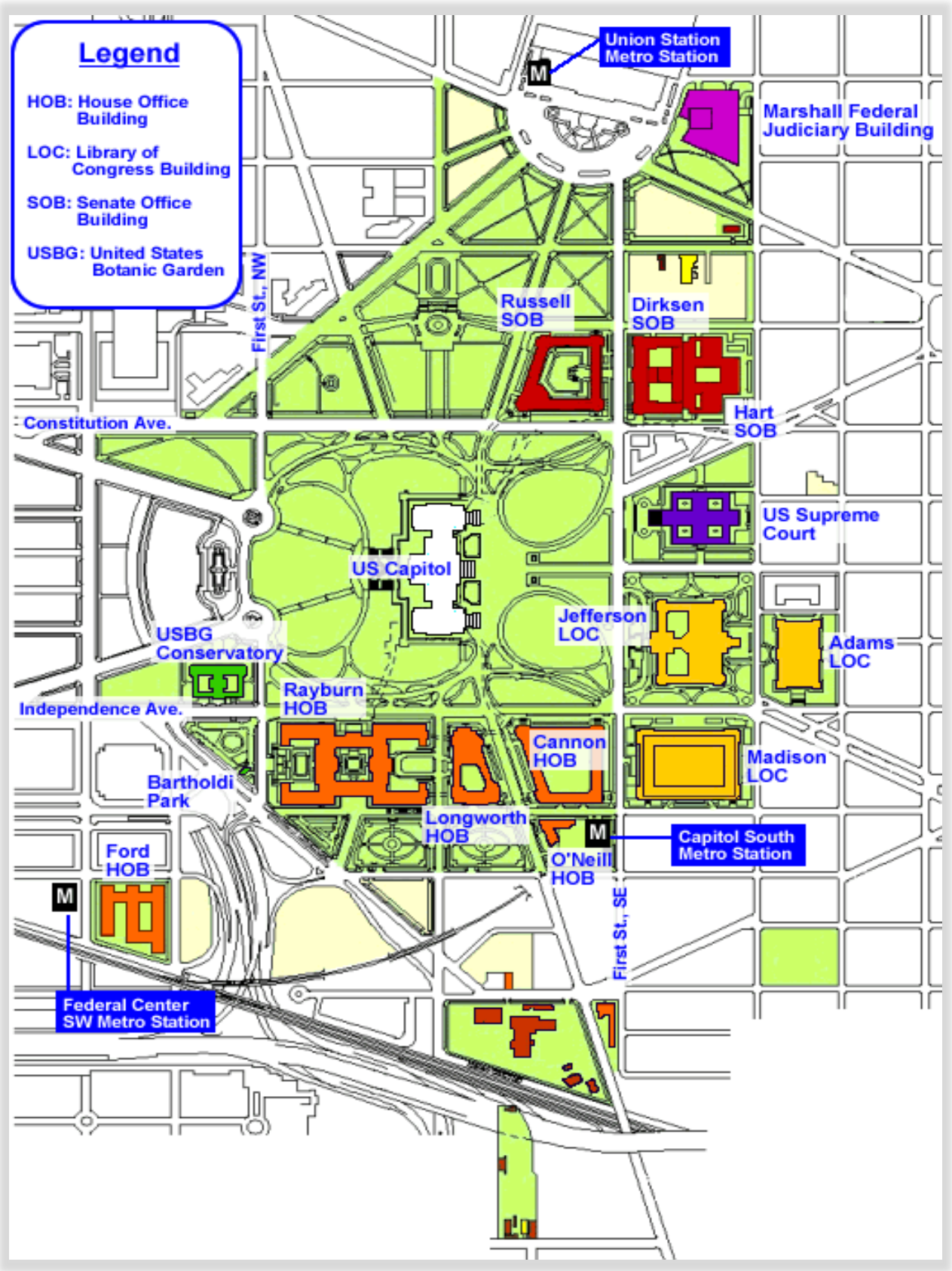
Telephone: (800) USA-RAIL
The Amtrak lines are located in Union Station, also on the metrorail.
Metrorail stop: Union Station ●

**Tourmobile Service** *(http://www.tourmobile.com/)*

The National Park Service has concessionaire-operated guided tourmobiles that travel from Capitol Hill to Arlington Cemetery and points in between with unlimited re-boarding privileges the day of ticket purchase; call for rates. Tourmobile operates daily 9:30 am to 4:30 pm.
Telephone: (202) 554-7950 or 628-4844.

**Metrorail** (Public Transportation) *(http://www.metroopensdoors.com)*

Metrorail opens 5 a.m. weekdays and 7 a.m. on weekends. It closes at midnight Sunday to Thursday. On Friday and Saturday nights, it stays open until 3 a.m. (days & times vary by route)
Transit Information, Timetable Requests & Parking Information: (202) 637- 7000
Handicapped Assistance (202) 962-1245
Lost & Found (202) 962-1195


Legend
HOB: House Office Building
LOC: Library of Congress Building
SOB: Senate Office Building
USBG: United States Botanic Garden
Union Station Metro Station
Marshall Federal Judiciary Building
First St., NW
Russell SOB
Dirksen SOB
Hart SOB
Constitution Ave.
US Supreme Court
US Capitol
Jefferson LOC
Adams LOC
USBG Conservatory
Rayburn HOB
Independence Ave.
Cannon HOB
Madison LOC
Bartholdi Park
Longworth HOB
Capitol South Metro Station
Ford HOB
O'Neill HOB
First St., SE
Federal Center SW Metro Station

# THE DINING GUIDE

Looking for a great place to eat while in DC? Each fall, food critic Tom Sietsema turns months of restaurant research into an all-star production that spotlights the best of Washington dining for the *Washington Post Magazine's* annual dining guide. You'll be sure to find something to delight your taste buds in the article below.

**THE RATINGS CODE**
Ratings are based primarily on food quality but take into account service and ambience. Restaurants that earn no stars are rated poor.

★ SATISFACTORY
Restaurants that are useful to know about if you are nearby; they may have only a few dishes or a single quality, such as a view or atmosphere, to distinguish them.

★★ GOOD
Restaurants with generally appealing cooking, service and settings; they tend to be worth driving across town for.

★★★ EXCELLENT
Rewarding destinations, no matter where you're coming from; they typically blend high-quality cooking with the environs and service to match.

★★★★ SUPERLATIVE
An unsurpassed dining experience; these restaurants do what they do extraordinarily well.

## ★★ BAZIN'S ON CHURCH

FOOD LOVERS ADMIRE THIS HUSBAND-AND-WIFE-OWNED AMERICAN RESTAURANT for its interesting flavor combinations. Wine mavens know they can drink as well as they eat in the simply dressed dining room, which features brick walls, wood floors and an arched ceiling whose sound-absorbing panels mute the noise of the inevitable crowd. A warm hello at the door is followed by knowledgeable service at the table and food that smacks of the big city: Chef Patrick Bazin spent almost seven years at the historic Occidental in Washington before venturing out to make a more personal statement with his spouse, Julie, in the suburbs. Crab-filled spring rolls with ginger vinaigrette, crisp fried oysters and a pretty chopped salad of chick peas, feta cheese, green beans and pistachios start dinner on the right note. Entrees such as red snapper on a bed of bacon-laced spinach, and a mixed grill of lamb, pork and skirt steak -- each protein sporting its own vivid sauce -- continue the pleasure. But don't stop there. Key lime pie in a coconut crust and crisp cannoli stuffed with ricotta, pistachios and orange zest show that the kitchen takes its last impressions as seriously as its first.

**111 Church St. NW, Vienna; 703-255-7212**. *http://www.bazinsonchurch.com.*
Open: lunch Tuesday through Friday; dinner Tuesday through Sunday; brunch Sunday.
All major credit cards. Entree prices: lunch $12 to $17, dinner $17 to $30.

### ★★½ BLACKSALT FISH MARKET & RESTAURANT

THE DISPLAY OF FRESH FISH ARRANGED ON ICE NEAR THE ENTRANCE IS ALL THE WELCOME I need to know I'm in the right place for a meal. Then I get the long menu, tempting me with raw seafood, small plates, three kinds of stews, five styles of mussels, six specials and the option of a tasting of the chef's choice. The last time I had such difficulty coming to a decision was at Baskin-Robbins. Whatever your path, you're likely to be pleased. Fried Ipswich clams are a day at the beach; spice-edged slices of Hawaiian blue marlin arranged with juicy citrus and crushed cashews yield a salad for the memory book; and a single sweet scallop paired with a raviolo stuffed with foie gras and swollen morels is a study in decadence. A treasure trove of clams, mussels, braised pork and olives in a saffron-laced tomato broth places me in Portugal, while the butterscotch pot de creme challenges my willpower (dessert wins). The compact dining room in the Palisades -- the youngest of four popular area restaurants created by Jeff Black -- is no candidate for a design award. But fans know you don't go to BlackSalt for the way it looks but for the way it cooks.

**4883 MacArthur Blvd.; 202-342-9101.** *http://www.blacksaltrestaurant.com.*
Open: lunch Monday through Saturday; dinner daily; brunch Sunday.
All major credit cards. Entree prices: dinner $25 to $31, seven-course tasting menu $95 per person.

### ★★½ BLUE DUCK TAVERN

FAT APPLE PIES RESTING ON A MARBLE COUNTER, JARS OF CANNED FRUIT LINING THE walls and a garden of carefully arranged produce lead the way to the dining room at the Blue Duck Tavern, where spindly chairs and quilts on the wall further prepare a diner for something homespun. Not so fast. New York designer Tony Chi created the space -- a maze of glass, steel and wood -- and chef Brian McBride crafted the American menu, a document that pays tribute to farmers but also embraces McBride's 27 years at the stove. A table in the softly lighted inner sanctum -- near the vast open kitchen and the oven that burns oak and apple wood -- is like an orchestra seat at a cooking show. Current lures include tender squid sparked with olives, thickly cut hanger steak in a silver casserole crowded with roasted garlic and onions, wild striped bass capped with a disk of toasted sourdough, and pickled spiced tomatoes whose heat can bring tears to the eyes. Steer clear of the cloying braised beef barbecue and the faintly seasoned farm greens, but save space for the dreamy cheesecake, which sneaks in another popular American dessert with its thin layer of carrot cake.

**1201 24th St. NW (in the Park Hyatt); 202-419-6755.** *http://www.blueducktavern.com.*
Open: daily for breakfast, lunch and dinner. All major credit cards.
Entree prices: breakfast $15 to $20, lunch $17 to $26, dinner $17 to $34.

### ★★½ BUCK'S FISHING & CAMPING

DON’T LET THE NAME – OR THE FACT THAT YOUR WINE IS CHILLING IN A PAIL – FOOL YOU. Buck's is a restaurant that aspires to greatness, and it achieves that goal with chicken livers slathered on toasted bread, their richness cut with a salad and pickled carrots, and also with shell-on shrimp and creamy grits that could pass muster in Charleston. Carole Greenwood is one of the city's most controversial chefs (let's just say you don't want to ask for substitutions here), but she's also one of its biggest assets, and here's why: She tracks down really good ingredients and coaxes stellar performances from them. The local dining scene is awash in steamed mussels and grilled steak, but to taste those dishes in this seductive dining room, with its inviting communal table, amber lighting and blood-red walls, is to taste

the best in class. Greenwood's background as an artist is underscored in focused presentations on the plate and a clientele that reminds you that Washington stocks more than lawyers and lobbyists. Can a menu be too short? It can, especially when the kitchen is out of one or two dishes. And now and then it's possible to encounter a missing-in-action appetizer or too much tarragon dressing on fried soft-shell crabs. Still, Buck's salads are celebrations of the season, and Greenwood's pies are throwbacks to a gentler era. She's a chef who seems to know instinctively what her loyal audience wants to eat.

**5031 Connecticut Ave. NW; 202-364-0777.**
Open: dinner Tuesday through Sunday. MC, V, AE. Entree prices: $19 to $38.

## ★★★ CENTRAL MICHEL RICHARD

A BREEZY SPINOFF OF THE EXQUISITE MICHEL RICHARD CITRONELLE IN GEORGETOWN, Central is a delicious blueprint for any major restaurant aiming to go casual. It succeeds by infusing American favorites with chic twists. Thus, your hamburger -- shaped from aged sirloin and butt, and right up there with Palena's in Cleveland Park -- arrives with sheer golden disks of fried potato atop its perfect patty. And your fried chicken sports a mysteriously delicious and impossibly light crust (that would be dried crumbs from the fluffy inside of country bread, clinging to a thin paste of chicken mousse seasoned with curry). Proof that not all Caesars hail from the same cloth: Central's glorious round hedge of romaine hearts, rolled in goat cheese, draped with an assertive dressing and sprinkled with Parmesan, minced chives and chopped tomato. Vegetarians are welcome here -- chef Cedric Maupillier's warm torte, constructed from sheer pastry, verdant spinach flan, a thin layer of cheese and perfect asparagus, cherry tomatoes and green beans, is art you can eat. A pink-and-orange carpaccio of see-through raw tuna and salmon, the overlapping circles of fish splashed with soy sauce and lemon juice and decorated with pickled daikon and chayote, is a presentation worthy of Citronelle but priced for the discerning penny pincher. The portions are also large here, but that won't stop you from polishing off every golden french fry accompanying your hanger steak or every last lick of the decadent chocolate mousse. Best spot to land in this subtle design statement: anywhere with a view of the busy open kitchen.

**1001 Pennsylvania Ave. NW; 202-626-0015.** *http://www.centralmichelrichard.com.*
Open: lunch Monday through Friday; dinner daily. All major credit cards. Entree prices: $19 to $32.

## ★★ COLORADO KITCHEN

ON THE SURFACE, IT'S ALL WARM AND FUZZY. WHIMSICAL SALT AND PEPPER SHAKERS, cherry-red chairs around diner-style tables and a window into the kitchen -- the gal with the floppy chef's hat is co-owner Gillian Clark -- lead diners to believe they've encountered the neighborhood oasis of their fantasies. Yet there are almost as many rules and instructions on the menu as dishes you can't wait to try. As in, don't whine if the kitchen is out of what you want ("Order something you've never had before"); watch the kids ("They must be seated in a chair at all times"); and request fish or meat cooked well-done at your peril ("Let your server know that you'd like a piece of balsa wood for dinner"). The payoff for enduring the written lecture, and the willing-but-not-always-able service? Nubby fritters hiding ham and goat cheese -- "small food" jazzed up with a zesty romesco sauce. And very good roast chicken teamed with whipped potatoes, bright green beans and herbed gravy -- "big food" that raises an American flag in each bite. Pasta with shrimp and corn is one-note eating, and the cornflake-paved pork chop is more crunch than succulence.

**5515 Colorado Ave. NW; 202-545-8280.**
Open: lunch Friday; dinner Wednesday through Sunday; brunch Saturday and Sunday. MC, V, AE, D.
Entree prices: lunch $7.50 to $11.75, dinner $9.25 to $26.50.

## ★★ CUBA DE AYER

“THESE ARE ALL CUBANS,” MY CUBAN FRIEND SAYS, AS HE NODS APPROVINGLY IN the direction of the diners surrounding us at Cuba de Ayer. "I can tell by their accent." When he opens the menu, he gets more affirmation. "These are all the dishes I grew up on!" His trip down memory lane takes place in a black booth against a red wall, and it's fueled by fat ham croquettes, roast beef cooked to near-collapse and moistened with a tomatoey gravy (boliche), and sweet guava served with strips of mild white cheese. I share in his childhood recollections (the restaurant's name translates as "Yesterday's Cuba") with a strapping plate of chicken buried in saffron-stained, olive-strewn rice and framed in crisp tostones. The prices are modest, but the grace notes are abundant. Romantic ballads make for pleasant background accompaniment, and when we query our cheerful young waitress, we discover why she's so familiar with this menu -- and why we feel as if we're eating in someone's home: "My mom does the cooking," Yanira Rodriguez says of Mayra Lopez with a proud smile.

**15446 Old Columbia Pike, Burtonsville; 301-476-9622**. *http://www.cubadeayer*
restaurant.com. Open: lunch and dinner Tuesday through Sunday.
All major credit cards. Entree prices: lunch $8 to $11, dinner $12 to $15.

## ★★ ETETE

THE VEGETARIAN SAMPLER AT THE CITY’S HIPPEST ETHIOPIAN HAUNT IS A KALEIDOSCOPE OF color and texture: dark green chopped collards next to wheat-yellow lentils next to a pink-and-green tomato and jalapeÃ±o salad next to potatoes draped in gravy the shade of copper. Arranged in a circle on a floppy, faintly sour pancake -- that's injera, which also doubles as your utensil -- these and other meatless dollops show the care that chef-owner Tiwaltengus "Etete" Shenegelgn puts into all her food in this slender storefront in Washington's "Little Ethiopia." Settle in with palm-size, lentil-filled, piping-hot pastries, and continue the grazing adventure with something on the wild side, perhaps tender chopped lamb in a sweet and fiery sauce propelled by berbere, the blazing Ethiopian spice blend. The environment (apricot-colored walls, burgundy banquette, trim bar) makes Etete suitable for wooing a date, while the prices (about $20 a head, beer included) welcome even starving students.

**1942 Ninth St. NW; 202-232-7600.** *http://www.eteterestaurant.com.*
Open: lunch and dinner daily. All major credit cards. Entree prices: $10 to $14.

## ★★ HANK'S OYSTER BAR

THE BRINY OYSTERS ON THE HALF SHELL COULD PASS FOR SOMETHING YOU’D SLURP ON A dock in Seattle, and the fried Ipswich clams appear to be summoned from a seafood shack in Maine. Using good ingredients and a light hand, chef-owner Jamie Leeds convinces customers they're close to the water even while they're sitting at a small table in landlocked Dupont Circle, surrounded by brick walls and chalkboards listing the day's catch. Presented in a little pail, fried "popcorn" shrimp and calamari make a nice snack to share, and the daily-changing "meat & two" embraces diners who prefer turf to surf (Saturday's steak draped with blue cheese is okay, but I prefer the accompanying sides, including a first-

class macaroni and cheese). Fish is my preferred route, maybe roasted golden tilefish ginned up with olives and framed with sweet figs and sliced green grapes -- a delightful marriage of sweet and savory. Happy news for seafood lovers in Alexandria: Leeds and company launched a second branch last month in Old Town.

**1624 Q St. NW; 202-462-4265.** *http://www.hanks-restaurants.com.*
Open: dinner daily, brunch Saturday and Sunday. Other location: 1026 King St., Alexandria; 703-739-4265. Open: lunch and dinner Tuesday through Friday; all-day a la carte brunch, Saturday and Sunday.
All major credit cards. Entree prices: $7 to $21.

## ★★★★ THE INN AT LITTLE WASHINGTON

SLURPEES? IN ONE OF THE MOST ELITE RESTURANTS IN THE COUNTRY? IF THERE'S ONE THING I'VE learned from exploring chef Patrick O'Connell's menu over the decades, it's to expect surprises. Like those "slurpees," a quartet of pristine local oysters dotted with brilliant pomegranate, cucumber, tomato and wasabi sorbets. Or a pre-dessert of a "Lilliputian" dreamsicle made with passion fruit and embedded with a toothpick grip. And, yes, the cheese course really does arrive on the back of a faux cow on wheels. But even when he isn't playing around, O'Connell and his minions are turning out dishes that serve as glorious American role models. Over the summer, the inn served the best soft-shell crab of the season, sheathed in a wisp of tempura, and a square of rockfish that honored the South with its glaze of peach barbecue, thread-thin fried collard greens and ring of succotash made with "corn grown about four miles from here," a waitress cheerfully reported. (The inn is a serious place to eat, but the staff works hard not to be stuffy.) My only regret about the menu is having to pick two appetizers and a main course from such a rich list of possibilities, which includes more than two dozen savory dishes. Feast with as many people as you can, if only to make someone share his eggplant-stuffed ravioli gilded with a buttery tomato-basil sauce, or pistachio-edged lamb loin partnered with a golden potato rosti and lightened with a brilliant ginger-carrot moistener. Dinner is staged in a series of seductive rooms, some with garden views, that wrap guests in a cocoon of comfort with broad tables, dreamy lighting, gilded this and tapestried that. The biggest marvel these days is the inn's age: Going on 30 years, this grand dame shows no signs of slowing down, only racing ahead.

**Middle and Main streets, Washington, Va.; 540-675-3800**. *http://www.theinnatlittle*washington.com.
Open: dinner daily, but closed on Tuesdays half the year. V, MC, AE.
Fixed-price menu per person: $148 Monday through Thursday, $158 Friday and Sunday, $168 Saturday.

## ★★★ JALEO

IT'S HARD TO TIRE OF A MENU THAT OFFERS MORE THAN 70 DISHES, ESPECIALLY WHEN THE flavors are Spanish and they're coming from this kitchen. Jaleo is the leader of the local tapas pack: consistent, reliable and delicious. While the dining room in Washington (there are others in Arlington and Bethesda) could use some freshening up -- it's been almost 15 years now -- the staff is as deft as ever, quick with a suggestion (or five) and eager to show you a good time. Go with a group to sample as wide a range of small plates as you can, and be sure to include in the mix pork belly paired with velvety scarlet peppers, morsels of grilled chicken with green sauce, and a fluffy little omelet lined with Manchego cheese and fresh spinach. Oh, and saffron rice with mussels and cuttlefish. Is white gazpacho, made with grapes and almonds, available? Then order a bowl of that, as well. The soup is as refreshing as a summer breeze. To pass on the flan is to miss one of the best versions you'll ever experience. See what I mean? Jaleo makes you wish you had a bigger stomach.

**480 Seventh St. NW; 202-628-7949.** *http://www.jaleo.com.*
Other locations: **7271 Woodmont Ave., Bethesda; 301-913-0003. 2250-A Crystal Drive, Arlington; 703-413-8181.** Open: lunch and dinner daily. All major credit cards. Small plate prices: $6.50 to $9.50.

### ★★½ KINKEAD'S

"2000 PENNSYLVANIA AVE. NW, PLEASE," I INSTRUCT MY CABDRIVER. "KINKEAD'S!" HE EXCLAIMS, identifying my destination as if it were a well-known monument. In a way, it is. The seafood restaurant created by chef Bob Kinkead in 1993 is a testament to the beauty of fresh fish and to American ingenuity; the menu even bills half a dozen long-running dishes -- among them grilled squid with tomato fondue on polenta, cod lavished with crab imperial, spoonbread and Virginia ham -- as "Kinkead's classics." While a wave of new places to eat around town kept me away for a long time, returning to this bustling, multi-level restaurant reminds me why the crowds continue to flock here. Chowder packed with creamy oysters, sweet corn, rich crab and Smithfield ham is a bowl I want to continue forever, and cornmeal-crisped flounder, great by itself, is rounded out with a chorus line of enhancers, including tender shrimp and a lemony crab ragout. Sauces tend to be robust, and presentations lean to the hearty. Admittedly, there are a few cracks in this picture -- distracted servers, a dated underground bar, dreary bread -- but they're nothing that a platter of chilled oysters or a warm pecan tart can't fix.

**2000 Pennsylvania Ave. NW; 202-296-7700.** *http://www.kinkead.com.*
Open: lunch Monday through Friday; dinner daily.
All major credit cards. Entree prices: lunch $18 to 26, dinner $28 to $35.

### ★★½ LOCANDA

IF YOU ORDER ONLY ONE DISH AT THIS SPIRITED NEWCOMER TO THE HILL, MAKE IT PASTA. The ravioli is fashioned by hand, and it's very nice, whether the package is filled with earthy beets, garlicky broccoli rabe or eggplant pureed with ricotta cheese. Actually, that advice isn't fair to chef Brian Barszcz, who also knows his way around the grill. His juicy organic chicken, moist whole fish and succulent New York strip steak, are treated as if they were being served in Italy -- simply, with maybe a fluff of something seasonal to round them out. For her part, pastry maven Liliana Dumas keeps pace with velvety panna cotta and Italian-inspired cakes and cookies that emphasize honest flavors (and avoid sugar overdoses). It's not just confident cooking that fills the long, narrow and simply dressed dining room. The host, veteran restaurateur Aykan Demiroglu, proves a warm presence and a solid wine guide, talents that trickle down to his engaging servers. Locanda is a neighborhood restaurant that any neighborhood would be pleased to claim as its own.

**633 Pennsylvania Ave. SE; 202-547-0002.** *http://www.locandadc.com.*
Open: lunch Tuesday through Friday; dinner Tuesday through Saturday, brunch Sunday.
All major credit cards. Entree prices: $14 to $28.

### ★★½ MAJESTIC

IT'S THE END OF THE WEEK AT ONE OF OLD TOWN'S CHEERIEST DINING ROOMS. WE'VE REQUESTED "Nana's Sunday Dinner," and the steal of a deal descends on us like (whoosh!) planes during rush hour at Reagan National Airport. Here comes some buttery corn on the cob, followed by family-size bowls of steaming red cabbage and creamy, skin-on potato salad. They're all warm-up acts for the main course:

multiple racks of spice-rubbed roasted ribs. The Sunday-only, seasonally inspired package costs $68 and is meant to serve four. We're tempted to share some of the whole (!) fruit pie, accompanied by a bowl of house-churned vanilla ice cream, with our envious, wide-eyed neighbors, who ordered a la carte. Earlier this year, the folks behind nearby Restaurant Eve saved Majestic from becoming something other than what it is -- a model American outpost. Subsequently, besides channeling chef Cathal Armstrong's Irish mother's family-style spirit, they've added first-class cocktails, homey roast chicken, whole grilled fish, and rosy liver with house-cured bacon and a red wine sauce. Sunday delivers the best bargain, but any day at Majestic could easily become a habit.

**911 King St., Alexandria; 703-837-9117.** *http://www.majesticcafe.com.*
Open: lunch Tuesday through Friday; dinner Tuesday through Sunday.
All major credit cards. Entree prices: lunch $9.75 to $16.75, dinner $18.50 to $24.50.

## ★★★ MAKOTO

TRADITION – AND EXCELLENCE – REIGN AT THIS INTIMATE JAPANESE RESTAURANT. AT THE DOOR, patrons shed their shoes for slippers. At the table, sake is proffered in a small cedar box, the wasabi with your sushi is fresh, and the waitresses tend to their charges as if they were geisha, dabbing the tiniest drop of beer from diners' black marble place mats (and covering the briefcase you park on a free seat with a starched white napkin). To catch the best show, request a place at the wooden counter -- so close to the open kitchen that you feel the heat of the flames every time the chef adds a splash of alcohol to a pan -- and order the eight- to 10-course tasting menu. The edible pageant that follows might embrace mussels in a ginger-y broth, silken tofu dotted with salty plum, crunchy soft-shell crab served with green tea and chili powders, delicate fingers of sushi, an elegant salad of slivered apple, onion and shiso -- plus whatever mushrooms are in season, rosy beef with a light gravy of soy sauce and sake, and sparkling shaved ice flavored with grape and Grand Marnier. The details at this 16-year-old gem are exquisite. When's the last time you saw a cocktail napkin worthy of a frame?

**4822 MacArthur Blvd. NW; 202-298-6866.** Open: lunch Tuesday through Saturday; dinner Tuesday through Sunday. V, MC, AE. Entree prices: lunch $11 to $20, fixed-price dinner $60 per person.

## ★★½ MONTMARTRE

WHILE THE RANKS OF GOOD RESTAURANTSS ON CAPITOL HILL HAVE EXPANDED WITH THE RECENT arrival of Locanda and the enduring success of Sonoma, Montmartre continues to set the standard for style and substance in the neighborhood. Indeed, it is one of the smartest bistros in the city, its kitchen every bit as forward-thinking as those I dined at earlier this year in Paris. I felt virtuous easing into a recent lunch with a chunky mousse of roasted eggplant and pine nuts scooped up with shards of toasted bread -- "steak tartare" fit for a discerning vegetarian. But the pastry tray will tempt you into breaking any diet with a slice of pear-marzipan tart. Go for it. How often do you get to Paris?

**327 Seventh St. SE; 202-544-1244.**
Open: lunch Tuesday through Friday; dinner Tuesday through Sunday; brunch Saturday and Sunday.
All major credit cards. Entree prices: lunch $13.95 to $19.95, dinner $17.95 to $20.95.

## ★★ MOURAYO

DUPONT CIRCLE ISN'T AS DELICIOUS AS IT USED TO BE – REMEMBER THE HEYDAY OF OBELISK AND the original Johnny's Half Shell? -- yet certain restaurants pull me back to the neighborhood, and one of them is Mourayo. Its Greek name (which means moor) is alluded to in a subtle nautical theme of faux portholes on the walls and sailor's caps on servers' heads; in good weather, a table near the open window up front is almost like sitting outdoors. Mourayo is not your papa's Greek restaurant. While it's possible to find phyllo-wrapped cheese pies and lamb chops on this menu, such common traditions are outnumbered by the likes of squid-ink soup, duck moussaka and (in winter) a goat stew that wards off any chill with chunks of soft meat served with a drift of tart yogurt in a vegetable-laced broth. Keep the restaurant's name in mind when ordering: Seafood -- shrimp in a sauce of tomato and feta cheese, a whip of salt cod and potatoes, whole fish kept moist in a crust of salt -- is a better course than meat. And anything that sounds homey (beef-and-lamb meatballs over rice, walnut cake moistened with honey) is apt to make you happy to have spent an hour or so on what could pass for a docked yacht.

**1732 Connecticut Ave. NW; 202-667-2100**. *http://www.mourayous.com.*
Open: lunch Monday through Friday, dinner daily.
All major credit cards. Entree prices: lunch $11.95 to $14.95, dinner $15.95 to $24.95.

## ★★ OEGADGIB

SET BACK FROM THE ROAD AND WITHOUT ENGLISH SIGNAGE, OEGADGIB (PRONOUNCED WAY-KAT-CHEEP) may be the most hidden of Annandale's dozens of Korean restaurants -- even my well-connected Korean escort was surprised to learn the place has been open for more than two years now. Inside is a compact dining room that could pass for a neighborhood joint in Seoul -- low wooden tables flanked by wooden chairs, the air heavy with the aroma of garlic and fire -- as well as a menu that includes the familiar seafood pancakes and barbecued beef but also less common sights. One of them is "spicy skate stew," lightly fermented fish that lives up to its billing with a heap of scallions and green chilies, and a dark sauce that extends the teasing. Another specialty of the house is soybean soup, or "miso on drugs," as my guide describes the coarse bowl of creamy tofu and mung beans flavored with bits of pork. A diner doesn't have to be daring here -- the potato and pork hot pot could pass for a Midwestern supper -- but it pays for the novice to branch out of his comfort zone; instead of drinking beer, try a bowl of beige, rice-based soju, which goes down as smoothly as sake. At Oegadgib, the gratis snacks known as panchan are a notch better than elsewhere; the many sizzling table grills advertise the restaurant's all-you-can-eat meat deal ($15.99); and the food comes out with Road Runner-esque speed. Take advantage of the last detail, and continue your trip to Korea with a dip into the neighboring sauna and karaoke bar.

**7331 Little River Turnpike, Annandale; 703-941-3400.**
Open: lunch and dinner daily. V, MC, AE. Entree prices: lunch $6 to $11, dinner $9 to $18.

## ★★½ THE OVAL ROOM

TONY CONTE IS IN THE UNENVIABLE POSITION OF COOKING IN THE CAPITAL'S NERVE CENTER (guess whose office inspired this restaurant's name?), which means the movers and shakers who frequent his dining room tend to be more focused on the issues of the day than on what appears on their plates. Even so, the former executive sous chef at the four-star Jean Georges in New York gently pushes the envelope to inject his dishes with a soupcon of excitement. That burst of intense tropical fruit in your tri-

color beet salad? It comes from a garnish of passion fruit gelee. The bass note in a liquid dressing for your crisp-skinned wild striped bass? It's licorice. Conte knows enough to fatten his crab cakes primarily with fresh seafood, but gives the appetizer a spin with a brushstroke of pineapple mustard. An entree of skate gets a kick out of a sunset-colored sweet-and-sour sauce that reminds you how good that accent is when it's done well. Some fun goes too far: A liquid Parmesan sauce is poured over pink sliced veal and velvety mushrooms, a merger that would be better off without including a menthol puree and Parmesan wafers spritzed with eucalyptus. (Dinner shouldn't taste like Vick's.) The pastry chef picks up where Conte leaves off, with desserts that reveal flair. Apricot bread pudding, its plate streaked with vanilla syrup, is as light as that dessert gets, and a warm chocolate-banana tart is treated to ice cream that tastes like a whole tree of the fruit went into it.

**800 Connecticut Ave. NW; 202-463-8700**. *http://www.ovalroom.com.*
Open: lunch Monday through Friday; dinner Monday through Saturday.
All major credit cards. Entree prices: lunch $13 to $22, dinner $16 to $34.

## ★★½ OYAMEL

IT'S A QUART-SIZE VERSION OF THE (LATE) ORIGINAL IN CRYSTAL CITY, BUT THE COOK AT OYAMEL continue to deliver convincing versions of Mexican flavors in their convivial new roost in Penn Quarter. From the juice bar flow refreshing aquas frescas, lightly sugared fruit drinks that burst with mango, watermelon or pineapple. And from the ceviche bar, animated by an overhead loop of Mexican street life (or old movies), come fetching marinated seafood salads, perhaps the best of which is a trio of scallop shells nestled with the obvious and itty bits of lime and orange in a sauce shimmering with epazote and guajillo oils. The focus is on antojitos -- snacks of chipotle-sauced meatballs; Mexican corn fungus- and cheese-filled quesadillas; and wrinkly red ancho chilies swollen with shredded beef, raisins and celery, and draped with a creamy avocado sauce. Not every plate at celebrity chef Jose Andres's youngest place to graze is a people-pleaser: A taco of barbecued pork with pickled onions and sour orange is bland despite its adjectives, and one day's basket of chips tastes like yesterday's batch.

**401 Seventh St. NW; 202-628-1005.** *http://www.oyamel.com.*
Open: lunch and dinner daily; brunch Saturday and Sunday.
All major credit cards. Entree prices: lunch $7 to $8, dinner $12 to $14. Small plates $5.50 to $10.50.

## ★★ THE PRIME RIB

CIVILITY REIGNS AT THE PRIME RIB, WHICH OPENED IN 1976 AND APPEARS NOT TO HAVE BUDGED much since. Men are still required to wear a jacket and tie, live piano and bass music continues to create a supper-club feel, and red meat and stiff drinks are cause for celebration rather than guilt. "Continued consumption of wine may lead to sophistication . . . and possibly severe happiness" reads the playful "warning" stamped on a cocktail napkin in this black-and-gold den of decadence. If you like tradition, you'll love this art deco-style steakhouse. "Our meat is corn-fed, dry-aged and slow-roasted," a waiter in a tux informs you when he takes your order, which should start with some oysters on the half shell, segue into the obvious prime rib and include a couple of sides -- creamed spinach and mashed potatoes being the richest and most wonderful. Not everything is tops. Frankly, the New York strip lacks sizzle, and the china could use an upgrade. But the (lump-only) crab imperial is sweet tribute to that seafood classic, the apple pie finds Norman Rockwell on a plate, and no other meat market comes close to this one for old-fashioned romance.

**2020 K St. NW; 202-466-8811.** *http://www.theprimerib.com.*
Open: lunch Monday through Friday; dinner Monday through Saturday. AE, V, MC, DC.
Entree prices: lunch $11.95 to $27.95, dinner $21.95 to $43.95.

### ★★½ PROOF

OVERNIGHT SENSATION? THAT'S STRETCHING IT. BUT FROM THE MOMENT PROOF OPENED IN PENN Quarter this summer, the wine-themed restaurant introduced by Washington tax lawyer and self-described "food freak" Mark Kuller was swarming with drinkers and diners. Some patrons had been fans of Asia Nora, from which the owner plucked his chef, Haidar Karoum. Others were eager to see what wines Sebastian Zutant, one of the city's most popular sommeliers, was pouring. Here's what the masses discovered: sparkling ceviche, luscious flatbreads and panko-paved chicken -- simple but clever food -- washed back with the option of something special from the champagne trolley, cult wines including Screaming Eagle and 40 or so wines by the glass. The name of the newcomer -- which features a warm interior of exposed brick, walnut floors and antique chests -- refers both to its alcohol content and its neighbor, the National Portrait Gallery, whose vast photo collection is rotated on monitors above Proof's bar. Albert Einstein and Chateau Petrus: What a match!

**775 G St., NW; 202-737-7663**. *http://www.proofdc.com.*
Open: lunch Monday through Friday; dinner daily. MC, V, AE.
Entree prices: lunch $10 to $18, dinner $20 to $24.

### ★★ RAKU

IF THERE'S A BETHESDA RESTAURANT I'D LIKE TO SEE CLONED, IT'S RAKU. NO MATTER WHAT KIND OF day you've had, the servers will make you feel better, and the room -- warm with bamboo, cozy with booths and colorful with parasols suspended from the ceiling -- elicits instant gratification, too. The pan-Asian menu is long and varied, the experience as enticing for families as for first dates. Some tastes are great: Wok-singed sea bass is gussied up with a frizz of fried carrot, crisp broccolini and a lovely tomato sauce teased with ginger. Some dishes are best for their parts: Chicken alone doesn't have a lot of savor, but sauteed egg noodles and a lemony basil sauce lend the entree some spark. And if mackerel, apple and ginger rolled up in rice sounds bizarre, the dish called "What a Match!" will convince you otherwise. Yep, the setting is loud, but I'll put up with some clatter when there are fragile, seafood-filled spring rolls among the specials and delicate dumplings floating in a clear broth elevated with shiitakes, spinach and cilantro.

**7240 Woodmont Ave., Bethesda; 301-718-8680.**
Open: lunch and dinner daily; brunch Saturday and Sunday. V, MC, AE.
Entree prices: lunch $8.50 to $16.50, dinner $16.50 to $29.

### ★★★½ RASIKA

IT WOULD BE EASY FOR VIKRAM SUNDERAM TO CHURN OUT HIS TRIED-AND-TRUE HITS, SIT BACK AND watch the room fill up. But the 41-year-old chef of Washington's top Indian restaurant refuses to rest on his laurels, opting instead to stretch his considerable talent and expand diners' notions of Indian cuisine. I rarely visit Rasika when Sunderam hasn't added something fresh to his repertoire, which includes a yogurt-laced, cumin-scented sweet potato salad; spice-massaged grouper gently cooked in the tandoor;

and lamb-filled naan, a side dish so substantial that it could almost be a meal. One day, the addition to the script is wild boar vindaloo, stinging with vinegar and tempered with a potato-onion cake; another time it's a garlicky, gingery patty of minced lamb, egg and bread crumbs, served hot off the griddle with a tangy fresh tomato sauce -- a luscious riff on Parsi street food. And when fresh mangoes from his native country came on the market this year, there the Mumbai native was with some of the softest, juiciest and most fragrant fruit imaginable. It isn't just the food -- a merger of tradition and today -- that finds me returning for more. The suave service, the rich wine list (rare in an Indian restaurant) and a loud but luxe setting place Rasika in a class all its own.

**633 D St. NW; 202-637-1222.** *http://www.rasikarestaurant.com.*
Open: lunch Monday through Friday; dinner Monday through Saturday. All major credit cards. Tasting menu per person: four-course $55, four-course vegetarian $36, six-course chef's menu $75, six-course chef's vegetarian $60. Entree prices: lunch $11 to $28, dinner $12 to $28.

## ★★★★ RESTAURANT EVE'S TASTING ROOM

THE SCENE: THE FORMAL DINING ROOM AT RESTAURANT EVE. THE SEASON: LATE SUMMER. THE MOTIVATION: Can chef Cathal Armstrong and crew top themselves after my last visit? When one of two butters appears with some house-baked bread, we're told that the deep yellow spread is "from our friend Dave, who probably made it last week." And when a little copper pan of poached lobster is set down, with a frame of ginger-y heirloom carrots surrounding the sweet seafood, diners are informed that the dish's dusting of herbs "comes from our garden out back."
Lots of restaurants preach fresh and local; this one repeatedly walks the talk, taking those ingredients and turning them into dishes of distinction. Armstrong's silken corn custard places me in the middle of a cornfield (well, save for its cool cap of avocado and a blazing swipe of habenero-hazelnut sauce on the plate). Boudin noir is shaped into a squat round, circled with minced sweet-and-sour apples and finished with a melting curtain of blue cheese. With a dish of roasted wild chanterelles, tossed with fresh herbs and served on toasted, Parmesan-dusted sourdough bread with sun-dried tomato jam, the chef demonstrates that he can care as well for vegetarians as for meat-eaters. And with his "chicken-fried tripe," we discover Armstrong's sense of humor (and an affection for the South, kindled during four years at Vidalia in downtown Washington).
Just when you think you've reached a high on the (five- or nine-course) tasting menu, along comes a dish to raise the bar. And just when you think it can't get any better, this collection of conscientious servers and cooks proves you wrong. New on the menu: a covered patio, with skylights and access to Eve's garden.

**110 South Pitt St., Alexandria; 703-706-0450.** *http://www.restauranteve.com.*
Open: dinner Monday through Saturday. All major credit cards. Fixed-price menu per person: $95 to $135.

## ★★½ RUAN THAI

UNLESS YOU KNEW THAT THE KITCHEN SERVED A STEALLAR BOWL OF SHRIMP AND LEMONGRASS SOUP, rich with homemade chicken stock and punched up with cilantro and fish sauce, chances are you'd pass right by the family-run Ruan Thai. It has a nondescript facade in a hidden shopping strip, a theme that continues in a small, mirrored, pale-blue dining room that looks as if it has seen better days. Once the food starts hitting the table, however, all you're likely to think about is when you can get back. (Counting specials, there are more than 100 excuses to do so.) From her rear kitchen, chef Krisana

Suchotinunt turns out such turn-ons as yum ped yang, tender slices of duck jolted with chili, red onion and lime; a mean salad of fried squid, airy watercress and crunchy cashews; and gang som, a steaming crock of catfish and green beans in a broth that bounces from hot (with dried chili) to sour (with tamarind). "Ever had it before?" the lone but efficient waitress asks when I order the last dish. "Americans don't like it." She smiles when I prove her wrong by returning an empty bowl.

**11407 Amherst Ave., Wheaton; 301-942-0075.**
Open: lunch Monday through Saturday; dinner daily. V, MC, AE. Entree prices: $6.95 to $13.95.

## ★★ SUNFLOWER VEGETARIAN RESTAURANT

FROM THE OUTSIDE, SUNFLOWER'S LOW-SLUNG BRICK FAÇADE AND ALUMINUM TRIM COULD PASS for a Long Island diner. Enter through its doors, though, and what you discover is a tasteful oasis of soft green and yellow, accented by depictions of the namesake plant and ringed with Japanese-style dining nooks. The menu is free of meat, although meat, fish and chicken are suggested in the likes of satisfying "sushi" fashioned from brown rice and pickled vegetables, as well as in the kabobs threaded with barbecued mushrooms, zucchini and soy protein. "I feel like I'm being cleansed," a dining companion says between sips of carrot-beet-ginger-apple juice and dips into an enormous bowl of soup thick with shredded cabbage, mushrooms, baby corn and bamboo shoots. The soup's broth, at once hot, sour and afloat with a saucer-size vegetable patty, is alone worth the price of admission. Not everything lives up to its promise -- "Burst With Joy," a pale swamp of mushrooms and ginger that looks like steamed tripe, grows tedious a few bites in. But you have to admire a kitchen that can satisfy vegetarians and carnivores in equal measure and the winning way of the gracious servers. The name might ring a bell: Sunflower is a spinoff of a restaurant in Vienna that has been spreading MSG-free cheer for a decade.

**6304 Leesburg Pike, Falls Church; 703-237-3888.** *http://www.crystalsunflower.com.*
Other location: **2531 Chain Bridge Rd., Vienna; 703-319-3888**. Open: lunch and dinner daily.
All major credit cards. Entree prices: lunch $7 to $9, dinner $10 to $13.

## ★★★ SUSHI-KO

"OMAKASE" HAS BECOME MY MANTRA AT MOST JAPANESE RESTAURANTS, AND HERE'S WHY: WHEN YOU ask the cooks behind the sushi counter for what translates as "chef's choice," you get to see what they think is best at that particular moment. And so it was that I found myself on a stool at the city's premiere (and longest-lived) sushi bar recently, enjoying course after fresh little course: raw salmon garnished with bright orange roe and sweet red onions; see-through slices of flounder decorated with crunchy bits of fried sweet potato; a warm mushroom salad; two bites of marinated, fried eel atop a tiny salad of diced cucumber and matchsticks of radish; piping hot rock shrimp in a light tempura, with dips of green tea salt and yuzu remoulade; plus a plate of sushi -- buttery toro, jackfish, pearly sweet shrimp and sea-fresh uni simply brushed with a sauce of mirin, sake and soy sauce. Each bite transported me. Cool aside: Head chef Koji Terano had the day off on my visit, but you'd never know by the look and taste of his underlings' fine handiwork. Better yet, there's more where that came from: Sushi-Ko is poised to open a bigger, sexier branch in Chevy Chase.

**2309 Wisconsin Ave. NW; 202-333-4187**. *http://www.sushiko.us.*
Open: lunch Tuesday through Friday; dinner daily. All major credit cards.
Entree prices: lunch $9 to $15, dinner $10 to $25.

## ★★½ THE TABARD INN

LIKE AN OLD FRIEND, I CAN ALWAYS RELY ON THE TABARD TO BE THERE FOR ME. IN FALL AND WINTER, its comfortably worn, fireplace-lit lounge is one of the first places I head for a warm-me-up; in spring and summer, I can count on the brick-walled garden to impress any visitors. A talented parade of chefs has marched through the kitchen over the decades, and the latest, Paul Pelt, follows the inn's long-standing recipe for fresh and contemporary American fare. Pelt's croquettes, sweet with shrimp and nutty with Manchego cheese, whisk me to Spain, though their cayenne-shocked tomato jam is very New World. And his twin barbecue duck sandwiches are both adorable and scrumptious, refreshingly paired with a light slaw of thread-thin shredded jicama, mango and cilantro. There's something to appeal to every hankering on the daily-changing script: short ribs bedded on polenta and ringed with chimichurri, grilled quail that evokes the Caribbean with its peppery jerk spices, a crab cake here and a hanger steak (with bernaise sauce) there. Huw Griffiths's desserts -- cappuccino pots de creme, lemon meringue pudding cake, carrot cake lavished with coconut -- bring up the rear, and you need to know going in that they are very, very hard to resist. So save space. And bring some cotton balls for your ears, because this decades-old charmer is as clattery as it is cozy.

**1739 N St. NW; 202-833-2668.** *http://www.tabardinn.com.*
Open: breakfast, lunch and dinner daily. All major credit cards.
Entree prices: lunch $10 to $18, dinner $22 to $30.