

Washington, D.C. by Karen Feld

Washington is very much in the news this month—for newcomers, old timers, and casual visitors alike. One concern they share in common is food, and where to eat in this sprawling and oftentimes hidden city can be a bit of a problem. But when it comes to restaurants, the nation's capital can be divided into three sections, so pick any one and you'll be sure to find a place that's just right for you.

Downtown-Midtown D.C.—With the recent introduction of the Metro, the new underground transportation system which runs from midtown to Union Station (adjacent to the Senate buildings), Hill staffers and visitors alike can now lunch downtown in less time than they could walk to the Senate garage. **Duke Zeiberts**, always a popular evening spot, is now accessible to a heavy lunch crowd. There's a businessman's atmosphere, where everyone is greeted personally by Duke, and all the waiters have studied the congressional picture directory so they instantly recognize any member of congress. They also recognize any Redskin, and might even think they recognize you.

Paul Young's, another of Washington's established eateries, is an elegant place for lunch or dinner, with guests making a dramatic entrance down the circular stairs. The German chocolate cake rates high, as does personal attention from the brothers Young.

For palm-sized steak and lobster and the best cottage fried potatoes around, **The Palm** is the place to go. The DC Health Department made them sweep up the sawdust; otherwise it's much the same as New York and Los Angeles—same heavy tab as well—but with political caricatures decorating the walls.

Restaurant Row on K Street boasts couple noteworthy spots: **The Prime Rib** offers enormous portions of the best roast beef and fried potato skins in town, while **Juliet** has a splendid northern Italian menu. At nearby La

Bagatelle and **Jean-Pierre** they do it French style, but they do it in style. Another midtown spot, (new) worth trying is **Tinker's**. It's built around a former parsonage, has a dramatic design, imaginative fare, and a staff speaking a dozen languages. Try their salmon stuffed eggs, fondues, and crepes. Three popular standbys are **Le Provencal**, where the bouillabaisse is unbeatable, **The Jockey Club**, made popular by Jackie Kennedy Onassis, and the **Sans Souci**, which is noted for its lunch bunch, who include Art Buchwald and other fashionable clientele that find the White House neighborhood convenient.

Two popular local hideaways are **The Intrigue** and **The Golden Table**, both dimly lit with alcoves to hide their guests (unless a member of the Washington press corps happens to be sitting at the next table.) The best Oriental food is found at **The Japan Inn** and the **Pekings** and **The Empress** (for mandarin duck), and at **Trader Vics** in the Statler Hilton.

Georgetown—Just eight miles from the Capitol is Georgetown, with cobblestone streets, trolley tracks, and rows of elegant town houses, still an exclusive residential area. The commercial area is a haven for the single political aides and government attorneys, as well as Washington's beautiful people, and the whole area is jammed with pubs, restaurants, boutiques, and crowded streets. It also boasts the best bookstore in town—**Booked Up**, run by Larry McMurtry, who penned **The Last Picture Show**, and is well worth a visit.

Clydes is Georgetown's most popular pub complete with an omelet room, the best bacon cheeseburgers in DC, and good socializing. **The Guards**, **Nathans**, and **Mr. Smith's** are also good pubs in the area, but **The Foundry**, which is new, is really Georgetown's answer to California. Its California decor is set in a warehouse on the C & O Canal and modeled after San Francisco's cannery. The Foundry serves abalone and mahi mahi in its raw bar, a novelty in Washington.

F. Scott's is another newish and ▶

lively night spot, where the chic clientele like to munch on miniature barbecued chicken legs and sauteed chicken livers, while sipping unusual concoctions of ice cream and brandy drinks blended like thick milkshakes.

The Rive Gauche, situated in the heart of Georgetown, is one of Washington's most established and elegant French restaurants. But if you're eager to have your French dinner served to you with a flair by a waiter on roller skates, don't miss **La Nicoise**. **Le Pescadeau** and **Le Canard** serve fish and duck respectively, and are both run by the same smiling Frenchmen. **El Tio Pepe** rates high for those who like flamenco dancers and a Spanish flair, while **The Big Cheese** is a pleasant place, offering a variety of unusual international cheese dishes, and a high quality late-night supper menu. For those with a hot palate, **Apana** serves the best Indian dishes around. For a refreshing break or a Saturday afternoon snack, head for **Le Sorbet** where the fresh fruit sherbets are flavorful.

Georgetown also has some late-night spots, for after-hour snacks. **Bistro Francais** is open till 3 a.m., and **Cafe de Paris** keeps its doors open round the clock. The piano bar in **The Snuggery** is a top favorite until the wee hours and **Tramps** is a backgammon-disco club for the young-at-heart.

Pisces, on the other hand, is Georgetown's private dining, disco, backgammon club and where the most powerful people hang out, including visiting show biz celebrities such as Bob Hope and Pearl Bailey, and regulars which include ambassadors, senators, and Washington hangers-on.

Blues Alley is an intimate club offering excellent jazz instrumentalists and singers. **The Cellar Door**, one of Washington's oldest nightclubs, presents folk, jazz, and blues artists, while **The East India Sporting Club** is a very New York-style disco with a long crowded bar and a small crowded dance floor.

Northern Virginia—Just a short drive over the bridge from downtown Washington, Northern Virginia boasts

DINING GUIDE

Old Town, Alexandria's answer to Georgetown with quaint town houses, shops, and eateries. Try **The Warehouse**, a rustic pub, or **The Wharf**, a brick warehouse near the waterfront that has been redone with a nautical flavor. **The Company Inkwell** is one of the better French restaurants down this way; **The Place Where Louis Dwells**, a supper-club, books top live entertainment. □

Restaurant Key—dinner for two, with one round of drinks, a moderate bottle of wine, tax and tip, should cost approximately: \$25, I (inexpensive); \$35, M (moderate); \$45, E (expensive); over \$45, VE (very expensive). Credit cards: AE—American Express; BA—BankAmericard; CB—Carte Blanche; DC—Diner's Club; MC—Master Charge; AC—all cards. Unless otherwise noted, lunch is served from 12 noon, dinner from 5:30 pm, and reservations are advised.