

TOP TOQUES

TWO MICHELIN-STARRED CHEFS FROM NEW YORK CITY VENTURE SOUTH TO SHOWCASE THEIR CULINARY CAPABILITIES



OSTERIA MORINI

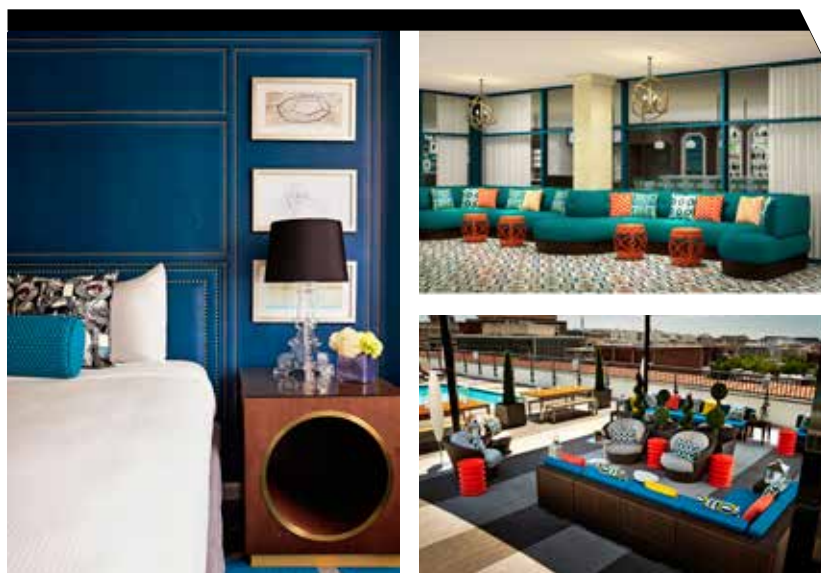
Chef Michael White has opened Osteria Morini at the Lumber Shed in the Navy Yard, and already it's catered events at the White House. Under the direction of executive chef Matt Adler, the restaurant serves homey Italian dishes and is beloved for pasta, like the crab, sea urchin, basil and Calabrian-chili bucatini and the baked ricotta gnocchi with duck ragu and escarole. Adriatic-style seafood soup, roast chicken and braised short ribs round out the entrees at this loft-like waterfront space. "The food movement has expanded recently, and we wanted to be part of it," says White. "It feels like D.C. waited for this type of venue for a long time."

301 WATER STREET SE; OSTERIAMORINI.COM



DBGB

Located at CityCenterDC in Penn Quarter, DBGB is a lively neighborhood boite from chef Daniel Boulud and executive chef Ed Scarpone. Designed by Boulud collaborator Thomas Schlessler and his firm, Design Bureaux, the decor features mirrored walls, brown leather booths and wooden bistro tables. "I've always thought about opening a restaurant in D.C., being that it was the first place I lived and worked in the U.S.," says Boulud. "This space gave us the chance to be part of a new wave in the downtown neighborhood." So far, the most popular dishes have been classics like coq au vin, trout and house-made boudin blanc sausages. 931 H STREET NW; DBGB.COM



HAUTE HOTEL HAPPENING

Dupont Circle's Embassy Row Hotel boasts 231 guest rooms, but the property—recently renovated to the tune of \$15 million—isn't just for tourists. In-the-know locals can drop by this summer to partake of the rooftop bar and saltwater pool, and there's plenty to do inside the building as well. "Our lobby is meant to be a social playground," says general manager Shawn Jervis. "It's a place where you can start your day and end your night." 2015 MASSACHUSETTS AVENUE NW; EMBASSYROWHOTEL.COM



No city does July 4 quite like America's capital. With a parade down Constitution Avenue, a star-studded free concert on the National Mall and an over-the-top fireworks display, there's no better place to celebrate the nation's independence.



Creek-Tastic

To enjoy Loudoun County, Virginia's thriving wine and liquor scene, look no further than Purcellville distillery Catocin Creek, founded by chemical engineer Becky Harris and her project-manager husband, Scott Harris. "Scott likes to say that 20 years of government contracting taught him a great love of drinking," jokes Becky. The first Loudoun distillery to open legally since Prohibition now produces best-sellers like the smooth Roundstone Rye and Watershed Gin and draws 10,000 visitors annually to its tasting room. This fall, the brand will release its first straight rye whisky, as well as an apple brandy.

120 WEST MAIN STREET, PURCELLVILLE; CATOCTINCREEK.COM

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