



FOUR SEASONS HOTEL, WASHINGTON, DC CONCIERGE DINING CHOICES

Those marked with (*) are walking distance,
all others are 10 – 20 minutes via taxi or as noted.

BOURBON STEAK In House – Lobby Level www.bourbonsteakdc.com 202-944-2026

Michael Mina brings his Contemporary American Cuisine to Washington, DC at the Four Seasons Hotel. Known for his signature slow-poaching method of cooking, Michael Mina and Executive Chef Joe Palma deliver a modern menu that focuses on the finest meats and seafood available both locally and worldwide. The restaurant features contemporary American fare with a focus on seasonal ingredients, as well as Mina's award winning butter-poached meat and poultry and classic seafood dishes. The bar area offers a classic menu of handcrafted and seasonal cocktails and a wide collection of rare Scotches, Bourbons and Cognacs.

ENO 2810 Pennsylvania Ave, NW www.enowinerooms.com 202-295-2826

Indulge our senses with a fresh new take on a neighborhood wine bar. Picture a place where you can savor three of the world's most favorite indulgences - wine, cheese, and chocolate just steps from the front door of the Four Seasons Hotel.



1789 RESTAURANT 1226 36th St, NW www.1789restaurant.com 202-965-1789

Executive Chef Anthony Lombardo delivers a unique combination of old and new seasonal American cuisine. The formal setting is inviting. The five dining rooms are decorated with American antiques, period equestrian and historical prints and Limoges china, offering comfortable surroundings in a renovated Federal house giving the quintessential Georgetown dining experience. Jackets suggested for gentlemen.

BIRCH & BARLEY+ 1337 14th St, NW www.birchandbarley.com 202-567-2576

Casual contemporary restaurant that strives to deliver a unique food experience, pairing innovative, simple and market driven dishes with its vast collection of 555 artisanal beers, including over 50 on tap. The upstairs **Churchkey** offers small plates with a vibrant and upbeat atmosphere.

BLACK SALT 4883 MacArthur Blvd, NW www.blacksaltrestaurant.com 202-342-9101

This restaurant, committed to the sustainability of fish and shellfish worldwide consistently delivers the freshest fish and seafood in the area in a casually elegant setting. Featuring a seafood market in the front, freshness is always guaranteed. From raw oysters to fried Ipswich clam chowder, your taste buds will have you believing that you are dining at a beachfront café.

BLT STEAK 1625 I St, NW www.bltsteak.com 202-689-8999
BLT Steak stands for Bistro Laurent Tourroudel's and is an adaptation of the modern American steakhouse. Only blocks from the White House, this is a true power dining spot in the nation's capital. The bistro offers diners steakhouse fare with certified Black Angus, USDA Prime and Japanese Kobe beef as well as a varied seafood selection.

BLUE DUCK TAVERN*M* 1201 24th St, NW www.blueducktavern.com 202-419-6755
Blue Duck Tavern redefines "contemporary neighborhood tavern". The local market-based menu provides a venue for fresh ingredients from local farms and artisans. The focal point of this "rustic roots" tavern is its open kitchen and the wood-burning oven. Sophisticated and modern ambiance, ask for a table near the open kitchen.

BRASSERIE BECK 1101 K St, NW www.beckdc.com 202-408-1717
Beck's is a contemporary European style brasserie serving Belgian style cuisine in a casual and affordable atmosphere. Beck's offer the city's most comprehensive Belgian beer list, and many excellent beer and food pairings.



CAFÉ MILANO* 3251 Prospect St, NW www.cafemilano.net 202-333-6183
This is the hot spot of Georgetown. This trendy Italian restaurant is the place to see and be seen. The excitement and energy that this restaurant offers is matched by their fine Italian cuisine and their wide variety of wines.

CENTRAL 1001 Pennsylvania Ave, NW www.centramichelrichard.com 202-626-0015
Michel Richard's modern American/French bistro transforms the classics of American and French comfort foods into refined dishes. This bright and airy bistro offers a view of the kitchen that shows off Chef Cedric's talents under the tutelage of Michel. An excellent spot for lunch near the National Mall.

CENTROLINA 972 Palmer Alley, NW www.centrolinadc.com 202-898-2426
Chef / Owner Amy Brandwein's locavore sensibilities drive 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.

CHARLIE PALMER 101 Constitution Ave, NW www.charliepalmer.com 202-547-8100
Understated modern elegance combined with the Capitol building as a backdrop makes for a truly Washington dining experience. Charlie Palmer's offers the finest meats, game, fish and fowl prepared in Palmer's progressive American style, making this one of Capitol Hill's hot spots where the movers and shakers like to dine.

CHEZ BILLY SUD 1039 31st St, NW www.chezbillysud.com 202-965-2606
A cozy and inviting bistro ambiance set 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.

DAIKAYA 705 6TH St, NW www.daikaya.com 202-589-1600
The ground floor is a ramen noodle restaurant with a busy bar area, upstairs is a Japanese style izakaya serving authentic Japanese bar food, whiskeys and beer. Trendy and very hip.

ESTADIO+ 1520 14th St, NW www.estadio-dc.com 202-319-1404
Serving authentic and contemporary Spanish cuisine and wines in a casual and convivial atmosphere. Estadio serves tapas style, concentrating on the cuisine of Northern Spain. The cheese and charcuterie selections are without equal in Washington. Vibrant atmosphere and a great choice for small gatherings.

EQUINOX 818 Connecticut Ave, NW www.equinoxrestaurant.com 202-331-8118
Owners Todd & Ellen Gray offer sophisticated yet simple, pure American cuisine using freshly harvested organic ingredients for a unique combination of elegant seasonal cuisine. Located near The White House, Chef Todd, a James Beard award nominee, showcases his superb regional American cuisine along with a great wine list.

FIOLA MARE 3050 K Street, NW www.fiolamaredc.com 202-628-0065
Located on the Georgetown waterfront with views of the Potomac River that are upstaged by the exquisitely prepared seafood. Not to be missed is the lobster ravioli signature dish. Chef and owner Fabio Trabocchi has created a little bit of Italy on the Potomac. A true dining experience, be prepared as it is one of Washington most expensive as well.

GHIBELLINA+ 1610 14th St, NW www.ghibellina.com 202-803-2389
This Italian inspired gastro pub is the heart of the 14th Street corridor. A lively and welcoming environment serves modest size portions from start to finish created by chefs who drew their inspiration from their days living in Florence. Additionally, there is an extensive pizza and dessert menu.

INN AT LITTLE WASHINGTON M** www.theinnatlittlewashington.com 540-675-3800
Although located 90 minutes from Washington DC, the Inn is regarded as the #1 restaurant in the area by most food publications and local critics. Chef and owner Patrick O'Connell's quest for perfection comes across in every dish served. Service is impeccable in an elegant and whimsical atmosphere. Truly a dining experience.



KAPNOS+ 2201 14th St, NW www.kapnosdc.com 202-234-5000
The chef gets his inspiration from Northern Greece to create a menu of spreads, breads, vegetables and other small plates, including his signature wood-grilled octopus and spit roasted goat, duck, chicken and suckling pig.

KAZ SUSHI BISTRO* 1915 I St, NW www.kazsushibistro.com 202-530-5500
Sushi and their other cuisines have been described as Japanese tradition meets American innovation. Chef Kaz calls this freestyle Japanese cuisine that reflects the spirit of Zen in their refined simplicity. All are marked by the pursuit of perfection, beginning with the finest ingredients.

LA CHAUMIERE* 2813 M St, NW www.lachaumieredc.com 202-338-1784
This rustic, romantic restaurant has 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.

LE DIPLOMATE+ 1601 14th St, NW www.lediplomatedc.com 202-332-3333
Le Diplomate pays homage to French café culture by providing a comfortable place for everything from a cappuccino and croissant on a lazy weekend afternoon at brunch to a celebratory dinner out with friends or just a drink and dessert at the close of an evening. This is the cornerstone of 14th Street activity!

MARCEL'S* **2401 Pennsylvania Ave, NW** www.marcelxdc.com **202-296-1166**
Chef Robert Wiedmaier's inventive Flemish dishes tweaked with a French flair have earned him many accolades. His creative menu, extensive wine list and sophisticated environment along with live music on weekends creates an intimate yet exciting atmosphere.

MASSERIA M* **1340 4th Street, NE** <http://www.masseria-dc.com> **202-608-1330**
Chef Nick Steffanelli's Italian farmstead creation is a heartfelt tribute to the sun dappled and walled agricultural estates that dot the Puglia region. Featuring big, harmonious Italian flavors of coastal cuisine and the bread basket of Italy, fashion savvy Masseria is situated in the grit of Union Market.

OVAL ROOM **800 Connecticut Ave, NW** www.ovalroom.com **202-463-8700**
Located near its famous namesake office, The Oval Room is sure to draw a power lunch crowd. Serving modern American cuisine with a Mediterranean influence in an elegant and sophisticated setting. The outdoor patio is a popular option weather permitting.



PROOF **775 G St, NW** www.proofdc.com **202-737-7663**
Proof's warm and inviting dark wooded interior entices both locals and tourists alike. Proof's menu provides an eclectic selection of creative modern cuisine and its wine list contains over 40 by-the-glass selections and 1000 different wine selections, a combination that appeals to novices and aficionados alike.

RASIKA **633 D St, NW** www.rasikarestaurant.com **202-637-1222**
RASIKA WEST END **1190 New Hampshire Ave, NW** **202-466-2500**
This is the place for modern Indian cuisine in Washington, DC. Both locations offer an authentic Indian dining experience and feature open kitchens where you can see dishes prepared on the Tawa (griddle), Sigr (open barbecue) as well as tandoori and regional dishes. Plan ahead as reservations are a must.

RIS **2275 L St, NW** www.risdc.com **202-730-2500**
Ris Lacoste has been a fixture on the Washington DC dining scene for 2 decades, winning many awards and accolades. Her namesake restaurant features high-quality ingredients, bold innovative technique, and food that is both familiar and simply delicious. Her use of the local farm's fresh ingredients is a model of farm to table for DC.

SEI **444 7th St, NW** www.seirestaurant.com **202-783-7007**
Serves modern Asian small plates and sushi accompanied by some 50 sakes; white damask and gold leaf glisten on the walls as flattering amber light bathes customers seated on corset-backed chairs at the sushi bar while gazing into infinity...very high tech!

TABERNA DEL ALABARDERO **1776 I St, NW** www.alabardero.com **202-429-2200**
Taberna del Alabardero provides the best of Spain here in Washington, DC. Offering classical Spanish dishes, ranging from typical paella to more refined and contemporary dishes. An intimate, authentic tapas bar and extensive wine list adds to the ambiance.

THE SOURCE **575 Pennsylvania Ave, NW** www.wolfgangpuck.com **202-637-6100**
Wolfgang Puck's offering to the nation's capital offers an Asian fusion fare in both an informal lounge and more formal dining room upstairs. The atmosphere is modern and chic where impressive floor to ceiling glass windows mimic the building they are housed in, The Newseum. The food, wine and décor are all top notch and offer a unique Washington experience.

TOSCA**1112 F St, NW**www.toscadc.com**202-367-1990**

The finest in contemporary northern Italian cuisine, Chef Massimo Fabbri and Tosca have been the recipients of many accolades. Tosca's sparse yet elegant style is a dining destination for a special occasion or an intimate dining experience. Tosca is easily considered one of the best Italian restaurants in the Washington area.

UNUM***2917 M St, NW**www.unumdc.com**202-621-6959**

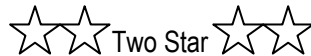
Chef Phillip Blane's "small wonder" is a creative take on American fare presented in an intimate setting, located just steps from the Four Seasons. The name is taken from the phrase *E Pluribus Unum*, meaning out of the many, one and is reflective of the many influences that shape and inspire the chef and his cuisine.

ZAYTINYA**701 9th St, NW**www.zaytinya.com**202-638-0800**

This elegant/chic restaurant has won many accolades for their food and restaurant design. Chef Jose Andre's creation of Zaytinya, Turkish for olive oil, is a dramatic culinary gem in Washington. This hot spot serves Greek, Middle Eastern, Italian & Turkish delicacies served mezze (Greek tapas) style. Very active and popular bar area.



Washington, DC's Newly Rated Michelin Restaurants



Two Star

Inn at Little Washington, <https://theinnatlittlewashington.com>Minibar, <http://www.minibarbyjoseandres.com>Pineapple & Pearls, <http://www.pineappleandpearls.com>

One Star

Blue Duck Tavern, <http://www.blueducktavern.com>The Dabney, <http://thedabney.com>Fiola, <http://www.fioladc.com>Kinship, <http://kinshipdc.com>Masseria, <http://www.masseria-dc.com>Plume, <http://www.plumedc.com>Rose's Luxury, <http://www.rosesluxury.com>Sushi Taro, <http://sushitaro.com>Tail Up Goat, <http://www.tailupgoat.com>+Great for a 14th Street dine around or pub crawl.

M** Michelin 2 Star Restaurants, M* Michelin 1 Star Restaurants

The above represents some of the best that Washington has to offer, as always, there are many others that may be of interest to individual needs. The Concierge team of Julie Saunders, Mel Odilao, Michael Chase, Jeff Morgan, Belle Dorigo and Michael Bordenick are always available to discuss and make reservations at these or other dining options.

Please call us directly at 202-944-2050.

5/17