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All Things Irish

Everyone is Irish on St. Patrick's Day, and truly this Parade is for everyone. It is a family day. A day when people come together to enjoy the sharing of culture, the celebration of being Irish or almost Irish and to enjoy a well-planned, well-run event that is worth the trip to Constitution Avenue to set the tone of Spring. The first St. Patrick's Day Parade in Washington, D.C., was held in 1971 and traveled along Massachusetts Avenue from Dupont Circle to the statue of Robert Emmet. Since then, this annual affair has grown from what was little more than a leisurely stroll by a few hundred participants to what is now being called "The Nation's St. Patrick's Day Parade."

In 1974, the Constitution Avenue route was established and the march became a full-scale Parade with Marching Bands, Pipe Bands, our Nation's Military, Police, and Fire Departments as well as Floats, Novelty Groups and those marchers wearing green. Trophies are now awarded in a number of categories to participants. The Parade this year will be on Sunday, March 13, noon to 3 p.m., from 7th to 17th Street.

Remember, parking, as for any event downtown is difficult and we recommend Metro. The Smithsonian or Federal Triangle exits on the orange/blue lines are recommended. We also recommend exiting at the Archives/Navy Memorial Metro stop on the Yellow/Green lines, the Smithsonian stop on the Blue/Orange lines, or the L'Enfant Plaza stop on the Blue/Orange/Yellow/Green lines.

Now that you've seen the Parade, here's what's happening at local Irish pubs around town on St. Paddy's Day, March 17.

DUBLINER RESTAURANT AND PUB
520 North Capitol Street Northwest
202-737-3773
The Dubliner offers a jig and a pint of Guinness -- the atmosphere of a traditional Irish pub. The food is warm and hearty, like the shepherd's pie, and there is often a live band or a musician to rally the guests into a song. The Dubliner seems to serve an older and more conservative clientele than its neighbor, The Irish Times. Both places are mad-houses on St. Patrick's day. You'll find that Dubliner Restaurant And Pub focuses on an Irish cuisine. Expect the average entree to cost \$8 to \$12.

FADO IRISH PUB
808 Seventh St., NW
(202) 789-0066
Restaurant and pub, near the MCI Center, featuring traditional Irish cuisine and known for its great selection of beer. Once described as the Disney of Irish bars.

Ireland's Four Provinces
3412 Connecticut Avenue, NW
202-244-0860
Ireland's Four Provinces (The 4P's) celebrates 25 years as DC's favorite Irish pub. A warm, friendly atmosphere where you can enjoy a good meal or a nice pint with friends. Open each day at 5:00 pm except on Fridays when we open one hour earlier at 4:00pm. 13 beers on tap including: Guinness (served in 20 oz. Imperial pint), Bare Knuckle Stout, Harp, Smithwick's, Boddington's, Bulmer's Hard Cider, 4P's Amber Ale, 4P's Hefewiesen, yuengling. Live Irish Entertainment all day on the 17th. A

True Irish Pub.
Kelly's Irish Times Pub
14 F Street Northwest
202-543-5433
"The Irish Times," as it is known to most Washingtonians, is a popular meeting place for Capitol Hill staff and Congresspeople alike. Said to be one of Ted Kennedy's favorite restaurants in the city, the restaurant prides itself on its Irish atmosphere. The whiskey, ale, and stout flow freely from the long bar, and the food is more bar-fare than traditional Irish. A young, crowded, single scene dominates on the weekends. Expect the average entree to cost under \$8.

Nanny O'Briens
3319 Connecticut Avenue, Washington
(202) 686-9189
Our favorite Irish pub, Nanny O'Briens was established in 1993 by the Lyons family (Dungarvan, Co. Waterford) and the Gaffney family (Tralee, Co. Kerry). It is named after Gerry Lyons' mother, Nanny O'Brien. Nanny's location in DC was formerly named Gallagher's Irish Pub, which gave a fledgling musician her start in the entertainment world, namely Mary Chapin Carpenter. Nanny's has the great Irish music, the tasty pub grub, and the best pint. Music all day on

March 17.
Lulu's Nightclub
1217 22nd Street NW
If you can't wait for the 17th, check out the pre-St. Patrick's Day Shamrock Jam at Lulu's. Over 1,000 people attend this party every year! Put on your favorite green clothes and celebrate the spirit of Ireland at the area's biggest pre-St. Patrick's Day Jam. Irish magic, caricaturist, decorations, world's largest leprechaun, it's all here. Saturday, March 12, from 9:00 PM - 2:30 AM.

Billy Martin's Tavern
1264 Wisconsin Ave., NW
202-333-7370
Martin's has hosted over 70 St. Paddy's Celebrations! This March 17 will be no different. Michael Joseph Kelly and Kevin Patrick Delaney will be behind the bar, as usual. On the 18th, Martin's will offer a St. Paddy's Recovery Brunch where stories and lies from the night before will be told.Nathans

Corner of Wisconsin & M
We're not sure what Nathans is planning for St. Paddy's Day; they're not talking to us at the moment. Seems like we left them out of the Thanksgiving guide or something--we're not sure, but after we have a few pints at Martin's we'll wander over there to see what's up.

Other favorites about town include:
Claddagh's Restaurant
1500 New Hampshire Avenue, NW,
202-483-6000
Murphy's Irish Pub
2609 24th Street, NW
202-462-7171
Irish Channel
500 H St. NW, Washington
202-216-0046
McFadden's
2401 Pennsylvania Ave, NW
202-233-2338
Murphy's
2609 24th St. NW
202-462-7171
Finn Mac Cool's Cork Publick House
713 8th St. SE
202-547-7100

An authentic Irish pub experience. Serves Beamish, a beer brewed in Cork and supposedly not available on tap anywhere else in the city. And out in Great Falls, where the Irish live, there is only one place to go on St. Patrick's Day--and that's Old Brogue, 760-c Walker Road, 703-759-3309.

Cherry Picks Show Off the Creativity of DC's Chefs
Washington, DC's top chefs will join in the National Cherry Blossom Festival tradition by serving up recipes inspired by the city's famous spring blooms. As the nation's capital celebrates the festival, March 26-April 10, 2005, cherry-infused dishes will take center stage at some of the city's most celebrated restaurants. From sumptuous entrees to decadent desserts, Cherry Picks show off the creativity of Washington, DC's leading culinary talents.

For a taste of springtime, sample the 2005 National Cherry Blossom Festival's Cherry Picks:
Bangkok Joe's Dumpling Bar & Cafe, featuring Chef/Owner Aullie Bunyarataphan's three-course menu: Crispy Honey Wontons with Cherry Sauce and Sour Dip; Tempura-battered Flourer Filet with Cherry Tamarind-Cherry Sauce, Spinach Noodles, Spring Mixed Vegetables and Chili Oil; and Cherry Pudding with Crystalized Ginger and Creme Anglaise.

Brasserie Les Halles, featuring Rabbit Terrine with Cherries and Kirschi; Roasted Duck Breast with Cherry Sauce; and Braised Cabbage; Roasted Pork Loin with Port and Cherry Sauce; and Meringue Pillows with Sweet and Sour Cherry Mousse.

Cafe 15, featuring a recipe inspired by Executive Chef Antoine Westermann, Sauteed Sweet Cherries in Olive Oil, Almond Crumble with Pistachio Ice Cream.

Cafe MoZU, featuring Pastry Chef James Satterwhite's Chocolate Cherry Napoleon (caramelized puff pastry layered with dark chocolate chantilly and served with a mixed cherry compote and almond ice cream).

Ceiba, featuring Executive Pastry Chef David Guas' Warm Sopapillas with Spiced Honey Syrup and Sour Orange and Cherry Chutney.

Charlie Palmer Steak, featuring Executive Chef Bryan Voltaggio's Grilled Quail with Bing Cherry Preserves, Foie Gras Confit, and Vanilla Scented Brioche.

Circle Bistro, featuring Executive Chef Brendan Cox's three-course menu, Terrine of Hudson Valley Foie Gras with Sour Cherry Compote and Black Pepper Vinaigrette; Roasted Muscovy Duck with Swiss Chard and Roasted Rainier Cherries; Bittersweet Chocolate Torte with Black Cherry Ice Cream and Creme Fraiche Anglaise.

Michel Richard Citronelle, featuring Executive Chef Michel Richard's Cherry Tower.

Cloud Dining Lounge, featuring Chef Vincent Torres and Owner Savino Recine's Grilled Shrimp Marinated with Cherries.

DC Coast, featuring Executive Pastry Chef David Guas' Sour Cherry Strudel with Orange Cream and Spiced Hot Chocolate Shooter.

Fahrenheit, featuring Executive Chef Frank Belosic's Venison with Mole, Cherry, Apple and Onion Compote.

The Grill, featuring Executive Sous Chef Brian McHugh's Roulade Duck Saddle Hot smoked with Jasmine and Cherry.

Harry's Tap Room, featuring Roast Pork Loin with Cherry and Brie Cheese Garlic Mashed Potatoes and Panna Cotta with Black Cherry Compote.

The Melting Pot, featuring Chefs Rubilee Chocolate Fondue.

McCormick & Schmick's Seafood Restaurant and M & S Grill, featuring Cherry Trifle.

The Oceanaire Seafood Room, featuring Executive Chef Rob Klink's Surf & "Turf" (pan-seared tuna & duck confit, served with a cherry cabernet reduction).

Palette, featuring Executive Chef James Clark's three-course cherry blossom menu: Foie Gras Torchone with Sour Cherry Compote & Toasted Brioche; Seared Axis Venison Tenderloin, with Sun-dried Cherry & Andouille Dressing, Cippolini Reduction; and Almond Cherry Fritter with Amaretto Ice Cream and Cardamom Burnt Honey.

Potomack Landing, featuring Executive Chef Duane Keller's Spring Trio: Broiled Lobster, Pan Roasted Sea Scallops, and Pistachio Crusted Chilean Sea Bass on Basmati Rice with Rappahannock County Asparagus and a Sun-dried Cherry-Pinot Noir Beurre Rouge.

Ristorante Tosca, featuring Executive Chef/Owner Cesare Lanfranco's Seared Duck Breast with Sauteed Swiss Chard, Gorgonzola Potato Tart and Cherry-Grappa Sauce.

Rosa Mexicano, featuring Chef James Muir and Culinary Director Roberto Santibañez's Mexican Sushi Celebration: Atún Rollo (In a roll, tuna and fresh cherries wrapped with avocado and cono-rice with yellow yogurt sauce and a cherry-pico de gallo). Spiced Hamachi (Yellow tail wrapped around rice with seaweed, cherry-chipotle molasses and braised romaine); Camaron que se Duerme (Whole habanero-guajillo marinated shrimp topped with a roasted Serrano-crab-chipotle aioli and a lime-cherry dressing); and Tempura shrimp (Coconut tempura shrimp wrapped around rice and seaweed and served with a chile ancho-cherry dipping sauce).

Sea Catch, featuring Cherry Clafoti.

Taberna del Alabardero, featuring Executive Chef Santi Zabaleta's Almond Pastry with Brandy Cherry Compote and Black Cherry Ice Cream.

Ten Penh, featuring Pastry Chef Jason Andelman's Warm Bittersweet Chocolate Cake with Cherry-Ginger Sauce and Cherry Ice Cream.

The Willard InterContinental, featuring Executive Chef Guenaël Le Berre's three-course lunch and four-course dinner of Asian delights, served in The Willard Room. The Willard's Cafe 1401 will offer a Japanese-themed lunch buffet with optional sake pairing, Cherry Blossom Afternoon Tea, featuring cherry scones with clotted cream, cherry tea cake, chilled cherry soup, cherry cheesecake, and more, will be served Wednesday through Sunday in Peacock Alley, from 2 p.m. to 6 p.m.

Popular local bars will also join in the celebration with special themed cocktails designed for the festival:
Bangkok Joe's Frozen Cherry Bellini (Champagne, Bing cherries, Cream Sherry, and lime juice).

Ceiba's Brazilian Sunrise (Stoli Vanilla, Grenadine, mixed with the Brazilian cherry soda Guarana).

The Ritz-Carlton, Georgetown's Degrees Bar's Cherry Blossom-tini (Bacardi Razz, Cherry Liqueur, White Creme de Cacao, and toasted almonds).

Mie N Yu's Effen Cherry Pom Martini (Effen Black Cherry Vodka and fresh pomegranate juice).

The French Culinary Institute Comes to Washington
Top U.S. Culinary School Visits Nation's Capital March 31-April 2

The French Culinary Institute's (The FCI) world-renowned deans will visit Washington D.C. March 31-April 2 in an unprecedented tour of the Capital, according to The FCI Founder and CEO, Dorothy Cann Hamilton. The FCI's prestigious group of Deans include: Master Chefs Jacques Pépin, Alain Salliac, André Soltner, Jacques Torres and newly appointed dean of Food Journalism, Alan Richman.

Activities will include a dinner prepared by The FCI's Dean at Aquarelle Restaurant at The Watergate Hotel and a day of French cooking, wine tasting, lectures and lunch as part of the Smithsonian Resident Associates Program. All events are open to the public.

"New York City is a stone's throw from D.C. We want aspiring chefs, restaurateurs and food writers in the D.C. area to learn about the school, and we also enjoy seeing our alumni," said Hamilton.

"The French Culinary Institute is the best cooking school in the U.S.," said The FCI Alum and Chef Christophe Poteaux, of The Watergate Hotel's Aquarelle. "Students learn how to cook. Unlike other schools, The FCI focuses on the core skills that every chef expects their cooks to know," said Poteaux.

The culinary tour kicks-off Thursday, March 31, with a dinner hosted by Chef Poteaux, at Aquarelle. The special menu, created by The FCI's four-star deans, will be prepared by Chef Poteaux. All patrons of Aquarelle will have the option to select either The FCI's special menu or the restaurant's standard menu. For more information please call: (202) 298-4455.

On Friday, April 1, The FCI will host an open house at The Watergate for DC area alumni and prospective students. Students interested in learning more about The FCI career programs may call (888) FCI-CHEF. On Saturday, April 2, at The Ritz-Carlton (1150-22nd Street NW), The FCI will partner with the Smithsonian Associates for an all-day culinary extravaganza. Attendees will gain a perspective on the last 30 years of French food in the U.S. with culinary icons and The FCI deans, Jacques Pépin, Alain Salliac, André Soltner, Jacques Torres, and Alan Richman.

The program is open to members of the Smithsonian Resident Associates and to the public. The public admission is \$281 (\$225 for Smithsonian Resident Associates) For information or to register call (202) 357-3030, fax 202-786-2034, or Email rap@tsa.si.edu. Website: www.residentassociates.org.

The first seminar of the day at 9:30 a.m. is entitled "French Food Today: What Is It? Where is It?" Panel moderators Dorothy Cann Hamilton and Alan Richman will lead the deans through a comparison of today's French cooking in the U.S. with the traditions of their classical French training.

From 10:45 a.m. to 12:15 p.m., two of the deans will be paired off in dueling cooking demos and tastings: Alain Salliac and André Soltner. Chef Alain will prepare Potato Mushroom Galette and Chef André will prepare Salmon en Croûte.

At 12:30 p.m. guests will sit down for lunch French-American style while keynote speaker Alan Richman interprets French and American culinary relations and shares his personal view of French food today.

From 2:15 p.m. until 3:15 p.m. dueling deans Jacques Torres and Jacques Pépin demonstrate how to prepare their favorite desserts. Chef Pépin will prepare Crepes Suzette and Chef Torres will demonstrate how to make his famous chocolate creations. Tastings of the desserts will also be offered.

From 3:30 p.m. until 4:30 p.m. attendees will enjoy a French wine tasting seminar. At the conclusion of the day, the deans will be signing cookbooks and answering questions.

The French Culinary Institute, located in the heart of NYC's culinary scene, was founded in 1984. At this prestigious school, students learn the 250 basic competencies that form the building blocks of all Western cuisine. Founded on the principle of "total immersion" training, The FCI creates exceptional Culinary and Pastry chefs in six months by day, nine months by night.

18th Annual
Taste of the Nation
Flavor and Style mark the 18th annual Taste of the Nation, presented by Share Our Strength, where Washington DC's top restaurants will gather once again to fight hunger on March 24th, 2005. This year's gala event will be held at the Marriott Wardman Park (2660 Woodley Road NW, Washington, DC) with a VIP preview from 6:00 pm - 7:00 pm and general admission from 7:00 pm - 10:00 pm. Restaurant participants include newcomers Restaurant Eve and Aria Trattoria and resident favorites Equinox and Zola. One hundred percent of proceeds from the Taste of the Nation will be donated to Share Our Strength's mission to end childhood hunger in the next twenty years.

The VIP section will feature dedicated seating, a full bar, as well as cuisine from the Ritz Carlton. A new benefit for VIP guests is guaranteed access to the Kimpton Hotels & Restaurant "As Hip As You Wanna Be" exclusive lounge. Located in the upstairs balcony, the lounge will feature a DJ, tarot card readings and massages, as well as a full bar. General admission guests can experience the "As Hip As You Wanna Be" lounge for an additional \$35 in advance or \$50 at the door.

Tickets are \$75 for general admission and \$200 for VIP admission. For tickets and information, please call 1-877-26-TASTE.



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