



Change Comes to Washington

D.C. HONORS THE NEW ADMINISTRATION WITH THEMED EATS AND DRINKS WHILE A CELEB-HELMED STEAKHOUSE REOPENS IN A TONY 'HOOD

Despite the logistical challenges presented by the pandemic and security concerns, the D.C. area was aflutter all January over the inauguration of our 46th president. Instead of getting dolled up for the traditional balls and galas or bundled up to brave the elements while watching history unfold along the National Mall or parade route, though, we residents were encouraged to enjoy the festivities from our living rooms; local chefs and bartenders did their part by coming up with themed dishes and drinks to go.

potatoes, pineapples, plantains, and chili peppers. Meanwhile, we're all looking forward to sightings of the First and Second Families in our restaurants and bars, providing a much-needed boost to our industry.

One place they might visit is CUT, Wolfgang Puck's swanky modern steakhouse, which has reopened in Georgetown after first closing due to a major kitchen fire in August 2019 and then again when its location in the Rosewood Hotel was shuttered during



Immigrant Food's chicken curry pays tribute to Vice President Kamala Harris' Jamaican and Indian roots.

PHOTO COURTESY OF IMMIGRANT FOOD

CUT's Golden Negroni features French liqueur Suze.



PHOTO: KELLY MAGYARICS

from D.C. distiller Capitoline—but my companion couldn't resist the tableside Old Fashioned trolley bearing six-, ten- and 12-year ryes from Vermont's WhistlePig.

But the menu offers more than liquid satisfaction, from silky, smoky charred leeks with toasted hazelnuts and Meyer lemon to fragrant ceviche with local rockfish, coconut milk, and Thai basil to blue crab fried rice flecked with ham and garlic chives—a can't-miss outlier from a kitchen that's all in on red meat. Still, we did come for steak—specifically a 40-ounce Seven Hills Farm tomahawk rib-eye dry aged for 60 days and accompanied by garlicky chimi-churri and field mushrooms sauteed with shishito peppers.

Mr. Biden: Welcome (back) to Washington. We can't wait to show you what you missed while you were gone. **W**

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PHOTO: STACEY WINDSOR



Neighborhood Restaurant Group's Ridin' with Biden contains vodka, Aperol, and cucumber.

Spirits curator Nick Farrell of Neighborhood Restaurant Group created the Ridin' with Biden, a bottled cocktail featuring vodka, Aperol, and cucumber; the solar-powered Atlas Brew Works canned Amtrak Joe's Pilsner and Madam Veep's IPA; and chef Enrique Limardo of Immigrant Food doled out the Heritage Bowl, a nod to Vice President Kamala Harris' Jamaican and Indian roots with coconut milk-curry chicken, chickpeas,

the pandemic. Once settled into our cozy booth, my significant other and I delved into the cocktail list, dotted with regionally produced spirits. A selection of three Negronis paid homage to the drink's 100th anniversary, including a Suze-based golden version, an effervescent one featuring Thibaut-Janisson Brut from Virginia, and a Boulevardier containing proprietary rye from Virginia's Catoctin Creek Distilling Company and vermouth