



NOMADIC FLAVORS,
ELEVATED TV DINNERS,
AND THANKSGIVING
IN LIQUID FORM GOT
D.C. IN A FESTIVE
MOOD



PHOTO COURTESY OF LAZY DOG

Lazy Dog Restaurant & Bar offers a lineup of TV Dinners, including chicken parmesan with green beans and a Nutella brownie—prime for nights spent at home binge-watching Netflix.

Spirit of the Season

Spending so much time at home, I'll bet I'm not the only one bingeing more shows than usual these days—so I'm grateful for Lazy Dog Restaurant & Bar's popular lineup of frozen TV Dinners. Last fall, I visited the firepit-warmed, dog-friendly enclosed patio of the Chantilly, Virginia, location to sample new menu items like fried white-cheddar cheese curds and lamb shank pot pie; pairing them with an

oven, cued up a new episode of *The Crown* on my telly, and dug into a meal that was way better than the rubbery Swanson Salisbury steak you might remember as a kid.

But I'm still going out when I can. In the District, the 14th Street neighborhood's dining scene has a new addition: the second location of Atlanta-based pan-Mediterranean restaurant Gypsy Kitchen, operated by Southern Proper Hospitality. We asked our server about the pejorative meaning some associate with the term "gypsy," and he told us it's intended to describe the menu's nomadic journey through Spanish, Greek, Lebanese, and Moroccan cuisines as interpreted by executive chef Eric Milton, formerly of ThinkFoodGroup.

My companion and I began with two very different but highly aromatic cocktails: The Tia Valentina got its herbal bitterness from Manzanilla Sherry, Cocchi Americano, blanco vermouth, and Tempus Fugit, while the Cerdo on a Vespa was a fun take on the G&T, with Spanish gin, rhubarb amaro, Cocchi Americano, lemon, and tonic. Among my favorite small plates were hakurei turnips topped with crispy greens that we dragged through labneh and sliced flat iron steak with spiced

Lebanese couscous. As for entrees, we adored the crispy duck confit with rice pilaf beneath a drizzle of harissa and the paella-inspired, pan-roasted branzino, served over saffron risotto studded with plump mussels. But Milton told us as we were tucking into his pistachio semifreddo that we would have to return for the braised pork shank with goat-cheese tarhana. Consider it done, chef.

Finally, as restaurants switched things up for Turkey Day—with many offering traditional or eclectic feasts to go or for delivery—Jack Rose Dining Saloon continued a boozy fall tradition that it started in 2015. Creative director of cocktails Andy Bixby assembled a five-course kit of bottled cocktails for two, including a Yam Casserole Old Fashioned with marshmallow syrup and graham cracker tincture; a Daiquiri made with stuffing-infused rum and fermented garlic honey; and a shaken libation that combined bourbon with bone-washed citrus amaro, Aperol, and lemon. Drinking our Thanksgiving dinner? Now *that* sounds about right for 2020. **W**



PHOTO COURTESY OF JACK ROSE DINING SALOON

Jack Rose Dining Saloon's five-course kit of bottled cocktails for two carried on a boozy fall tradition.

Old Fashioned featuring bacon-washed Tincup Mountain Whiskey, cedar smoke, maple and sweet-and-spicy bacon "candy," I thought things couldn't get much better—but then my server brought me a welcome surprise: a selection of those dinners to take home. The next evening, I popped a retro foil tray with chicken parm, green beans, and a Nutella brownie into the

The pistachio semifreddo at the new Washington, D.C., location of Gypsy Kitchen.



PHOTO: SCOTT SUOHMAN