



Star Turns

TWO D.C. LUMINARIES LAUNCH A SPRAWLING CONCEPT IN A STORIED SPACE AND A THOUGHT-PROVOKING COCKTAIL MENU

Seven years ago, D.C.-based celebrity chef and humanitarian José Andrés scrapped plans for a Spanish restaurant in The Trump International Hotel as a protest against the then-presidential candidate's disparaging remarks about Mexican immigrants. But after Trump's 2020 loss and exodus from the city, Andrés swiftly moved to launch an outpost of his concept The Bazaar in the hotel, which occupies the Old Post Office Pavilion and has now been converted into a Waldorf Astoria. Oh, the irony.

The restaurant, located inside the pavilion of the Romanesque Revival building and designed by Spanish firm Lázaro Rosa Violán, opened in February. It's a stunner on two levels overlooking the hotel's grand atrium, featuring details such as custom fabrics printed with works by Spanish Surrealist artist Salvador Dalí.

The cocktail list takes guests on an adventure that nods at Andrés' roots and grounding in molecular gastronomy, including greatest hits like his iconic Margarita topped with foamy "salt air" and "spherified" olives made with a little help from science. I dug the Continental Sour, which picked up a pleasingly sweet nuttiness from Oloroso Sherry beneath a Tempranillo float.

You can order a la carte from the vast menu, but all the standouts are part of a 12-course tasting called "The Bazaar Experience." Our faves? Delicate crab Louie served in cones with pickled veggies; cobia-and-dragon fruit ceviche; airy blue-crab croquetas; and a modern take on tortillas de patatas, served as a luxuriously creamy soup with a 63-degree egg and potato espuma. Lead sommelier Jenica Flippo paired it all with splashes of wine from around the globe: salty-tangy Manzanilla Sherry, zippy Sancerre, and an unctuous late-harvest Petit Manseng from Virginia's Linden Vineyards (one of Andrés' favorite local wineries).

The evening ended with frozen Caipirinhas mixed tableside with liquid nitrogen, which gave them a texture similar to that of gelato, with nary an ice chip in sight. Turns out revenge is a cocktail best served ice-cold.

Speaking of both cocktails and hospitality superstars, I recently met up with the affable Ryan Chetiyawardana at his award-winning subterranean



Crab Louie-filled cones at The Bazaar.

lounge in the Riggs Hotel, Silver Lyan. The globetrotting mixologist of Dandelyan fame was in town to unveil a new conceptual drink menu that's based on the migration patterns of humans and animals, using ingredients that spread through them. While this abstract concept could come across as gimmicky in another bartender's hands, the curious and authentic approach of the man familiarly known as Mr. Lyan has a thought-provoking and transcendental effect.



PHOTOS: KELLY MAGVARICS

Silver Lyan's Air Bee 'n' Bee is garnished with bee larvae.

The Air Bee 'n' Bee is an ode to "migrant workers of all forms," inspired by beehives in California that are used by migrating colonies. A mixture of tequila, almond blossom, mango vinegar, and Mosel Riesling, it also contains hay-smoked bee-larvae tincture—an ingredient that sounds detrimental but is actually the opposite, since healthy colonies require thinning out. Superman #2, which Chetiyawardana says taps into our need to know if anyone in space is out there listening, mixes gin with a wine oaked by the sous vide method, oolong, green pea, and strawberries infused with flint—a moon rock, in essence.

These drinks were funky and well executed if a tad esoteric, but I always relish hearing the thought process behind Chetiyawardana's elevated sips. And I was tickled to learn of our shared penchant for a Martini: three parts Beefeater Gin to one part Dolin Vermouth, plus orange bitters and a lemon twist. We plan on reconvening over a round the next time he's in town. 