

## Shoo Fly Tarts and Whoopie Pies

The 400-seat Mexican restaurant that will open in Q4 2017 at The Wharf in SW, DC will be called **Mi Vida**. It's brought to you by Jason Berry and Michael Reginbogen of DC-based **Knead Hospitality + Design** and Roberto Santibañez, the chef/owner of **Fonda** and **La Botaneria** in New York. It has prime real estate as it will be located next to the 6000-seat music venue, **Anthem**. Operated by Seth Hurwitz's I.M.P.

### Chef & GM & Beverage Director Update

**Walker's Grille** in Alexandria named Scott Perry as its new executive chef. Scott was previously chef de cuisine at **Occidental Grill and Seafood** restaurant ... Drew McCormick has been named executive beverage director at **Pizzeria Paradiso**. She is the first woman in that position ... Jordan Lloyd became the new chef de cuisine at **Mintwood** in Adams Morgan. He hails from **Bartlett Pear Inn** in Easton and has history with Cedric Maupillier, as they both worked at **Citronelle** ... Sebastien Rondier is now executive chef at **Brabo** in Old Town, Alexandria's **Kimpton Lorien Hotel** ... Bo Elliot has been proclaimed head brewer at **Capitol City Brewing Company**... **Marble & Rye** on Columbia Pike in Arlington has Paul Murad heading up the kitchen and Kent Lawson as general manager. Both previously worked at **Boulevard Woodgrill** in Clarendon ... Troy Knapp was named executive chef of the **Park Hyatt Washington** ... Alex Ureña is the new executive chef at **Barcelona Wine Bar** on 14th Street, NW. **Salamander Resort & Spa** in Middleburg named Ryan Arensdorf executive chef for all its restaurants, banquets and bars. He hails from



Chicago and was chef de cuisine at the **W Chicago Lakeshore** ... Takeshi Nishikawa was named chef de cuisine at **Lincoln**. He previously worked at **Restaurant Eve, Volt** and **New Heights** ... **Blue Duck Tavern** named Erin Reed the new pastry chef.

Thinkin' shoo fly tarts and whoopie pies.

Is there a more perfect opening day for a bakery than Valentine's Day? **Sylvan Cafe and Bakery** timed it right for its opening in Bloomingdale at 104 Rhode Island Ave., NW. Sylvan serves sandwiches and panini as well as breads, cakes, and traditional European pastries.

**City Winery**, a 40,000 square-foot combination winery, restaurant, bar (rooftop), private event space and music venue, is planning to open in Ivy City, NE, DC. The New York-based parent company has locations in Chicago, Atlanta, Nashville and New York, with another planned for Boston. Owner Michael Dorf hopes to open by end of 2017. He hopes to bottle a 2017 vintage and launch DC's first 21st century winery.

Robert Wiedmaier's latest hotel-based restaurant will open **Siren** at **The Darcy**, formerly a DoubleTree at Scott Circle. John Critchley, most recently at **Brine** in Mosaic District, is Siren's chef. A Q2 2017 opening is targeted.

**Circa** is planning to open its fourth location in DC metro area in Penn Quarter near the Verizon Center, where Zengo currently is, at 781 Seventh St., NW. Circa has locations in Dupont Circle, Foggy Bottom and Clarendon. Zengo is operated by Richard Sandoval

Restaurants, which also has **Masa 14, El Centro** (14th Street and Georgetown) and **Toro Toro** at MacPherson Square. Circa is expected to open by the end of 2017. Circa owner, Metropolitan Hospitality Group, also has **Open Road** and **Trio** restaurants in Merrifield. It has targeted Capitol Riverfront (Nationals Park) at 99 M Street, SE in 2018 for Circa and Open Road.

### On The Calendar

- **Thursday, March 16**  
PINK TIE PARTY to benefit National Cherry Blossom Festival at Ronald Reagan Building
- **Monday, March 20 – Sunday, April 16**  
NATIONAL CHERRY BLOSSOM FESTIVAL

- **Thursday, April 6**  
DINING OUT FOR LIFE to benefit Food & Friends at restaurants across the metro area
- **Wednesday, April 19**  
TASTE OF THE NATION at Nationals Park
- **Thursday, May 18**  
ZOOFARI at The National Zoo
- **Monday, June 19**  
CHEF'S BEST DINNER & AUCTION to benefit Food & Friends at Marriott Marquis Washington

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