

Raising the Bar!

DC's Columbia Room is now officially the "Best American Cocktail Bar." "We're exceedingly proud to have won this award, and we're also extremely proud to bring it back to DC," says Derek Brown, the co-owner of Columbia Room and the president of Drink Company. Columbia Room edged out three other contenders at the "Tales of the Cocktail" festival: Anvil Bar and Refuge of Houston, Attaboy of New York, and Trick Dog in San Francisco — "bars we greatly admire," says Brown.



COLUMBIA ROOM

foodservicemonthly

Volume 16, No. 7 July 2017

Silver Communications
Publisher

Lisa Keathley
Managing Editor
lisafoodmag@gmail.com

Lisa Silber
Sales Manager
lisa@foodservicemonthly.com

Electronic Ink
Design & Production
fsm@eink.net

Contributing Writers
Dennis Barry Kathy Hollinger Linda Roth
Juliet Bodinetz Susan Jones Michael Stenberg
Bob Brown Celeste McCall Eric Terry
Dara Bunjon Henry Pertman Marshall Weston
Alexandra Greeley Randi Rom Becki Young

Contact
phone: 703-471-7339
email: lisa@foodservicemonthly.com
fax: 866-961-4980
web: www.foodservicemonthly.com

Foodservice Monthly, a division of Silver Communications, Corp., is owned and published by Silver Communications, Corp. The *Foodservice Monthly* mission is to provide Mid-Atlantic foodservice professionals with news and information in an informed, imaginative and insightful newsmagazine. *Foodservice Monthly* assumes no responsibility for material submitted to us. All information contained in this publication is believed to be accurate. No part of this publication may be reproduced in whole or in part or transmitted in any form without prior permission from the publisher of *Foodservice Monthly*.

The Columbia Room started as a bar-within-a-bar at The Passenger, located at 1539 7th St. NW. Last year, it moved into its own space at 124 Blagden Alley, NW. The 2,400-square-foot location has three different spaces within, including The Punch Garden, the Spirits Library, and the Tasting Room. It also features full-time Chef Johnny Spero, formerly of Minibar, who pairs many of the drink and course offerings available on a nightly basis.

Brown credits Angie Fetherston, the CEO of Drink Company, and head bartender JP Fetherston, as well as the entire staff. "We have so many hardworking people who are part of this," he says, adding, "Awards are cool, don't get me wrong, but the best single thing a person can do is become a return guest. That's when you've really won."

Excellence in Annapolis and Bel Air

The Double T Diner in Annapolis and 510 Johnnys of Bel Air, Md. have been recognized with an Achievement of Excellence Award by the American Culinary Federation. The award, given during the ACF's annual convention in July, recognizes foodservice establishments and the chef or kitchen for their commitment to excellence in foodservice. Establishments must have been in business for at least five consecutive years, have employed the same chef or kitchen manager for a minimum of two years, and be open a minimum of five days a week.

Double T Diner restaurants serve breakfast food, lunch, dinner, and homemade desserts at eight locations in Maryland. Four of them are open 24 hours a day, including the Double T Diner at 12 Defense Street in Annapolis. Johnnys 501 is a live music and sports bar at 510 Marketplace Drive in Bel Air.

The American Culinary Federation boasts more than 17,500 members in more than 150 chapters nationwide. It offers educational resources, training, apprenticeship, and

programmatic accreditation. ACF's 2018 event series will take place in Charlotte, North Carolina, Feb. 25-27; Newport Beach, California, March 18-20; and conclude with Cook. Craft. Create. ACF National Convention & Show, July 15-19, in New Orleans. Start planning!

Author! Author!

On September 1, historian and author David McCullough will discuss his latest work, *The American Spirit, Who We Are and What We Stand For*, at DC's iconic Hay-Adams Hotel. McCullough has been acclaimed as a "master of the art of narrative history." He is a winner of two Pulitzer Prizes, two National Book Awards, and has received the Presidential Medal of Freedom, the nation's highest civilian award.

ThinkFoodLab's food lab

In his latest book, McCullough has collected some of his most notable speeches in a brief volume designed to identify important principles and characteristics that are particularly American. It is a timely tome, to be sure.

The Hay-Adams' Author Series, where literary crowds honor literary masters, is an on-going event, which welcomes outstanding writers in a historic setting at the Top of the Hay. Tickets are priced at \$90 per person (all inclusive), which includes a three-course, prix fixe menu with

wine pairings. The menu, themed around the book, will be created by Vice President & General Manager Hans Bruland and Executive Chef Nicolas Legret. McCullough will sign and personalize copies of his book after the luncheon. Tickets go on sale August 11 and will be available online at <http://hayadams.com/author-series/washington-dc-author-events> or by calling (202) 638-6600.

Testing, testing, testing...

Culinary innovator José Andrés and ThinkFoodGroup launched its



Photo: Rey Lopez



Photo: William B. McCullough

Author and historian David McCullough

first ThinkFoodLab pop-up in mid-July, featuring food from "Pepe," the company's popular food truck — known for its casual Spanish fare. From its space in Market Square at 701 Pennsylvania Ave., NW, the company's research and development chef team is testing several fast-casual food options in a consumer-facing space. "ThinkFoodLab will give us the opportunity to test fast-casual concepts with a direct line to our guests," notes Joe Raffa, executive chef of ThinkFoodGroup. "We're looking forward to bringing an expanded menu of Pepe offerings to Penn Quarter for this first pop-up and then testing new and exciting fast-casual ideas at ThinkFoodLab."

The pop-up's offerings include Spanish Style sandwiches or bocatas of José's native Spain, including the