

**What's Happening!**

Chef Ryan Ratino, formerly of **Ripple** is opening his own shop — **Bresca** (honeycomb in Spanish, and yes, there are bee hives in his future), slated to open by October on 14th Street, NW in the former first floor of **Policy Restaurant & Lounge**. Entrances are separate. Ryan coined the term, “bistronomy”



**Shop**, has collaborated with him to design the cocktails, with a nod to things honeycomb and bees — including a “Dihedral” cocktail made with beeswax-infused tequila reposado. He had me at tequila reposado.



to describe his cooking, defined by avant-garde gastronomic cooking rooted in French technique —

served a few notches down in a casual bistro vibe. The main dining room will seat 58, with a 12-seat bar. Ryan plans a rooftop herb garden that will double as a lounge. Juan Coronado of nearby **Colada**



Photo: Joy Asico

**Chef Ryan Ratino**

Danielle Poux has targeted October to open **Danielle's Desserts** in downtown DC at 1130 Connecticut Ave., NW. The new store will be triple the size of the original store in Tysons Galleria.



Turkish journalist Emel Bayrak plans to open **Café Georgetown** at 3141 N Street, NW near **Paolo's**. Emel, who covers the White House beat, has a personal reason to get into the business, as she is also a Georgetown resident. She plans to host interviews (and stream them) at this coffee shop featuring coffee from La Colombe, as well as a wine bar. This sounds similar to what CNN producer Carol Joynt did at **Nathan's** and **George Town Club**. Her plan is to open by end of Q3.

**Glory Days Grill** has signed a lease to open a new restaurant at Nursery Landing on West Nursery Road near BWI Thurgood Marshall Airport by the spring of 2018. This will be the company's seventh location in Maryland.

Ashish Alfred plans to open a new steak concept on the first floor of his **4935 Bar and Kitchen** on Cordell Avenue in Bethesda. **George's Chophouse** will serve steak and feature a raw bar. The

second floor space at 4935 will continue to be a venue for special events and receptions. Ashish, who also owns and operates **Duck Duck Goose** in Bethesda, named George's after his late brother. He plans to open another **Duck Duck Goose** in Baltimore's Fells Point area.



**Just Opened:**

**American Prime** in Tysons Corner opened end June by Arlington's **Epic Smokehouse** guys — Joon Yang and Wayne Hallahan...**Across the Pond** has opened in Dupont Circle where **Mourayo** used to be.



**Openings Update:**

**City Winery** is slated to open in late Q4 in Ivy City, DC...**City Tap Dupont** is also slated to open in Q4.



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**FSM NEWS** *cont. from pg 11*

(CREA), Dr. Bruno Goussault, has been named one of the 100 greatest visionaries by The Einstein Legacy Project, in a publishing milestone, the world's first 3D-printed book — **Genius: 100 Visions of the Future**. Dr. Goussault is recognized in both the culinary and scientific worlds as “the father of sous-vide” for his work pioneering and innovating the cooking technique in 1971.

As chief scientist for Cuisine Solutions, he oversees all the scientific aspects of the company's sous-vide cooking processes, methods, parameters, and quality assurance programs. Goussault helped design and build five sous-vide cooking manufacturing facilities in the U.S., France, Chile, Brazil, Norway, and Africa. He founded Centre de Recherche et d'Etudes pour l'Alimentation in Paris in 1991, where he has trained many of the world's top chefs on the application of precise temperature sous-vide cooking.

Bruno Goussault obtained a Ph.D. in economics from the University of Paris Pantheon, a post graduate degree from the d'Etudes et du Developpement Economique et Social, and a M.S. degree in food technology from the Ecole Nationale Supérieure des Industries Agricoles et Alimentaires.