

Medals, medals, and more medals!

Bristow, Virginia-based **MurLarkey Distilled Spirits** was awarded five medals by the American Distilling Institute as part of its 2017 Judging of Craft Spirits. Divine Clarity Vodka won gold in the grain-to-glass vodka category. Brutality Limited Reserve Whiskey, Cincerity Whiskey, Justice White Whiskey, and Imagination Gin were awarded bronze medals. This was the most medals won by any Virginia distillery in 2017. Hence, they have stepped up their tastings in D.C.!

Addie's is back:

Black Restaurant Group reopened the legendary **Addie's**, named for Jeff Black's grandmother, in the new Park Potomac development. The August 22 opening date had special meaning, as Addie's opened 22 years ago. Yes, they will still



serve Addie's mussels and Addie's rolls, legacies that persist as best-selling items on other Black Restaurant menus. There is also a six-seat oyster bar, as well as an outdoor patio. Black Restaurant Group veterans Executive Chef Dane



Sewlall and General Manager Doug Doyle are part of the team. Black Restaurant Group includes **Black Salt Restaurant & Fish Market**, **Pearl Dive Oyster Palace**, **Black Jack Bar**, and **Tilt Sidebar**, **Black Market Bistro**, **Black's Bar and Kitchen**, **Republic Takoma Park**, and **Addie's**.



How about a deposit slip with that croissant?

McLean-based Capital One has begun rolling out a new cafe concept with 21 locations in eight states, and it now plans to open its first two in the District. **Capital One Cafés** will open in Georgetown at the 3150 M Street, NW building, where **Nathan's** used to be, and in Penn Quarter at 732 7th Street, NW, where RadioShack and Sprint used to be. Both locations are planned to open in late 2018. The bank/cafe concept features coffee, pastries, free WiFi, lounge seating, ATMs, meeting rooms, and bank advice.

Quick Hits:

Adams Morgan musical chairs — in the spot that used to be **Ben Tre Vietnamese Cuisine** (and before that, Yamas) is now **#1 Juicy Cajun Seafood** at 2418 18th Street, NW, which is next to another newly relocated (from Shaw) Indian restaurant, **Zenebech Injera**. **Mr. Chen's Organic Chinese Food** will be coming to the **Nam-Viet** space at 3419 Connecticut Ave, NW. Tony Tomelden of **The Pug** in NE, D.C. and John Solomon of **Solly's** at 11th & U Streets, NW and **Brookland's Finest** in NE, D.C., plan to open a bar next to **Joe's Seafood, Prime Steak & Stone Crab** on 15th Street, NW called **Union Trust**, probably because it's in the Union Trust Building. Adam Greenberg plans to open **Coconut Club** near Union Market next spring with island-inspired small plates and tropical fresh juice cocktails in the 3,000-square-foot restaurant. The Hawaiian-themed cocktail program will lead with rum. Jason Maddens will open **Ah-So**, a wine-focused restaurant with a modern American

menu, at the Brambleton Town Center. He was previously at **Clarity** in Vienna, Va.

Legal Sea Foods has launched a smaller-sized restaurant geared towards airports and train stations, called **Legal C Bar**. Although it has a long history at DCA, it will now open this smaller (71-seat) branded concept at Union Station. It opened **Legal C Bar** locations in shopping centers as well as in Boston's Logan International Airport, where **Legal Sea Foods** has run a restaurant for years.

Just Opened:

The rise of Filipino food spills across the river. Popular D.C. mixologist Jo-Jo Valenzuela and his wife Christina teamed up with Manny Tagle and Solita Wakefield to open **Bistro 1521** at 8900 N. Glebe Road in Arlington, where Applebee's used to be. The Filipino restaurant is named in honor of the year that Ferdinand Magellan discovered the Philippines. This restaurant received a Filipino blessing, as Tagle's brother, Luis Antonio G. Tagle, is the Archbishop of Manila. **Pinstripes** opened in Rockville's Pike & Rose. **McAlister's** opened a new Northern Virginia location at 10691 Braddock Road in Fairfax. It's next to George Mason University and is owned by franchisees Steve and Heather Ricks. The pair own two other McAlister's locations, one in Front Royal and one in Herndon.

Chef Updates:

Drew Adams is the executive chef at **Bourbon Steak** at Four Seasons Hotel Washington, D.C. He was previously at **Rose's Luxury**, **Marcel's**, and **Plume** at The Jefferson Hotel. Joe Palma is now leading the culinary team at **Isabella Eatery** in Tysons Corner. He was the



Kristztina Little, bar manager, The Willard InterContinental Hotel, and MurLarkey owner Mike Larkin at a recent tasting (Photo: Linda Roth)

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