



Kwame Onwuachi

Top Chef alumnus, Kwame Onwuachi, will head the kitchen at **Kith and Kin** at the Intercontinental Hotel at The Wharf in D.C. The 3,500-square-foot restaurant will feature Caribbean flavors, Creole cuisine, and African accents, taking advantage of Kwame's travels and childhood.

CCCChanges:

Chef/owner Charlie Palmer is completely renovating his **Charlie Palmer Steak** on Capitol Hill, including the bar, lounge, dining room, and private dining spaces. While making those changes, he will also debut a new food and beverage menu.

Kudos to Bob Brown, who won the attendee survey, as the highest rated education session speaker at the NRA Show in Chicago this year. (See Bob Brown Says, page 12).

Chef Update:

Emily Sprissler is executive chef at Fairfax-based **Guest Services Inc.** Gina Chersevani is working with **Taqueria del Barrio** in Petworth's ever popular Upshur Street as a consultant to help refresh its bar program.

Just Opened:

Wilson Hardware opened at 2915 Wilson Blvd. in Clarendon where **Ri Ra Irish Pub** used to be — and before that, it was a real hardware store, Virginia Hardware. It's more of a 7000-square-foot pub with a patio lounge, mezzanine lounge, and a rooftop bar. **Arepa House DC** has opened in Adams Morgan at 2120 18th Street, NW where **Halal Kabob House** used to be. **Succotash** has opened at 915 F Street, NW, in the Equitable Bank building, where **Platinum** nightclub used to be. Ed Lee, chef/owner of **610 Magnolia** in Louisville, Kentucky, created the new menu, as he did for the National Harbor location. Partners Michael Reginbogen and Jason Berry of KNEAD Hospitality + Design run design and operations respectively. Being from Kentucky, Edward determined which bourbons made the list, assisting beverage director, Brook Vandecar. The kitchen is manned by Dean Dupuis, formerly of **Brasserie Beck**, and Phil Cronin, who relocated from Kentucky. Brandon Williams' seasonal farm

market stand is now a restaurant at 637 Florida Ave., NW called **Fishscale**, serving mahi-mahi, salmon, rockfish, snapper, and sea bass fish burgers.

Quick Hits:

Med Lahlou and chef/partner Matteo Venini plan to open **Lupo Marino** at The Wharf, offering pizza and Italian street food. Lahlou also owns **Lupo Verde** on 14th Street and has one planned for Palisades. Alexandria Restaurant Partners plans to open an Italian restaurant in Old Town, Alexandria where **Carluccio's** was at King and Union Streets. The ARP empire in Old Town Alexandria also includes **Virtue Feed & Grain**, **Vola's Dockside**, **Hi-Tide Lounge**, and **The Majestic**. Great American Restaurants (GAR) plans to open a very big 250-seat restaurant in the Crown Farm development in Gaithersburg by spring 2018. Neighborhood Restaurant Group is planning to open restaurants, bars, and/or coffee bars at 1401 Pennsylvania Ave., SE near the Potomac Avenue Metro station on Capitol Hill where **New York Pizza** has been.

Lucy, an Ethiopian restaurant, will open in November on Cordell Avenue in Bethesda where Grapeseed used to be. It's the second Lucy (first open is in Silver Spring) for owners Mekonnen Abraham and his wife, Seble Lemma, who will add

more vegan dishes to the menu in Bethesda.

The Secret Garden, a restaurant and beer garden offering American and German-inspired food, will open in Alexandria's Del Ray neighborhood at 3410 Mt. Vernon Ave. where **Señor Chicken** used to be, with the same owner, Abe Hadjiesmaeiloo. The plan is to offer lots of American craft beers as well as draught beer from Germany and Belgium.

Supra, which translates to "feast" in Russian, will serve Georgian (think Russia) food at 1201 11th Street, NW. The owners are Jonathan and Laura Nelms and chef Malkhaz Maisashvili, who was executive chef at the Embassy of Georgia. The Georgian connection comes from Jonathan's stint working in Russia. (See full story, page 13.)

Nino's Bakery will open at 1310 L Street, NW near McPherson Square. The owner is Miranda Rinaldi, a former foreign service officer who adopted a dog in Italy named Nino. It's slated to open in late fall.

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