



A 'RARE' Sight Slated for I Street This Month



Pictured above, Jack Sosnowski (m), CEO and founder, RARE, flanked by Frank Beltran (l) and Mike Francis of SAINT, the restaurant's design team. Right, inside RARE Steak and Seafood lounge (photos: Linda Roth)



Openings:

RARE Steak and Seafood, with a November 1 open at 1595 I Street, NW (at 16th Street), will seat over 300 people in the 10,000-square-foot, two-level space. And that doesn't count the tented roof deck private event space overlooking the White House. It will serve Midwestern family hospitality from Wisconsin's Sosnowski family — as well as steak, seafood, and a wide selection of wine. The kitchen is headed by Marc Hennessy, formerly of **BLT Restaurant Group**. Coming from the heart of beef country, RARE's beef is dry-aged in-house, and each cut is seared in a custom-built 1800-degree Montague infrared broiler. The Tavern is on the first level, and the more formal steakhouse is on the upper level.

Baltimore-based **Phillips Seafood** will open a new restaurant concept at 1460 P Street, NW, where **Tortilla Coast** used to be in the Logan

Circle neighborhood. It will be the first full-service restaurant since the Phillips Flagship closed in 2014. The family-owned restaurant group opened **10 Tavern**, a sports bar, in Penn Quarter earlier this year.

Quick Hits:

Aaron Silverman, of **Rose's Luxury**, plans to move **Pineapple and Pearls'** cafe, **Little Pearl**, at 921 Pennsylvania Ave. SE, where **Bayou Bakery** used to be. It's slated to open this month. **Silver Diner** plans to open a 6700-square-foot space at 750 N. Glebe Road in Ballston, Va. in the spring of 2020, joining its other Arlington diner at 3200 Wilson Blvd. in Clarendon.

C-C-Changes:

Charlie Palmer Steak DC, which opened in 2003, has undergone a restaurant rejuvenation that reveals a new look and updated food and

beverage programming. The new décor has a floor-to-ceiling muraled foyer, custom furniture, new photography, art by Matthew Everett Ellis, and state-of-the-art lighting. Never fear, the floating wine cube is still there. Spike Mendelsohn is planning an overhaul of **The Chickery's** menu. The fast casual menu has been tried and tested at his other Capitol Hill spots, so he is cooking up more adventurous (chicken) sandwiches, as well as a late night menu (open until 3:30 a.m. Thurs.-Sat.) and a dip bar with sauces that raise the bar on the rotisserie chicken fingers. All menu items begin with a hashtag.

Chef Update:

Javier Cuesta is the new executive chef at **Taberna del Ababardero** in downtown D.C. He was formerly with the St. Regis, Washington, D.C. Under the **Mike Isabella Concepts** umbrella, Michael Rafidi is in charge of the new **Requin** at The Wharf as well as **Arroz** at the Marriott Marquis.



BLUE BOTTLE COFFEE

Oakland, California-based **Blue Bottle Coffee** will open its fourth store (Georgetown, The Wharf, Union Market) at the Metropole condominium building at 1515 15th St., NW. It is slated to be acquired by Nestlé USA, which oversees the Switzerland-based company's traditional food and beverage

business in the United States. Nestlé USA is in the process of moving from Southern California to Rosslyn, Va.

Just Opened:

Bold Family Restaurant Group (formerly Capital Food Restaurant Group) Alvaro and Alonso Roche (**Bold Bite, Tapabar, 202 Donuts**) opened **Bold Bite Market** in D.C.'s Golden Triangle at 1028 19th Street, NW, serving breakfast, lunch, and dinner, with seating for 50 inside and 30 on the outdoor patio. Breakfast + donuts + smoked burgers and half-smokes.



Pandora Seafood House & Bar recently opened in Rockville Town Square by the owners of **China Garden**, serving modern American fare. **Calico** opened in D.C.'s Blagden Alley from the folks who brought you **The Fainting Goat** and **Tiger Fork**. Think high-end barbecue and big outdoor patio. Nathan Beauchamp is the chef behind the food, and Ian Fletcher, of Tiger Fork, and J.D Quico, of The Fainting Goat, guide the bar. **Naf Naf Grill**, which serves Middle Eastern fast casual food, opened at 1875 K Street, NW, where **Protein Bar** used to be.

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