

From the Editor

It's a new year, full of promise and hope, as beginnings should be. It's also a time to look back to celebrate and remember. For *Foodservice Monthly*, that can't be done without honoring Michael Birchenall, who passed away last year. Well known and well loved in the restaurant and foodservice communities, Michael was editor of the magazine since its founding 17 years ago. Sadly, I never met him. But by everyone's accounts, I certainly wish I'd had that privilege.

Since taking the helm last March, I've tried to celebrate his vision with interesting content from throughout the Mid-Atlantic region. Since March, our cover stories have gone to metro Baltimore, where we met Michael Myers and his son Sam as they opened Sam's Canterbury Cafe. The Cafe is a place where those with autism can be employed and thrive. We chatted with Bryson Keens of Points South Latin Kitchen, a jubilee of all foods from south of the border (and all gluten-free, too!). And we met Brigitte Bledsoe of Miss Shirley's Cafe, RAM's 2017 Chef of the Year, whose love of seafood characterizes so many of the meals she creates in her three locations. Speaking of seafood, Congressional Seafood Company's Tim Sughrue offered an in-depth review of GMO seafood, allowing readers into the conversation about this controversial topic. Of course, we also celebrated the Mid-Atlantic Food, Beverage & Lodging Expo in Timonium, a winner by any standard.

In D.C., we met the team behind the new restaurant Siren by Robert Wiedmaier, with Brian McBride and John Critchley rounding out the trio. We interviewed Brian Leventhal and John Stires of D.C.'s new District Winery. And just last month, in December, we visited the new District Wharf and met two of the

Foodservice Monthly Leaders of the Year

2007

Marcia Harris

Restaurant Association of Maryland

2008

Tom Meyer

Clyde's Restaurant Group

2009

David Wizenberg, Gus DiMillo, and Jeff Tunks

Passion Food Hospitality

2010

Lynne Breaux

Restaurant Association of Metropolitan Washington

2011

Todd and Ellen Gray

Equinox

2012

Susan Jones

Ocean City Hotel Motel Restaurant Association

2013

John Snedden

Rocklands Barbecue and Grilling Company

2014

Melvin Thompson

Restaurant Association of Maryland

2015

Spike Gjerde

Woodberry Kitchen

2016

Fabio and Maria Trabocci

Gruppo FT Restaurants

2017

Dimitri Moshovitis, Ike Grigoropoulos, Ted Xenohristos, and Brett Schulman

Cava Mezze Grill

personalities behind Kith and Kin and Hank's on the Wharf. With so many restaurants already open or opening soon, the Wharf is no doubt "the" place to be for those looking for food and fun.

Further south, in Virginia, we talked with the founders of a new Indian restaurant concept, Choolaah. With editions in Merrifield and Sterling, this chain is set to introduce Indian food to a new generation of food lovers. And finally, in Fredericksburg, we met Adrian Silversmith, the young man behind Sprelly, with his new concept for everything peanut butter.

Starting the new year, we are back to D.C. with our cover story and 2017 FSM Foodservice Leader of the Year, Mike Curtin, CEO of DC Central Kitchen. This organization is changing lives by generating employment through food. Above, you'll see a list of other annual FSM honorees from the past. DC Central Kitchen's Mike Curtin joins a wonderful group of leaders and professionals in the Mid-Atlantic food industry.

Sales Manager Lisa Silber and I would like to thank all

our advertisers for continuing to support FSM. We'd also like to thank all our editorial contributors for giving of their time and creativity to provide readers with a taste of what's going on in the food industry in our region. In addition, we'd like to thank the Associations that represent the food industry — RAM, RAMW, OCHMRA, and VRLTA — for giving news and updates from their perspectives. Finally, we'd like to thank you — our readers — for keeping this publication on your must-read list.



Lisa Keathley



Lisa Silber

We, and our owner/publisher, Silver Communications, wish you the happiest, healthiest, and most prosperous 2018.

What an OPEN-ing!

OpenTable has released its list of the 100 Best Restaurants in America for 2017, and eight D.C.-area restaurants made the list. According to OpenTable, "Our list of honorees is based on an analysis of 12,000,000+ reviews of more than 26,000 restaurants across the country — all submitted by verified diners."

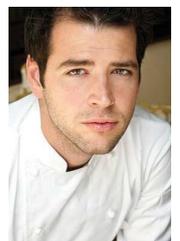
So WHO is on the list? In D.C., it's Chez Billy Sud, Kinship, Harold Black, Le Diplomate, Marcel's, and Rasika, along with Joe's Seafood, which is located in D.C. as well as Chicago and Las Vegas. In Virginia, the Great Falls perennial, L'Auberge Chez Francois, was also recognized. Last year, only four D.C.-area restaurants were named to OpenTable's top 100: barmini, Seasons Restaurant at the Four Seasons, L'Auberge Chez Francois, and Harold Black.

Still, D.C. wasn't the most well-represented city on the list — NYC got 19 spots. But we beat out Chicago, which had five restaurants. Go, D.C.!!!



More top honors

Masseria, by Chef Nick Stefanelli, has won gold! The International Council of Shopping Centers (ICSC) recently announced the winners of the 2017 U.S. Design and Development Awards competition, recognizing excellence, innovation, and creativity in the retail real estate industry. Masseria — a restaurant



Stefanelli