

born from a collaboration among developer Edens, Chef Stefanelli, and local architecture firm Grupo7 — was honored with a gold award in the retail design category.

In 2014, Edens set out with a vision to turn a vacant and crumbling 2,000-square-foot brick building in Northeast D.C.'s Union Market District into an urban culinary oasis. Chef Nick Stefanelli came on board, embracing the building's character as a backdrop for a restaurant that would celebrate the Italian flavors of his childhood. Grupo7's design employed such elements as a 'Bianchi Green' handmade mosaic kitchen wall, oversized aged timber, iconic Mediterranean cement tile, and steel windows to create a space that captures both the simplicity of the Italian working farm — or masseria — and the grit of an urban setting. With a 2016 Michelin star, Masseria has become one of Washington's most celebrated restaurants. And the project — now with a design

gold — has helped set D.C.'s Union Market District on the world stage.



Ready, Set, YUM!

Winter blues got you down, even though it's only January? Not to worry... Metro Washington, D.C.'s Winter Restaurant Week, sponsored by RAMW, is here to enliven the chilly days and nights. During this semi-annual promotion, diners will find prix fixe menus at restaurants around town and beyond. From Monday, January 22 through

Sunday, January 28, 250 restaurants in D.C., Maryland, and Northern Virginia will offer multi-course \$35 dinner, \$22 lunch, and \$22 brunch menus, allowing diners to revisit favorite restaurants or explore new destinations in the metropolitan Washington dining scene.

A full list of participating restaurants and their menus, as well as links to book reservations, will be available at www.rwdmv.com. Diners who "opt-in" via this same website will receive emails with exclusive deals on meals... plus a chance to be automatically entered to win delicious and fun prizes (think restaurant gift certificates and local event tickets) through RAMW's Diner Rewards Program. Winter Restaurant Week sponsors include 94.7 FRESH FM, American Express, American Lamb, Events DC, and OpenTable.

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