

# Condé Nast Traveller

## EXECUTIVE REORDER

THE FOODIEST FIRST COUPLE MIGHT HAVE LEFT THE WHITE HOUSE, BUT DESPITE THE CHANGE OF GUARD WASHINGTON, DC'S GLOBAL RESTAURANT REVOLUTION GOES MARCHING ON

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Protests, political turmoil, a president posting tirades on Twitter: Trump taking up residence in the Oval Office has seen the American capital hitting the headlines for all the wrong reasons. Yet it's not just the power that's shifting in DC; there's another change afoot, and this one is much easier to stomach. Be it the influence of the Obamas or pioneering chefs such as José Andrés, but the city is in the middle of an epicurean revolution. Fine-dining oracle the Michelin Guide agrees. Last year it released its first survey of the US capital, dishing out 15 stars, while

American foodie bible Bon Appétit named it Restaurant City of the Year. Unlike many starred addresses in other towns, DC's are unfussy and accessible.

And inside the new Line Hotel, housed in a former church in the buzzy Adams Morgan neighbourhood, are hot newcomers Rake's Progress, for wood-fired poultry and game, and izakaya-style Spoken English. This is the capital of a nation made up of immigrants, so many restaurants celebrate Washington's global influences.