

BEHIND THE SCENES AT  
NASA GODDARD P. 44

RECORDS, REDEMPTION, AND  
REAGAN'S WOULD-BE KILLER P. 40

THE AREA'S TOP  
FINANCIAL ADVISERS P. 93

# WASHINGTONIAN

## 100 Very Best Restaurants

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and Virginia



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on an ice-cream  
sandwich at Perry's



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## 100 Very Best Restaurants

By Ann Limpert, Jessica Sidman, Cynthia Hacinli, Carey Polis, and Sara Levine Rosenblum

Your guide to the most exciting places to dine in 2025.

**This page**  
Photograph courtesy of NASA

**On the cover**  
Photograph by Scott Suchman



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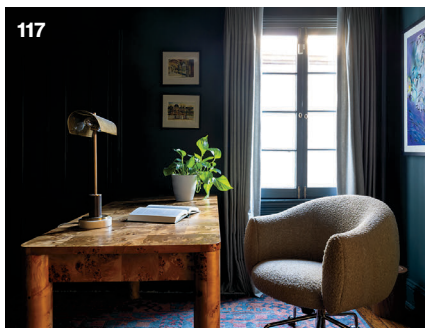
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"I am obsessed with buying retro video games and modded game consoles. I've probably spent more than \$1,000 over the past year."



"Car-wash memberships for two separate vehicles. I cannot stand an unclean car."

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"Concert tickets, because you can't beat a live music experience."



"Skin care. I'm always on the lookout for new products and brands, and sometimes happily turn a blind eye to the price."

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"Anything handmade or custom-made for my body. I love to support other artists and will happily spend 100 times more if I know it's not mass-produced."



"Eating out. I like to cook, but sometimes it's nice to let someone else do it."

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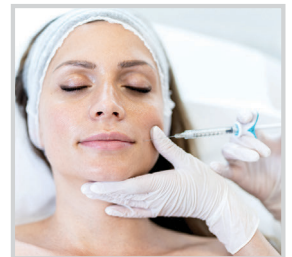
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# FEEDBACK

February 2025

**RD YL GR M**

## Track Star

Better service. Happier riders. Under Randy Clarke, Metro has bounced back from a pandemic slump—winning him plaudits and fans. As a budget crisis looms, can the transit agency's chief executive keep things on the right track?

**by Ike Allen**  
**by Jeff Elkins**

**BL OR SV**



## Making Metro Cool

**METRO NAVIGATED OUT OF THE PAN-**demie much more successfully than many other American transit systems did: Ridership has roared back to near pre-Covid levels, and riders are largely satisfied with trains and buses. Many credit Metro head Randy Clarke with the comeback—so much so that the social-media-savvy CEO has become something of a local rock star. In the November *Washingtonian*, assistant editor Ike Allen profiled Clarke, examining his approach and how he plans to avert a potential fiscal crisis for Metro. The article got riders talking on Instagram.

“I worked for WMATA for a few years. What Clarke has done is no easy task, much respect to him for taking over and turning this org around. WMATA work is not a joke.” —@smcklc

“If you don’t appreciate Metro for what it is, move to Phoenix or LA for two-three

years to compare systems then, and get back to the rest of us ;-)” —@bwjnwasc

“... I love what he’s done to ‘Make Metro cool again.’ ” —@dilldeboer

“Love Clarke’s leadership, but we can’t forget the massive investments shepherded in by Paul Wiedefeld, who made plenty of challenging decisions that left WMATA in a much stronger position.” —@tommybindc

“Please, for the love of anything you consider holy, run buses diagonally across town. It’s genuinely absurd there’s no direct way to get from Takoma/Petworth to Foggy Bottom.” —@vieshnavi

“The organization and structure during the Red Line closure this summer sold me!! Great job!!” —@alifebykunmi

“Now extend weekend hours to 2am plssss the girls need safe transit home.” —@the.renlourdes

### CORRECTION

♦ In January’s “Washingtonians of the Year,” the profile of Ambassador Stuart Bernstein

gave the wrong name for his niece, executive director of the Bernstein Family Foundation. She is Ami Becker Aronson, not Ari.



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PHOTOGRAPH IN MAGAZINE SPREAD BY JEFF ELKINS



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## WHY ARE OUR JAWS SHRINKING?

By Dr. Pamela Marzban

There is a rapid rise of people suffering from Obstructive Sleep Apnea, Temporo-mandibular Dysfunction and ADHD. The common link to these disorders is mouth breathing caused mid-face deficiencies. This epidemic is affecting the developed world and it is going undiagnosed and unrecognized.

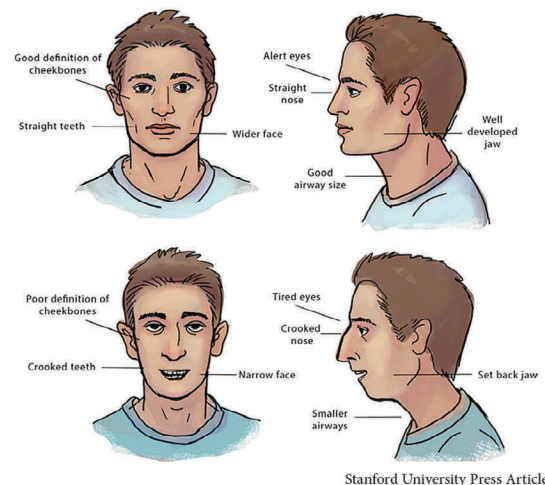
Anthropologic evidence has demonstrated that oral facial problems are not due to our genetics but rather due to changes in our culture, particularly how we eat, what we eat and where we live. Our ancient ancestors had wide, spacious upper and lower jaws allowing space for all their teeth, including wisdom teeth and up to 10 millimeters of space behind them. Dental crowding (malocclusion) started with the rise of agriculture and worsened with industrialization. As our food became softer and smaller, our process of mastication and deglutition (swallowing) started to wean and weaken. Our environments were filled with pollutants and allergens that congest the nose causing chronic mouth breathing. Our industrialized diets and environments are the dominating factors that have forever changed the way our modern faces are developing which affects our overall appearance, systemic function and health.

If a child is a mouth breather their lower jaw (mandible) rests down and open and their tongue sits on top of the teeth at rest and not up against the palate. This allows for more air to pass through the mouth. Proper tongue position rests completely against the palate. This helps to broaden out the upper dental arch (maxilla). When the tongue does not rest there, the jaw develops more narrow, constricted and overall smaller and the teeth come in crooked/crowded in the arch causing malocclusion. An unbalanced bite will make people grind their teeth resulting in wear, tooth fracture and Temporo-mandibular Dysfunction. Smaller arches also crowd the tongue back in its space. As the tongue is crammed back, the base of the tongue (the largest part) falls back into the throat thereby narrowing the oral airway. Now, these mouth breathers have less space to breath through their mouths and while they sleep they suffer from obstructive sleep apnea.



The effect of open mouth posture and downward growth on a growing child

With an understanding of how mouth breathing affects our development physiologically, let's look at it from an aesthetic facial development point of view; When the jaw hangs open, the arches develop narrow and the maxilla is underdeveloped. These people end up with a narrow, long flat face appearance. The more forward the maxilla develops, the more the eyes and nose have support and faces are deemed more attractive and will also age better.



Proper oral facial development is critical in developing good looking faces and bodies with proper physiologic function. If we are able to diagnose dysfunction early in a child's life we can do things to set them up for healthier development. If the growth process is done (such as in an adult), there are still non-surgical options that will help develop the jaw. It all starts with recognizing that there is a problem and then seeking the right resource to identify where the problems are coming from and finding the right solutions to help. If this sounds like you, your spouse or your child, give us a call to come in for a diagnostic consultation.

**Dr. Pamela Marzban** is a dentist at the Center for Beauty, Balance, Breath in Fairfax County. If you have any questions you can call her at 703-3238200 or visit her at [www.marzbandds.com](http://www.marzbandds.com).  
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# CAPITAL COMMENT



PHOTOGRAPH BY BETSIE VAN DER MEER/GETTY IMAGES

## Serving Notice

With the new Trump administration arriving, workers at DC restaurants contemplate small acts of resistance

By Jessica Sidman

**THE LAST TIME DONALD TRUMP WAS IN OFFICE,** administration officials who dined out around the city were social pariahs. Protesters crashed Homeland Security Secretary **Kirstjen Nielsen's** dinner at a Mexican restaurant downtown, and **Kellyanne Conway** was accosted at Uncle Julio's in Bethesda. Democratic congresswoman **Maxine Waters** encouraged acts of resistance, calling on the public to tell cabinet members they saw eating out or shopping that "they're not

welcome anymore, anywhere.”

With the MAGA crowd swaggering into town for a second Trump presidency, expect more eatery clashes in this fiercely blue city where home rule is under threat, federal jobs are at risk, and fewer than 7 percent of voters picked Trump in the first place. “The shift in politics will be visceral across several aspects of daily life,” says **Zac Hoffman**, a DC restaurant veteran and manager at the National Democratic Club. “You expect the masses to just ignore **RFK Jr.** eating at Le Diplomate on a Sunday morning after a few mimosas and not to throw a drink in his face?” (Hoffman has never worked at Le Diplomate.)

There’s been plenty of talk about the organized Trump resistance seeming to lose steam in the wake of the 2024 election, but individual encounters are likely to continue. “This time around, there is kind of a sense of defeat and acceptance, but I hope people still do stand up to this administration and tell them their thoughts on their misbehavior,” says **Suzannah Van Rooy**, a server at Beuchert’s Saloon in Capitol Hill. (After this article was published online, the restaurant fired Van Rooy for her comments.) “I personally would refuse to serve any person in office who I know of as being a sex trafficker or trying to deport millions of people. It’s not ‘Oh, we hate Republicans.’ It’s that this person has moral convictions that are strongly opposed to mine, and I don’t feel comfortable serving them.”

Fine-dining bartender Nancy—who, like some others in this story, requested anonymity in order to speak candidly and avoid backlash for her employer—says she’d likewise refuse to serve certain Trump officials, and she’d quit on the spot if her bosses forced her: “It’s just little bits of resistance that add up, and little bits of resistance that other people will see and

hopefully feel empowered to stand on those convictions as well.”

That’s not to say no one will pour a drink for administration officials. One restaurateur, a longtime Democrat, says his staff has been uncomfortable serving prominent Republicans, but he’s still holding onto a traditional tenet of restaurants: Everyone is welcome. “We chose our profession, and it’s the hospitality industry,” he says, “and sometimes we have to serve people we don’t like.”

The District is one of a few jurisdictions that count political affiliation as a protected class alongside gender, race, and religion. That means businesses can’t legally deny service just because somebody is a Republican or a Trump supporter. But restaurant attorney **Scott Rome** (who was involved in an unfair-competition lawsuit against Trump in 2017) says businesses could make the case for denying service to people they perceive as being anti-immigrant or sexual predators—or anyone whose presence might cause a disruption or even violence.

Ultimately, most restaurant owners and workers aren’t going to want to get into messy confrontations on the job, especially given the deluge of media attention and online anger that can come in the wake of those kinds of public encounters. But some may turn to discreet acts of resistance aimed less at causing a scene than at making themselves feel better, whether it’s giving officials a bad table or making them a drink they might not like.

“This person theoretically has the power to take away your rights, but I have the power to make you wait 20 minutes to get your entrée,” says Nancy, the bartender. “There’s a lot of opportunities for us as workers to feel like we’re taking our power back, while not necessarily ruining someone’s life. Giving them a subtle inconvenience feels like a little bit of a win.” **W**



## Return of the Goofy Scoop Dude

**Elon Musk** has tapped **Steve Davis** to oversee hiring for the Department of Government Efficiency, or DOGE. Davis, an aerospace engineer for SpaceX who became president of Musk’s Boring Company, led cost-cutting measures at X. But locals might recognize him from a different realm: He owned DC’s silliest frozen-yogurt shop, Mr. Yogato. Davis sold the Dupont Circle spot in 2018 for \$1. It closed a few years later.

## IT’S THE LAW!

**New year, new rules. Here’s a glimpse at a few laws that took effect in DC on January 1.**

### RIGHT IS WRONG

In 2022, the DC Council passed a ban on right turns at most red lights, to be officially enforced starting January 1. Things are lagging, however: Only about half of the District’s intersections are currently impacted, according to the city’s Department of Transportation—if there isn’t a “no turn on red” sign, you won’t get a ticket.

### CASHING OUT

Most District businesses must now accept cash payments, though certain categories of establishment—including most restaurants and nightclubs—can stay cashless until at least April 1. That exception, which could become permanent, is due to concerns over crime.

### BIRD IS THE WORD

Hundreds of millions of birds die annually as a result of collisions with buildings. That’s why DC now requires new construction to use “bird-friendly” materials that help avoid crashes. We’re the first city to offer subsidies for property owners who need help offsetting the cost.

—KATE CORLISS



PHOTOGRAPH ON LEFT BY UNALAZMEN/GETTY IMAGES; RIGHT BY EYI IMAGES



# Inside *The Residence*

How a nonfiction book about the White House turned into a Netflix show



Uzo Aduba and Randall Park in the TV series

**KATE ANDERSEN BROWER WAS EATING** lunch with **Michelle Obama** when she came up with the idea for her first book.

It was 2011, Brower's second year of reporting on the Obama administration for Bloomberg News. She'd dined in the White House before—"out of brown paper bags in the basement underneath the briefing room," she says with a laugh. But this was different: a press luncheon hosted by the First Lady.

Brower was seated next to Obama, but her attention kept floating across the room in the East Wing—to one of the White House butlers. As the man flitted in and out, Brower noticed his rapport with

the First Lady, how she called him by his first name. "It made me think: There's this world of people who serve the President and the First Lady," she says. That small observation would blossom into *The Residence*, Brower's 2015 nonfiction book about the community of service staff working at the White House—and now an upcoming **Shonda Rhimes**-produced Netflix series of the same name.

Researching *The Residence* involved a great deal of reporting, says Brower, whose sources included retired executive housekeeper **Christine Limerick** and the late pastry chef **Roland Mesnier**, who recounted pulling an all-nighter to craft the perfect

dessert for **Nancy Reagan**. Packed with intimate anecdotes from the East Wing, the book topped the *New York Times* bestseller list. Almost immediately, Brower got a call from then-Fox News host **Megyn Kelly**, who was working with Trigger Street—a production company owned by actor **Kevin Spacey**—to option the book. "Obviously, that didn't work out," Brower says.

In 2018, the book was optioned again, this time by Shondaland, the production company that *Grey's Anatomy* and *Scandal* creator Rhimes runs. The Netflix series, starring **Uzo Aduba** as a DC police detective, tells the story of a fictional murder mystery involving the First Family's staff. But the details of how the East Wing works are rooted in Brower's reporting, she says, as well as some of the characters, events, and relationships she detailed in her writing.

Between Covid, the Hollywood writers' strike of 2023, and the sudden death of actor **Andre Braugher**, who'd been set to star as one of the butlers, production was delayed several times, but look for the show to premiere this March. Brower got to visit the Los Angeles set, which she says felt just like stepping into the White House. The Bethesda resident—who has written four more books since *The Residence*—hopes the show's use of her book will make it feel realistic for people who actually work in that world, especially those who aren't being talked about in the news: "I like to tell history from the perspective of people that are in the wings."

—KATE CORLISS

## CLINTON'S CADDY



Here's a used car you won't find at a dealership: a 1996 Cadillac Fleetwood Brougham used by President **Bill Clinton**. The 22-foot ride, which is being sold by Mecum Auctions, is the only fully armored presidential limousine ever to land in private hands. It's outfitted with three-inch bulletproof glass and a 454 CI engine built by NASCAR team owner **Jack Roush**. The presidential seal has been removed from its doors, but a pair of US flags are mounted on the fender, giving it a distinctly leader-of-the-free-world look.

With only 627 miles on the odometer, this vehicle didn't get as

much road time as the other two made for Clinton during his administration. One of those cars now lives at the Clinton library and museum in Little Rock, while the other is still in government custody (its whereabouts not publicly known). In total, all three cars cost an estimated \$6 million to manufacture. The almost 30-year-old limousine now looks pretty dinky compared with "the Beast," a more heavily fortified custom vehicle that debuted in 2018. But it's still unusually safe: The car comes with built-in oxygen and fire-suppression systems as well as its own emergency lights and siren.

—KATE CORLISS



# Opening the Vault

The National Building Museum lets people see its unusual collection

## A NEW EXHIBIT AT THE NATIONAL

Building Museum has an intriguingly undercooked concept: It's just a bunch of cool stuff. Culled from the museum's collection of more than 500,000 artifacts, the permanent installation, called "Visible Vault," offers a host of curiosities: architectural models, antique tools, building-related toys, vintage machinery—it's like wandering through a funky salvage store where every single thing has some kind of story behind it. A panel from an elevator in one of America's first skyscrapers. A section of the cast-iron facade of a demolished department store. An architectural model of **Frank Gehry's** unbuilt proposed renovation of the Corcoran Gallery of Art. An early version of an Erector Set. Salt and pepper shakers from the 1939 World's Fair. A total of about 2,500 objects are all packed into three galleries on the museum's second floor.

The exhibit is part of a larger effort to make the collection more accessible. Previously, the museum's treasure-trove storage area was mostly off-limits to the public, and researchers had to connect directly with the museum to make requests. "Visible Vault" now allows visitors to browse; information about the items can be accessed via a QR code. New objects will rotate in periodically, so the offerings will evolve over time. The museum is also in the process of digitizing its entire collection—much of it is now searchable online.

So how did it choose the 2,500 pieces to display? "More than anything, we wanted to show the breadth of the collection," says **Nancy Bateman**, the museum's senior registrar and director of collections. "Every type of artifact we have is represented in some way in the exhibition."

One surprising part of "Visible Vault" is a number of materials that turned out to be dangerous—lead paint, asbestos tiles, things that "we joke are artifacts that could kill you," says Bateman. "We debated about that because we don't want to offend the companies that made these originally and



One of the rooms in the "Visible Vault" exhibit

## FOUR THINGS TO CHECK OUT



### Cathedral Pinnacle

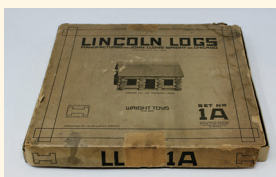
After the Washington National Cathedral was damaged during the 2011 earthquake, the Building Museum took

over ownership and management of its architectural-drawing collection. This piece, which fell during the quake, was part of the donation.



### Roll of Armstrong Flooring

The popular linoleum pattern—introduced in the 1930s—covered the floors of countless kitchens. "I call it our most famous artifact," says Nancy Bateman, "because most people recognize it once they see it."



### Lincoln Logs Set

**John Lloyd Wright**, the son of **Frank**

**Lloyd Wright**, designed this classic toy in 1920. "I love that the box was damaged from generations of children playing with it," says Bateman. "We had to have a paper conservator piece it back together. We joke the ones that are pristine maybe weren't good toys."



### Dumb-Waiter System

The National Building Museum is in

the former Pension Building, which was completed in 1887. This pulley system once hauled documents to a fourth-floor storage area. A beam is signed by Union Army quartermaster general **Montgomery C. Meigs**, who designed the building.

have pivoted to make them safer, and we certainly don't want to worry people by putting them on display. But we thought it was an important story to tell: that sometimes mistakes are made, and how they could be corrected."

Actually, the exhibit proved potentially hazardous in another way. The artifacts and display cases are together quite heavy,

and structural engineers worried that the floor in the 19th-century building couldn't withstand the weight. Support beams and other structural fortifications had to be installed, making the rooms safe to stuff. "It was a challenge," says Bateman. But, on the bright side, "I learned more about building—which is our goal here."

—ROB BRUNNER



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# The Other 51st State

Could Canada get there before DC?



**IN DECEMBER, DONALD TRUMP POSTED** a curious missive to Truth Social, expressing great pleasure at having dined with “Governor **Justin Trudeau**” of the “Great State of Canada.” Upset about the US-Canada trade deficit and the drugs and migrants he claims are “pouring in” over the Canadian border, Trump had basically threatened to use tariffs to cripple Canada’s economy. In response, Trudeau—who is not, in fact, a governor but the outgoing prime minister of Canada—scurried down to Mar-a-Lago to smooth things over. During their dinner, Trump apparently suggested that if Canada isn’t able to fix its issues, it should become America’s 51st state. Fox News reported that this remark

caused Trudeau to “laugh nervously.”

These jokes might rankle Ottawa, but they land a little differently in DC. Why can’t Trump threaten *us* with statehood? We’d love to have two senators who actually cast votes, or the ability to rewrite our penal code without oversight from meddlesome feds. It would be intolerable if Canada got there first.

But it might be wise to emotionally prepare. “If you quote me on this, all my neighbors will hate me, but I actually think Canada is more likely than DC to become a state,” says **Christopher Sands**, director of the Canada Institute at DC’s Wilson Center. To be clear, he does not think Canadian statehood is imminent; he called the Truth

Social post “not a serious threat.” He simply thinks the District’s chances are even smaller. Fittingly, the Canadian Embassy chose to “politely decline” to comment.

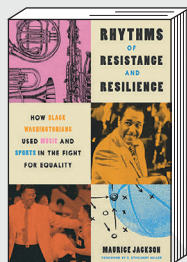
But say Canada did become a state—how would that happen? There are, essentially, two paths. One is that Canadians could chat among themselves, decide to join the US, draft a state constitution, ratify it, then ask Congress to approve them for statehood. (That might be politically thorny, since Canada would almost certainly be a blue state. Apparently, when this came up at the Mar-a-Lago dinner, Trump suggested gerrymandering Canada into two states: one red, one blue.) The other path is conquest—as in, the US could forcibly annex Canada. “If we conquer a place, we give them a path to territorial status, and then maybe they could become a state,” Sands explains, though he does concede that he “can’t imagine us going to war against Canada. That would be very strange.”

And does Canada actually want to become the 51st state? Sands believes the answer is no. “I think Canadians have the best of both worlds,” he says. “They’re able to maintain the benefits of being next to the US without having to pay American taxes or be involved in American wars. It’s hard to say what Canadians would get if they joined the United States. I mean, obviously better defense—but we’re defending them anyway.”

—SYLVIE McNAMARA

## DC CULTURE ROUNDUP

A book, a TV show, a podcast, and an album that are worth checking out this month



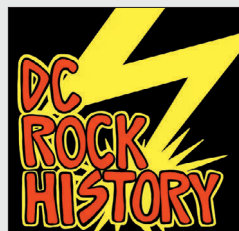
### Maurice Jackson, *Rhythms of Resistance and Resilience*

The Georgetown prof looks at Black DC athletes and musicians who pushed for equality—**Duke Ellington**, **John Thompson**, and more.



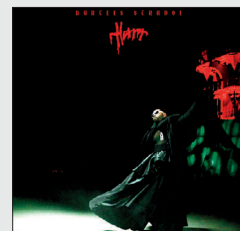
### Signature Dish

WETA’s show about local restaurants recently launched its third season. Host **Seth Tillman** brings viewers behind the scenes to see how notable chefs do their thing.



### DC Rock History

Cohosted by the singer of Broke Royals, this illuminating podcast examines some of our area’s key old albums. Season one includes artists like **Bo Diddley**, **Grin**, and the **Nighthawks**.



### Bartees Strange, *Horror*

The acclaimed local musician’s new album was co-produced by **Jack Antonoff** (**Taylor Swift**, **Lana Del Ray**), which should bring him even more national attention. —ROB BRUNNER



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# Back to the Future

Decades ago, the World Future Society issued a report on life in 2025. Did they get it right?

**IN 1994, A BETHESDA ORGANIZATION** called the World Future Society sent out a press release announcing a report that predicted what life would be like in 2025. One local journalist stuck the release in a desk drawer at the time, and he recently came across it and sent it our way—just in time to take a look at how accurate the group's crystal ball turned out to be. So we tracked down the full report, "The Highly Probable Future," written by a now-deceased futurist named **Joseph F. Coates** as part of a project exploring how science and technology would reshape the world. How did Coates do? A few highlights:

## WHAT IT GETS RIGHT

Coates does best on technology. He sees that the internet—a "worldwide, broadband network of networks"—will soon explode, and he's on top of AI: "The learning of machines, systems, and devices will mimic or surpass human intelligence," he writes, though his example (a toaster that intuitively mimics its user's preferences) is underwhelming. Coates is right that "communication will be available to any place at any time from anywhere," and he writes that there will be "countless virtual communities based on electronic linkages." He also glimpses some of the downsides of the digital future. People in advanced nations, he writes, will become "computer literate" but also "computer dependent."

## WHAT IT GETS WRONG

Coates predicts that advances in genomics will help people "live to their mid-80s while enjoying a healthier, fuller life"—but in reality, life expectancy in advanced nations has gone down. Genetically modified foods, he figures, will be more like "low-cholesterol, cancer-busting french fries" than pest-resistant corn. He thinks prefabricated homes will become the norm, making housing "more flexible as well as more affordable." In the United States, he suggests, we'll have universal healthcare by now. But perhaps the prediction that aged the worst is that the emergence of a "worldwide middle class" will be "a powerful force for political and economic stability and some forms of democracy."

## WHAT IT TOTALLY MISSES

The report whiffs on the global rise of authoritarianism and the precarious state of democracy. It misses the ways that technological progress will be motivated more by profit than by the desire to engineer an ideal society. Coates doesn't foresee how the internet will make people lonelier, erode trust in institutions and information, and stoke global unrest. He believes we'll end up having a global currency as well as powerful international governing bodies (if anything, nations have become even less cooperative). It makes you a little wistful, actually, to imagine the world Coates envisions: one in which tech companies help us more than exploit us, where people live longer, get along better, and—due to widespread automation—have much more time to relax. Maybe in another 30 years?



## EATERIES WE'LL MISS

**Though they had different menu prices and vibes, these places were DC institutions. All four recently closed.**

### Charlie Palmer Steak

A lobbyist magnet, it epitomized a specific time in DC's food scene: when celebrity chefs planted their stakes in our city by... playing it safe with "modern" steakhouses. But while it wasn't a major culinary destination, it did have great people-watching.

### Convivial

**Cedric Maupillier's** bistro shuttered in December, and though the city is awash in good French restaurants, this one hurt. Maupillier was quietly putting out some of the best cooking in the area. Happily, he's got a plan: He'll oversee the menu at the forthcoming Barbouzard.

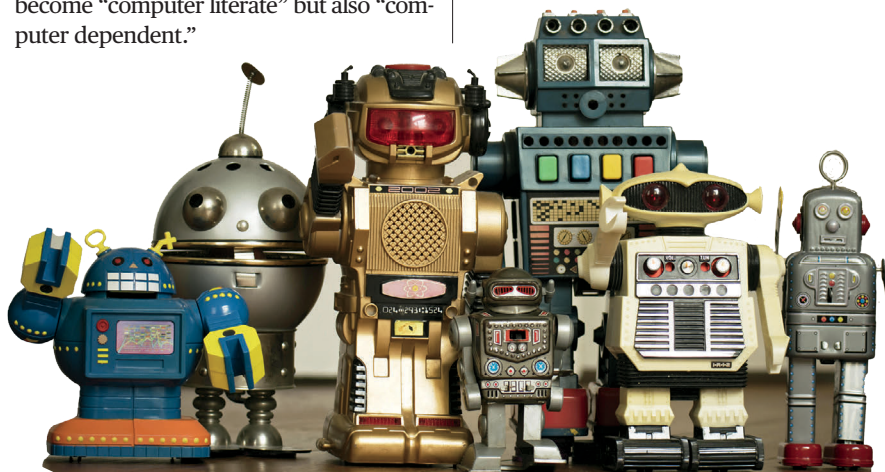
### Crisfield

This seafood counter was one of the area's time-capsule spaces—nothing changed, ever. Not the faded headshots of local celebs, not the jar of Andes mints, and certainly not the straightforward menu. Another rarity: a clientele that felt like a true cross-section of the city.

### Firehook Bakery

**Hillary Clinton** was reportedly a fan of this onetime lunch hot spot, which used to have eight locations. Now there are none—the last three closed in December. They include the Dupont store, which Firehook employees are taking over and turning into a coffee shop.

—ANN LIMPert



BOTTOM PHOTOGRAPH BY ZOONAR GMBH/ALAMY; TOP RIGHT BY I LOVE PHOTO AND APPLE/GETTY IMAGES



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# Guest List

A monthly roundup of people we'd like to have over for drinks, food, and conversation

## Cardinal Robert McElroy

The pope named him the new Archbishop of Washington.

## Angela Alsobrooks

The former Prince George's County Executive is now Maryland's first Black US senator.

## Ashley Parker and Michael Scherer

These high-profile *Washington Post* political reporters are heading over to the *Atlantic*.

## Wendell Felder

The District's newest council member represents Ward 7.

## Sydney Johnson

Washington's WNBA team, the Mystics, hired him as head coach.

# Strange Bedfellows

Would Congress work better if they lived in one place?

**THERE'S NO SHORTAGE OF** ideas for how to fix congressional dysfunction, including campaign-finance and ethics reform. But two DC architects, **Andrew Linn** and **Jack Becker** of the studio BLDUS, have a different solution: Why not make members of Congress live together?

As part of a design lab they taught at the Virginia Tech School of Architecture last semester, Linn and Becker charged students with designing the "House's House," a neighborhood for Congress members and other Hill employees. The proposal would use existing surface parking lots to build a mixed-use community around the Hill.

Life on the Hill could be

transformed. Representatives would mingle as they drop their children off at school, go shopping and do laundry, or duck into a conference room for a meeting. The two political parties don't agree on much, said Linn when we met up with him in December, his point underscored by the fact that Congress was at that moment trying to prevent a government shutdown before the holidays. "But the benefits of living and spending time together is one of those things."

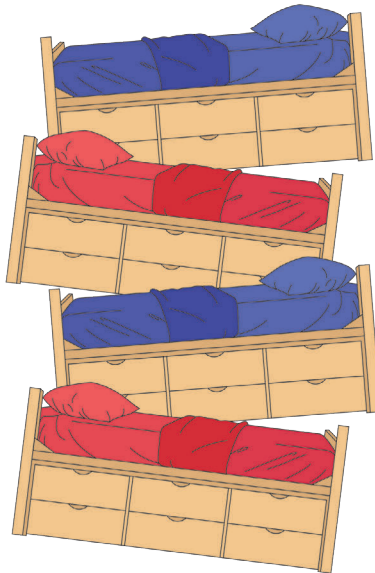
The idea has precedent. **Rory Cooper**, former communications director for then-House majority leader **Eric Cantor**, has praised

the merits of dorm-style housing, in part because the high cost of the area's real estate can discourage people who aren't wealthy from running for office. And, at the recommendation of the House Select Committee on the Mod-

ernization of Congress, lawmakers recently added three coworking spaces on the Hill as part of an effort to increase bipartisanship.

Linn and Becker have met with former Colorado representative **Ed Perlmutter**, who served on the committee, to press their concept. They're well aware of the odds—making such an ambitious project happen would require overcoming the exact partisan enmity the plan is intended to combat. But they still believe that it's worth pushing for a re-envisioned Capitol Hill, one that boasts fewer surface parking lots and more social interaction among lawmakers. Says Linn: "It's an idea that in a slightly altered political climate might have legs."

—ERIC WILLIS



PHOTOGRAPH OF ALSOBROOKS BY MARYLAND GOV PICS/WIKIMEDIA; FELDER BY ASTEWAY PHOTOGRAPHY; JOHNSON BY HD INTELLIGENCE; PARKER BY BILL O'LEARY/WASHINGTON POST; SCHERER COURTESY OF THE ATLANTIC; ILLUSTRATION OF BEDS BY NIKY CHOPRA





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# A Century of the Mayflower

**THIS YEAR MARKS THE 100TH BIRTHDAY** of the Mayflower Hotel, which **Harry Truman** once dubbed “Washington’s second-best address.” Opened in February 1925 on Connecticut Avenue, it has for decades been a key meeting spot and party venue for Washington’s power players.

This photo, taken on September 17, 1963, shows President **John F. Kennedy** addressing businessmen in the hotel’s Grand Ballroom. “It is time . . . for the United States to regain its traditional spirit of daring and ingenuity in world commerce,” he told more than 200 attendees who had gathered for a two-day conference, according to a story in the *Evening Star* at the time.

Many other Presidents and Washington policymakers have stopped by the Mayflower over the years, including **Franklin D. Roosevelt** and **Ronald Reagan**. Today, the impressive two-story Grand Ballroom is still there and looks much the same; you can rent it for your own event, whether you’re orating on economic policy or just tying the knot.

—MOLLY PARKS

PHOTOGRAPH BY ALAMY











## Dan About Town

Party photographer Dan Swartz's monthly roundup of bashes, balls, and benefits

### ▼ 44th Annual Choral Arts Gala at the Kennedy Center December 16



Marie Bucoy-Calavan of Choral Arts, Mike Bruce of Sirius Talent Group, and Sarah Bruce

### ▼ National Children's Museum 50th Anniversary Dreamers Gala at Andrew W. Mellon Auditorium December 7



Gala co-chair Heather Zimmerman, host-committee member Kristin Harrison, and Michelle Lee



Kiryn Hoffman of the National Children's Museum, Congresswoman Eleanor Holmes Norton, and Crystal Bowyer



Host-committee members Jason Zuccari and Sepe Zuccari (left) with gala co-chairs John Legittino and Lauren Pratapas

### ▼ Arlo Washington DC Opening Party December 11



Sunny Makhni (left) and executive chef Pepe Moncayo of Arlo Washington DC with Fiona Hynes of Arlo Hotels



Oleg Pavlov of Quadrum Global and Arlo Hotels, DC deputy mayor for planning and economic development Nina Albert, Quadrum Global's Amir Setayesh, and Cordell Nelson of Arlo Washington DC



Andre McCain of HalfSmoke restaurant and Marcus Goodwin of Cushman & Wakefield



▼ 2024 Kennedy Center Honors  
December 8



Musician and actor Queen Latifah



Bill Kreutzmann, Bob Weir, and Mickey Hart  
of the Grateful Dead



Musician Maggie Rogers



Maryland governor Wes Moore and  
first lady Dawn Moore



Actors Alessandra Garcia and Andy Garcia



Director Francis Ford Coppola



Mellody Hobson of Ariel Investments and  
director/producer George Lucas



Musician Bonnie Raitt



White House press secretary  
Karine Jean-Pierre



Paul Pelosi and  
Congresswoman Nancy Pelosi



Musician Grace VanderWaal



The Apollo Theater's Jonelle Procope,  
Kamilah Forbes, and Michelle Ebanks



White House Cabinet Secretary  
Evan Ryan and Secretary of State  
Antony Blinken



Peter Ellefson; the Kennedy Center's Deborah  
Rutter and David Rubenstein; and Caryn Zucker



Weijia Jiang of CBS News



Delilah Fishburne and actor  
Laurence Fishburne



# WASHINGTONIAN ARMY vs NAVY KICKOFF BASH

On December 13, *Washingtonian's* Army-Navy Kickoff Bash brought together spirited attendees at Dock5 at Union Market. Whichever team they were cheering for, guests enjoyed games like bucket pong, LED foosball, and ax throwing by Snap Entertainment. The lively atmosphere featured delicious bites from Get Plated, energizing tunes from Mixing Maryland, and crisp Corona refreshments to set the tone for game day.

Attendees indulged in fun experiences such as custom cigar rolling and caricature drawings by Bialek's Music. The Macallan mobile bar served signature whisky samples, while Blossom Beverages had espresso martinis and Just Ice Tea provided refreshing teas. Guests showcased team pride by creating custom rally towels with Entertainment Avenue.

Proceeds from the event benefited TAPS (Tragedy Assistance Program for Survivors), a nonprofit that provides compassionate care and comprehensive resources to those grieving a death in the military or veteran community.

Thank you to the additional partners who helped make the event a success: Claviger Security, Constellation Brands, Dock5, Edrington, Lee's Flower Shop, Posh & Luxe, Postgame Seltzer, and Washington Talent Agency.

*Photographs by Ruby Ella Photography*

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*David Kumashiro, Angela Ponmakna, PJ Maykish, Gwen Holliday, and Ambassador Stuart Holliday*



*Guests having their photo taken by Rosie the Robot*





*Orda Sullivan and JC Vega in the Embassy of the State of Qatar lounge*



*The American Beverage Association's Franklin Davis and Washingtonian's Catherine Merrill*



*Lauren Daniels and Sam Madsen*



*Turkish Airlines' Manny and Ruby Fernandes; David and Legia Faria; and Maria and Darryl Paes*



*Elise Goldfine, Tim Stefanick, and Julie Graves Krishnaswami in Chevron's lounge*



*Navy fans with their custom rally towels*



*Kimberly Belizaire and Brittney Sampson with caricatures provided by Bialek's Music*



*Guests could sample Macallan signature whisky.*



*FedEx's Nikki Steele and Jermaine James*



*In addition to a variety of beers, Corona provided tabletop games.*



*Get Plated served mini half-smokes and other bites.*



*Freshly rolled cigars made for a popular event takeaway.*





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# THINGS TO DO

Our 10 picks for the month in culture

By Pat Padua



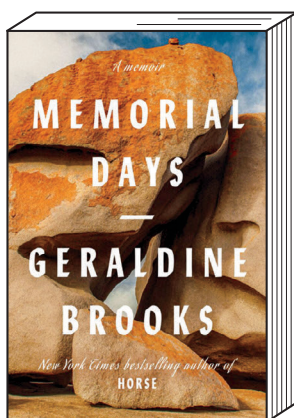
## BOOKS

### GERALDINE BROOKS

SIXTH & I

February 10

Geraldine Brooks and her husband, Tony Horwitz, both spent time as journalists covering war-torn regions, so their later life together on Martha's Vineyard was a welcome idyll. But this period was cut short when Horwitz died suddenly in 2019. Brooks's new book, *Memorial Days*, movingly recounts their life together.



## MUSIC

### SEONG-JIN CHO

KENNEDY CENTER

February 18

This highly touted young Korean pianist is releasing recordings of all of Maurice Ravel's solo piano works, which he'll perform in their entirety at this concert.



## MUSEUMS

### "TIMELESS MUCHA"

PHILLIPS COLLECTION

February 22–May 18

Czech artist Alphonse Mucha (1860–1939) was a key player in the Art Nouveau movement. This exhibit explores how his distinctly elegant graphic art had an impact long after his death, inspiring psychedelic designs in the 1960s and even contemporary Japanese manga.



## MUSIC

### BARTEES STRANGE

9:30 CLUB

February 15

As a follow-up to his breakthrough 2022 album, *Farm to Table*, the DC-area musician and producer celebrates Valentine's Day with a new record called *Horror*. It deftly conveys love and fear in a versatile musical template that manages to honor both Fleetwood Mac and Parliament Funkadelic.



PHOTOGRAPH OF CHO BY HARALD HOFFMANN; "MONACO MONTE CARLO" BY ALPHONSE MUCHA COURTESY OF PHILLIPS COLLECTION; STRANGE BY ELIZABETH DE LA PIEDRA





## THEATER

### THE AGE OF INNOCENCE

ARENA STAGE

February 28–March 30

Edith Wharton's classic novel has been adapted repeatedly for stage and screen. The latest effort comes from DC playwright Karen Zacarias, who workshopped the play-in-progress last year through Arena's Kogod Cradle series and now presents the finished product.



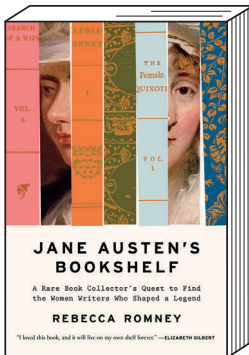
## MUSEUMS

### "WE GATHER AT THE EDGE"

RENWICK GALLERY

February 21–June 22

This vibrant exhibit tells the story of Black history via intricate, wall-size textiles, including Marion Coleman's 2014 quilt "Tender Gardens," above. The idea was hatched after Carolyn Mazloomi, an aerospace engineer who founded the Women of Color Quilters Network, donated 35 pieces from her collection to the museum in 2023.



## BOOKS

### REBECCA ROMNEY

POLITICS AND PROSE (THE WHARF)

February 19

Everyone knows Jane Austen's novels, but what about those of Elizabeth Inchbald and Frances Burney? They're among the authors who inspired Austen but have been mostly lost to time. In *Jane Austen's Bookshelf*, Romney—cofounder of the local rare-book company Type Punch Matrix—chronicles her efforts to uncover Austen's influences.



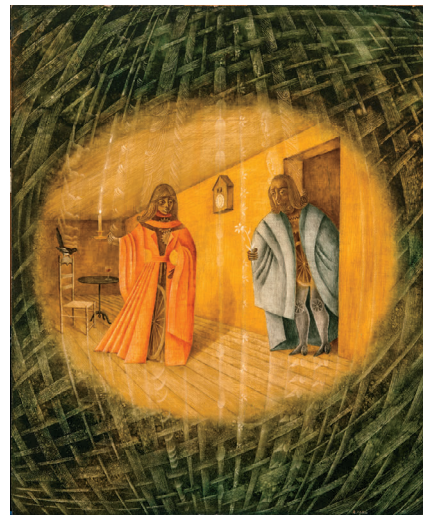
## MUSEUMS

### "UNCANNY"

NATIONAL MUSEUM OF WOMEN IN THE ARTS

February 28–August 10

An unsettling collection of dreamlike and nightmarish depictions of women, the pieces here were created by artists who work with varieties of surrealism—from Remedios Varo's ethereal figures, below, to Laurie Simmons's absurd ventriloquist dummies.



## THEATER

### THE SCENARIOS



STUDIO THEATRE

February 26–April 6

A world premiere from playwright Matthew Capodicasa, this play looks at what happens when an out-of-work actor gets an unusual improv gig: A police department hires her to create fictional crisis situations that will train law enforcement to deal with the mentally ill. Things don't go smoothly. **W**





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## Learning Potential

UDC president Maurice Edington has big plans for the city's public university

**By Sylvie McNamara**



**MAURICE EDINGTON, PRESIDENT OF**

the University of the District of Columbia, has outsize ambitions for his school. For decades, UDC struggled with declining enrollment and a weak reputation—but Edington envisions it becoming a jewel of the city, a prestigious destination for students and researchers nationwide. To achieve this, the school recently rolled out a bold strategic plan that involves modernizing campus buildings, investing in research initiatives, and—crucially—improving graduation rates by helping students succeed in school. “Those aren’t fantasy goals,” he told me when we met in an airy campus boardroom. “We intentionally set ambitious goals that are doable. I want you to hold us accountable.”

A chemist by trade, Edington has spent most of his career in university administration, and he’s especially passionate about historically Black colleges. In his previous role at Florida A&M University, he shepherded the school up the U.S. News & World Report rankings; it’s now their number-one public HBCU. At UDC, where Edington has been president since 2023, he’s aiming for similar results. Coming to UDC, he says, was a calling: “I want to provide people like me—who didn’t grow up with a lot of money and support—with the best opportunity to be successful.”

**What do you want the public to know about your goals for UDC?**

I want people to understand that we are trying to transform ourselves into a national leader. I want to be best-in-class. One day I want you to say, “UDC is a very high-quality institution. I want my child or grandchild to go there. I want to donate money to them. I want to attend an event on their campus—a concert or a basketball game—because I’m proud of my flagship institution.”

**And what do you think people most misunderstand about the school?**

Many people don’t understand that we are more than a community college. Nobody really pays attention to the four-year, master’s, doctoral, and professional programs. The other is that there’s very little awareness that UDC is an HBCU, so we’re probably losing people who think that their only options are Morgan State,

Bowie State, or Delaware State. But they can get most of the same things here.

**Growing up, was there a culture of going to college in your family?**

In our family, there was not a history of anyone going to college. The goal was to finish high school—that was a significant achievement. I have two older brothers, and our parents had issues with drug addiction, so when I was very young, they took us to our grandparents’ house in Berkeley, and that’s where we grew up.

In the ’80s, there was the crack epidemic, and a lot of my family—some cousins and uncles—were in that world. But my saving grace was that I loved school. I loved learning. I got to high school, and UC Berkeley was right there. I’d go up there all the time and hang out with my friends, but there was a disconnect for me. I didn’t ever see myself there—or even in college at all.

But then the TV show *A Different World* came on. Remember *The Cosby Show*? It had a spinoff about one of the daughters going to an HBCU. The first episode I saw, it just mesmerized me. I literally went to school the next day and asked a classmate, “Is that real?” She said, “Yes, there’s real schools just like that.” I was like, “I’ve got to get out of this environment,” and an HBCU seemed like such a nurturing space. That’s what gave me some hope about going to college.

**BUILDING FOR THE FUTURE:** The student center on UDC’s campus.

**You did go to an HBCU, Fisk University. How did that change you?**

Fisk surrounded me with people from primarily middle-class backgrounds. On the first day, I was intimidated. I remember saying, “I don’t know if I can make it here.” But I started going to class and saw that my capabilities exceeded most of the other students. So I’m like, *Oh, I could be successful*. My professors really took an interest in me and gave me confidence.

When I started college, I had \$400 to my name and a duffel bag. About a month in, I realized that I didn’t have enough money. So I went to this chemistry professor and said, “Hey, if I do well this year, can I get a scholarship for next year?” She said, “You don’t have a scholarship?” A week later, financial aid called the telephone in the dorm. They’re like, “You have a scholarship now.” That changed my life. This woman advocated for me, and I was able to remain in college. And that’s why I ended up [working] in higher education. I always felt like I had an obligation to give back.

**At UDC, the graduation rate is around 40 percent. When students fail to graduate, why does that happen?**

In general, there’s two major contributing factors. One is financial. Students can come here the first semester, but over time if they don’t have support from home or financial aid, it can be an impediment to progress. Another has to do with student preparedness. Some of



these students are not college-ready and they don't necessarily have the motivation or persistence, so they wash out.

**Students are struggling academically in ways they didn't before Covid.**

During those years that were disrupted, students missed foundational skills. Some of them show up to college not having fully developed critical-thinking and reasoning skills and not having mastered basic concepts, whether it's math, reading, or composition. Across America, we're seeing these gaps, so you have to try to remediate them. The curriculum is not designed for students with those deficiencies. That's a major challenge, particularly in public institutions, where you're serving people in communities who were more adversely impacted.

There's also something about grit and persistence. It's very anecdotal—I don't have any data on this—but people were [once] very motivated about overcoming their obstacles, and that has changed, I think.

**Part of UDC's strategic plan seems more aesthetic than academic: re-branding, building new buildings. How does that align with academic goals?**

It's very important. This place has to look like a high-quality institution. You can't come here as a student or parent and look around and see that our facilities are not on par with your high school. Psychologically, you're like, "They can't give me a high-quality education if they don't have high-quality facilities." Not every building has to be new, but there are certain things people look for. We now have a library that is very modern. It's impressive. When you come and look at our school, you say, "Oh, this is where I'll be using my time to study and learn."

**What about branding?**

When you go to a campus, you expect to see the college brag about itself with flags and posters and signs. That's going to start in 2025. And then marketing: We are very focused on increasing awareness. I would say that the overwhelming majority of the community doesn't really understand what's going on at this university. A large portion of people don't even know there is a university called the University of the District of Columbia.



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I remember coming for my interview, and I thought, "You never see the institution anywhere—like, there's no signs, there's no [ads on] buses." So that's an opportunity. People will say, "Oh, I didn't know I could go there and get a PhD in computer science and engineering." Then they'll start thinking, "Let me learn a little bit more [about UDC]."

**UDC is an HBCU, but you're trying to position it as DC's flagship "state" school. Those types of institutions**

**"A large portion of people don't even know there is a university called the University of the District of Columbia."**

**have different missions, no?**

They're not mutually exclusive. There's great value in us honoring our HBCU legacy—we're never not going to be an HBCU—but it doesn't mean we shouldn't aspire to be a national leader in higher education. It's so important to focus on quality. When you say, "Hey, who are the best urban public institutions in America?," I want us to be in there.

**But DC has gotten whiter and wealthier. If the goal is to be the flagship school of DC, presumably it would serve a different demographic than an HBCU.**

Yeah, I am not unaware of the data and the trends. But I want UDC to be the type of institution that any District resident would at least consider. If you look at our mission, it has language about serving the needs of the District's residents—but it says nothing about which residents. That's why we focus on quality. No one will run away from a high-quality institution. **W**

Staff writer Sylvie McNamara is at [smcnamara@washingtonian.com](mailto:smcnamara@washingtonian.com). This interview has been edited and condensed.





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# Behind Closed Doors

A look inside Chief, Ned's Club, and DC's new generation of members-only establishments. Where do they fit in with elite mainstays such as the Cosmos Club?

By Ike Allen

**AS I WAITED FOR THE WOOD-PANELED** elevators to lift me up to the recently opened Ned's Club near the White House, two photographs of women commanded my attention: Jane Fonda sprawls on an armchair in one, while Betye Saar, the printmaker and assemblage artist, stares out in the other. "They're a twist on the classical portraits you might see in a private members' club of some old guys," Kate Bryan, chief art director at Ned's, told me when I visited. "Instead, you've got these two really strong, powerful women."

The large Catherine Opie photos—among dozens of contemporary artworks displayed solely for a private audience of club members—are meant to send a signal: Sure, Ned's may be an exclusive operation, but it isn't a stuffy throwback.

The club's marketing stresses that it's a fun, youthful place. There's live music



seven nights a week, an Italian American restaurant led by José Andrés protégé David Testa, and of course, all that art—a curated collection of works by 47 women, along with a smattering of DC artists. (Ned's is open to members of any gender; the name is a nod to Edwin Lutyens, the architect of the 1920s building that houses the London location.)

Executive director of membership and programming Joiwind Ronen was eager to distance Ned's from the city's old-fashioned private establishments, such as the Cosmos and Metropolitan clubs. "I think the age demographic is a big difference," she said. "We're going to be lively and playful." Ronen noted that so far, about a third of members are under 40, a third are in their forties, and a third are over 50.

Whether that vibe is preferable to the fusty charms of the Cosmos Club—where the walls are lined with rows of the many members who've won Nobels and Pulitzers over the years—is a matter of personal preference, at least for the relatively few who could afford either. But Ned's isn't the only private club trying to cultivate a different crowd.

The post-pandemic years have ushered in a bunch of spots that target younger, cooler, more diverse Washingtonians. Chief (yes, it's called Chief) lets in only high-ranking corporate women. The House at 1229, located in a Dupont Circle mansion, is somewhere between a club and a civic organization for accomplished women. Penn Quarter's HQ DC House is a loungey penthouse founded last year by two brothers who left the corporate world to create what they describe as a safe space for Black professionals. The Gathering Spot, open since 2021, is another private networking club geared toward Black members.

Ned's Club is the newest of these, and also the flashiest. It's an offshoot of the international Soho House chain, which helped launch the modern private-club boom more than two decades ago. Ned's is a separate enterprise from the same owners, with other locations in London,

New York, and Doha. The DC outpost's membership fees are around \$5,000 a year.

The newest Ned's Club occupies the top floor of the Milken Institute, an economic-think-tank-and-museum complex in the works from philanthropist (and famous white-collar criminal) Michael Milken. The financier—who was convicted of racketeering and securities-fraud charges but pardoned by Trump in 2020—partnered with the majority owner of Soho House, grocery magnate Ronald Burkle, to install the high-end club on the upper floors of the historic Art Deco building that once housed Riggs Bank's offices. If that pair of septuagenarian white dudes seem like an odd fit for a club positioning itself as female-forward and less gray-haired, the business doesn't seem to be hurting. Ned's has capped membership at 1,000; according to the club, there's already a waitlist.

**ONE RECENT AFTERNOON, I DROPPED BY** Chief, where three well-dressed women sat tapping on their laptops, working alone in separate corners of the quiet, slightly overheated room. There were neat stacks of books about art (a Georgia O'Keeffe exhibition catalog) and local themes (*The Row House in Washington, DC*). A fancy Italian espresso machine hummed away atop an emerald-green bar.

The interior of Chief feels less luxurious than Ned's Club—more like the lobby

of a fairly trendy hotel, with hunter-green and plum walls and jewel-toned furniture. Yet in some ways it's significantly more exclusive. For one thing, it's open only to people who identify as women (or nonbinary or gender-nonconforming). And the club—a venture-capital-backed for-profit business that launched in New York in 2019—requires members to be at the "senior executive" level: vice presidents or C-suite execs at sizable companies. "There's always a big difference between a VP at a two-person company versus a VP at Google," explains founder Carolyn Childers, who previously held

**SOCIAL DISTANCING:**  
The members-only  
Cosmos Club  
on Massachusetts  
Avenue.



**I couldn't imagine  
why executives  
would shell  
out for what struck  
me as a glorified  
WeWork.**



high-level positions at companies including Soap.com and Handy.

The DC branch has members who work at Accenture, LVMH, Morgan Stanley, the World Bank, and other prominent institutions, according to the club. Membership starts at \$5,900 annually, with a higher tier that costs almost \$8,000 and comes with extra mentorship from professional coaches. It's used for coworking and networking along with socializing—professional advancement is a major theme.

DC is Chief's smallest and newest location (there are currently five other outposts in places like Chicago and San Francisco), but it still has more than 800 members. Access is tightly controlled: Clubhouse manager Rebecca Cho told me visitors aren't allowed in unless they're accompanied by a member, even if the guest has already been admitted and has just stepped outside for a call. (Men are permitted as guests.) Exclusivity is one of the main selling points.

"The way I have always thought about it, we are a vetted organization," Childers told me when I asked about why admission standards are so stringent. "In order for us to create value for our members, we have to be vetted." Yet once inside this exclusive space, I couldn't imagine why even well-paid executives would shell out so much for what struck me as a glorified WeWork.

And while the skepticism of a visiting journalist isn't surprising, some of Chief's own members have criticized it. Last year, a group of executive women, many of whom were leaving the club, told the *New York Times* they were disillusioned with the place, which they said offers inane girlboss messaging while dodging important political issues like the Supreme Court's *Dobbs* decision. One member accused Chief of not paying enough attention to applicants of color. Childers responded that retention rates for women of color were higher than those for white women. But as she told the *Times*, "We're also not a social activism organization."

**TO GET A SENSE OF WHAT THIS NEW GENERATION** of private clubs serves as an alternative to, I decided to get a similar tour of the Cosmos Club. Founded by early members of the National Geographic Society in 1878, the institution developed a reputation as the home of the brainiest of the private-club set in town. You've likely

noticed the ornate Beaux Arts mansion on Massachusetts Avenue even if you didn't know what it was.

Along with the Metropolitan, the Georgetown, the University, and the Sulgrave, the Cosmos is a clubhouse for establishment DC, with a reputation for being rather geriatric. The place is highly private, though it does show up occasionally in the news: When Ketanji Brown Jackson was nominated to the Supreme Court in 2022, Republicans disparagingly brought up her membership. (The criticism never got much traction.)

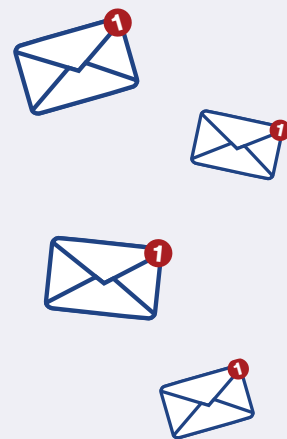
The Cosmos Club's facilities are luxe but comfortable, and the scientific orientation (hence the name) gives it an intellectual air; lectures by prominent thinkers are a core part of its offerings, along with a restaurant, ballroom, library, billiards room, and private garden. Unlike the new crop of private clubs, the Cosmos has a strictly enforced dress code, and men are required to wear jackets and ties at certain times.

Member rolls are private, but over the years, the Cosmos Club has admitted cabinet secretaries, diplomats, scientists, economists, academics, military bigwigs, and Supreme Court justices, along with Presidents Taft, Hoover, and Wilson. It's the kind of place with a wall dedicated to members who've been featured on postage stamps. It's also the sort that for many years refused membership to women and various minority groups. It didn't admit a Black member until 1962, and women weren't allowed until 1988.

A nonprofit operation, the Cosmos doesn't court publicity the way the new generation of for-profit outfits clearly do. (Ned's Club has hired one of DC's most prominent PR firms to drum up press attention.) As a result, the club declined to discuss membership numbers or trends. But current members report that the place remains lively, and events seem well attended.

We'll have to take their word for it: When I reached out through a public email address to see if I could swing by, general manager Mitchell Platt responded just seven minutes later. "Thank you for your email," he wrote. "One of Cosmos Club's core principles is that privacy is valued. This will preclude our participation in your article." **W**

Assistant editor Ike Allen is at [ikallen@washingtsonian.com](mailto:ikallen@washingtsonian.com).



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The man who  
shot Ronald  
Reagan is seeking  
redemption—  
this time, in a  
Williamsburg  
strip mall

## Searching for John Hinckley's Record Store

BY SYLVIE McNAMARA





Back in December, I Ubered through Colonial Williamsburg—past wood-barrel trashcans and split-rail pens of dirty sheep—to an address that had been tweeted by John Hinckley Jr., the man who shot Ronald Reagan in 1981.

Outside the town center, I cruised a forlorn strip of auto-related establishments, then disembarked at a low-slung building of whitewashed brick. I was looking for Hinckley's new record store, whose "grand opening," he'd said online, would occur in one or two weeks.

At first glance, I saw no sign of him. The address was a desolate strip mall: a tax preparer, a Domino's, a Spanish-language storefront church. As I took it in, a skinny white guy hopped into a pizza-delivery car with a Jesus bumper sticker. A couple of vehicles queued at the Hardee's by the road. It felt a little surreal. *This* was where I might locate the man who shot the President? Between a vacant party store and a darkened Jazzercise studio? History had spat him out *here*?

I wasn't frightened, exactly, at the prospect of encountering one of the 20th century's most troubling lone gunmen. In 2016, after a 30-plus-year, court-mandated psychiatric hospitalization, a federal judge declared that Hinckley was no longer dangerous and approved his release. For a half dozen years, he lived with his mother under various legal restrictions, which were all unconditionally lifted in 2022. At that point, for the first time in 41 years, he was a totally free man. With that liberty, he chose to pursue a creative life.

These days, one typically encounters Hinckley through his YouTube songs; his eBay store, where he sells paintings of his cat; and his social-media posts ("Violence is not the way to go. Give peace a chance," he notably tweeted after President Trump was shot last July). Hinckley has also been sporadically in the news, mostly for his 2022 attempt at a "Redemption Tour," in which he booked a series of shows

at music venues across the nation, all of which were scrapped due to public backlash. Hinckley declared himself a "victim of cancel culture," which got a lot of pickup online.

What made folks queasy about the Redemption Tour seemed to be the attention-seeking, the fact that nobody would have cared about the YouTube croonings of a random 67-year-old in Virginia, but since he'd put a bullet in the lung of an American President, he could trade on notoriety to sell out shows. There was also the eerie resonance with his crime. Hinckley had no political goal when he shot Reagan; he simply wanted to be in the newspaper—to become as famous as Jodie Foster, whom he hoped (due to his acute psychiatric delusions) that his act of violence would impress. In booking the Redemption Tour, Hinckley seemed to want people to look at him, to hear his music, to know his name. The continuity of impulse felt scary, I think. Last time, it didn't lead anywhere good.

Opening a record shop, though, struck me as a significant humbling. Hinckley would not grow his infamy as a downmarket entrepreneur, the proprietor of a tiny retail store a couple miles from Colonial Williamsburg. If he had his own space, he could—at worst—regale his audiences without fear that his gigs would be shut down. At best, he'd create a little haven where he could sling records and live a life centered on music, which even before the shooting he'd aspired to do.

I guess that's why I went down there. This version of Hinckley's redemption seemed more plausible to me—his oddball passion project a modest gesture of hope, a stab at a third act from the kind

of person who usually wouldn't get a second. It also seemed a little doomed. Most small businesses fail.

**THE ADDRESS HINCKLEY TWEETED** did not include a suite number, so I began searching for him at one end of the strip mall: peering into a darkened boxing gym, the hardwood expanse of the Jazzercise studio, a cramped church with a fake-floral altar. Then I saw a sizable red FOR RENT sign hanging on a grimy storefront window. This must be it, I thought—the future record store. I knocked to no avail.

At the next shop over—an unmarked business with a kitchen of gleaming stainless steel—a man answered the door. I introduced myself as a reporter. "Oh, are you here about Hinckley?" he asked.

This was Chris Waller, a burly food-truck owner in the process of opening a smash-burger spot. "Never met him, never seen him," Waller said of his rumored new neighbor—but he knew about the record store from an article his dad had shared, which he figured a lot of other people had read, too. "Traffic has increased crazily lately," he said. "I've seen a lot more cars through here in the last few days."

"How do you feel about him moving in?" I asked.

"Rather not say."

"Would you buy records from him?"

"No, but I also don't have a record player. I think most music stores are going out of business with streaming and everything."

**This was where I might locate the man who shot the President? Between a vacant party store and a darkened Jazzercise studio?**

Waller sent me off with a tip: The SPACE AVAILABLE sign had recently come down from the old party store a few doors down, so he figured that's what Hinckley had leased. But to confirm, he said, I could ask the landlords; the Extra Space Storage at the building's very end apparently owned the whole strip.

**SEARCHING "JOHN HINCKLEY" ON** YouTube returns a mix of results: news segments, documentary clips, and a video of Hinckley's own—entitled "John

PREVIOUS SPREAD, PHOTOGRAPHS OF SHOPPING CENTER BY SYLVIE MCNAMARA; RECORD BY PEXELS; GUN BY WIKIMEDIA; HINCKLEY, FROM LEFT, BY AP IMAGES; RYAN M. KELLY/AFP/GETTY IMAGES



Hinckley Speaks About Peace and Harmony”—which he recorded after Donald Trump was shot. “I know I’m known for an act of violence,” Hinckley says in it, “but I live a peaceful life now.” With a flat and expressionless drawl, he urges listeners to “try and reject violence in all its forms.” The video is stripped down and unpolished; the camera peers up at him, computer screen glinting against his dark aviators. “This is the strangest fucking timeline the world could’ve possibly ever gotten,” the top comment reads.

Mostly, Hinckley’s YouTube is music. There he is—portly and wan, a splash of thinning white hair—singing dozens of mournful songs into his computer while strumming an acoustic guitar. That guitar is the color of caramel and adorned with white block letters that spell out Hinckley’s own name. His songs are classic Americana, coffee-shop fare. They’re earnest. Traditional. His voice is largely in tune.

In Hinckley’s lyrics—which are blunt and rudimentary—one often hears a kind of plea: “I got through the darkest night / Now I hope to make things right.” Or “You never thought I’d be free / You don’t know a different side of me.” Sometimes, when he records a song with his sunglasses off, you can glimpse the man from the mug shot: 25 years old, arched eyebrows, snub nose. In one video, the ghost of that young man sings, “Tomorrow is another day / The best is yet to come / I have found a different way / It’s baffling to some.”

“Redemption” is a key word in the John Hinckley universe—the name of his thwarted tour and his debut album. On his website, he refers to the “National Redemption Party” as the “political wing” of the John Hinckley fan community. Redemption can mean a lot of things: In religion, it’s to be cleansed of sin. In the sense of redeeming a token, it’s to collect something you’re owed. “My definition of redemption is to make amends for all the negativity that I created in 1981,” Hinckley told the *New York Times Magazine* in July. “I’m trying to redeem myself through positive music, through a thing that people really like—as opposed to the things they really hated about me in 1981.”

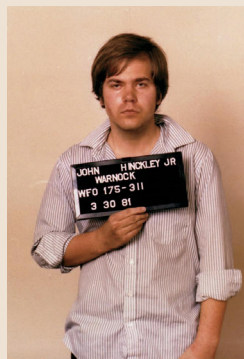
Hinckley’s life story seems, in some ways, perfectly calibrated to strain the public’s moral intuition about justice. He shot perhaps the highest-profile



**1980–81**  
Unable to make it as a songwriter in Hollywood, Hinckley was obsessed with the film *Taxi Driver* and believed assassinating the President would get the attention of actress Jodie Foster.



**1981**  
After stalking President Carter during the 1980 campaign, Hinckley shot President Reagan and three others outside the Washington Hilton. All survived, though press secretary James Brady was left partially paralyzed, and his eventual death in 2014 was ruled a homicide.



**1982**  
After his arrest, Hinckley twice tried to take his own life in detention. A jury found him not guilty by reason of insanity. Public outcry led Congress and state governments to restrict the insanity defense.



**2022**  
Hospitalized for 34 years, Hinckley was allowed to live with his mother in 2016 under restrictions—the last of them lifted six years later.

target on Earth—plus a cop, a Secret Service officer, and a presidential aide—and was never actually convicted of a crime. The court found him not guilty by reason of insanity, which stirred such outrage among the American people that various laws governing the use of insanity pleas were changed. And, after decades of psychiatric confinement, he walked free. Maybe that’s the law working as intended: rehabilitating a man, then returning him to his life. And maybe it’s a failure of the system. Reagan’s daughter Patti Davis has said as much, writing that she and the other victims’ families still feel the day of the shooting “like a shredded nerve that will never heal.”

Davis opposed Hinckley’s release, but even if you support it, there’s still the question of his music career. What to do with a man who is legally free but behaving—at least to a large swath of the public—in such poor taste? Is it intellectually coherent to believe that Hinckley is entitled to his freedom, but not to use that freedom to seek fame?

In 2022, when Hinckley first announced his Redemption Tour, I reported a short article in which I called around to various DC music venues and asked the owners if they’d hypothetically book him. Bill Spieler of DC9 said absolutely not; he lived in DC in 1981 and remembered the city’s terror. But Sandra Basanti of Pie Shop wouldn’t rule it out. She said she was “very against demonizing people who have a history” and that “if they’ve successfully served their time, they should be allowed to come out and live a life.” Dante Ferrando from the Black Cat told me it would largely depend on Hinckley’s music. While Ferrando had “only listened to, like, a couple seconds of it,” the song he heard “sounded like music. I mean, it sounded like something that would be a legitimate submission.”

All of these answers, disparate as they are, seem like defensible responses to Hinckley’s bid for a public platform. I think that’s part of what’s

CONTINUED ON **PAGE 150**

**What to do with a man who is legally free but behaving—at least to a large swath of the public—in such poor taste?**





Inside a thermal vacuum chamber that can replicate the airlessness and extreme cold of outer space, a NASA engineer examines a component of the James Webb Space Telescope.



# READYING FOR LAUNCH

Before many spacecraft journey into the stars, they're designed, built, and tested at NASA's Goddard Space Flight Center in Greenbelt—a pioneering hub of space science and exploration

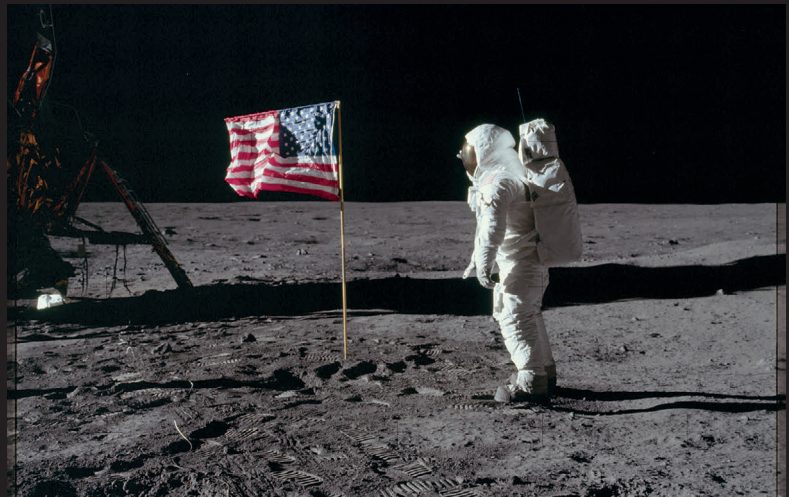
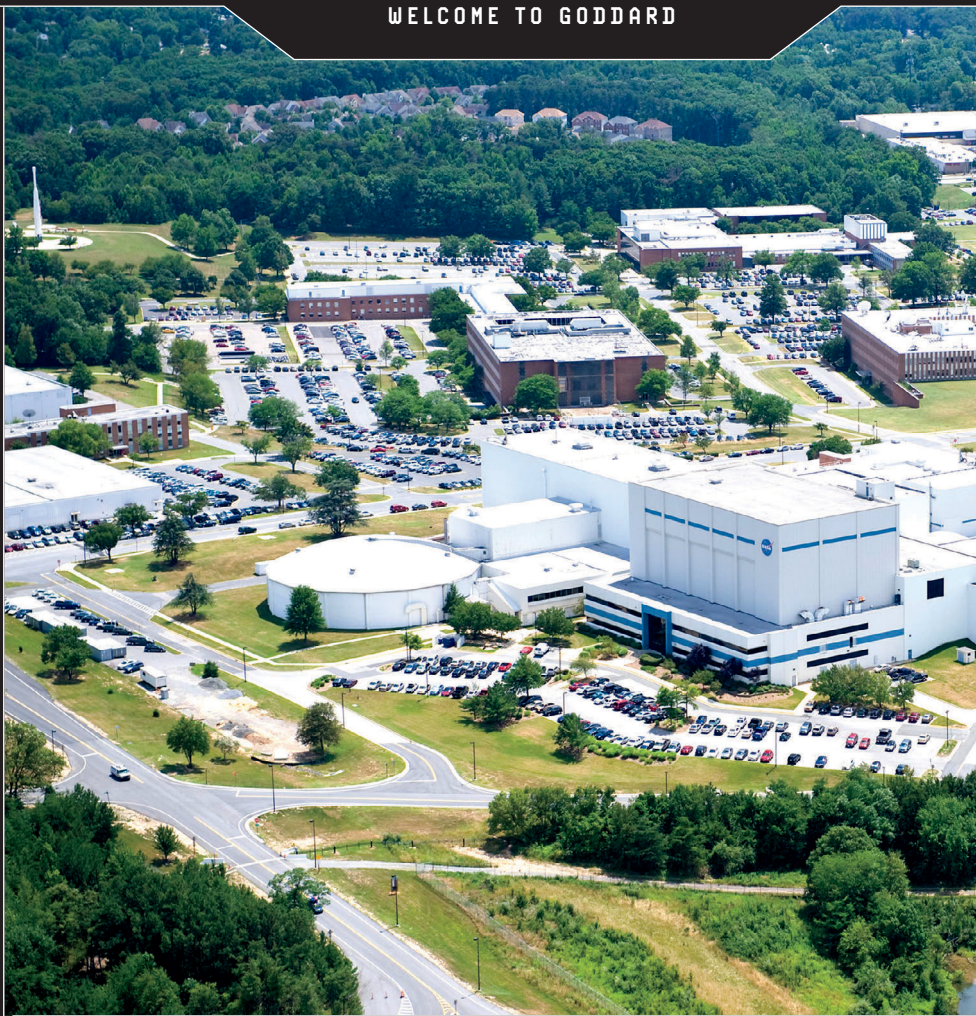
BY PATRICK HRUBY



This past December, NASA's Parker Solar Probe flew closer to the sun than any spacecraft ever has, surviving expected temperatures of 1,800 degrees to collect data that's helping scientists better understand how stars work. Before beginning its seven-year journey, however, the probe was put through the ringer closer to home—enduring just over two months of testing in airlessness and extreme cold (minus 292 degrees) at Goddard Space Flight Center in Greenbelt.

Established in 1959 as the nation's first space-flight complex, Goddard oversees a \$4 billion portfolio and is home to about 10,000 employees spread across its 1,270-acre main campus and sites in five other states. Its scientists, engineers, and technologists survey the moon for future crewed missions and study climate change back home. They peer into the cosmos with the Hubble Space Telescope and talk to astronauts on the International Space Station. They help ask scientific questions (do asteroids contain life's chemical building blocks?), then work on missions to find answers (such as sending a robot to an asteroid to collect some rocks and bring them back to Earth). "We don't do every single aspect on every single mission," says Goddard director Makenzie Lystrup. "But we can. That's what makes Goddard so important and unique."

Currently, the center is readying the Nancy Grace Roman Space Telescope for launch by 2027. With a field of view that's at least 100 times larger than Hubble's, it could end up measuring light from a billion galaxies, providing an unprecedented view of the universe. Here's an inside look at those preparations and some of Goddard's other work—all pushing us farther into the stars.



## ↑ MAKING HISTORY

When Apollo 11 touched down on the moon in 1969, the first people to hear Neil Armstrong say "The Eagle has landed" were at Goddard, where engineers also created the tech that captured and broadcast the first moonwalk. Other groundbreaking moments at the center include early leadership of Project Mercury, the first US human space-flight program, and managing TIROS 1, the first weather-observation satellite. Goddard has since pioneered the repair of satellites in orbit and created instruments that have been sent to every planet in the solar system. Up next? Designing a space telescope to search for signs of life on planets orbiting other stars.

PREVIOUS SPREAD: PHOTOGRAPH BY CHRIS GUNN/NASA; THIS PAGE: GODDARD CAMPUS BY BILL HRYBYK/NASA; MOON LANDING COURTESY OF NASA/APOLLO 11





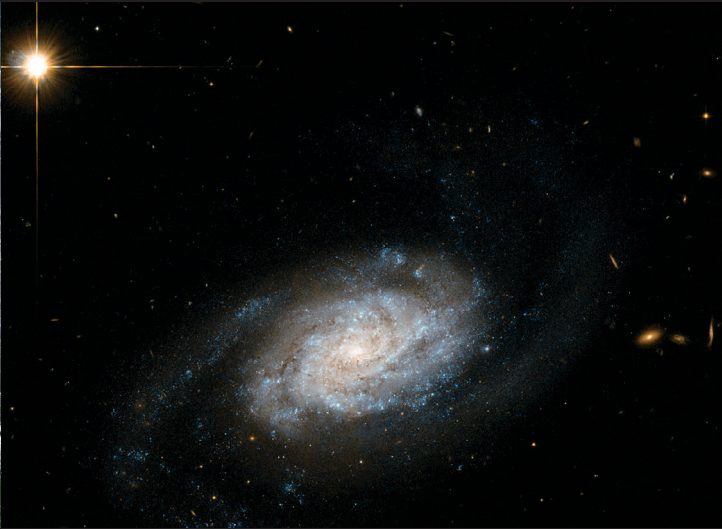
## ↓ FAMOUS FACES

While producing a climate-change documentary in 2016, actor Leonardo DiCaprio (below right) visited Goddard to discuss NASA's work studying Earth's atmosphere and oceans with Piers Sellers (below left), a former astronaut and scientist. Queen Elizabeth II, Kamala Harris, and *Star Trek* actress Nichelle Nichols have also visited the Greenbelt campus (at left).



## ↓ VIEWS FROM ABOVE

A fleet of orbiting satellites gives scientists—including those at Goddard, a global hub for climate research—a top-down view of weather patterns and events, including 2024's Hurricane Beryl (below left), a powerful storm that caused almost 50 deaths in the US and billions of dollars of damage across the Caribbean and North America. Looking out into the cosmos, the Hubble Space Telescope produced this image of spiral galaxy NGC 3455 (below right), located 65 million light years away in the Leo constellation. In orbit since 1990, the telescope has spied a comet colliding with Jupiter, discovered moons around Pluto, and spotted the most distant star ever seen, Icarus, whose light took 9 billion years to reach Earth.







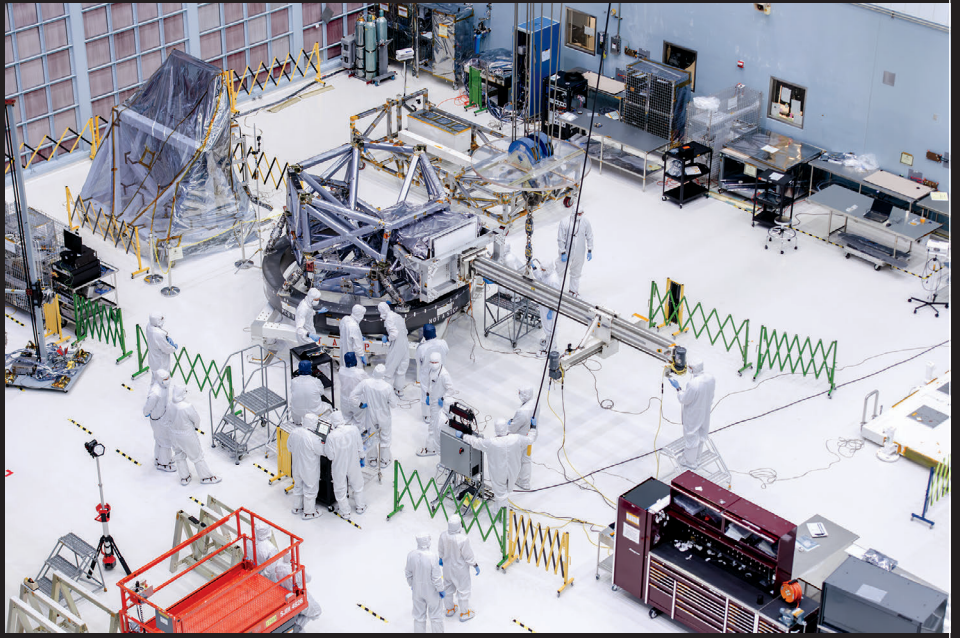


## ← INSIDE THE CLEAN ROOM

In development for more than a decade and expected to cost about \$4 billion, the Roman Space Telescope will allow NASA to complete a census of planets outside our solar system and to better understand the ongoing expansion of the universe. Workers are assembling the telescope within Goddard's eight-story-high clean room, which prevents contaminants from damaging spacecraft. Large enough to fit two space shuttles' worth of cargo, the room circulates almost 1 million cubic feet of air a minute through 9,000 square feet of filters (in the wall on the left) that remove particles larger than five microns across—about 7 percent of the width of a human hair. Workers are forbidden to wear perfume, lotion, and deodorant; go through a 10-to-15-minute decontamination process; and don sterile "bunny suits" before entering an environment 1,000 times cleaner than a hospital operating room. "Roman's optics have to be pristine, or else it's analogous to fogging up your glasses," says Jamie Dunn, the telescope's project manager. "Even water is a contaminant—it can ice up in locations you don't want."

## → ASSEMBLY REQUIRED

A multi-year process, Roman's construction is a bit like fitting together the world's most high-tech Lego blocks. Its Optical Telescope Assembly (top right) contains ten mirrors to focus cosmic light, while its coronagraph (middle right) is designed to help scientists view distant planets by obscuring the glare of their host stars. Operating at minus 288 degrees to reduce electronic noise, a collection of 18 highly sensitive light detectors (bottom right) will help convert collected light into crisp images and allow astronomers to look deeply at wide swaths of the sky. Linking and powering Roman's components will be a whole lot of electrical cabling (opposite page)—enough to reach eight times higher than Mount Everest's peak if laid end to end.





## ← TESTING 1-2-3

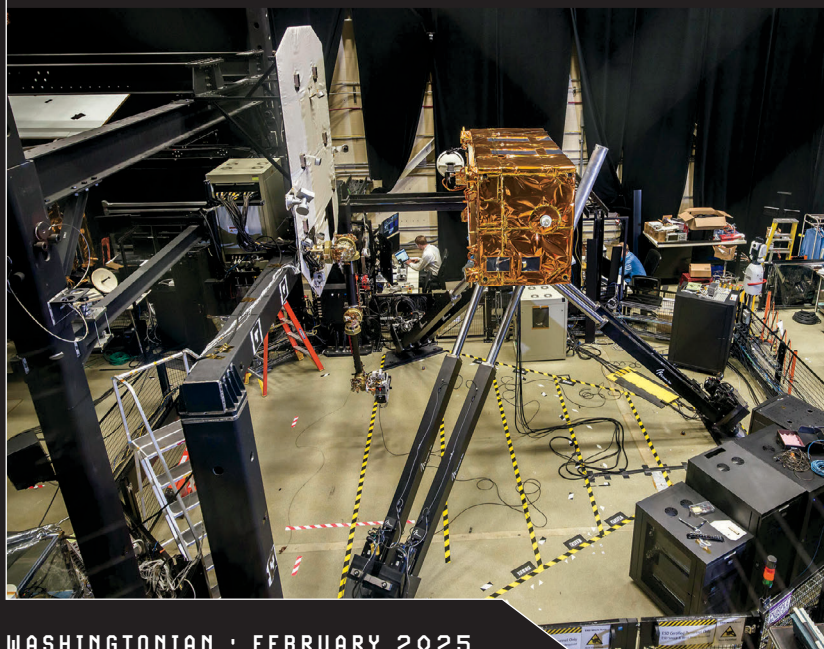
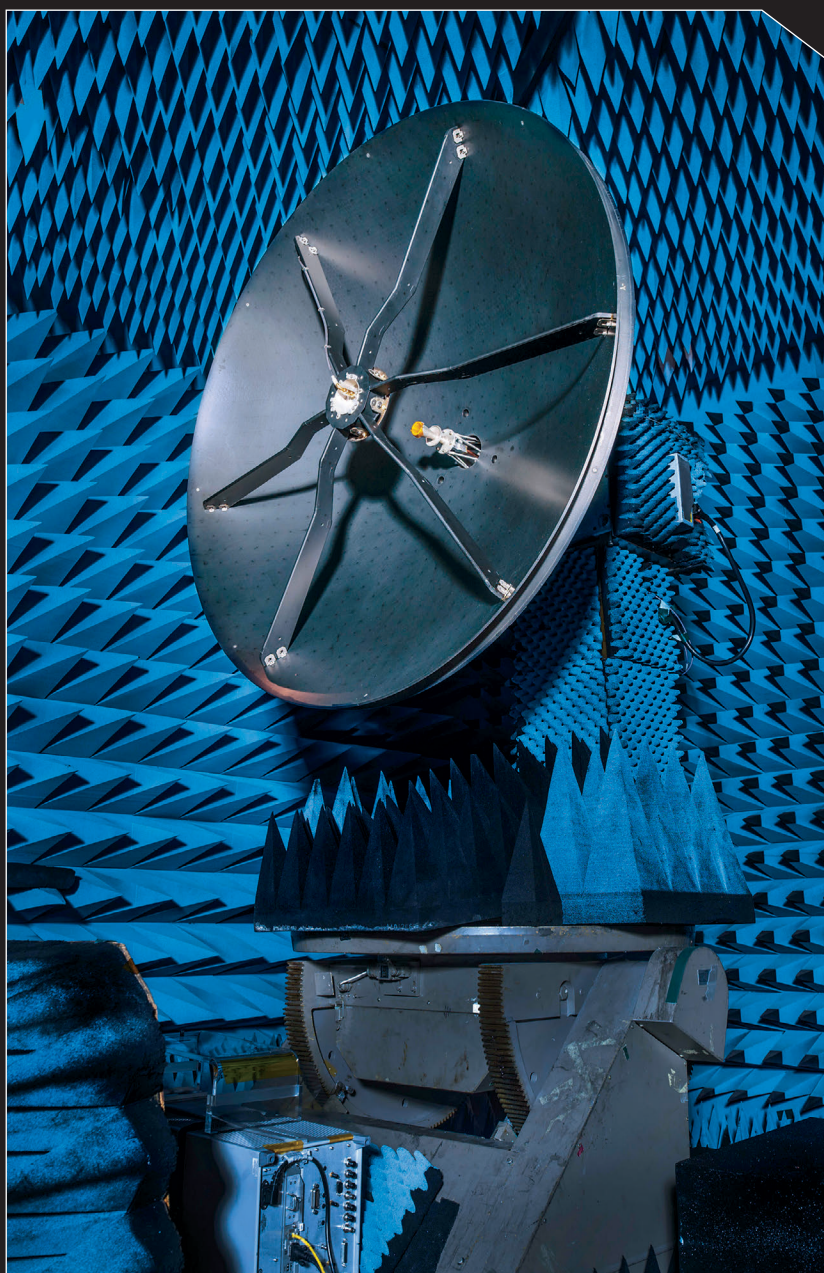
Before reaching the final frontier, spacecraft need to withstand liftoff. "Rocket launches are pretty loud," says Gunn, the Roman project manager. "They get you huge vibrations. You're sitting on a bomb that is going off slowly." At Goddard, Roman's High Gain Antenna (left), its primary communications link, underwent vibrational testing to mimic liftoff and ascent and had its performance checked in an echo-free chamber. The center also has an Acoustic Test Chamber that can produce sound levels as high as 150 decibels, as well as a 120-foot-diameter centrifuge to simulate the increased feeling of gravity's pull during launch. While roller coasters top out around 5 Gs—five times the force of Earth's gravity—Goddard's centrifuge can create up to 30 Gs. Thankfully, launch forces are significantly lower.

## → SIMULATING SPACE

To ensure that equipment can function in the frigid, airless environment of outer space, Goddard workers use the Space Environment Simulator—a 40-foot-tall, 27-foot-wide chamber that, from the outside, looks like the world's biggest and most hardcore Instant Pot and, on the inside, uses huge and powerful vacuum and liquid-nitrogen pumps to suck out all but the tiniest trace of air and atmospheric pressure. Contents such as components of the James Webb Space Telescope (right) are then subjected to temperatures ranging from 302 to 310 degrees below—or, in the case of the Webb telescope, minus 387 degrees via an extra helium shroud.

## ← AT YOUR SERVICE

Imagine you have a flat tire or are running out of gas. Now imagine *you're in orbit*. When multimillion-dollar satellites need fuel or repairs, they can't just call for roadside assistance. Instead, they're typically decommissioned—slowed down to burn up in the atmosphere or sent to out-of-the-way "graveyard" orbits 22,400 miles above Earth. What if that weren't the case? At its Robotic Operations Center, Goddard is developing new techniques for space-servicing, using an advanced robotic arm and mock satellite sitting atop a motorized, six-legged hexapod (left) to mimic microgravity—on-the-ground work that could ultimately extend satellites' usefulness and lifespans.









## LIFTOFF!

Befitting its namesake, Robert H. Goddard—a pioneering scientist considered to be the father of modern rocketry—the center also manages the Wallops Flight Facility on Wallops Island, Virginia. An active rocket-launch range since 1945, Wallops is NASA's primary facility for suborbital programs and frequently launches "sounding rockets" that carry scientific instruments to take measurements and perform experiments in flight. During 2024's solar eclipse, Wallops launched a Black Brant IX rocket (right) to study disturbances in the ionosphere, the electrified region of Earth's atmosphere, created when the moon eclipses the sun. For NASA, launches are "very nerve-racking, all the way up to the end," says Gunn, the Roman Space Telescope's project manager. "The planning is exhaustive—dress rehearsals, dry runs, coming up with contingency plans for the things that can go wrong. When that rocket goes off and everything is fine and it's heading up, that feeling of joy starts washing over everybody, like 'Wow, you did it.' " Gunn laughs: "And then when it's in orbit, it's gotta work."

**W**

PHOTOGRAPH BY GARON CLARK/NASA









# 100 VERY BEST

OUR FAVORITE PLACES TO EAT IN DC, MARYLAND, AND VIRGINIA



At Southwest DC's Dagon, dig into an Afro-Caribbean feast of crab, lobster, and oysters courtesy of chef Kwame Onwuachi.



# RESTAURANTS

By Ann Limpert, Jessica Sidman, Cynthia Hacinli, Carey Polis, and Sara Levine Rosenblum • Photograph by Scott Suchman





You don't need a celebration to justify going out to dinner. But it's no secret that your dining dollar doesn't go nearly as far as it used to, and you want your meal to be memorable even if it's only dinner on a Tuesday. Here's our ranked list of restaurants in DC, Maryland, and Virginia that wowed us with food but also with grace notes. The attentive server who brought water before we asked for it. The sommelier who turned us on to a cool, offbeat wine. Or the temporary tattoos we were sent home with from Pineapple & Pearls, depicting some of the restaurant's star dishes. Either way, these are 100 places worth celebrating.

#### WHAT'S THE PRICE BREAKDOWN?

BASED ON DINNER FOR TWO,  
INCLUDING TAX AND A 20-PERCENT TIP:

**VERY EXPENSIVE:** \$300 OR MORE

**EXPENSIVE:** \$201 TO \$299

**MODERATE:** \$101 TO \$200

**INEXPENSIVE:** \$100 OR LESS

PHOTOGRAPH OF KITCHEN BY SCOTT SUCHMAN; OTHERS ON THIS SPREAD BY REY LOPEZ



Albi's hearth turns out spectacular dishes such as smoky chicken glazed in pomegranate barbecue sauce, charred prawns with cucumber yogurt, and skewered octopus.





1

# ALBI

1346 FOURTH ST., SE

Michael Rafidi, the chef/owner of this five-year-old Levantine dining room in Navy Yard, has had a lot pulling at his attention this past year: new restaurants (La' Shukran and Yellow, both in Union Market) as well as national accolades (the James Beard Award for best chef in the country). Yet Albi, his first restaurant, is better than ever. Rafidi celebrates his family's Palestinian roots in dishes that look beautiful and, often, lead to a perfect bite. The tenderest octopus we've tasted outside of the Mediterranean is grilled on a spear and paired with dill yogurt and pomegranate molasses. The dips, such as baba ghanoush with smoky pumpkin and pickled raisins or spheres of oil-preserved labneh with apricot, will have you tearing through warm puffs of pita. Meat eaters will find a lot to love—order all the lamb you can, and don't skip the beef-cheek-stuffed cabbage—but a whole trout, cooked in the sparking hearth that backlights the open kitchen, is equally revelatory. **Expensive.**





Build a perfect lettuce wrap with Wagyu short rib, pickled radish, and chili jam.

2

# DŌGON

1330 MARYLAND AVE., SW

Kwame Onwuachi is best known as a chef, but he deserves equal billing as a storyteller. And like any great novel, his new restaurant at the Salamander hotel is something we can't wait to return to. Dōgon pays tribute to Benjamin Banneker, the Black astronomer who helped map DC more than two centuries ago and whose family had roots in the restaurant's namesake West African tribe. And so the sultry dining room's menu weaves together the cultures of West Africa and DC, plus the Caribbean.

That translates to dishes like hoe crab—buttery blue crab with tiny plantain hoecakes and a creamy green sauce inspired by our city's Peruvian chicken joints. A family-style platter of Wagyu short ribs pays homage to Korean barbecue. But really, this is all Onwuachi's vision—and it's some of the most exciting food we've eaten all year. **Expensive.**

PHOTOGRAPH BY SCOTT SUCHMAN



3

## PASCUAL

732 MARYLAND AVE., NE

Mexican food in DC has never felt as thrilling as it does at this Capitol Hill charmer helmed by Isabel Coss and Matt Conroy, the chef power couple behind the Georgetown neo-bistro Lutèce. A wood-fired hearth fuels the menu, kicking off with guacamole served on a lazy Susan with pickles, smoked fruit, and salsas. Steak tartare is adorned with peanut salsa, burnt-tortilla aioli, and smoked olives, while a chayote-and-Asian-pear slaw is among the many hit vegetable plates. Save room for any of the larger platters, but particularly lamb-neck barbacoa with ayocote beans and heirloom tortillas. **Expensive.**

4

## MOON RABBIT

927 F ST., NW

Could a single restaurant make Penn Quarter's food scene cool again? Kicking back with a pho martini in Kevin Tien's buzzy, cozy-chic Vietnamese restaurant might have you thinking yes. Tien relocated Moon Rabbit from a Wharf hotel early last year, and it feels like an entirely different, and more fully realized, restaurant. Here, crab rangoon is turned into a gooey robiola-cheese dip, elegant Thermidor is made with sweet giant shrimp, not lobster, and perilla leaves stuffed with Wagyu are among the best things we ate in 2024. Durian-curious? Pastry chef Susan Bae takes the stink out of the famously funky fruit and spins it into a lush mousse. **Expensive.**

5

## TAIL UP GOAT

1827 ADAMS MILL RD., NW

It's the small but important things that make you feel so cared for at this Adams Morgan destination, such as a laser focus on a diner's dietary restrictions and preferences. The white-miso dip and einkorn-focaccia snacks are reason alone for a visit, but the lion's-mané-mushroom entrée seals the deal. This is some of the best hospitality in DC—any occasion would be well celebrated here. **Expensive.**

6

## ROOSTER & OWL

2436 14TH ST., NW

If you think cacio e pepe has been done to death, you haven't tried the Roman pasta reinvented as a pear salad with shavings of tête de moine cheese at Carey and Yuan Tang's laid-back dining room. The \$105 prix fixe—there are four dish choices for each of the four courses—is filled with such brilliant tweaks. Braised short rib over congee gets a jolt of fish-sauce gastrique, and even a simple sauté of roasted mushrooms with Shaoxing wine and butter had us talking about it for days. **Expensive.**

7

## CAUSA

920 BLAGDEN ALLEY, NW

Lima native Carlos Delgado brings ambition and artistry to Peruvian cuisine at this high-energy 26-seat restaurant.

The six-course menu—plus optional “fish market” specials—shows off fresh-caught seafood and an impressive dry-aged-fish program. Nikkei-style ceviche is reinvented as a checkerboard of aged lean and fatty tuna, while a koshihikari-rice dish with spirulina-cured Hokkaido scallop comes hidden under paper-thin leche de tigre crackers.

The upstairs cocktail bar, Amazonia, is a more casual destination for elevated street foods and the country's largest pisco collection. **Very expensive.**

Order a whole fish at Causa and the kitchen will prepare it both hot and cold.







Nasime's sashimi course, with bluefin tuna, uni, and king salmon

8

## NASIME

1209 KING ST., ALEXANDRIA

It's hard to believe that Yuh Shimomura works this kitchen solo, conjuring a seven-course Japanese menu for up to 20 diners at a time. The \$95 feast is one of the best values around, with seasonal standouts like fried spiny-lobster cake or a scrape-the-bowl dish of maple-and-soy-braised duck. An exquisite sashimi platter is always a menu highlight, as is a bubbling cauldron of noodle soup, recently featuring an earthy combination of Chesapeake oysters and Japanese mushrooms. **Expensive.**

9

## OMAKASE @ BARRACKS ROW

522 EIGHTH ST., SE

Chef Ricky Wang and service director Gabriel Enjamio, both alums of Minibar, turn the omakase experience into a 14-seat show. No other sushi counter in DC presents as much detail about its fish and has so much fun along the way. ("Thank you for avenging Nemo's family" precedes a bite of barracuda.) The 20ish-course menu starts with hyper-seasonal prepared dishes—flame-jellyfish shooters, say, or blowfish tempura—followed by deceptively simple nigiri, such as sea bream with eight-hour-simmered sake sauce. **Expensive.**

10

## GEMINI

1509 17TH ST., NW

This natural-wine store from former Komi owners Johnny Monis and Anne Marler serves unfussy but impeccable Greek-ish small plates and some of the area's best pastas. The pastas are available only in the standing-room shop, but we'll happily forgo a chair for gnocchi-like gkogkes cloaked in sun-dried-tomato butter or macaronia cacio e pepe with a lacy fried egg. A separate carryout menu offers Monis's sourdough pizza and pints of cult-favorite Happy Ice Cream. **Moderate.**

11

## 2FIFTY

414 K ST., NW; 4700 RIVERDALE RD., RIVERDALE PARK

Last year, Fernando González and Debby Portillo González opened a DC outpost of their Texas-style barbecue joint and expanded their Prince George's County smokehouse. What hasn't changed: Their oak-smoked barbecue is still the best around. Buttery slabs of American Wagyu brisket remain unmatched, as do peppery pork ribs and thick poblano-studded sausages. Sides deserve their own spotlight, whether mustardy potato salad or beans with brisket and fried onions. **Inexpensive.**

12

## JÔNT

1904 14TH ST., NW

Is DC's most expensive tasting menu—\$375 before tax and service fee—worth it? If you can philosophically accept the entry price for the highest echelons of fine dining, Ryan Ratino's 17-seat tasting counter delivers on luxe, rare ingredients precisely prepared—all while vintage hip-hop plays in the background. The Japanese-inflected menu starts with a bombardment of decadent snacks (think charcoal-seared barracuda with beluga caviar), followed by dishes like venison with matsutake-mushroom/chocolate fudge or king-crab rice showered in truffles. **Very expensive.**

PHOTOGRAPH BY SCOTT SUCHMAN





Chicory cake  
with chocolate  
caramel  
and gooseberries

13

# LUTÈCE

1522 WISCONSIN AVE., NW

This tightly packed, brick-walled Georgetown bistro feels like the neighborhood restaurant of our dreams: warm and transportive (in this case, to Paris), with a thoughtful array of cocktails and wine and an approachable menu that always subtly surprises us. Take chef Matt Conroy's impossibly light Parisian gnocchi or his crudo with gorgeous slices of raw bluefin tuna bathed in blood orange and buttermilk. Pastry chef Isabel Coss's desserts are terrific—especially her famous honey semifreddo with shavings of Comté cheese. **Expensive.**



14

## PINEAPPLE & PEARLS

715 EIGHTH ST., SE

There's a special-occasion restaurant for every personality—and Aaron Silverman's Capitol Hill dining room is for lovers of unabashed excess. (Martini towers! Disco balls! Caviar sundaes!) The four-course dinner lavishes diners with treats, which are the most fun of all. Love the buttered-popcorn soft-serve? They'll send you home with a temporary tattoo of the confection. Dig the sexy funk-and-soul soundtrack? You'll be handed a pink cassette with a scannable barcode to the restaurant's Spotify playlist. **Very expensive.**

15

## THE RED HEN

1822 FIRST ST., NW

This decade-old Bloomingdale Italian spot exudes warmth and congeniality, nailing that mix of precision and laid-backness you hope for from a neighborhood restaurant. The rigatoni with sausage is famous for good reason, but sleeper hits abound, from the roasted-eggplant crostini with Jimmy Nardello peppers to the seasonal cinnamon-crunch gelato. This is the kind of restaurant you want to stick around forever. **Moderate.**

16

## THE DUCK & THE PEACH

300 SEVENTH ST., SE

A lineup of bronze-skinned ducks is the first thing you spot when walking into this glowing Capitol Hill dining



Indo-Chinese-style ribs, salt-cod salad, and fry bread

17

## CANE AND ST. JAMES

403 H ST., NE; 2017 14TH ST., NW

Jeanine Prime's restaurants showcase the melting pot of Caribbean cuisine in two stylish settings—Cane is a petite all-day cafe on H Street, while the soaring St. James encourages diners to linger over dinner and rum punches. At St. James, ethereal crab fritters whet the appetite for fork-tender brisket, crispy macaroni pie, and top-notch coconut-braised collards. Cane's takeout-friendly bowls with oxtails and the fiery curry shrimp are a terrific alternative to a fast-casual lunch. Citrusy, spicy jerk wings grace both menus. **Moderate.**

PHOTOGRAPHS BY SCOTT SUCHMAN



room. They taste as good as they look, but there are other gems from the spit, such as a rosy rack of lamb with harissa chimichurri or Amish chicken with herb-tinted toup. Details matter here: The bread, warm pumpernickel, arrives with mounds of cow, goat, and bison butters, all fabulous. **Expensive.**

18

## MAYDAN

1346 FLORIDA AVE., NW

This seven-year-old restaurant—still a tough reservation—is centered around a blazing hearth turning out irresistible Middle Eastern meats such as the justly famous lamb shoulder, enough to feed four; whole chicken; and a rib eye with spicy adjiko. Order sides like cauliflower hash and roasted eggplant, plus dips and condiments, and you're set. The relaxed bar is a way to sidestep reservations and discover cocktails such as a heady elixir of mezcal, passionfruit, serrano chilies, and blue Curaçao. **Expensive.**

19

## PETITE CERISE

1027 SEVENTH ST., NW

In the morning, this airy French spot in Shaw wakes up customers with on-the-go vanilla lattes and decadent swirl croissants. But come for dinner and you'll be rewarded with one of DC's top dining values: a \$64 prix fixe with four courses of food that tastes like it should cost much more. (You can also order à la carte.) On a recent visit, that included a deliciously retro snapper en croûte, umami-rich Parisian gnocchi, and a luxurious foie gras terrine. **Moderate.**

"Typhoon shelter" shrimp with toasted garlic and chilies



20

## QUEEN'S ENGLISH

3410 11TH ST., NW

This emerald-painted Columbia Heights dining room celebrates two things, besides great design: natural wines and the East/West cuisine that resulted from more than a century of British rule in Hong Kong. Snack and share widely on plates such as curried-shrimp croquettes, a scallion pancake, and fiery duck drunken noodles. Soothe the burn with a funky orange wine—or one of the city's best chocolate ice creams. **Expensive.**

21

## L'ARDENTE

200 MASSACHUSETTS AVE., NW

This chic Italian hot spot's menu doesn't play by many rules—it's got strapping Italian American classics like veal parm, a rainbow of creative veggie dishes, and showboats including flaming tiramisu and 40-layer truffle lasagna. Focus on the long list of pastas, which include a fabulous pappardelle with white veal ragu and a lemony goat-cheese-and-ricotta ravioli. Desserts such as pumpkin-spice cake, butterscotch budino, and housemade soft-serve are dazzlers, too. **Expensive.**

22

## THE DABNEY

122 BLAGDEN ALLEY, NW

Along the walk to your table at Jeremiah Langhorne's rustic dining room, you'll pause by the open kitchen and flaming hearth. There, a cook will hand you a ceramic cup of warm switchel, a centuries-old drink that's tangy with squash vinegar the kitchen made earlier in the season. It's a fitting overture for a seven-course tasting menu in which Mid-Atlantic food traditions get the luxury treatment. Who knew Appalachian apple cake went so well with foie gras? **Very expensive.**



23

## LAPIS

1847 COLUMBIA RD., NW

Nearly a decade in, this Afghan dining room in Adams Morgan remains a jewel for either a charming date night or a family/friends outing. It's easy to go vegetarian (get the buranee bademjan for perfectly melty eggplant), but it's hard to pass up the mantu dumplings made with beef or shrimp. Order the lovely sharbat, an orange-and-almond-flour cake, to finish. **Moderate.**

24

## JOON

8045 LEESBURG PIKE, VIENNA

At this Persian fine-dining restaurant, all gleaming wood and brass, Iranian cookbook star Najmieh Batmanglij and ex-Maydan chef Chris Morgan turn out feasts that might start with saffron-scented Negronis and end with pistachio "love cake." In between: lavish kebab platters and bountiful rice dishes studded with sour cherries or fava beans. The \$20 lunch deal is a terrific escape from the Tysons mall across the street. **Expensive.**

25

## LA' SHUKRAN

417 MORSE ST., NE

Albi chef Michael Rafidi is best known for his creative takes on Levantine cuisine, but he has a substantial background in French restaurants, too. At this moodily sexy lounge in a Union Market alley, he seamlessly fuses the two cuisines—a swinging French bistro with Middle Eastern underpinnings. Get the fried quail, feta-and-chicory salad, and the steak au poivre kebabs, and don't overlook the colorful cocktails, including a mix of gin, honeydew, and chilies. **Moderate.**

26

## BELOVED BBQ

200 MASSACHUSETTS AVE., NW

Grill your own cuts of short rib and spicy miso hanger steak at this yakiniku restaurant inside the Japanese food hall Love, Makoto. An omakase option includes a sampler of beef, a colorful array of pickles, and a mango-shiso popsicle. We prefer to order à la carte, if only to indulge in the menu's other showstoppers: milk buns with miso-honey butter, slaw tossed tableside with wasabi-ume dressing, Wagyu fried rice, and mochi potatoes. **Expensive.**

27

## BAR DEL MONTE

3054 MOUNT PLEASANT ST., NW

The slogan of this Mount Pleasant Italian restaurant is "mediocritas exquisita"—exquisite mediocrity. Indeed, the small plates might read basic, but all are impeccably prepared. Oliver Pastan—who has worked in his father's restaurant 2 Amys as well as acclaimed kitchens in New York and Rome—understands that less is more when you've got the best ingredients. Our perfect meal: crisp greens with anchovy dressing, grilled lamb skewers with chili oil, any of the bubble-crusted pizzas, and quirky specials like monkfish-liver terrine. **Moderate.**

28

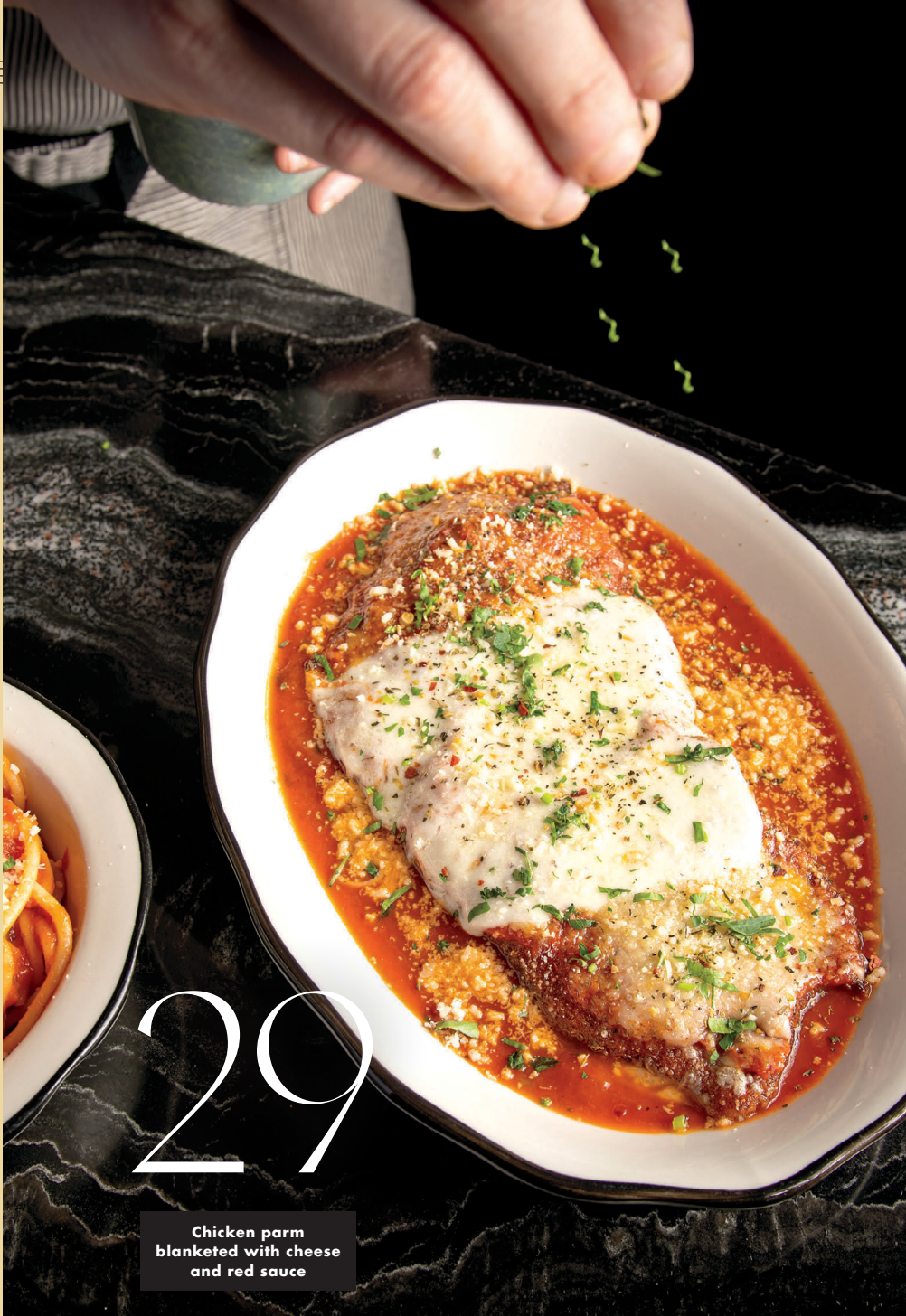
## 2 AMYS

3715 MACOMB ST., NW

This bustling pizzeria has reached institution status for its Neapolitan-style pies and consistent menu staples, such

Hummus topped  
with smoky  
escargots and lots  
of butter





29

Chicken parm  
blanketed with cheese  
and red sauce

29

## CARUSO'S GROCERY

914 14TH ST., SE; 11820 TRADE ST., NORTH BETHESDA

It's easy to rag on red-sauce standards that are as common in sports bars as they are in Italian American restaurants. But calamari and cheesy garlic bread are given the respect they deserve at Matt Adler's Italian American dining rooms. There's a Caesar that blows away any desk salad, expertly fried chicken parm, and robust pastas such as bucatini with zesty ragu and a dollop of ricotta. **Moderate.**

as a Caesar-esque Little Gem salad or deviled eggs with green sauce. And yet there's always something fresh and intriguing on the ever-changing specials list. The dishes are simple but made with the highest-quality ingredients, whether a salad of bittersweet tardivo leaves in anchovy vinaigrette or cubes of ruby-red bluefin tuna dressed with lemon and (really good) olive oil. **Moderate.**

30

## CHAY

6351 COLUMBIA PIKE,  
FALLS CHURCH

Soulful noodle soups, colorful papaya salads, and a signature "clam dip" make this newcomer one of the best Vietnamese restaurants around. And, oh yeah, everything is vegan or vegetarian. The fragrant pho is enriched with mushrooms, fried shallots, and faux meats that chef Lan Tran makes from tofu and vegetables. The papaya salad? It's topped with tofu jerky instead of pork floss. And the "clams" are fashioned from soy protein dressed in lime and vegetarian fish sauce. **Inexpensive.**

31

## CASA TERESA

919 19TH ST., NW

Rubén García may be an alum of forward-thinking restaurants like Minibar and El Bulli, but his venture in the Square food hall is a paean to the homey Spanish cooking he grew up on. The oak-and-charcoal grill turns out beautiful crisp-skinned sea bass and tender Ibérico pork, with accents like a hazelnutty romesco and a bright mojo verde. The burnt Basque cheesecake is the dreamiest version around. **Expensive.**



# RARE ELEMENTS

FIVE HARD-TO-FIND INGREDIENTS POPPING UP AT LOCAL RESTAURANTS **BY IKE ALLEN**

## Hoja Santa

FIND IT AT: **PASCUAL**

A staple in southern Mexico, where its oversize leaves lend an anise-like fragrance to stews, eggs, and tamales, hoja santa can rarely be found fresh in DC. Chefs Matt Conroy and Isabel Coss use the herb—sourced from two local farms—in practically every course at their Capitol Hill Mexican spot, from cocktails (it brings a peppery note to an old-fashioned) to dessert (an hoja santa crème anglaise adds herbal complexity to a flan).



## Appalachian Allspice | FIND IT AT: **OYSTER OYSTER**

The presence of spicebush, a shrub native to the eastern US, once signaled to farmers that their soil was rich. Chef Rob Rubba's team at his plant-based Shaw dining room forages for the berries, dries them, and uses them in a mushroom-shaped shortbread cookie. Rubba also employs spicebush branches as skewers for grilled, pastrami-spiced lion's-mane mushrooms.



## Mocambo | FIND IT AT: **CAUSA**

The mocambo tree is an oddball Amazonian cousin to cacao, with huge pods resembling cabbages and gnarled, white beans that taste something like a cross between white chocolate and hazelnut. Chef Carlos Delgado incorporates them into a showstopping dessert at his Shaw Peruvian restaurant: Passionfruit-huacatay gelato is served with a dollop of mocambo ganache, a bright-red flower made from mocambo mousse, and caviar.





## Ants | FIND THEM AT: CHICATANA

Fittingly for a restaurant named after the edible leaf-cutter ant, this Columbia Heights Mexican place makes the protein available in several forms. For five bucks, diners can try a toasted-ant taco, and the bugs also adorn chicharrón-stuffed gorditas and, for dessert, dulce de leche buñuelos.



## Crown Melon | FIND IT AT: JÔNT

At his 14th Street tasting counter, Ryan Ratino taps into Japan's luxury fruit market by presenting a single slice of prized crown melon—a luscious green muskmelon from Shizuoka Prefecture, where cultivators cull vines so that each plant produces just one rich fruit—as a \$40 tasting-menu add-on, alongside more typical luxury upgrades like white truffles.

## THINGS WE LOVE

Cheese-plate-inspired desserts

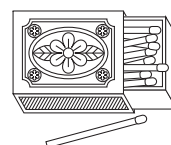
Goody bags with breakfast pastries for the next morning

Frame-worthy restaurant postcards



Super-swank martini services

Dishes with lots of little condiments



Matchboxes at the host stand

Fancy shaved-ice desserts

Bread service that's actually worth paying for

Clarified cocktails

## THINGS WE'RE OVER

Gratuitous truffle upgrades

Draconian cancellation policies

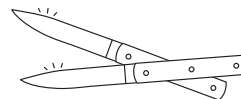


Manufactured "vibe"

Online menus with no prices

Dishes served with not enough sauce

Table time limits



Steak knives with reverse blades (and a server warning that the flat, not curved, side is sharp)

\$50-plus cocktails

Share plates that require a knife to split



32

## MÉTIER

1015 SEVENTH ST., NW

At this quietly elegant Shaw tasting room, veteran chef Eric Ziebold brings classic techniques and a perfectionist's eye toward ingredients to a seven-course menu. Tuna belly and curry-cured loin—"stunning in quality the last few weeks," he writes in menu notes—top a crisp *feuille de bric* with dots of Meyer-lemon jam and other condiments, while expertly cooked squab embraces fall with finely diced fairytale pumpkin in a cider sauce perfect for sopping up with Parker House rolls. **Very expensive.**

33

## REVELER'S HOUR

1775 COLUMBIA RD., NW

Chef Jon Sybert and his crew do wonders with pasta, whether it's fusilli with slow-roasted pork and fennel breadcrumbs or cauliflower-Taleggio mezzaluna with black truffles and hazelnuts. But the can't-miss dish is the saffron hot-honey half chicken with a salty-sweet fennel crust—perfect for sharing in the sexy, date-night-ready dining room. Meanwhile, somm and co-owner Bill Jensen is ready with a story behind every bottle, making this a destination for wine snobs and novices alike. **Expensive.**

34

## SUSHI TARO

1503 17TH ST., NW

It's no wonder this sushi stalwart remains a favorite among Japanese expats and

diplomats. In addition to premium nigiri—see the specials list for the freshest imports from Japan and beyond—the kitchen's skills are wide-ranging, from housemade udon noodles to squid-ink "fish and chips" tempura. The hidden-away omakase counter is one of the most exclusive and special reservations in town. No more than two

parties are seated at a time, each with a personal sushi chef preparing peak-season and high-end seafood until you say stop. **Moderate to very expensive.**

36

## PERRY'S

1811 COLUMBIA RD., NW

The Adams Morgan mainstay recently turned 40, but it feels brand-new thanks to inventive Japanese comfort dishes from chef Masako Morishita. Garlicky edamame dumplings showered in Parmesan are an

35

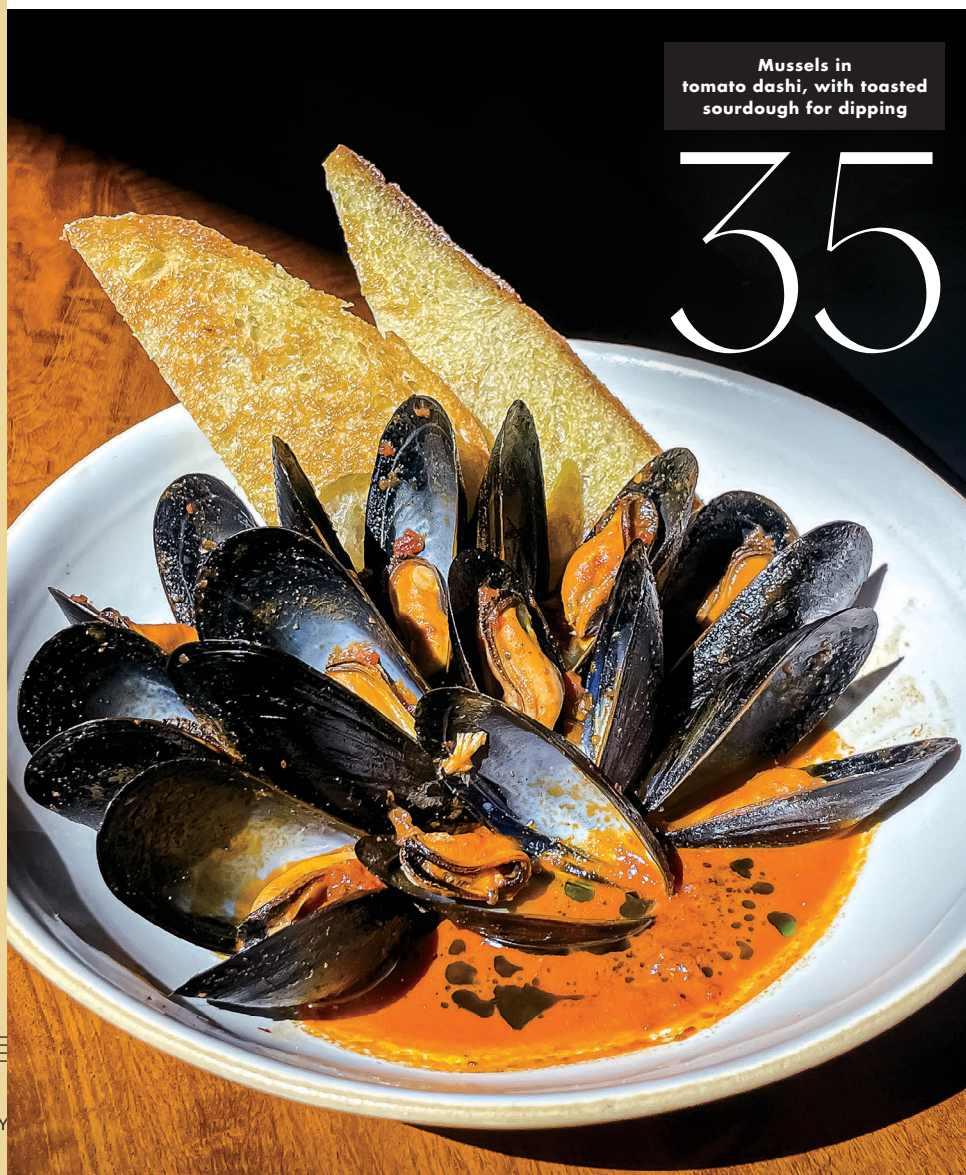
## ELLIE BIRD

125 FOUNDERS AVE., FALLS CHURCH

Chef Yuan Tang, who's also behind DC's Rooster & Owl, is known for eclectic menus with unexpected cross-cultural mash-ups. In this family-friendly Falls Church dining room with pink neon and booths styled like birdcages, French onion soup incorporates pho flavors, while kimchi-tofu stew melds into a *bouillabaisse* with head-on shrimp, scallops, and crisp-skinned cobia. Brunch is worth a visit for the tornado omelet or the mochi waffle with fermented-banana anglaise. **Moderate.**

Mussels in  
tomato dashi, with toasted  
sourdough for dipping

35



PHOTOGRAPH BY ALBERT TING



instant classic, as is the egg-salad-topped shrimp kat-su burger. Sushi is still a reliable bet, but the fun is on the specials list, where you'll find dishes like braised daikon with brûléed Brie. **Moderate.**

37

## ELLE

3221 MOUNT  
PLEASANT ST., NW

This Mount Pleasant bakery and restaurant excels at all things fermented, starting with the sought-after sourdough loaves sold from its daytime cafe and served with cultured butter and whey caramel for dinner. During the day, try bagels with beet-cured salmon or tempeh burgers with kimchi barbecue sauce. The more refined evening menus—à la carte or a \$95 prix fixe—might offer hits such as fluke aguachile with pickled plum or marinated-mussel toast with pickled fennel. **Inexpensive to expensive.**

38

## DARU

1451 MARYLAND AVE., NE

This low-lit, modern-Indian bar/restaurant, run by Rasika alums Suresh Sundash and Dante Datta, specializes in clever combos: burrata moored in a bowl of spicy black dal, a chicken kebab featuring nubs of blue cheese, and palak paneer reimagined as lasagna. Datta's cocktails, such as a milkshake-like chai-tini that doubles as dessert, keep the good vibes going. **Moderate.**

39

## CHICATANA

3903 14TH ST., NW

At this popular Mexican restaurant in Columbia

Heights, order anything raw. Hopefully, that includes a tostada with slices of glistening red tuna, and a scallop ceviche, in a “can I just drink this, please?” coconut leche de tigre with passionfruit and pomegranate. Start with the al pastor margarita (mezcal and pineapple juice!) and end with the crispy buñuelos, sweetened with dabs of dulce de leche—and optional ants. **Moderate.**

40

## ANJU

1805 18TH ST., NW

Inside this Dupont Korean dining room, both trendy and trad, chef Angel Barreto lobs wonders like chili-basil beef tartare, battered branzino, and Brussels sprouts with beer cheddar onto the menu with aplomb. But he's also wise enough not to mess with crowd pleasers such as the ssam board (sweet short rib with lettuce for wrapping) or fried chicken with gochujang and Alabama white barbecue sauce. **Moderate.**

41

## INFERNO PIZZERIA NAPOLETANA

12207 DARNESTOWN RD.,  
DARNESTOWN

There's one compelling reason to trek out to Darnestown for this “Neo-Neapolitan” pizza: the dough. It's a chewy-crispy-puffy wonderland that goes with pretty much anything Tony Conte's kitchen tops it with, from generous plops of fior di latte for the Margherita to roasted potatoes, onions, and rosemary. Bonus: If you have leftovers, the crust tastes great re-toasted the next day and dunked in hummus or whatever sauce is lurking in your fridge. **Inexpensive.**

42

## SUSHI NAKAZAWA

1100 PENNSYLVANIA  
AVE., NW

Omakase options have boomed across DC over the last couple years, but this sushi counter in the back of the Waldorf Astoria continues to be a destination for those seeking a high-end, traditional experience. The 20 pieces of nigiri feature subtle yet thoughtful accents, whether salmon with Noto Island sea salt or Japanese sea scallops with yuzu kosho. A splurgy “super omakase” upgrade adds five extra courses, including some rare, super-seasonal specialties. **Very expensive.**

43

## LE DIPLOMATE

1601 14TH ST., NW

Stephen Starr's brasserie is the ultimate one-size-fits-all restaurant. Dining with little kids or your elders? Splurging on a birthday seafood tower? In search of a midnight cheeseburger? The always-hopping place accommodates pretty much any scenario. Bistro classics—onion soup, mussels marinière, steak au poivre, creme brûlée—are executed beautifully, as are cocktails like the Clouseau, with fig-infused bourbon and plum bitters. **Moderate.**

44

## MINIBAR

855 E ST., NW

A Funday. That's the dish that best encapsulates the experience at José Andrés's \$325-a-head tasting counter. Our 17-course dinner opened with just that—a single, crunchy ring that spilled with

caramelized-onion cream and idiazabal cheese at the first bite. It tasted uncannily like the junky snack, and also a thousand times better. At its best, Minibar turns high-minded dining on its head with a sense of humor and surrealism. A few courses later, a pair of croquetas showed up on a sculptural model of Andrés's hand. **Very expensive.**

45

## YELLOW

1524 WISCONSIN AVE.,  
NW; 417 MORSE ST., NE

By day, Albi chef Michael Rafidi's casual Levantine cafes turn out destination-worthy za'atar croissants filled with labneh, silky bowls of hummus, and pita sandwiches stuffed with smoked lamb shoulder or harissa cauliflower. At the Georgetown cafe, evenings bring sit-down service for “(not) pizzas,” wood-fired pies with toppings such as burnt eggplant with smoked feta and urfa chili crisp. Meanwhile, dinner at the newer Union Market sibling focuses on “all the kebabs,” from pomegranate-glazed lamb kofta to harissa chicken thighs. **Inexpensive.**

46

## AMPARO FONDITA

2002 P ST., NW

Christian Irabién expertly infuses citrus and heat into his modern Mexican menu, from seafood to meatier dishes. Start with Caribbean sunfish ceviche with warm heirloom-tortilla chips or—trust us here—mezcal-flambéed grasshopper tostadas with chipotles, tomato, and black garlic. There's a standout chile relleno, and a sour-orange-braised osso buco pork shank over heirloom beans is amped up by pickled onions and persimmon. **Moderate.**



47

## DEL MAR

791 WHARF ST., SW

No place in town puts out a better paella than Fabio Trabocchi's luxe Spanish dining room at the Wharf. Lobster and gargantuan prawns grace the seafood version—a worthy splurge best rounded out with tapas. Some, such as the perfect pan tomato, skew traditional, while others are elevated (lemon cream and shavings of black truffle revamp a comforting potato-and-egg tortilla). Horchata soft-serve makes a refreshing closer. **Very expensive.**

48

## BRESKA

1906 14TH ST., NW

If you order just one duck dish in the city—they're everywhere!—make it the duck à la presse at Ryan Ratino's fanciful French-ish bistro. The bird's bones are run through a vintage duck press, which helps create a glorious sauce royale from their rich juices. Fine-dining touches abound here, from white truffles on the linguine to crisp service to the 'grammable glassware your Bee's Knees cocktail is served in. **Expensive.**

49

## KINSHIP

1015 SEVENTH ST., NW

Eric Ziebold, chef/owner of this elegant Shaw eatery, mingles refined French-influenced cooking with nods to Americana. Classics such as crisp-skinned roast chicken with potatoes rissoles and lobster French toast with sesame mousse live happily alongside more fleeting notions like

the trio of irresistible shoat (young, weaned pig) plates—braised shoat-filled pierogi, honey-glazed leg, and crisp belly. Our favorite perches are the hideaway booths, but any table in this soothing space feels right for an intimate tête-à-tête. **Expensive.**

50

## AVENTINO

4747 BETHESDA AVE.,  
BETHESDA

The centerpiece of this downtown Bethesda dining room is its emerald-green bar, which sends out lovely spritzes, Negronis, and dirty martinis with Parm-stuffed olives. Over in the clubby dining room, the menu—overseen by Red Hen chef Mike Friedman—celebrates Roman cuisine, with its hearty pastas (the best here is the lumache all'amatriciana) and robust meat dishes, such as veal saltimbocca. One unexpected hit: a great lunchtime burger. **Moderate.**

51

## MITA

804 V ST., NW

This glass box of a restaurant is one of those places that will have you asking, "How is this vegan?" Its suero, a Colombian dip served with a quintet of arepas, is a ringer for sour cream (credit, somehow, goes to cashews and hearts of palm). The mod-Latin, entirely plant-based menu offers a 14-course tasting menu, but we're happier with the six-course prix fix or, at the bar, with its à la carte menu and easy-drinking cocktails. **Expensive to very expensive.**

52

## NAMAK

1813 COLUMBIA RD., NW

At this Adams Morgan dining room, with its Moroccan tiles and glimmering wicker lampshades, you'll find fresh takes on dishes from Persia, Greece, North Africa, and Turkey. Gigante beans are tossed with tahini and sumac—a terrific spin on a humble Greek dish—and tenderloin kebabs get a stellar marinade of walnuts, onion, and pomegranate. The kitchen knows how to play it straight, too, with sesame-crusted feta with honey and sautéed lamb over eggplant purée. **Moderate.**

53

MAMA  
CHANG3251 BLENHEIM BLVD.,  
FAIRFAX

This boisterous dining room with big booths and a chili-stoked menu is our go-to for both Peter Chang classics (seafood dumplings, cuminy fried flounder, Peking duck) and homier fare that pays tribute to the female cooks in the chef's family. Hunan chicken chow mein is not goopily retro but a bowl of springy noodles in a fiery soy glaze, and there's a fabulous hot pot with ten vegetables and proteins. **Moderate.**

54

## IZAKAYA SEKI

1117 V ST., NW

The authenticity of this Japanese pub extends from the hand-illustrated specials menu to the minimalist decor to the sometimes brusque service, but the food is truly transportive. It's tough to choose between wasabi-laced tuna

nuta and jewel-like slices of seared tataki. (Just get both.) Udon with warm dashi and pork belly hits the spot on a chilly night, and if it's on the specials menu, order the black cod—it's even better than the version Nobu made famous. **Moderate.**

55

OYSTER  
OYSTER

1440 EIGHTH ST., NW

Few restaurants in the country take sustainability as seriously as this Shaw dining room, where wine bottles are recycled into plates and where candles are fashioned from the kitchen's cooking oil. The nine-course menu is nearly all plant-based—save for an optional oyster—with lion's-man mushrooms done up like pastrami, celery root fashioned into a taco, and marigold creating a "butter" we wish we could eat every morning. Nonalcoholic cocktails your thing? The zero-proof pairing is excellent. **Very expensive.**

56

## RANIA

427 11TH ST., NW

Start with one of the dramatic cocktails—the spicy mezcal-based Rang Birange arrives in a wooden box with dry ice and a (fake) snake. The four-course modern Indian menu comes with your choice of elegantly presented and superbly spiced dishes, such as fried shrimp with a spicy-sweet pepper chutney or lamb in a delicate lentil crepe oozing with buttermilk mousse. The meal culminates in heartier dishes—try the hay-smoked pork loin in vindaloo sauce—served with rice, naan, and an irresistible dal makhani. **Expensive.**



57

## PADAEK AND THIP KHAO

6395 SEVEN CORNERS CENTER, FALLS CHURCH; 2931 S. GLEBE RD., ARLINGTON (BOTH PADAEK); 3462 14TH ST., NW (THIP KHAO)

Seng Luangrath brought fiery Laotian cuisine into the DC spotlight when she opened Columbia Heights' Thip Khao in 2014, and the place is as good as ever. We never skip the crispy-rice salad or the umami-bomb beef jerky, but there are always tasty specials to explore—crab-and-scallion noodles wowed on our last visit. At Virginia's Padaek siblings, well-executed Thai staples share space with Laotian dishes. **Inexpensive to moderate.**

58

## NORTHWEST CHINESE FOOD

7313 BALTIMORE AVE., COLLEGE PARK

Knife-cut noodles are one draw to this tiny restaurant, which serves hard-to-find, chili-doused specialties of the Shanxi province. Order them topped with garlicky minced pork; pan-seared into a fluffy pancake with eggs and scallions; or in a blazing-hot beef soup. But stop at noodles and you'll miss juicy dumplings in rich chili-and-pork broth and rou jia mo—Chinese “burgers,” served on griddled rounds of housemade bread. **Inexpensive.**

59

## CUCINA MORINI

901 FOURTH ST., NW

A moodily lit bar, a daily martini happy hour, a wine list starring Sicilian bottles, and pastas in half portions—what's not to love at Matt Adler's vibrant Mount Vernon Triangle eatery? Start with tuna crudo, then move on to housemade pastas such as paccheri with eggplant and chilies or grami-gna with pork sausage. Zuppa di pesce, a shellfish bonanza, is the perfect main to share. **Moderate.**

60

## A&J RESTAURANT

1319 ROCKVILLE PIKE, ROCKVILLE; 4316 MARKHAM ST., ANNANDALE

These no-frills favorites dish up top-notch dim sum, with housemade noodles and dumplings, at great prices. Go with a crowd and dabble widely. Then you won't have to choose between, say, the flaky thousand-layer pancake and the equally beguiling scallion version. Other hits include garlicky cucumber salad, dan-dan noodles, and Szechuan-style beef-and-tendon soup. **Inexpensive.**

61

## ROSE'S LUXURY

717 EIGHTH ST., SE

Luxury is in the unexpected details on this choose-your-own-adventure five-course tasting menu. It's tuna tartare disguised in an avocado shell with hints of passionfruit and

the surprise crunch of tortilla chips. It's Korean-style charred short ribs carved tableside with golden scissors. It's “slightly ridiculously sized” desserts—including a giant goblet of ice cream and shaved ice made from frozen fruit. And it's staff who treat you like dinner-party guests, handing out little surprises, particularly for special occasions. **Very expensive.**

62

## FIOLA

601 PENNSYLVANIA AVE., NW

Gorgeous pastas such as box-shaped cubetto—filled with duck and dashed with aged balsamic—are the stars on both the à la carte and leisurely tasting menus at Fabio Trabocchi's Penn Quarter flagship. The vibe exudes “expense account” (a hushed room, a bottle list that tops out with a \$9,850 Chardonnay). But no matter who's paying, we'd come for dishes like sea bream with olive oil and pepperoncini or tuna crudo with Pantelleria-style caper pesto. **Very expensive.**

63

## HIRAYA/KAYU

1248 H ST., NE

At the daytime cafe Hiraya, pandan-infused lattes pair with Filipino-inspired pastries and fried-rice-and-egg plates. But chef Paolo Dungca's modern take on Filipino cooking is best displayed upstairs at Kayu. Cassava cake turns savory with

crab fat, jamón Ibérico, and trout roe, and a mushroom-dumpling soup offers a lighter, vegetarian-friendly take on traditionally porky pancit molo. You can order à la carte or settle in for a four- or eight-course tasting. **Inexpensive to expensive.**

64

## NIHAO

1550 CRYSTAL DR., ARLINGTON

At Peter Chang's National Landing small-plates spot—a spinoff of his Baltimore restaurant—you'll find such Changian staples as scallion bubble pancake and Kung Pao chicken, but there's so much more. Graze on housemade Szechuan sausage, mapo tofu with black beans, and scrambled eggs with tofu skin and jalapeños. And don't forget a round of baijiu, China's answer to Korean soju. **Moderate.**

65

## MARTHA DEAR

3110 MOUNT PLEASANT ST., NW

For those who love copious amounts of chunky bread-crumbs, tons of fresh herbs, and acid, beeline to this Greek-inspired pizza-and-more spot in Mount Pleasant. The Caesar, with showers of Parmesan and a generous amount of anchovies, is a contender for the best in town. The creatively topped pies have a bountiful—bordering on too much, if there is such a thing—amount of cheese. Order any pizza with cabbage (yes, really), plus the gigante beans. **Moderate.**



# IT'S THE LITTLE THINGS

LUXURY TASTING MENUS OFTEN START WITH A SNACK BOARD. HERE'S A LOOK AT WHAT GOES INTO THE ARRAY OF BITES AT JONT. **BY IKE ALLEN**

## **WAGYU-TARTARE CROUSTADE**

Deep-fried, Japanese-style beer batter creates a hollow vessel that's filled with Wagyu tartare and a dollop of housemade barley "marmite," then crowned with a nest of crispy julienned kombu.

## **STEAM BUN**

This Chinese-inspired bun, stuffed with a sweet soy-sauce braise of pork shoulder and trotter (and topped with pork belly), takes two to three days to complete. A red-bean "fudge" interior is made with benne-seed miso from Pennsylvania's Keepwell Vinegar.

## **CAVIAR TART**

A fried-seaweed crust provides the base for this tart, which pairs a quenelle of 120-day-aged keluga caviar from Petrossian with ranch dressing flavored with house-roasted furikake.

## **CRAB TART**

This Dungeness-crab bite, accented with pickled kohlrabi, is made by simmering the crustacean's shell at a low temperature. The gently cooked innards are mixed with eggs scrambled with Japanese yam, creating a savory, shellfish-flavored custard.

## **FOIE GRAS BRIOCHE**

Chef Ryan Ratino calls this a "foie gras jelly doughnut." An entire duck liver—marinated in miso, mirin, and pink salt for 48 hours—is blackened in burning straw before being slow-cooked and pressed into a sliceable, deli-meat-like form. Ratino uses the thin slices to top fried brioche doughnuts, which are filled with apple-miso jelly.





66

## LETENA

3100 14TH ST., NW

Unique vegetarian dishes like sweet-savory carrot wat and deeply caramelized mushroom tibs are just a couple of reasons to tuck into this cozy Columbia Heights Ethiopian spot. We also keep coming back for the kay siga wat, a berbere-spiced beef stew, and garlicky yebeg wat with braised lamb. Order the meat sampler to try both, and stick around for fluffy tiramisu infused with walnut liqueur. **Inexpensive.**

67

## FAVA POT

7393 LEE HWY.,  
FALLS CHURCH;  
1817 M ST., NW

If you're not already a falafel fan, the herby green orbs made with fava beans instead of chickpeas at these Egyptian restaurants will convert you. But owner Dina Daniel, who greets diners at the Falls Church flagship as if they're entering her home, offers much more. Try her creamy chicken kofta with macaroni béchamel or fall-off-the-bone braised lamb shank. Better yet, sample all the homey hits with the generous and affordable "Eat Like an Egyptian" feast option. **Inexpensive.**

68

## LA TINGERIA

626 S. WASHINGTON ST.,  
FALLS CHURCH

Some of the region's best tacos come out of David Andres Peña's tiny halal taqueria, which started as a food truck

and opened spinoffs last year in Spotsylvania and inside Alexandria's Port City Brewing. Birria beef and goat tacos are among the most popular, though the tinga chicken stewed with tomatoes, onions, and chipotles deserves equal hype. Not to be overlooked: overstuffed tortas, shrimp tostadas, and caramel-filled churros. **Inexpensive.**

69

## ALL-PURPOSE

1250 NINTH ST., NW;  
79 POTOMAC AVE., SE

The centerpiece of the menu at these hopping Italian spots in Shaw and Navy Yard is the Jersey-style pizza, with its crunchy, flavorful crust (good enough to eat on its own, especially with a feta-ranch "dippie"). As tasty as the pepperoni-and-honey and "supreme" pies are, you could eat just as well focusing on small plates: polenta-crusted calamari with lemony aioli, a Little Gem Caesar, and extra-gooey eggplant parm. **Moderate.**

70

## ELYSE

10822 FAIRFAX BLVD.,  
FAIRFAX

Jonathan Krinn—founding chef of 2941 and Clarity—is back in action at this snug restaurant with 30 seats and a live-edge wood bar overlooking the kitchen. He serves a

four-course set menu each night, where we encountered one of the best soups we've had all season, a creamy purée of kohlrabi and parsnip with generous shavings of Périgord truffle. Just as memorable were a slab of venison crusted in ras al hanout and a perfectly prepared foie gras with cornbread. **Very expensive.**

71

## SURA

2016 P ST., NW

Behind an unassuming door lies this basement dining room with a buzzy vibe and Chinatown-by-way-of-Bangkok street food. Brothers Billy and Andy Thammasathiti oversee the kitchen and bar, respectively. We're into Andy's fragrant lychee Collins and spicy Thai-chili paloma, and Billy's food pairs well with any drink. Go for salty/sweet pork-and-peanut dip; refreshing black-mushroom-and-cucumber salad; garlic-butter shrimp curry; and chicken hinapan, which tastes like cashew chicken with a spicy edge. **Moderate.**

72

## CHLOE

1331 FOURTH ST., SE

This Scandi-chic Navy Yard spot, with its envy-inducing plant wall, still manages to feel like a down-to-earth neighborhood place. Chef/owner Haidar Karoum pulls off an all-over-the-map menu—sending out shareable plates of silky chicken-liver mousse, flawless hamachi crudo, and caramelized cauliflower glazed with tahini. Among the bigger offerings, lemongrass-marinated hanger steak and penne with spicy pork ragout stand out. **Moderate.**

73

ARACOSIA,  
BISTRO  
ARACOSIA,  
AND  
AFGHANIA1381 BEVERLY RD.,  
MCLEAN; 5100  
MacARTHUR BLVD., NW;  
2811 M ST., NW

Yogurt-dressed dumplings grace nearly every table at these Afghan spots, and rightfully so. Delicate wrappers envelop pumpkin, leeks, or spicy beef—get the sampler with all three. Grilled meats are tender and well seasoned, with an array of sauces for all heat tolerances. The Georgetown location gives cozy date-night vibes, while Palisades and McLean are perfect for larger groups to dine family-style. **Moderate.**

74

## RASIKA

633 D ST., NW;  
1190 NEW HAMPSHIRE  
AVE., NW

Restaurateur Ashok Bajaj's upscale Indian destination turns 20 this year, and chef Vikram Sunderam's inventive cooking and mastery of spices continue to show why it has staying power. Even after all these years, we still dream about the palak chaat—crispy spinach with yogurt and date chutney. An electric duck vindaloo is served only at the Penn Quarter original, but other hits such as black cod with star anise are also available at the West End spinoff. **Expensive.**



75

## NUE

944 W. BROAD ST.,  
FALLS CHURCH

Murals in Monet-like pastels fill the walls at this showy Vietnamese dining room, while attention-getting cocktails are set aflame at the table. But it's not all about visuals: Spring rolls stuffed with crab, shrimp, and pork are wondrous, and a plate of short ribs, fragrant with five spice and set atop pappardelle, is a clever reimagining of a traditional beef stew. Nab the sticky rice with mango when first ordering—it often sells out. **Moderate.**

76

## TREMOLO

19 E. WASHINGTON ST.,  
MIDDLEBURG

This worth-the-trip horse-country dining room offers spot-on classic cocktails, 60-plus wines by the glass, inspired small plates, and a boho vibe courtesy of Eames chairs and hanging spider plants. White anchovy makes a pan con tomate sing, while rum-flambéed chorizo adds a bit of tableside drama. And though owner Jared Slipp's drinks motto is "no fru fru BS," he's been known to steep his own botanicals. **Moderate.**

77

A.KITCHEN  
+BAR1010 NEW HAMPSHIRE  
AVE., NW

Restaurateur Ellen Yin opened a branch of her hit Philly restaurant in DC last fall. The jewel-box space is a prime spot for date night, with a sharing-friendly menu that makes use of a global pantry. Chickpea-flour panisse—pillowy fritters

with crisp exteriors—are paired with kuri-squash tahina, while deliciously sticky lamb ribs have whiffs of both Puerto Rico and India, with nectarine sofrito and vadouvan-spiced barbecue sauce. **Moderate.**

78

## ANNABELLE

2132 FLORIDA AVE., NW

With its moderate decibel level and solidly delicious cooking, this elegant Kalorama dining room is our frequent recommendation to satisfy all generations. The menu from chef Frank Ruta—the more seasoned crowd may remember his food from Palena in the early aughts—changes daily. Tomato risotto with crab was a late-summer highlight, along with perfectly seared halibut and crisp-skinned Guinea hen, with flavors reminiscent of Ruta's famed Palena roast chicken. **Expensive.**

79

## MAKETTO

1351 H ST., NE

There's been so much action in Northeast DC's restaurant scene that it's easy to overlook places that have been around for years, such as Erik Bruner-Yang's spare Cambodian/Taiwanese dining room. The caramel fried chicken from the early days is still very much a winner, but there's always something exciting to try: gingery soup dumplings; smoky brisket with roti; and cocktails like the frothy Chinese Opera, with pisco, lemongrass, and apple shrub. **Moderate.**

80

SOUTHEAST  
IMPRESSION9530 FAIRFAX BLVD.,  
FAIRFAX

The lush decor of this Southeast Asian newcomer belies its strip-mall location. The stunning bar beckons you to order a cocktail, while the food doesn't hold back on the funky flavors of Malaysia, Thailand, and Singapore. We're partial to the chili crab with soft-shells and the spicy mackerel salad. Desserts are crafted by Malaysian native Angelita Foo—her lychee panna cotta looks like a piece of art and is just as delicious. **Moderate.**

81

## NINA MAY

1337 11TH ST., NW

This farmhouse-like Shaw dining room has a knack for turning familiar dishes into something fabulous. White-bean falafel is amped up with shaved fennel, chestnuts, and labneh; roasted oysters are tucked into lettuce leaves with kimchi; and even a seemingly simple short rib atop the creamiest of polentas is revelatory. An optional \$59 six-course menu, served family-style, remains one of the best deals in town. **Expensive.**

82

## BAAN SIAM

425 I ST., NW

After upgrading to swankier digs a few years ago, Baan Siam stays true to regional Thai flavors. Tom yum soup is packed with lemongrass, Thai-chili heat, and juicy shrimp. Shards of fried pumpkin to dip in chili sauce and khao soi, the curry soup, topped with

fall-off-the-bone chicken, are must-orders. Looking for pad Thai? You won't find it here, but stir-fried glass noodles with chicken and shrimp will win over milder palates. **Moderate.**

83

## ST. ANSELM

1250 FIFTH ST., NE

Servers in concert tees, Ramones on the speakers: Stephen Starr's steakhouse is for those allergic to anything too corporate-feeling. (Never mind that the restaurateur has 40 places around the country, including the nearby Pastis and El Presidente.) Besides buttery butcher steaks and massive ax-handle rib eyes, the menu does well with the expected stuff—dirty martinis, creamed spinach, deviled eggs. There are wildcards, too, including best-in-class buttermilk biscuits and a delightfully fatty salmon collar. **Expensive.**

84

## CENTROLINA

974 PALMER ALLEY, NW

This expansive CityCenterDC dining room exudes business-lunch vibes, but any reason is a good one to have chef Amy Brandwein's handmade pastas, especially the chewy buckwheat chitarra and the luxurious pappardelle with chestnut. The always-polished service shines. Stop into the pint-size mercato next door for fresh pastas to make at home, and visit casual sibling Piccolina across the street for a standout eggplant parm. **Expensive.**

85

## TRUONG TIEN

6763 WILSON BLVD.,  
FALLS CHURCH

Tucked into the depths of the Eden Center mall, this hole-



in-the-wall restaurant specializes in royal Hue-style cooking from the former Vietnamese imperial city. Many specialties aren't easily found in the DC area, such as open-face shrimp-and-chicharrón dumplings with tangy, chili-laced fish sauce. Bánh khoai—crisped rice-flour pancakes stuffed with shrimp, pork, and bean sprouts—are served taco-style with peanut sauce. And a memorable spicy lemongrass noodle soup stands out for its rustic meatballs. **Inexpensive.**

86

## INGLE KOREAN STEAKHOUSE

8369 LEESBURG PIKE,  
VIENNA

The region's Korean barbecue scene has a growing number of upscale spots, but this airy dining room with marble tabletops and walnut accents feels particularly special. Prix fixe is the way to go for a sampling of well-marbled cuts of American Wagyu presented in a cloud of dry ice. The set dinner menu comes with your choice of appetizers (steak tartare, cod-roe garlic toast), prepared dishes (beef fried rice, spicy seafood noodle soup), and dessert (upgrade for the shaved-ice bingsoo). **Expensive.**

87

## GREEN ALMOND PANTRY

3210 GRACE ST., NW

There's always something interesting cooking at this Turkish-Mediterranean lunch counter/carryout in a Georgetown alley. Take the gorgeous, sheet-pan-size tarts, which owner Cagla Onal tops with leek and walnut or with puntarelle, egg, and cheese. Lamb kofta with heirloom

beans is a mainstay, as are stellar sandwiches stuffed with egg, smoked Gouda, and pesto, or eggplant confit. Grab a slice of chocolate cake or apple crostata, too. **Inexpensive.**

88

## BETESÉB

8201 GEORGIA AVE.,  
SILVER SPRING

Lately, we've gravitated to this homey Silver Spring dining room for our injera fix. The vegetarian platter is a gorgeous color wheel showcasing turmeric-spiced cabbage, vibrant sautéed greens, and three kinds of lentils, each distinct and delicious. Green salad, often an afterthought, gets a zippy dressing. Omnivores: Add the excellent beef tibs to your platter. Even if you upgrade to the juicy rib eye, Beteséb offers incredible value. **Inexpensive.**

89

## L'AUBERGE CHEZ FRANÇOIS AND JACQUES' BRASSERIE

332 SPRINGVALE RD.  
GREAT FALLS

It's a testament to this 71-year-old institution's success that we could book only a 3:45 dinner reservation—and even then, the Alsatian-inspired cottage was nearly full. Upstairs is a set menu—the eye-popping \$100-plus entrée prices include an appetizer, salad, and dessert—with celebration-worthy plates of seared foie gras; lobster with Sauternes butter sauce and tropical fruit; and soufflés. At

the walk-in-friendly Jacques' downstairs, dig into homier fare like choucroute garni or a cheeseburger. **Moderate to very expensive.**

90

## THOMPSON ITALIAN

124 N. WASHINGTON ST.,  
FALLS CHURCH; 1024  
KING ST., ALEXANDRIA

Chef couple Gabe and Katherine Thompson have aced the great neighborhood Italian joint. Notch-above starters include Parm-encrusted focaccia garlic bread, chicory Caesar salad, and fritto misto studded with sweet Peppadew peppers. Pastas are their own draw, from pumpkin tortelloni to pappardelle with wild-boar ragu. Parents will appreciate generous kids' plates—pizza sticks, house-made spaghetti—that come with carrots and fries. And Katherine's olive-oil cake with crème fraîche mousse is a simple, lovely dessert. **Moderate.**

91

## RICE PAPER

6775 WILSON BLVD.,  
FALLS CHURCH

This bright dining room continues to be one of our go-tos in the Eden Center, a shopping hub packed with Vietnamese eateries. The multi-page menu can feel overwhelming, but lacquered quail and spiced ground beef swaddled in grape leaves are reliably delicious starters. A spicy lemongrass-beef noodle soup with pork feet makes for comforting slurping, and combo platters provide a nice sampling of grilled seafood, pork, and beef to wrap in rice paper, lettuce, and vermicelli patties. **Inexpensive.**

92

## AMBER SPICE

13524 BALTIMORE AVE.,  
LAUREL

Though we're fans of the classic takes on butter chicken and tandoori lamb chops at this Indian mainstay, the true finds are elsewhere on the sprawling menu. Hard-cooked eggs bobbing in an aromatic curry; sukka prawns; custardy braised eggplants; and a crispy dosa stuffed with ground lamb and served with coconut-ginger sauce. To finish, get the spiced pudding-like dessert halwa, a staple of Indian eateries but especially good here. **Moderate.**

93

## CAFÉ COLLINE AND CHEZ BILLY SUD

4536 LANGSTON BLVD.,  
ARLINGTON;  
1039 31ST ST., NW

French classics in chic settings are a winning formula at these bistros from chef Brendan L'Etoile. Georgetown's Chez Billy Sud is known for its very Parisian dining room, while Arlington's Café Colline is airier and more casual. Both have similar menus with easy-to-love stars of French cuisine, such as Burgundy snails capped with puff pastry, a perfect salade verte, moules frites, and a divine hazelnut pot de crème. **Moderate.**



94

## MELINA

905 ROSE AVE.,  
NORTH BETHESDA

The Cava founders' sleek Greek oasis at the Pike & Rose development sends out sophisticated cocktails and riffs on classic mezze. Order a smoked old-fashioned set aflame tableside and graze on tuna tartare with roasted eggplant; crackly potatoes with tzatziki; short ribs over creamy orzo; and shrimp saganaki reimagined as a pasta dish. End on a light note with frozen Greek yogurt you'll wish you could take home by the pint. **Moderate.**

95

RUTHIE'S  
ALL DAY3411 FIFTH ST. S.,  
ARLINGTON

This all-day restaurant specializing in comfort classics and smoked meats is a crowd pleaser for every age. Who doesn't love hot-skillet cornbread with a big scoop of honey butter? When it comes to the meat and two (or three) plates, smoked brisket and sticky five-spice spare ribs are our must-orders. Brunches are just as satisfying for bacon-egg-and-pimiento-cheese sandwiches on milk bread and apple-pie pancakes with maple-poached fruit and whipped cream. **Inexpensive.**

96

## PRESERVE

164 MAIN ST.,  
ANNAPOLIS

Preserving, pickling, and fermenting are a passion at this cozy, brick-walled dining room. Sometimes the approach is sly—a rich crab bake is tempered with preserved lemon, radiatore pasta is kicked up with truffled miso, and fish and chips get a side of malt-vinegar aioli. A three-course \$55 dinner menu zooms in on many of the à la carte hits that are offered to daytime diners and walk-ins at the bar. **Moderate.**

97

## MOTORKAT

6939 LAUREL AVE.,  
TAKOMA PARK

This casual Takoma Park newcomer is the kind of place you want to spend lots of time, thanks to the comfy booths, cheeky drink names, and family-friendly atmosphere. It serves some of the best fried chicken in town, paired with forbidden rice and a Madras curry that makes the whole thing really zing. Keep to the fried theme—order a Motorpup off the kids' menu and delight in the crispy, fried exterior of this excellent hot dog. **Moderate.**

98

## HONEST GRILL

14215 CENTREVILLE SQ.,  
CENTREVILLE

Deep booths lined with wine bottles and classy piano tunes set the tone at this high-end Korean barbecue restaurant. Premium halal meats, including house-aged rib eyes and marinated short rib, stand on their own but also pair great with a tangy mustard sauce and different styles of kimchi. Augment the feast with

sea-urchin-and-cod-roe rice or a Korean-style steak tartare with Asian pear. **Expensive.**

99

## MARIB

6981 HECHINGER DR.,  
SPRINGFIELD

Slow-roasted meats and bubbling stews are centerpieces of this destination Yemeni restaurant. Try the saltah—a hearty cauldron of okra, tomatoes, and other vegetables served with Frisbee-size tandoori bread—or tender lamb haneeth with fried onions over spiced rice. Other musts for the table: lamb-heaped hummus and shafout with herby yogurt poured over spongy injera-like bread. Leave room for bint al sahn, a flaky, layered pancake drizzled with honey. **Inexpensive.**

100

YOUR ONLY  
FRIEND

1114 NINTH ST., NW

Bar veterans Paul Taylor and Sherra Kurtz cleverly harness '90s fast-food nostalgia at their Shaw sandwich shop/cocktail bar. One of our favorite offerings, the Hot Nug, translates to an oversize chicken nugget with Nashville hot sauce, pickles, and Duke's mayo (note the stained-glass homage to the condiment above the bar). "Cool ranch" onion rings are as snackable as Doritos. And the cocktail menu reimagines appletinis and amaretto sours alongside an MSG-laden martini with clarified olive brine. **Inexpensive.** **W**

## Incoming

A.Kitchen+Bar  
Amber Spice  
Aventino  
Bar del Monte  
Beteseb  
Casa Teresa  
Centrolina  
Chay  
Cucina Morini  
Dögon  
Elyse  
Fava Pot  
Honest Grill  
Kayu/Hiraya  
La' Shukran  
Mita  
Moon Rabbit  
Motorkat  
Namak  
NiHao  
Omakase @ Barracks  
Row  
Pascual  
Southeast Impression  
Truong Tien  
Yellow  
Your Only Friend

## Outgoing

Agni  
Bar Spero\*  
Chang Chang  
Convivial\*  
Dear Sushi  
Elfegne  
El Presidente  
Fiola Mare  
Gravitas  
Grazie Nonna  
Imperfecto  
Joe's Seafood, Prime  
Steak & Stone Crab  
Kappo  
Kirby Club  
L'Avant-Garde  
Little Pearl  
Lucky Buns  
Makan  
Marcel's\*  
Meli\*  
Menya Hosaki  
Pho Ga Vang  
Rumi's Kitchen  
Tsehay  
Unconventional Diner  
Virginia's Darling\*

\*Restaurant has closed.



## 100 VERY BEST RESTAURANTS

RESTAURANT	ADDRESS	NEIGHBORHOOD	CUISINE	PRICE
○ A&J Restaurant	4316 Markham St., Annandale; 1319 Rockville Pike, Rockville	Annandale, Rockville	Chinese	¢
○ A.Kitchen+Bar	1010 New Hampshire Ave., NW	West End	American	\$
○ Albi	1346 Fourth St., SE	Navy Yard	Levantine	\$\$
○ All-Purpose	1250 Ninth St., NW; 79 Potomac Ave., SE	Shaw, Navy Yard	Pizza	\$
○ Amber Spice	13524 Baltimore Ave., Laurel	Laurel	Indian	\$
○ Amparo Fondita	2002 P St., NW	Dupont Circle	Mexican	\$
○ Anju	1805 18th St., NW	Dupont Circle	Korean	\$
○ Annabelle	2132 Florida Ave., NW	Dupont Circle	American	\$\$
○ Aracosia McLean/Afghania/ Bistro Aracosia	1381 Beverly Rd., McLean; 2811 M St., NW; 5100 MacArthur Blvd., NW	McLean, Georgetown, Palisades	Afghan	\$
○ Aventino	4747 Bethesda Ave., Bethesda	Bethesda	Italian	\$
○ Baan Siam	425 I St., NW	Mount Vernon Triangle	Thai	\$
○ Bar del Monte	3054 Mount Pleasant St., NW	Mount Pleasant	Italian	\$
○ Beloved BBQ	200 Massachusetts Ave., NW	Judiciary Square	Japanese	\$\$
○ Beteseb	8201 Georgia Ave., Silver Spring	Silver Spring	Ethiopian	¢
○ Bresca	1906 14th St., NW	14th Street corridor	French	\$\$
○ Café Colline/Chez Billy Sud	4536 Langston Blvd., Arlington; 1039 31st St., NW	Arlington, Georgetown	French	\$
○ Cane/St. James	403 H St., NE; 2017 14th St., NW	H St. and 14th St. corridors	Caribbean	\$
○ Caruso's Grocery	914 14th St., SE; 11820 Trade St., North Bethesda	Capitol Hill, North Bethesda	Italian	\$
○ Casa Teresa	919 19th St., NW	Downtown DC	Spanish	\$\$
○ Causa	920 Blagden Alley, NW	Shaw	Peruvian	\$\$\$
○ Centrolina	974 Palmer Alley, NW	Downtown DC	Italian	\$\$
○ Chay	6351 Columbia Pike, Falls Church	Falls Church	Vietnamese	¢
○ Chicatana	3903 14th St., NW	Columbia Heights	Mexican	\$
○ Chloe	1331 Fourth St., SE	Navy Yard	American	\$
○ Cucina Morini	901 Fourth St., NW	Mount Vernon Triangle	Italian	\$
○ The Dabney	122 Blagden Alley, NW	Shaw	American	\$\$\$
○ Daru	1451 Maryland Ave., NE	H Street corridor	Indian	\$
○ Del Mar	791 Wharf St., SW	The Wharf	Spanish	\$\$\$
○ Dōgon	1330 Maryland Ave., SW	Southwest DC	Afro-Caribbean	\$\$
○ The Duck & the Peach	300 Seventh St., SE	Capitol Hill	American	\$\$
○ Ellē	3221 Mount Pleasant St., NW	Mount Pleasant	American	¢-\$\$
○ Ellie Bird	125 Founders Ave., Falls Church	Falls Church	American	\$
○ Elyse	10822 Fairfax Blvd., Fairfax	Fairfax	American	\$\$\$
○ Fava Pot	7393 Lee Hwy., Falls Church; 1817 M St., NW	Falls Church, downtown DC	Egyptian	¢
○ Fiola	601 Pennsylvania Ave., NW	Penn Quarter	Italian	\$\$\$
○ Gemini	1509 17th St., NW	Dupont Circle	Mediterranean	\$
○ Green Almond Pantry	3210 Grace St., NW	Georgetown	Mediterranean	¢
○ Hiraya/Kayu	1248 H St., NE	H Street corridor	Filipino	¢-\$\$
○ Honest Grill	14215 Centreville Sq., Centreville	Centreville	Korean	\$\$
○ Inferno Pizzeria Napoletana	12207 Darnestown Rd., Darnestown	Darnestown	Pizza	¢
○ Ingle Korean Steakhouse	8369 Leesburg Pike, Vienna	Tysons	Korean	\$\$
○ Izakaya Seki	1117 V St., NW	U Street corridor	Japanese	\$
○ Jōnt	1904 14th St., NW	14th Street corridor	Japanese/American	\$\$\$
○ Joon	8045 Leesburg Pike, Vienna	Tysons	Persian	\$\$
○ Kinship	1015 Seventh St., NW	Shaw	French/American	\$\$
○ Lapis	1847 Columbia Rd., NW	Adams Morgan	Afghan	\$
○ L'Ardente	200 Massachusetts Ave., NW	Judiciary Square	Italian	\$\$
○ La' Shukran	417 Morse St., NE	Union Market	Levantine/French	\$
○ La Tingeria	626 S. Washington St., Falls Church	Falls Church	Mexican	¢
○ L'Auberge Chez François/ Jacques' Brasserie	332 Springvale Rd., Great Falls	Great Falls	French	\$-\$\$\$

PRICE: \$\$\$ Very expensive / \$\$ Expensive / \$ Moderate / ¢ Inexpensive



## 100 VERY BEST RESTAURANTS

RESTAURANT	ADDRESS	NEIGHBORHOOD	CUISINE	PRICE
○ Le Diplomate	1601 14th St., NW	Logan Circle	French	\$
○ Letena	3100 14th St., NW	Columbia Heights	Ethiopian	¢
○ Lutèce	1522 Wisconsin Ave., NW	Georgetown	French	\$\$
○ Maketto	1351 H St., NE	H Street corridor	Taiwanese/ Cambodian	\$
○ Mama Chang	3251 Blenheim Blvd., Fairfax	Fairfax	Chinese	\$
○ Marib	6981 Hechinger Dr., Springfield	Springfield	Yemeni	¢
○ Martha Dear	3110 Mount Pleasant St., NW	Mount Pleasant	Mediterranean	\$
○ Maydan	1346 Florida Ave., NW	14th Street corridor	Middle Eastern	\$\$
○ Melina	905 Rose Ave., North Bethesda	North Bethesda	Greek	\$
○ Métier	1015 Seventh St., NW	Shaw	French/American	\$\$\$
○ Minibar	855 E St., NW	Penn Quarter	Spanish	\$\$\$
○ Mita	804 V St., NW	Shaw	Latin American	\$\$-\$\$\$
○ Moon Rabbit	927 F St., NW	Penn Quarter	Vietnamese	\$\$
○ Motorkat	6939 Laurel Ave., Takoma Park	Takoma Park	American	\$
○ Namak	1813 Columbia Rd., NW	Adams Morgan	Mediterranean	\$
○ Nasime	1209 King St., Alexandria	Old Town	Japanese	\$\$
○ NiHao	1550 Crystal Dr., Arlington	Crystal City	Chinese	\$
○ Nina May	1337 11th St., NW	Shaw	American	\$\$
○ Northwest Chinese Food	7313 Baltimore Ave., College Park	College Park	Chinese	¢
○ Nue	944 W. Broad St., Falls Church	Falls Church	Vietnamese	\$
○ Omakase @ Barracks Row	522 Eighth St., SE	Capitol Hill	Sushi	\$\$
○ Oyster Oyster	1440 Eighth St., NW	Shaw	American	\$\$\$
○ Padaek/Thip Khao	6395 Seven Corners Center, Falls Church; 2931 S. Glebe Rd., Arlington; 3462 14th St., NW	Falls Church, Arlington, Columbia Heights	Laotian/Thai	¢-\$
○ Pascual	732 Maryland Ave., NE	H Street corridor	Mexican	\$\$
○ Perry's	1811 Columbia Rd., NW	Adams Morgan	Japanese	\$
○ Petite Cerise	1027 Seventh St., NW	Shaw	French	\$
○ Pineapple & Pearls	715 Eighth St., SE	Capitol Hill	American	\$\$\$
○ Preserve	164 Main St., Annapolis	Annapolis	American	\$
○ Queen's English	3410 11th St., NW	Columbia Heights	Chinese	\$\$
○ Rania	427 11th St., NW	Downtown DC	Indian	\$\$
○ Rasika	633 D St., NW; 1190 New Hampshire Ave., NW	Penn Quarter, West End	Indian	\$\$
○ The Red Hen	1822 First St., NW	Bloomingdale	Italian	\$
○ Reveler's Hour	1775 Columbia Rd., NW	Adams Morgan	Italian	\$\$
○ Rice Paper	6775 Wilson Blvd., Falls Church	Falls Church	Vietnamese	¢
○ Rooster & Owl	2436 14th St., NW	14th Street corridor	American	\$\$
○ Rose's Luxury	717 Eighth St., SE	Capitol Hill	American	\$\$\$
○ Ruthie's All Day	3411 Fifth St. S., Arlington	Arlington	American	¢
○ St. Anselm	1250 Fifth St., NE	Union Market	American	\$\$
○ Southeast Impression	9530 Fairfax Blvd., Fairfax	Fairfax	Southeast Asian	\$
○ Sura	2016 P St., NW	Dupont Circle	Thai	\$
○ Sushi Nakazawa	1100 Pennsylvania Ave., NW	Penn Quarter	Sushi	\$\$\$
○ Sushi Taro	1503 17th St., NW	Dupont Circle	Sushi	\$-\$\$\$
○ Tail Up Goat	1827 Adams Mill Rd., NW	Adams Morgan	Mediterranean	\$\$
○ Thompson Italian	124 N. Washington St., Falls Church; 1024 King St., Alexandria	Falls Church, Old Town	Italian	\$
○ Tremolo	19 E. Washington St., Middleburg	Middleburg	American	\$
○ Truong Tien	6763 Wilson Blvd., Falls Church	Falls Church	Vietnamese	¢
○ 2 Amys	3715 Macomb St., NW	Cathedral Heights	Pizza	\$
○ 2Fifty	4700 Riverdale Rd., Riverdale Park; 414 K St., NW	Riverdale, Mt. Vernon Triangle	Barbecue	¢
○ Yellow	1524 Wisconsin Ave., NW; 417 Morse St., NE	Georgetown, Union Market	Levantine	¢
○ Your Only Friend	1114 Ninth St., NW	Shaw	American	¢

PRICE: \$\$\$ Very expensive / \$\$ Expensive / \$ Moderate / ¢ Inexpensive







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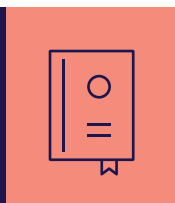
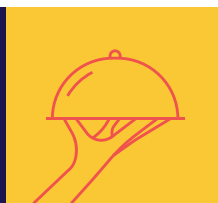
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# LIFE, HEALTH & TRAVEL

## TABLE FOR TWO

Turn the page for romantic escapes, including Cove Pocono Resorts in Pennsylvania.



PHOTOGRAPH COURTESY OF COVE POCONO RESORTS



Find honeymoon vibes at Cove Haven and Paradise Stream resorts.



# Love Shack

Forget subtle sweetness—dial up the romance during an over-the-top stay for two in the Poconos

By Matthew Graham

## WHAT HAPPENS IF YOU PUT EXTRA DROPS OF BUBBLE

bath in a hot tub shaped like a seven-foot-tall Champagne glass? During our stay in the four-level Champagne Tower suite at Pennsylvania's Cove Haven Resort, my wife and I learned that if you don't practice restraint before turning on the jets, the bubbles will explode all over the room—not unlike an overfilled washing machine. But over the top—though perhaps not this literally—is the point of Cove Pocono Resorts. The two sister properties in the Pocono Mountains, 200-room Cove Haven and 144-room Paradise Stream, are within 45 minutes of each other, and both embrace unabashed romance in its cheesiest interpretation.

The “more is more” philosophy means a kitschy charm, with Greek- and Roman-style columns in the restaurant, neon-colored lights, and nightclubs with tiered levels overlooking the stages. In case there's any question where you are, a mural at Paradise Stream Resort is emblazoned with GREETINGS FROM THE LAND OF

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Suites boast pools and hot tubs for additional privacy.

LOVE. The amorous details are dialed up in the massive rooms and suites. There you'll find romantic pools to canoodle in privately, from hot tubs to en-suite swimming pools. In the Champagne Tower rooms, tubs take the form of lofty coupe glasses, and a separate pool is shaped like a heart. Most rooms are also outfitted with a sauna.

Unsurprisingly, the beds exude an on-the-nose sensuality reminiscent of an Austin Powers film. In the Champagne Tower suite, round king-size beds are surrounded by mirrors, and the reflective ceilings have pinpoint lights that imitate stars and constellations. Rooms also include wood fireplaces with easy-to-light logs, plus separate seating areas.

You could very well stay holed up in your room for a weekend. But if the suites channel a shagadelic spirit, the resorts' activities feel more like scenes from *Dirty Dancing*. The adults-only properties are designed for couples, with restaurants, bars, nightclubs, lounges, and spas to explore together. As in *Dirty Dancing*, there are ballroom and salsa classes on select dates. (Don't worry, you won't have to perform a routine at the end of your stay.) Also similar to the film, the resort offers grown-up summer-camp activities, including cooking and mixology classes, trivia contests, and snowshoeing. Once the sun sets, you and your sweetheart can get dressed up each night for entertainment, typically comedians and music.

Every table is for two, and naturally, dinner features decadent date-night entrées such as lobster ravioli, prime rib au jus, and steak and shrimp scampi. A breakfast of waffles, omelets, and French toast is included in the room rate (\$250 to \$420 a night), and even as a vegetarian couple, we never lacked for options.

Are these resorts *almost* too much? Yes. But for anyone who loves or needs some extra romance, there may be no better place to get back in touch with the feeling of honeymoon-style infatuation. Just don't put Baby in the corner.

**Distance from DC:** Five hours.

## SWEET ESCAPES

Spend a weekend together at these six destinations

### FOR OVER-THE-TOP DECADENCE

Chocolate is the romantic treat of choice for Valentine's season, and there's no better place to immerse yourself than the **Hotel Hershey** in Hershey, Pennsylvania. Book a hotel room or a spot in the villas and indulge in relaxing time together at the Chocolate Spa. Typical treatments—massages, body scrubs, facials—get a Hershey-style twist, from a chocolate-fondue wrap to a whipped-cocoa bath filled with frothy chocolate milk. **Distance from DC:** Two and a half hours.

### FOR LUXE AMENITIES

Luxury and romance can be found at several other resort hotels in the region: **Nemacolin** in Farmington, Pennsylvania; the **Omni Homestead** near Lexington, Virginia; and the **Greenbrier** in Lewisburg, West Virginia. All three feature elegant accommodations, spas, fine dining, and romantic packages for couples. Your celebration of love also includes a furry companion? Each of these offers pet-friendly rooms. **Distance from DC:** Nemacolin, three hours; Omni Homestead, three and a half hours; Greenbrier, three hours and 45 minutes.

### FOR AN ADULTS-ONLY GETAWAY

A short walk from the shore, the **Virginia Hotel** in Cape May, New Jersey, is a 19th-century property with well-appointed rooms and—for those seeking additional privacy—four quaint cottages. The historic adults-only hotel captures a bygone era when life moved at a slower pace: You can take a quiet stroll along the beach before cuddling up in front of a fireplace. The **Lodge at Woodloch** in the Poconos is another escape sans children (guests must be at least 16), with a sumptuous spa and elegant rooms looking out on the lake or a waterfall. A two-night romance package includes a bottle of wine, flowers, and a voucher for the spa. **Distance from DC:** Virginia Hotel and Cottages, three and a half hours; Lodge at Woodloch, five hours. **W**



Take in the scenery together at the Lodge at Woodloch.



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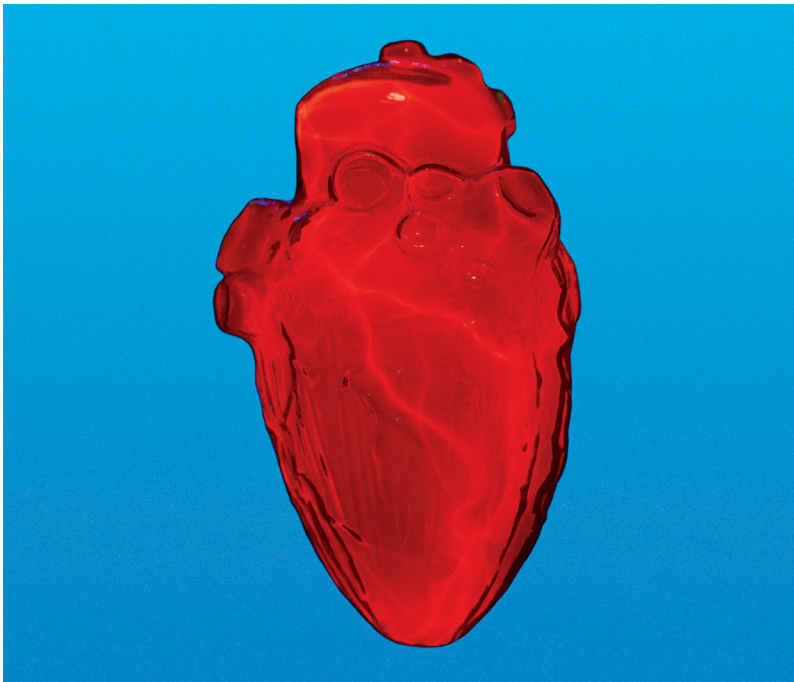


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LIVE THE LIFE





# 6 Tips for Protecting Your Heart

Heart disease is on the rise. Cardiologists share advice for staying healthy—including new screenings and how to exercise safely in cold weather.

By Amy Moeller

**HEART DISEASE HAS BEEN THIS COUNTRY'S** leading cause of death for more than a century, but according to the American Heart Association, fewer than half of Americans know how prevalent it is. In fact, says Fayaz Shawl, director of interventional cardiology at Adventist HealthCare in Silver Spring, people are often surprised to learn that more women die of heart disease than of breast cancer—or any cancer, for that matter.

Although cardiac fatality rates have decreased dramatically since 1950, they recently began to rise again. Fortunately, there are ways to help detect and prevent heart disease, including lifestyle modifications and new medical screenings. Here, local cardiologists share their best tips for taking care of your heart.

## 1. Know your family history.

One of the most predictive risk factors for heart disease is family history, says Casey Benton, chief of cardiology at Inova Fair Oaks Hospital in Fairfax. But not all such history is equally significant. For example, he says, the fact that a patient's grandmother had a stroke at 94 is of less concern than the heart event of a first-degree relative—a parent or sibling—particularly if it occurred before about age 60.

"People with family history like that should be proactive and evaluated by cardiologists, or at the very least by their primary-care, by looking at other risk factors in their profile," says Benton. Some of those factors? Smoking, diabetes, high blood pressure, high cholesterol, activity level, and body weight. The general rule, Benton says,

is that patients need to start being hyper-vigilant about their heart health ten years earlier than when any of their first-degree relatives began experiencing issues. So if your mom had something happen at age 55, he says, be proactive in your forties.

## 2. Consider newer screenings and information.

There's been increased interest recently among cardiologists in something called LP(a)—an unusually aggressive, high-risk cholesterol particle that raises the likelihood of heart attack or stroke. It's genetic—either you're born with significant levels or you're not—and a blood test can screen for it. But, says Benton, cholesterol medications haven't existed to fix it, so doctors typically didn't test. Now several LP(a)-specific drugs in clinical trials look promising, so testing has become more relevant.

Another newer diagnostic growing in popularity, says Hampton Crimm, a cardiologist with Virginia Heart in Leesburg and Purcellville, is a coronary-artery calcium test—a CT scan that gauges whether the arteries contain any atherosclerosis, or plaque buildup. Crimm says it's quick, can pick up things that traditional risk-factor modeling can't, and may reveal information your family history leaves out: "We have a lot of new tests and labs we can use to individualize people's risk. In this modern era, we're able to home in more specifically, and that helps people make informed decisions."

There's no definitive timeline for when patients should begin this kind of testing, but Crimm suggests starting the conversation with your doctor around age 40, or earlier if your family history calls for it.

## 3. Maintain a healthy lifestyle.

Some ways to protect your heart haven't really changed—namely, eating healthy and exercising.

When it comes to activity, Crimm recommends 150 minutes a week of "modest aerobic exercise," which can include a walk, a light bicycle ride, or even gardening. "It doesn't have to be intense," he says. A healthy lifestyle also means avoiding smoking and maintaining a diet that's good for you—he recommends a pesco-Mediterranean regimen that loads up on fish, vegetables and fruit, nuts, legumes, and whole grains, minimizing meats, fried foods, dairy, and sweets.





#### 4. Exercise mindfully.

Though exercise can help prevent heart disease, Ankit Shah, founder and president of Sports & Performance Cardiology in Chevy Chase, cautions that a regular fitness routine doesn't make people immune from cardiac problems. It's still important to treat other risk factors as needed—including elevated cholesterol and blood pressure—and not to ignore subtle warning signs when working out.

"Many active individuals and athletes over the age of 35 will experience symptoms in the days leading up to a cardiac event," Shah says. These include traditional symptoms like chest and jaw pain—but also more subtle ones such as the onset of heartburn with exercise, unusual chest aches, shortness of breath, or a drop in pace.

If you're starting an exercise routine, Shah recommends easing in, focusing on creating the habit, then building up intensity and duration over time.

"The biggest thing is consistency," he says, "but something is always better than nothing, so getting exercise one to two times a week is better than skipping the whole week." He echoes the 150-minutes-a-week guideline: "The goal is at least 30 minutes, five days a week, of moderate intensity, which can be satisfied with a brisk walk. You do not need to run a marathon for heart health."

#### 5. Be careful with strenuous exercise in the cold—especially shoveling snow.

Wintertime poses an increased risk of heart attack, says Crimm, and perhaps no winter activity is more associated with heart attacks than shoveling snow. The risk is threefold: First, it's a rigorous activity done by some people who may be fairly sedentary. Second, because of the cold, it's easy to forget how strenuous the workout is or how high your heart rate is climbing, says Crimm. Finally, low temperatures cause blood vessels, including coronary arteries, to constrict, increasing the likelihood of an ischemic event—reduced blood flow to a part of the body such as the heart—says Aditi Bhagat, a cardiologist with Virginia Heart in Arlington.

To avoid a heart attack while shoveling, Bhagat says, first, you should pace yourself. Do it in ten-to-15-minute increments and shovel no more than an inch or two of

snow at a time. Lift with the knees rather than the back, and use an ergonomically designed shovel with a long handle, which helps limit crouching down. It's also crucial to stay warm—she recommends a scarf to protect the face.

"Making the body as warm as possible will help prevent the constriction of the arteries and alleviate the risk of a heart attack," Bhagat says. She suggests stretching and warming up the muscles before shoveling, plus staying hydrated—people tend to get more dehydrated than they realize, she says, especially in winter.

Finally, avoid eating a big meal just before shoveling. Says Bhagat: "After you eat, the blood has a tendency to go to other parts of the body, such as the stomach, and it's diverted away from the heart." Shoveling prior to a meal is ideal, she explains, but if you can't do that, wait two hours after eating. People with a history of diabetes, smoking, or coronary stents, Bhagat adds, should avoid shoveling altogether.

Benton compares the intensity of shoveling to stress tests conducted on patients in his office: "People think of shoveling snow as nothing, but it's a pretty strenuous workout."

The risk this time of year isn't confined to shoveling. "It applies to all types of exercise in the cold," says Bhagat. "People who are not exercising on a regular basis, I would not recommend exercising in the cold for the first time."

#### 6. Know the symptoms, and seek help immediately if you think you might be having a heart attack.

Symptoms of a heart attack include chest pain (which could be pressure, squeezing, burning, or tightness), jaw pain, sweating, lightheadedness, nausea, and palpitations. Women's symptoms can be different, says Shawl, including subtler chest discomfort; weakness; fatigue; shortness of breath; upper-back, neck, or jaw pain; nausea or vomiting; and dizziness.

According to the American Heart Association, the fatality rate from heart attack has gone from one in two in the 1950s to one in 8.5 today—but time is crucial. "Heart attacks are not a death sentence," says Benton. "They can be remedied quite well nowadays, with minimal long-term, lasting damage, so don't hesitate to seek emergency care."

## TOP CARDIOLOGISTS

These specialists were voted by their peers onto our most recent Top Doctors list, published in the November 2024 issue.

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#### Ather Anis

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# NEW YEAR, NEW YOU (NEW INSURANCE DEDUCTIBLES)

## Ease the Burden of Healthcare Expenses with the CareCredit Credit Card

Welcome to January! The month that gyms relish and fast food restaurants dread.

Failed resolutions of the past are no match for the annual, albeit fleeting, optimism about a “new year, new you.”

This year will be different, we say. We’re going to prioritize our health. Make those doctor appointments. Finally get Lasik eye surgery.

Despite all the good that accompanied last month’s turn of the calendar to January 1—a clean slate, a blank page, a fresh start—there’s one pitfall that lurks just on the other side of health and wellness goals: health insurance deductibles may reset.

### When insurance stops short, CareCredit can help pick up the baton

At a time when most Washingtonians are working to pay off holiday expenses, the last burden anyone wants to shoulder is a large out of pocket health or wellness bill.

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### CareCredit helps cardholders manage cost

Annual medical and dental check-ups aside, the cost of care is nearly impossible to predict.

Medications can suddenly stop working. Insurance can deny previously covered care. The treatment you could afford after meeting your deductible last year may now be out of reach.

In the case of Megan Carlson’s multiple sclerosis, a face-first fall on the kitchen floor led to unexpected facial trauma. “The dental work needed to fix my teeth was \$9,000,” Carlson recalled.

When insurance didn’t cover all her care, Carlson turned to CareCredit.

“The ability to offer payment options to patients is not just about helping them pay for care, it’s about helping them access care,” said Stephanie Czuhajewski, MPH, executive director at the Academy of Doctors of Audiology. “This is equally beneficial for providers who are running small businesses and don’t have the means to offer in-house financing.”

### CareCredit helps keep doctors’ focus on medicine, not accounting

When doctors and patients are more focused on how to manage the cost of care instead of the recommended treatment, everyone loses.

“I just learned to live with the pain, although I never really got used to it,” admitted Amanda Languirand, reflecting on the jaw discomfort caused by TMJ. “So much of my daily life was affected by it.”

“Many of our patients can’t pay for their periodontal care all at one time, and our practice is not set up to handle in-house financing options,” said Dr. Karl A. Smith, DDS at LLC Periodontics and Implants. “CareCredit offers promotional financing to help our patients receive the care they want or need without emptying their savings accounts.”

Like many other cardholders with CareCredit, Languirand no longer had to choose between receiving care or being able to pay bills.

“My ability to get the care I needed, and to pay for it, has been transformational,” said Languirand. “My message to anyone... is to explore your options and don’t give up. No one should ever have to put off care.”

The CareCredit credit card is subject to credit approval. Minimum monthly payments required. See [carecredit.com](https://carecredit.com) for details.





# People want health and wellness.

We help them find  
ways to make it work  
within their budget.

See how at [\*\*carecredit.com\*\*](https://carecredit.com)



Investment services  
close to home.

Investment insights  
that span the world.

At Chevy Chase Trust, we're never far from our clients. Yet global opportunities are always within reach, built on strategies that weave together multiple themes, designed to capitalize on unique, research-driven insights. Invest beyond boundaries with Global Thematic Investing at [ChevyChaseTrust.com](http://ChevyChaseTrust.com).



**CHEVY CHASE TRUST**  
INVESTMENT ADVISORS





# Top Financial Advisers

Our guide to the area's best financial planners, investment advisers, tax accountants, and other money pros

By Damare Baker

**INFLATION MAY HAVE EASED, BUT PRICES** for everyday expenses—such as groceries and housing—can still be pain points for some households. As a result, financial experts say their clients are increasingly focused on saving money and tightening extra spending, while still planning for short- and long-term goals as well as splurges—whether a big vacation or a beach house.

Want a professional's help with striking the right balance between saving and spending on what matters most? What follows is our 2025 guide to the area's top financial advisers. We surveyed hundreds of advisers and asked: Besides you and your business partners, whom would you trust with your own money? To ensure that the list isn't just a

popularity contest, we carefully reviewed voting patterns and discarded suspicious votes. We also conducted our own research, consulting industry experts and publications. The more than 250 financial planners, investment advisers, tax accountants, insurance advisers, and estate attorneys listed here received the strongest recommendations.

Exclusion from this list doesn't mean an adviser is lacking. Some may work at small or out-of-the-way firms without a wide referral network, while others may be with large banks or brokerages that rely more on in-house referrals.

Consider this a starting point—along with recommendations from trusted friends and family—for finding good financial advice.





## Fee-Only Financial Planners and Advisers

**MOST OF THESE ADVISERS** are certified financial planners. CFPs can create plans covering not just cash and investments but also insurance, trusts, and wills. Some help manage money, while others don't get into specific investments. Fee-only advisers act as fiduciaries, meaning they don't earn commissions on any product a client buys and they can make decisions based on a client's best interests. They make money by charging a flat or hourly fee based on total assets under management. In the following list, "minimum" refers to the minimum portfolio an adviser will accept, though some make exceptions. Some planners don't have a minimum portfolio requirement but do ask for a minimum annual fee.

**Yusuf Abugideiri, CFP**  
Yeskie Buie; Vienna; minimum, \$3 million

**Joni Alt, CFP, EA**  
Evermay Wealth Management; Arlington; minimum, \$1 million

**Steve Aucamp, CFP**  
AITI Global; Bethesda; minimum, \$25 million

**Tracey A. Baker, CFP**  
CJM Wealth Advisers; Falls Church; no minimum

**Gordon J. Bernhardt, CFP**  
Modera Wealth Management; McLean; minimum, \$1 million

**James Bogart, CFP, ChFC**  
Bogart Wealth; McLean; no minimum

**Samuel P. Boyd, CFP**  
Confido Advice & Investments; DC; minimum, \$1 million

**Joseph Brodecki**  
Bernstein Private Wealth Management; DC; minimum, \$25 million

**Ben Brown, CFP, EA**  
Entelechy; Bethesda; no minimum

**Christopher N. Brown, CFP, AIF**  
Ivy League Financial Advisors; Rockville; minimum, \$1 million

**Glen J. Buco, CFP**  
West Financial Services; McLean; minimum, \$1 million

**Alvin Carlos, CFP, CFA**  
District Capital Management; DC; no minimum

**Aaron W. Clarke, CFP, AIF**  
Heritage Financial; Gainesville; minimum, \$750,000

**Zachary A. Cohen, CPA, CFP**  
Bank of America Private Bank; Chevy Chase; minimum, \$3 million

**Frederick J. Cornelius, CFA, CFPA**  
Burt Wealth Advisors; North Bethesda; minimum, \$2 million

**John Devine, CPA, PFS**  
Brown Advisory; DC; minimum, \$5 million

**Kenneth A. Diehl, CFP, CPA**  
Cornerstone Financial Planning; Gaithersburg; no minimum

**Chuck Donalies, CFP**  
Donalies Financial Planning; DC; no minimum

**Rianka R. Dorsainvil, CFP**  
YGC Wealth; no minimum

**Eric Dunner, JD, CFP**  
Glassman Wealth Services; Vienna and North Bethesda; minimum, \$2 million

**Ann Marie Etergino, CIMA**  
Etergino Group at RBC Wealth Management; Chevy Chase; minimum, \$5 million

**Marc Feldman**  
Feldman Group at Morgan Stanley Wealth Management; Rockville; minimum, \$5 million

**Deborah G. Gandy**  
Chevy Chase Trust; Bethesda; minimum, \$3 million

**Colin Gerrety, CFP, CIMA**  
Glassman Wealth Services; Vienna and North Bethesda; minimum, \$2 million

**Barry Glassman, CFP**  
Glassman Wealth Services; Vienna and North Bethesda; minimum, \$2 million

**David D. Greene, CFP**  
CJM Wealth Advisers; Falls Church; minimum, \$1 million

**Jeffrey Grinspoon, CFP**  
VWG Wealth Management; Vienna; minimum, \$5 million

**Ted Halpern, AIF**  
MAI Capital Management; Ashburn; minimum, \$1 million

**Victoria G. Henry, CFP**  
West Financial Services; McLean; minimum, \$1 million

**Jason J. Howell, CFP**  
Jason Howell Company; Vienna; minimum, \$1 million

**THERE ARE DOZENS OF CERTIFICATIONS AND CREDENTIALS** that a financial adviser can earn. Here are some of the most respected to look for.

### FINANCIAL PLANNING

**CFP:** Certified financial planner

**PFS:** Personal financial specialist

**RLP:** Registered life planner

### INVESTMENT

#### MANAGEMENT

**CFA:** Chartered financial analyst

**CIMA:** Certified investment-management analyst

### RETIREMENT PLANNING

**AIF:** Accredited investment fiduciary

### INSURANCE PLANNING

**ChFC:** Chartered financial consultant

**CLU:** Chartered life underwriter

### TAX PLANNING

**CPA:** Certified public accountant

**EA:** Enrolled agent

### ESTATE PLANNING

**JD:** Juris doctor (attorney)

**Tim Hughes, CFP**  
Wealthspire Advisors; Reston; minimum, \$5 million

**Ashley E. Iddings, CIMA**  
Wealthspire Advisors; Potomac; minimum, \$2 million

**Brian T. Jones, CFP**  
CJM Wealth Advisers; Falls Church; minimum, \$500,000

**Jared Jones, CFP, CIMA, RLP**  
Omega Wealth Management; Arlington; minimum, \$2.5 million

**J. Mark Joseph, CPA, PFS, CFP, ChFC, CLU**  
Sentinel Wealth Management; Reston; minimum, \$1 million

**Andrew Katz-Moses, CFP**  
Katz-Moses Financial; DC; minimum annual fee, \$4,800 for individuals, \$7,200 for couples

**Clark Kendall, CFA, CFP**  
Kendall Capital; Rockville; minimum, \$500,000

**Elizabeth S. Kim-Wei, JD**  
PNC Private Bank; DC; minimum, \$3 million

**Lisa A.K. Kirchenbauer, CFP, RLP**  
Omega Wealth Management; Arlington; minimum, \$2.5 million

**Darren Koch, CFP**  
Steigerwald Gordon & Koch Wealth Advisers; Leesburg; minimum, \$600,000

**Candace Lee, CFP, EA**  
Glassman Wealth Services; Vienna and North Bethesda; minimum, \$2 million

**Kevin Mahoney, CFP**  
Illumint, DC; no minimum

**Kelly McNerney, CFP**  
Certy Partners; Reston; minimum, \$500,000

**Ethan Miller, CFP**  
Planning for Progress; Silver Spring; minimum annual fee, \$3,500 for individuals, \$4,000 for couples

**Ramona Mockoviak**  
Chevy Chase Trust; McLean; minimum, \$3 million

**Jennifer E. Myers, CFP**  
SageVest Wealth Management; McLean; minimum, \$1 million

**Jessica Ness, CFP**  
CJM Wealth Advisers; Falls Church; minimum, \$1 million

**Stefan Nicholas**  
Bank of America Private Bank; Chevy Chase; minimum, \$3 million

**Patrick F. Ortman, CFP**  
Ortman Financial Planning; North Bethesda; no minimum

**Bridget Patel, CFP**  
Values Added Financial; DC; no minimum

**Brian Pierson, CFP, CIMA**  
AITI Global; Bethesda; minimum, \$25 million

**Christopher W. Pintauro**  
Bessemmer Trust; DC; minimum, \$20 million

**Amanda R. Plonski, CFP**  
Cresset Capital; Reston; minimum, \$10 million





**Ken Robinson, CFP**  
KCR Wealth Management; Reston;  
minimum, \$1 million

**Grant Ruder, CFP**  
Wealthspire Advisors; Reston;  
minimum, \$2 million

**Travis Russell, CFP**  
Glassman Wealth Services; Vienna  
and North Bethesda; minimum,  
\$2 million

**Eric J. Schaefer, CFP**  
Evermay Wealth Management;  
Arlington; minimum, \$1 million

**Maura Schauss, CFP**  
Wealth Enchantment Group;  
Falls Church; minimum, \$1 million

**Uday J. Shah**  
Bank of America Private Bank;  
Chevy Chase; minimum, \$3 million

**Brad Sherman**  
Sherman Wealth Management;  
Gaithersburg; no minimum

**Lindsay Shetterly, CIMA**  
Glassman Wealth Services; Vienna  
and North Bethesda; minimum,  
\$2 million

**Dana Sippel, CFP, CPA/PFS**  
Glassman Wealth Services; Vienna  
and North Bethesda; minimum,  
\$2 million

**Mike Slud, CFP, CFA**  
Pathstone; Potomac and Alexandria;  
minimum, \$5 million

**Melissa Sotudeh, CFP**  
MAI Capital Management; Ashburn;  
minimum, \$1 million

**Sheila D. Stinson, CFP**  
Bank of America Private Bank;  
Chevy Chase; minimum, \$3 million

**Darren Straniero, CFP**  
OnPlane Financial Advisors;  
Poolesville; no minimum

**W. Kirk Taylor, CFP**  
Kirk Capital Advisors; Vienna;  
minimum, \$500,000

**Zach Teutsch**  
Values Added Financial; DC;  
no minimum

**G. Matthew Thornett**  
Keel Point; McLean; minimum,  
\$5 million

**Parker G. Trasborg, CFP**  
CJM Wealth Advisers; Falls Church;  
minimum, \$500,000

**Daniel Trumbower, CFP**  
MAI Capital Management; Ashburn;  
minimum, \$1 million

**Elizabeth D. Verdi, CFP, AIF**  
Rembert Pendleton Jackson; Vienna;  
minimum, \$500,000

**Barbara A. Warner, CFP**  
Warner Financial; Bethesda;  
minimum, \$1 million

**Karen Wawrzaszek, CFP**  
Northern Trust Wealth  
Management; DC; minimum,  
\$10 million

**Logan H. Winn, JD**  
Northern Trust Wealth  
Management; DC; minimum,  
\$10 million

**Jon Yankee, CFP**  
Cerity Partners; Reston; minimum,  
\$1 million

## Fee-Based Advisers

**AS WITH FEE-ONLY ADVISERS,** fee-based advisers may charge an annual fee of about 1 percent to manage a client's portfolio, but they also may have other revenue streams—such as referral fees for sending a client to a certain mortgage specialist or commissions on mutual funds. Although some people argue that advisers who earn commissions can't be free of bias, those listed here are said to work in a client's interest. Advisers who are registered investment advisers are also subject to oversight from the Securities and Exchange Commission and the Financial Industry Regulatory Authority.

**Bryan D. Beatty, CFP, AIF**  
Egan Berger & Weiner; Vienna;  
minimum, \$500,000

**Craig J. Beden, CFP, CLU, ChFC**  
Beden Wealth Management; Tysons;  
minimum, \$500,000

**Talya Bock, CFP**  
Merrill Private Wealth Management;  
DC; minimum, \$250,000

**Ilene Brostrom, CFP**  
Brostrom and Berlin Wealth  
Management; Bethesda; minimum,  
\$500,000

**Stephan Q. Cassaday, CFP**  
Cassaday & Company; McLean;  
minimum, \$1 million

**Marguerita M. Cheng, CFP**  
Blue Ocean Global Wealth;  
Gaithersburg; no minimum

**Michael P. Egan, CFP**  
Egan Berger & Weiner; Vienna;  
minimum, \$500,000

**William Finnerty, CIMA**  
Finnerty Partners at UBS; DC;  
minimum, \$10 million

**Kevin E. Fishkind, CIMA**  
Fishbein Group at Morgan Stanley;  
Rockville; minimum, \$1 million

**Ryan M. Fleming, CFP, AIF**  
Armstrong Fleming & Moore; DC;  
no minimum

**Melanie Folstad, CFP**  
RBC Wealth Management; Chevy  
Chase; minimum, \$500,000

**Nicholas Friedmann**  
BNY Wealth; DC; minimum,  
\$10 million

**Peter Glassman, CFP**  
Wealth Insight Partners; Bethesda;  
minimum, \$2 million

**Daniel Graff, CFP**  
Creative Planning; McLean;  
minimum, \$500,000

**Richard Gurz, CFP**  
Quantis Wealth Management;  
McLean; minimum, \$1 million

**Don Irwin**  
J.P. Morgan Private Bank; DC;  
minimum, \$25 million

**Mark Johannessen, CFP, AIF**  
Creative Planning; McLean;  
minimum, \$500,000

**David L. Johnson, CFP, AIF**  
Signature Estate & Investment  
Advisors; Tysons; minimum,  
\$2 million

**Haley Kaufman**  
Kaufman Kast & Wasfy at Merrill  
Lynch Wealth Management; DC;  
minimum, \$250,000

**Colin Kimpel, CFP**  
Wealth Insight Partners; Bethesda;  
minimum, \$2 million

**Kenneth Kline**  
Bono & Kline Group at Merrill  
Private Wealth Management; DC;  
minimum, \$250,000

**Christopher Krell, CFP**  
Cassaday & Company; McLean;  
minimum, \$1 million

**Dan Lash, CFP**  
AIF, VLP Financial Advisors; Vienna;  
minimum, \$500,000

**Katherine Liola, CFP**  
Concentric Private Wealth; McLean;  
minimum, \$500,000

**Nikki Macdonald, CFP**  
Northwestern Mutual Wealth  
Management Company; McLean;  
no minimum

**Anne McCabe, CFP**  
Curo Private Wealth; Reston;  
minimum annual fee, \$4,000

**Terrance McGowan**  
Morgan Stanley Private Wealth  
Management; DC; minimum,  
\$10 million

**Marvin McIntyre**  
Capitol Wealth Management Group  
at Morgan Stanley; DC; minimum,  
\$5 million

**JC McKnight**  
MKBH and Associates at Merrill  
Lynch Wealth Management; DC;  
minimum, \$250,000

**Chris Mellone, CFA, CFP, AIF**  
VLP Financial Advisors; Vienna;  
minimum, \$500,000

**Tim Moore**  
Morgan Stanley Private Wealth  
Management; DC; minimum,  
\$10 million

**John Nguyen, CFP, CIMA**  
Clarendon Wealth Management;  
Arlington; minimum, \$1 million

**Howard Pressman, CFP**  
Egan Berger & Weiner; Vienna;  
no minimum

**Rose M. Price, CFP, AIF**  
VLP Financial Advisors; Vienna;  
minimum, \$500,000

**Judy L. Redpath, CFP, AIF**  
Vista Wealth Strategies; Reston;  
minimum, \$500,000

**Chris Rivers, CFP**  
Armstrong Fleming & Moore; DC;  
no minimum

**Brandon Ross, JD**  
J.P. Morgan Private Bank; DC;  
minimum, \$10 million

**David A. Ruben**  
Ruben Wealth Partners; Bethesda;  
minimum, \$2 million

**Karen P. Schaeffer, CFP**  
Schaeffer Financial; Rockville;  
no minimum

**Rick Schultz, CIMA**  
Washingtonian Group at J.P. Morgan;  
DC; minimum, \$7.5 million

**Gregory S. Smith, CFP, ChFC**  
Wise Investor Group of Raymond  
James; Reston; minimum, \$1 million

**Pete Speros, CFP**  
Creative Planning; McLean;  
minimum, \$500,000

**Greg Sullivan, CFP, CPA**  
Creative Planning; McLean;  
minimum, \$500,000





**Austin W. Verity IV, CIMA**  
Verity Group at Oppenheimer;  
Vienna; minimum, \$1 million

**Jason Williams, CFP, CPA/PFS**  
Creative Planning; McLean;  
minimum, \$500,000

## Tax Accountants

**THESE EXPERTS, ALL OF** whom are CPAs or EAs, can handle tax returns, and they often suggest ways to reduce your taxes. We've noted when they have certain other credentials, such as a law degree (JD) or certified financial planner (CFP) designation.

**Courtney Adam**  
Turner Leins & Gold; Vienna

**Debbie J. Bennett**  
Bennett Atkinson & Associates;  
Manassas

**Sharon Berman, CFP**  
BDO; McLean

**Lisa Blackmore**  
Aprio; Rockville

**Steven M. Braustein**  
Snyder Cohn; North Bethesda

**David H. Butler**  
Rosenbloom & Butler CPAs;  
Rockville

**Robin Cameron**  
Marcum; Rockville

**Daniel Cohen**  
Marcum; Rockville

**Kendall R. Coleman Jr.**  
CST Group; Reston

**Kirstine Fors**  
Gross Mendelsohn; Fairfax

**Brian Gershen**  
CohnReznick; Bethesda

**Joan Holtz, CFP, PFS**  
BDO; McLean

**Shawn M. Howard**  
Citrin Cooperman; Bethesda

**Bryan Hunt**  
Centreville

**Yale Kaplan**  
Wagner Kaplan Duys & Wood;  
Rockville

**Gabrielle Kaufman**  
RSM; Gaithersburg

**Sam Klausner**  
Klausner & Company; Arlington

**Howard Kramer**  
KWC; Alexandria

**Jaime K. Lawson, PFS**  
Baker Tilly; Tysons

**Arjun Mahajan**  
EY; DC

**Krystal McCants**  
YHB; Falls Church

**Dawn McGruder**  
McGruder Group; Fairfax

**Brad L. Mendelson**  
Mendelson & Mendelson; Potomac

**Marnette Myers, JD**  
Prager Metis; Tysons

**Christina Nedic**  
CST Group; Reston

**Jonathan Nicholas**  
Huey & Associates; Herndon

**Lauran I. Penn, CFP, PFS**  
Snyder Cohn; North Bethesda

**Walter C. Pennington**  
Dembo Jones; North Bethesda

**John M. Persil**  
CST Group; Reston

**Richard Philipson, PFS**  
PFK O'Connor Davies; Bethesda

**Julie Piché**  
Foster Financial Group; Fairfax

**Anatoli Pilchtchikov, CFP**  
BDO; Potomac

**Brian K. Pollack**  
Lanigan Ryan; Gaithersburg

**Carolyn C. Quill, JD**  
Thompson Greenspon; Fairfax

**Matthew Radford**  
CohnReznick; Bethesda

**Rebecca Rohe, CFP, PFS**  
Rohe Tax Services; Clarksburg

**Joseph J. Romagnoli**  
CST Group; Reston

**Steve Rose**  
RoseMcKenna; DC

**Pete Ryan**  
Ryan & Wetmore; Bethesda, Vienna,  
and Frederick

**Erica Schmitz**  
Schmitz Rini & Associates;  
Great Falls

**Brett Scola, CFP, PFS**  
RSM; Gaithersburg

**Crystal Stewart**  
DeLeon & Stang; Leesburg

**Jennifer Sarajian Stone**  
Andersen; McLean and DC

**Keegan Stroup**  
Andersen; McLean and DC

**Joel C. Susco**  
Withum; Bethesda

**William H. Thomas IV**  
Withum; Bethesda

**Irene Walsh**  
KWC; Alexandria

**Kisha N. Ward, PFS, CFP**  
K. Ward & Co.; DC

**Jeffrey Weintraub**  
Dembo Jones; North Bethesda

**Brian Wendroff**  
Wendroff & Associates; Arlington

**Hillary A. West**  
Citrin Cooperman; McLean

**Andrew M. Youhas, JD**  
Youhas & Associates; Arlington

## Insurance Advisers

**THESE EXPERTS PROVIDE** guidance on and sell insurance. Most are independent agents who don't sell just one insurance brand.

**Andrea Dykes, CFP**  
Howard Insurance; Chevy Chase

**Keith M. Eig, CLU**  
Greenberg Wexler & Eig; Bethesda

**Kenneth H. Fahmy, CFP, CLU, ChFC**  
Fahmy & Associates; Falls Church

**Mitch Freedman**  
Freedman Risk Management;  
Bethesda

**Matthew Friedson**  
Risk Strategies; Bethesda

**Lisa Gelles**  
Howard Insurance; Chevy Chase

**Benjamin Green**  
Greenberg Wexler & Eig; Bethesda

**Scott Greenberg, CLU, ChFC**  
Greenberg Wexler & Eig; Bethesda

**David Hillelsohn**  
DHill Financial; Oak Hill

**Vernon Holleman III, CLU**  
Holleman; DC

**Andrew Howard**  
Howard Insurance; Chevy Chase

**Jonathan Katz**  
One Digital; Reston

**Alan Meltzer**  
NFP/The Meltzer Group; Bethesda

**Kim Natovitz, CLU**  
TriBridge Partners; Columbia

**Michael Orleans**  
NFP/The Meltzer Group; Bethesda

## LOVE AND MONEY

Financial advisers who filled out our annual survey also shared the most romantic or extravagant gifts their clients have given their partners. Here are some of our favorite answers.

"I had a client who took his wife to Myanmar for her 60th birthday. She was born there to a State Department family but had no memories of it, as she was a baby. Having never been back, she assumed she would never know what it's like there. The husband also flew both of her daughters out on an earlier flight, and they celebrated her birthday together."

"One of my clients gifted \$100,000 to a certain university to honor his late wife's memory."

"Coordinating a dance mob that included their partner's friends, family, and workout class for a big proposal, then lunch afterwards for the whole crew. Of course, she said yes."

"A client bought his wife a conch pearl that turned out to be one of a kind. Worth over a quarter million, it's now sought after by many Japanese investors."

"A client purchased a diamond ring, with 25 diamonds for every year they had been married."

"Taking his wife to Paris to get a French dessert. Flew there, had lunch and dessert, and flew back to DC after lunch."

"A client once told me they spent \$15,000 on Taylor Swift tickets for their Swiftie spouse."



**Grant Ottenstein**

Ottenstein Insurance & Financial Services; Rockville

**Rob Robertory, CFP, CFA**

Two Lights Private Wealth; Fairfax

**Carolyn Rogers, CLU, ChFC**

Howard Insurance; Chevy Chase

**Stuart Tauber**

NFP/The Meltzer Group; Bethesda

**David Wexler, CLU, ChFC**

Greenberg Wexler & Eig; Bethesda

**Stuart Youngentob, JD**

Risk Strategies; Bethesda

## Estate Attorneys

**ESTATE LAWYERS PREPARE**

wills, trusts, and healthcare powers of attorney.

**Charles S. Abell**

Furey Doolan & Abell; Bethesda

**Adam S. Abramowitz**

FisherBroyles; DC

**Natanya H. Allan**

Ivins Phillips Barker; DC

**Gary D. Altman**

Altman & Associates; Rockville

**Lindsey M. Avedisian**

Avedisian Law; Chevy Chase

**Kathi L. Ayers**

Vaughan Fincher & Sotelo; Tysons and Leesburg

**Frank S. Baldino**

Lerch Early & Brewer; Bethesda

**Jean Galloway Ball**

Hale Ball Murphy; Fairfax

**Leigh-Alexandra Basha**

McDermott Will & Emery; DC

**Holly M. Bastian**

ArentFox Schiff; DC

**Edward J. Beckwith**

BakerHostetler; DC

**Micah A. Bonaviri,**

Stein Sperling; Rockville

**Sarah J. Broder**

FisherBroyles; DC

**Ryan A. Brown**

Arlington Law Group; Arlington

**Rachel D. Burke**

Furey Doolan & Abell; Bethesda

**Deborah D. Cochran**

Cochran Law Group; Tysons

**Anne W. Coventry**

Pasternak & Fidis; Bethesda

**Cary Z. Cucinelli**

Cucinelli Geiger; Fairfax and Ashburn

**Michael F. Curtin**

Curtin Law Roberson Dunigan & Salans; DC

**John P. Dedon**

Cameron/McEvoy; Fairfax

**Jay M. Eisenberg**

Shulman Rogers; Potomac

**Michelle L. Evans**

Offit Kurman; Bethesda

**Marc R. Feinberg**

West & Feinberg; Bethesda

**Bobby Feisee**

InSight Law; Ashburn

**Donna Esposito Fincher**

Vaughan Fincher & Sotelo; Tysons and Leesburg

**Jonathan M. Forster**

BakerHostetler; DC

**Richard S. Franklin**

Franklin Karibjanian & Law; DC

**Rebecca Geller**

Geller Law Group; Fairfax and DC

**Elizabeth L. Gray**

McCandlish Lillard; Fairfax and Leesburg

**Ellen K. Harrison**

McDermott Will & Emery; DC

**Sarah Horowitz**

Sarah Horowitz Law Group; Chevy Chase

**Steven W. Jacobson**

West & Feinberg; Bethesda

**Molly F. James**

Troutman Pepper; DC

**Lauren A. Jenkins**

Offit Kurman; Bethesda and Tysons

# Advice for the life you lead

Advice. Beyond investing.

You have a vision for how you want to live. We ask the right questions to uncover what's most important and address every aspect of your financial life, at every stage of your life. It's what we call: Advice. Beyond investing.

**UBS Private Wealth Management**

Bill Slater, James King  
Scott Fitzenreiter, Ryan Shuler  
Gigi Peterson & Carey Greenauer

**The SKF Group****UBS Financial Services Inc.**

1501 K Street, NW  
Suite 1100  
Washington, DC 20005  
202-654-6603

[advisors.ubs.com/skf](https://advisors.ubs.com/skf)



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**Sarah Moore Johnson**  
Harrison; DC

**Beth Shapiro Kaufman**  
Lowenstein Sandler; DC

**Jeffrey A. Kolender**  
Stein Sperling; Rockville

**Cara M. Koss**  
Arnold & Porter; DC

**Marc S. Levine**  
Handler & Levine; Bethesda

**Kathleen (Cassie) Li**  
Furey Doolan & Abell; Bethesda

**Meryl M. Mathews**  
Harrison; DC

**James E. McNair**  
Reed Smith; Tysons

**Melinda Merk**  
McCandlish Lillard; Fairfax  
and Leesburg

**Catherine F. Schott Murray**  
Odin Feldman Pittleman; Reston

**Jeanne L. Newlon**  
Venable; DC

**Alison K. Noll**  
Offit Kurman; Tysons

**Anne J. O'Brien**  
Caplin & Drysdale; DC

**Margaret A. O'Reilly**  
Hale Ball Murphy; Fairfax

**Stephanie Perry**  
Pasternak & Fidis; Bethesda

**Amanda Plant**  
Geller Law Group; Fairfax  
and DC

**Emily A. Plocki**  
Venable; DC

**Jennifer S. Pope**  
Lerch Early & Brewer; Bethesda

**Jeremy D. Rachlin**  
Bulman Dunie Burke & Feld;  
Bethesda

**Emily Rapoport**  
Rapoport Law; McLean

**Thomas W. Richardson**  
Arnold & Porter; DC

**Coryn G. Rosenstock**  
Arnold & Porter; DC

**Gregory J. Rupert**  
Reed Smith; Tysons

**Daniel H. Ruttenberg**  
Ruttenberg Dickerson; Tysons

**Laurence E. Salans**  
Curtin Law Roberson Dunigan  
& Salans; DC

**Douglas L. Siegler**  
Venable; DC

**Steven A. Sigsbury**  
Cochran Law Group; Tysons

**Martha Leary Sotelo**  
Vaughan Fincher & Sotelo;  
Tysons and Leesburg

**Laura L. Stone**  
Harrison; DC

**Brooke C. Tansill**  
Frederick J. Tansill & Associates;  
McLean

**Frederick J. Tansill**  
Frederick J. Tansill & Associates;  
McLean

**C. Daniel Vaughan**  
Vaughan Fincher & Sotelo;  
Tysons and Leesburg

**Torrey G. Wilkins**  
Furey Doolan & Abell; Bethesda

**Thomas D. Yates**  
Yates Campbell; Fairfax

**Wayne Zell**  
Zell Law; Reston

## Bank On It

In the list of top financial advisers that begins on page 94, you'll find few who work at big banks or brokerage houses: Most are at smaller independent firms.

One reason may be that advisers at major institutions don't always refer clients outside their firms—meaning that many of those we survey don't know their peers at major banks and don't vote for them. So we asked some of the area's biggest banks and brokerages



The Meltzer Group

Congratulations to **Alan Meltzer**,  
**Stuart Tauber** and **Michael Orleans**  
on being named *Washingtonian*  
Top Financial Advisers!



Alan Meltzer  
301.581.7318

Michael Orleans  
301.581.7354

Stuart Tauber  
301.581.7353

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### DESIGNATIONS & AWARDS

**Alan Meltzer:** MassMutual Agent of the Year an unprecedented 18 times; Lifetime member, Million Dollar Round Table & Top of the Table, *Washingtonian* of the Year (2023)

**Alan Meltzer & Stuart Tauber:** Top Insurance Advisors, *Washingtonian* (2010, 2012, 2014, 2016, 2019, 2021, 2022, 2023, 2025)

**Stuart Tauber:** Lifetime member, Million Dollar Round Table

**Michael Orleans:** Top Insurance Advisor, *Washingtonian* (2016, 2019, 2021, 2022, 2023, 2025)





to tell us which of their advisers have the most assets under management, or AUM. What follows are the names provided by each institution.

Having a high AUM isn't a guarantee that an adviser is among the best, but it does suggest that clients trust that person with a lot of money—so they're probably doing something right.

### Bank of America

#### Boriana Bakaltcheva

Chevy Chase; minimum, \$3 million

#### Marc Q. Broderick

McLean; minimum, \$3 million

#### Morris Clarke

DC; minimum, \$3 million

#### Celandra Deane-Bess, CFP

DC; minimum, \$3 million

#### Heather Huff

DC; minimum, \$3 million

#### Christopher A. Johnston

McLean; minimum, \$3 million

#### Dana L. Lopez

McLean; minimum, \$3 million

#### Stefan Nicholas

Chevy Chase; minimum, \$3 million

#### Luke Rabiej

DC; minimum, \$3 million

#### Evan Rowland

McLean; minimum, \$3 million

#### Uday J. Shah

Chevy Chase; minimum, \$3 million

#### Sheila D. Stinson, CFP

Chevy Chase; minimum, \$3 million

#### George Swygert

McLean; minimum, \$3 million

#### Carlos Talamante

DC; minimum, \$3 million

#### Natalia Wesson

Chevy Chase; minimum, \$3 million

### BNY Mellon

#### Christopher Carr

DC; minimum, \$10 million

#### Margot Donohue, CFP

DC; minimum, \$10 million

#### Nicholas Friedmann

DC; minimum, \$10 million

### Charles Schwab

#### Brett A. Chelf

Tysons; no minimum

## Advice for what matters most, when you need it most

Congratulations to **Ronya Corey** for being named to the **Forbes "America's Top Women Wealth Advisors" 2024 list**, published on February 8, 2024. Rankings based on data as of September 30, 2023.

Ronya was named the No. 1 female advisor in Washington, D.C.



#### Ronya Corey, CRPC™, CFP®, ChFC®

Managing Director

Wealth Management Advisor

202.659.6081

ronya\_corey@ml.com

#### Merrill Lynch Wealth Management

1800 K Street, N.W.

Suite 800

Washington, DC 20006

[advisor.ml.com/sites/dc/washington-dc/thecoreygroup](https://advisor.ml.com/sites/dc/washington-dc/thecoreygroup)

2024 Forbes "America's Top Women Wealth Advisors" list. Opinions provided by SHOOK® Research, LLC and is based on in-person, virtual and telephone due-diligence meetings that measure best practices, client retention, industry experience, credentials, compliance records, firm nominations, assets under management and Firm-generated revenue (investment performance is not a criterion). SHOOK's rankings are available for client evaluation only, are not indicative of future performance and do not represent any one client's experience and are available for investor help in evaluating the right financial advisor and should not be considered an endorsement of the advisor. Compensation was not received from anyone for the study. Past performance does not guarantee future results. Details available at the SHOOK Research website. SHOOK is a registered trademark of SHOOK Research, LLC.

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**Anthony P. Jung**  
DC; no minimum

**Ari Strait, CFP**  
Bethesda; no minimum

**Brian Suto**  
Reston; no minimum

## Citi Personal Wealth Management

**Chen Xi Chung**  
Rockville; minimum, \$250,000

**Peter A. Darke, AIF**  
DC; minimum, \$250,000

**Kathy Feeney, AIF, CFP**  
DC; minimum, \$250,000

**Dariana Gordon, CFP, CLU**  
Potomac; minimum, \$250,000

**Diane Kessler**  
Bethesda; minimum, \$250,000

## Citi Private Bank

**Chris Martin**  
DC; minimum, \$10 million

**Sandra Martin**  
DC; minimum, \$5 million

**David Orleans**  
DC; minimum, \$10 million

**Michael Savage, JD, CFP**  
DC; minimum, \$10 million

## J.P. Morgan

**Matthew Goodspeed**  
DC; minimum, \$10 million

**Geoffrey Hart**  
DC; minimum, \$10 million

**Scott Morgenthaler**  
DC; minimum, \$10 million

**Brandon Ross, JD**  
DC; minimum, \$10 million

**Jay Siembieda**  
DC; minimum, \$10 million

**Courtney Straus**  
DC; minimum, \$10 million

**Joyce Ward**  
DC; minimum, \$10 million

**Liz Wurster**  
DC; minimum, \$10 million

## Merrill Lynch

**Michael Abbenante**  
DC; minimum, \$250,000

**George Balboa**  
DC; minimum, \$250,000

**Philip Blevins**  
DC; minimum, \$250,000

**Talya Bock, CFP**  
DC; minimum, \$250,000

**Rodney Brandon**  
Vienna; minimum, \$250,000

## DOLLARS AND SENSE

In our survey of financial advisers, we also asked: What is your single biggest piece of investment, saving, or money advice? For many, it was to save early and often or to stick to a budget. Here are some other tips they offered.

"Buy and hold low-cost index funds."

"Always save 25 percent of what you earn."

"Risk management and insurance should not be overlooked."

"After you make a big transaction, wait at least two months before making another big investment or charitable gift."

"To a young person: Drop \$5 a week from your budget for a quarter million dollars more in retirement."

"As you receive bonuses or pay increases, always direct a portion of that to savings. That way, you don't get used to living off of the full higher amount."

"You can borrow for college, but you can't borrow for your retirement."

"Max out your retirement contributions from your very first day on the job. You will never regret it."

## Everyone's relationship with their money is different.



## We want to know yours.

We recognize you have a lot of responsibility that can leave you with little time to care for your own financial health. Our wealth management solutions offer state-of-the-art strategies in financial trends, financial planning, tax strategies, estate planning, and access to portfolio management, for every stage of life.

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**Forbes** Best-in-State Wealth Advisor 2020–2024  
**The Financial Times** Top 400 Financial Advisors  
Five Star Wealth Manager 2019–2024



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703.356.9522

Craig Beden is a registered representative of and offers securities, investment advisory and financial planning services through MML Investors Services, LLC, Member SIPC. Beden Wealth Management is not a subsidiary or affiliate of MML Investors Services, LLC, or its affiliated companies. Forbes Best in State Wealth Advisors: This award has been awarded by Forbes based on an evaluation conducted by SHOOK Research on 4/14/23 for the following period by 4/14/2023-4/14/2024. Financial Times Top 400 Advisors: This award has been awarded by Financial Times on 3/5/2020 for the following period by 1/1/2020-12/31/2020. Five Star Wealth Manager: This award has been awarded by Five Star Professional on 6/14/2022 for the following period 6/14/2022-06/14/2024. CRN202712-7713886



**Ronya A. Corey**, ChFC, CFP  
DC; minimum, \$250,000

**Haley Kaufman**  
DC; minimum, \$250,000

**Michael Kirvan**  
DC; minimum, \$250,000

**Kenneth Kline**  
DC; minimum, \$250,000

**J.C. McKnight**  
DC; minimum, \$250,000

**Kent V. Pearce**  
Towson; minimum, \$250,000

**Thomas J. Rietano III**  
DC; minimum, \$250,000

**Brian Sharp**  
North Bethesda; minimum, \$250,000

## PNC

**Peter Carnathan**, CFP  
Bethesda; minimum, \$3 million

**Michael Emmet**, CFA  
McLean; minimum, \$5 million

**Kenneth Hostetter**  
McLean; minimum, \$5 million

**Raymond Janvier**, JD  
Bethesda; minimum, \$3 million

**Ken Killfoil**, CFP, CIMA  
DC; minimum, \$5 million

**KC Koch**, CFP  
Bethesda; minimum, \$3 million

**Bruce Koskish**  
McLean; minimum, \$3 million

**Kris Morin**, JD  
Bethesda; minimum, \$5 million

**Ken Neely**, CFP  
Tysons; minimum, \$5 million

**Steven Pallaria**, JD  
McLean; minimum, \$10 million

**George Rubeiz**  
DC; minimum, \$3 million

**Hannah Schlabaugh**, CFP  
Bethesda; minimum, \$3 million

**Scott Schluederberg**, CFP  
Bethesda; minimum, \$3 million

**Sharda Setia**  
DC; minimum, \$3 million

**Daniel Wilkinson**, CFP  
Tysons; minimum, \$3 million

## RBC

**Anthony Connor**  
Tysons; minimum, \$1 million

**Loren L. Danielson**  
DC; minimum, \$1 million

**Ann Marie Etergino**  
Chevy Chase; minimum, \$5 million

**Melanie Folstad**, CFP  
Chevy Chase; minimum, \$500,000

**John Hershey III**  
Hagerstown; minimum, \$1 million

**Bob Parr**, CFP  
Tysons; minimum, \$5 million

**Michael J. Riley**, CFP  
Rockville; minimum, \$1 million

**Steve Ross**, CFP  
Chevy Chase; minimum, \$1 million

**Diane Schaefer**  
DC; minimum, \$1 million

## United Bank

**Andrew McCully**  
Tysons and Winchester; minimum, \$2 million

**Andrew Pacala**  
DC, Tysons, and Bethesda; minimum, \$2 million **W**



*Congratulations to Estates & Trusts partners  
**Stephanie Perry and Anne Coventry**  
for being recognized as Top Financial Advisers  
by Washingtonian*

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— & —  
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cathy ventrell-monsees

WASHINGTONIAN

Akin

ContiLever

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paul bonner

FOLEY  
LAW & ACCOUNTING LLP

beth newburger

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# BEST FINANCIAL ADVISORS

Resolve to make the most of your money in the new year. The following pages feature the region's best financial planners and advisers to help you achieve your goals.

Selected photographs by Shannon Ayres, Adam Freedman, Hilary Schwab, Michael Ventura & Tom Wilson.







Tim Hughes, CFP®; Ashley E. Iddings, CIMA®, CPWA®; Grant Ruder, CFP®

## Wealthspire Advisors

### FINANCIAL PLANNING AND INVESTING

#### Our Approach:

- **We Lead with Planning** that is tailored to meet the goals and needs of our clients.
- **We Aim to Simplify Lives** by collaborating and coordinating seamlessly with outside professionals, including CPAs and attorneys.
- **We Invest with a Long-Term Approach** that focuses on a disciplined strategy and avoids emotional decision-making. We offer customization and creativity to match clients' unique goals, values, and tax status.

#### Our Clients:

- Retirees and Pre-Retirees in Need of Comprehensive Planning
- Investors with Highly Appreciated or Concentrated Stock Positions
- Philanthropic and Charitably Minded Families and Individuals
- Multi-Generational Families
- Attorneys, Corporate Executives, Entrepreneurs, and Other High-Income Earners
- Individuals in Transition (widows, divorcées, etc.)
- Institutions such as Foundations, Endowments, and Retirement Plans

#### Our Services:

- Financial Planning and Wealth Management
- Guidance and Coordination on Various Planning Issues: Tax & Estate, Law Firm
- Benefits, Charitable Strategies, Customized Lending, etc.
- Asset Allocation and Investment Management
- Organized and Comprehensive Reporting
- Education on Basic and Complex Financial Concepts

#### SPECIALIZATION

Our team has extensive experience in several niches, but our greatest collective strengths include expertise in thoughtful financial planning, helping those with complex financial situations, and providing education to the next generation of client families.

#### DESIGNATIONS, AFFILIATIONS, and AWARDS

Our team carries more than 25 different professional designations, including strong representation of CFP® practitioners, JDs, and AIF® designees.

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Potomac, MD 20854

11911 Freedom Drive, Suite 700  
Reston, VA 20190

[wealthspire.com](http://wealthspire.com)





Left to Right: Christopher N. Brown, MBA, CFP®, AIF®; Lisa Crivella, CFP®; Matthew Sanchez, MBA, CFP®

## Ivy League Financial Advisors LLC

### CHRISTOPHER N. BROWN

At Ivy League Financial Advisors, we believe you deserve to work with a Fee-Only financial leader who will address your concerns and challenge and support you to step into a life of fulfillment.

For our clients, fulfillment means 1) clarity that they are going to be okay, 2) confidence that they can take care of the people they love, and 3) satisfaction that comes from enjoying the activities they love and supporting the causes they care about.

*Wealth management is what we do, but what we are known for is breathing life into possibilities for our clients.* While most financial advisors just want to charge you a fee for only managing your money, we are committed to becoming your family's biggest advocate. We work with affluent families who feel overwhelmed by all of the decisions that need to be made in their personal life and their business and find themselves procrastinating on concerns which should be a priority.

*We understand that your concerns are much more important than our solutions.* That's why our relationships begin with a "Connection Meeting", where our only agenda item is to focus on you and your family and enroll you into an expanded vision of what's possible in your life and in your business.

*Just as important, we implement your vision through a Virtual Family Office of some of the brightest attorneys, accountants, and insurance professionals in the Metro DC area.* Our typical clients include retirees, business executives, attorneys, physicians, and small business owners.

#### SPECIALIZATION

Investment Management  
Wealth Enhancement  
Retirement Planning  
Wealth Transfer  
Wealth Protection  
Charitable Giving  
Relationship Management

#### DESIGNATIONS, AFFILIATIONS, and AWARDS

2023 *Washingtonian* Hall of Fame Top Financial Adviser  
Certified Financial Planner, CFP®  
Accredited Investment Fiduciary, AIF®  
Master of Business Administration, MBA  
NAPFA-Registered Financial Advisor®  
Top Fee-Only Financial Planner by  
*Washingtonian* — 2025, 2024, 2022, 2021, 2019, 2018,  
2016, 2014, 2012, 2010, 2009 and 2002

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[info@ivyfa.com](mailto:info@ivyfa.com)





*From Left to Right: Hanan Juhar, Client Service Associate; Victor Fox, Vice President, Insurance Planning Director; Marshall Peterson, Client Service Associate; Marc Feldman, Managing Director, Family Wealth Advisor; Justin Feldman, Financial Advisor, QPFC; Jeffrey Kaufman, Vice President, Alternative Investments Director; Debbie Russell, Wealth Management Associate; Lyssa Tavel, Portfolio Associate*

## Morgan Stanley

For nearly four decades our team has been dedicated to delivering comprehensive wealth management and financial planning services tailored to the needs of private investors, multi-generational families, retirees, business owners, and more.

At the heart of our success is a steadfast commitment to understanding each client's unique needs and delivering personalized, effective solutions. As a bridge between our in-depth expertise and the robust resources of a world-class firm like Morgan Stanley, we ensure our clients benefit from the best the financial industry has to offer.

Our team of eight professionals brings over 100 years of combined experience in financial planning and investment management. This depth of knowledge has enabled us to grow into one of the premier wealth management practices in the Washington Metropolitan area, proudly managing approximately \$1 billion in assets (as of 12/31/2024) for 250 families. By prioritizing our clients' goals and consistently putting their interests first, we aim to add value at every stage of their financial journey. We look forward to bringing confidence and clarity to those planning for the future.

### SPECIALIZATION

- Retirement Planning
- Financial Planning
- Divorce Financial Analysis
- Estate Planning Strategies
- Wealth Management

### DESIGNATIONS, AFFILIATIONS, and AWARDS

Forbes Best-In-State Wealth Management Teams  
2023-2025

Forbes Best-In-State Wealth Advisors 2018-2024: Marc Feldman

702 King Farm Blvd, Suite 500  
Rockville, MD 20850  
Marc Feldman: 301-556-2390  
Jeffrey Kaufman: 301-556-2391  
[advisor.morganstanley.com/the-feldman-group](https://advisor.morganstanley.com/the-feldman-group)



*AFM Senior Management Team (from left):  
Chris Rivers, CFP® CRPC®; Mary Moore, CFP®; Ryan Fleming, CFP®, AIF®; Carl Holubowich, CFP®*

## Armstrong Fleming & Moore

### FINANCIAL PLANNING AND WEALTH MANAGEMENT

At Armstrong, Fleming & Moore, we've been shaping financial futures in DC for over 40 years, combining a legacy of expertise with a forward-looking commitment to helping you achieve true financial independence. With decades of experience behind us and a clear vision for the future, we're here to provide the advice, stability, and flexibility you need to succeed.

We believe financial planning is about more than just numbers—it's about understanding you. That's why we take the time to consider the full scope of your life, crafting a personalized financial plan and investment strategy tailored to your unique goals. From seizing major financial opportunities to supporting loved ones, retiring on your terms, or pursuing new adventures, we've guided hundreds of clients through life's pivotal moments.

As fiduciary financial planners, your best interests always come first. Our guidance is grounded in trust, transparency, and a commitment to helping you thrive.

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#### SPECIALIZATION

Financial Planning, Wealth Management, Retirement Planning, Investment Advisory, Life Insurance, Long-Term Care Insurance

#### DESIGNATIONS and AFFILIATIONS

CERTIFIED FINANCIAL PLANNER™ professionals

- Chris Rivers, Carl Holubowich, Ryan Fleming, Mary Moore, Mitch Strobel, John Wittelsberger, Sumedha Malhotra, Elizabeth Schleifer, Nicolette Davicino, Josh Kaplan, Zachary Kaufman, Lucas Campbell

Accredited Investment Fiduciary®

- Ryan Fleming, Betsy Fleming

Chartered Retirement Planning Counselor® (CRPC®)

- Chris Rivers, Sumedha Malhotra

Certified Private Wealth Advisor® (CPWA®)

- Sumedha Malhotra

Enrolled Agent (EA)

- Nicolette Davicino, Josh Kaplan

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## Egan Berger & Weiner, LLC

**HELPING START YOUR TOMORROW, TODAY!**

EBW is focusing on moving you and your financial goals forward. With a focus on your future, we like to say that we are "Helping start your tomorrow, today!" We are here for you for every stage of life, whether that's building a family, starting a business, gearing up for retirement, or settling in to a new adventure that life threw your way! As we continue into our second decade, we are happy to share a modernized EBW with you! In our new logo we wanted to reflect how your financial plan grows and evolves with you. This is shown through gradient dots which represent continuous growth and change through your personal journey, while the green is a nod to our past. No matter what life throws at you and no matter how the journey changes, your finances are a piece of that overall package. Having a plan for the what if's in life can allow you to be more at ease when something inevitably comes your way. However, a financial plan also accounts for those magical planned moments in life. We're excited to help you plan for a life that you want to live. At EBW, we want to help you plan for tomorrow, and we know that planning starts today.

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Glen Buco, Victoria Henry

## West Financial Services

**FINANCIAL PLANNING AND INVESTMENT MANAGEMENT**

Since 1982, West Financial has served our clients with an approach based in financial planning, communication, creativity, and care. It isn't just about asset management - though prudent management is important. It is about understanding each individual, family, and business, and then coordinating all aspects of financial well-being: investments, insurance, taxes, estate planning, and health. West Financial Services ties it all together in one plan, coaching you along the way.

The decisions we make and the advice we provide reflect our belief and responsibility to always do what is in our clients' best interests.

### **SPECIALIZATION**

Fee-only fiduciary firm  
Individualized financial planning  
Personal, creative solutions  
Customized portfolio composition

### **DESIGNATIONS, AFFILIATIONS, and AWARDS**

Top Financial Adviser 2025  
Top Financial Professionals 2024  
Five Star Wealth Managers 2024  
Best RIAs to Work For 2024

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703.847.2500  
[westfinancial.com](http://westfinancial.com)



Wealth is in the details

## Washingtonian Top Financial Advisor 2025!



LET'S TALK

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washingtonwealth-info@wealthenhancement.com

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2025 Washingtonian Top Financial Advisor - Awarded 01/01/2025 for the period of 1/1/24 - 1/1/25

Advisory services offered through Wealth Enhancement Advisory Services, LLC, a registered investment advisor and affiliate of Wealth Enhancement Group®.

## Washington Wealth Team of Wealth Enhancement Group

**FIDUCIARY. FEE-ONLY. INDEPENDENT. UNBIASED ADVICE BASED ON YOUR UNIQUE GOALS.**

### WHAT DO WE BRING TO OUR CLIENTS?

We are committed to helping our clients reach their financial goals. Driven by the fiduciary standard of care, our advice is driven by one concern alone – the best interest of our clients. We are dedicated advisors who are committed to sharing financial advice that empowers our clients to make their best decisions in each life stage. From investment management and financial planning, retirement, employee stock options to education and tax planning, we'll put our experience to work for our clients. We most often serve busy families, executives, women building wealth and small business owners who have done a solid job with the financial basics.

### CAN WORKING WITH A FINANCIAL PROFESSIONAL HELP ME?

Life gets complicated. Having a financial partner by your side offering actionable advice to navigate life's ups and downs can give you confidence in your approach today with peace of mind you are on track for your future.

Advisory services offered through Wealth Enhancement Advisory Services, LLC, a registered investment advisor and affiliate of Wealth Enhancement Group®.

### SPECIALIZATION

Retirement, Education and Protection Planning, Investment Management, Tax Savings Strategies, Employee Benefits, Compensation Package Review

### DESIGNATIONS

CERTIFIED FINANCIAL PLANNER™ designation maintained by Maura Schauss, Robert Schnieder, and Todd Youngdahl; Member of Financial Planning Association®

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Falls Church, VA 22046

703.584.2700 | [wealthenhancement.com](http://wealthenhancement.com)



## Karen Wawrzaszek, CFP®, CEPA, CTFA

### NORTHERN TRUST

Karen Wawrzaszek is the Mid-Atlantic Regional Director for Northern Trust's Foundation & Institutional Advisors. In her role as an advisor and OCIO (Outsourced Chief Investment Officer), she partners with foundations, endowments and not-for-profit organizations to help them achieve their investment, financial, and mission-oriented goals. With specialties in investment governance, philanthropy, sustainable and impact investing, she helps to shape the advice and solutions for private foundations, not-for-profit, and tax-exempt organizations.

### SPECIALIZATION

Strategic philanthropy, donor engagement consulting, mission and impact investing, sustainable investing, governance, Board education

### DESIGNATIONS, AFFILIATIONS, and AWARDS

CFP®, CTFA, CEPA; Affiliations: Beyond the Billion, Greater Washington Community Foundation; Board service: Meyer Foundation, Teach for America, Global Impact Ventures, Student Conservation Association

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# VISTA Wealth Strategies LLC

**JUDY L. REDPATH, CFP®, CPWA®, AIF® | FOUNDER**

We have learned through experience that the path to financial independence is rarely a straight line. We partner with you in making wise financial choices through life's many transitions by providing candid, transparent fiduciary advice.

VISTA Wealth Strategies LLC is a holistic, independent wealth management firm located in Reston, Virginia with clients across the United States. We build and maintain lifelong relationships and simplify your financial complexities using custom-tailored planning and investment strategies that align with your values and promote a long, sustainable lifestyle, benefiting you now and into the future.

We want our clients to be educated, informed and confident decision-makers. Serving multi-generational families, we welcome your interest in exploring how we can support your goals.

Advisory services offered through Commonwealth Financial Network®, a Registered Investment Adviser. **2025 Washingtonian Top Financial Advisors**, created by the *Washingtonian*. Presented in 12/2024. Data based on voting period between 9/2024-11/2024. Award winners are determined by popular vote from those surveyed locally in financial fields. Advisors may pay to hold out marketing materials. This award does not imply an endorsement, recommendation, or reflect the performance of the advisor.

## SPECIALIZATION

Holistic Financial Planning, Investment Management, High-Income Women, Retirement Planning, Business Planning, Entrepreneurs

## DESIGNATIONS

CFP®, CPWA®, AIF®

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# Nikki Macdonald, CFP®

**FINANCIAL ADVISOR, NORTHWESTERN MUTUAL**

Nikki partners with clients seeking sophisticated strategies for wealth acceleration and preservation. She guides clients through life's transitions and inflection points, leveraging financial expertise and collaboration in the comprehensive financial planning process. Fiduciary recommendations are formed by data-driven analysis and a deep understanding of each client's goals to provide a roadmap for financial clarity and confidence. Nikki is a frequent media contributor and serves on several local non-profit boards.

Northwestern Mutual is the marketing name for The Northwestern Mutual Life Insurance Company (NM) and its subsidiaries in Milwaukee, WI. For additional information and disclosures, please go to [Nicolemacdonald.nm.com](https://nicolemacdonald.nm.com). CFP Board owns the marks CFP®, CERTIFIED FINANCIAL PLANNER®, and CFP® (with plaque design) in the U.S.

## SPECIALIZATION

Women-led households; busy families; closely held businesses; Financial & tax planning; Investment Management; Retirement Distribution

## DESIGNATIONS, AFFILIATIONS, and AWARDS

CERTIFIED FINANCIAL PLANNER® professional

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## Jennifer E. Myers, CFP®

### SAGEVEST WEALTH MANAGEMENT

Jennifer Myers, CFP® founded SageVest Wealth Management to provide the highest caliber of services to clients. The full SageVest team is dedicated to securing your future and further elevating your wealth potential.

SageVest distinguishes itself by serving as your lead financial strategist. We bring all facets of your financial life together under one roof. Key aspects of our services include investment management, retirement planning, charitable giving, tax optimization, asset protection, and legacy planning. Our team prides itself on being highly proactive to achieve strategic opportunities on your behalf. Furthermore, our fee-only fiduciary role ensures that we always place your best interests first.

As a client of our firm, your needs and goals are paramount. Every client deserves and receives personalized attention. Recognizing this, our ongoing investment management, continuous financial planning, and frequent communications ensure your financial recommendations adjust with your life changes and milestones. Our dedicated team offers the depth of knowledge you need to achieve sophisticated results. We collaborate with you, keep you informed, and guide you to achieve your aspirations. Whether you're retired, accumulating wealth, running a business, or trying to launch the next generation, we are your financial partner.

**SPECIALIZATION** Comprehensive and sophisticated wealth management bringing your investments and financial planning together under one roof.

#### DESIGNATIONS, AFFILIATIONS, and AWARDS

CFP®, MBA, *Washingtonian* Top Financial Advisor '12-24; *Northern Virginia Magazine* Top Financial Professional '15-24; Five Star Wealth Manager '15-24

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Meghan Hendersen, Suzanne Kimpel

## Wealth Insight Partners

### PLANNING CONFIDENCE

Wealth Insight Partners is a boutique financial planning and wealth management firm that brings clarity to business owners, corporate executives, and law firm partners. Founders Peter Glassman, CFP® and Colin Kimpel, CFP® leverage their 50+ years of combined experience and a highly specialized team to take a proactive approach in creating plans that adapt to their clients' evolving needs. Guided by shared values and a commitment to reducing financial stress, they help clients uncover blind spots, make informed decisions, and achieve their goals with confidence.

Securities, investment advisory and financial planning services offered through qualified registered representatives of MML Investors Services, LLC, Member SIPC. Wealth Insight Partners is not a subsidiary or affiliate of MML Investors Services, LLC, or its affiliated companies. Supervisory Address: 8444 Westpark Drive, Suite 900, McLean, VA 22102. (703) 847-9660

#### SPECIALIZATION

Comprehensive Financial Planning, Wealth Management, Insurance Services, Estate Planning, Business Planning, Charitable Giving Strategies

#### DESIGNATIONS & AFFILIATIONS

CERTIFIED FINANCIAL PLANNER™ Professional; Certified Family Business Specialist; Seven years as *Washingtonian* Top Financial Advisors; Former Board Chairs - For Love Of Children and Helping Hands Society

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## VLP Financial Advisors

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Life is made to be lived—at every age. That's why we're here to help you at every stage, with thoughtfully considered, carefully constructed strategies that can provide you with the means, and the confidence, to dream big. We believe that financial planning is not a product we sell you, but a process we go through together—one that involves discovering your goals, identifying your resources and creating a customized blueprint to fit your specific situation.

**Focused on pursuing your dreams.** For more than 30 years, we've worked successfully and effectively with all kinds of families and individuals, retirees and business owners, women and men—all pursuing their own aspirations, each investing and saving in the ways that make the most sense for them. We've stood with those clients through life transitions, through celebrations and challenges, through milestones and market swings. We look forward to standing with you.

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### SPECIALIZATION

- Investment management and financial planning for individuals, families & organizations
- 401(k) management for businesses

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## Ken Robinson, MS, CFP®

### PRESIDENT, KCR WEALTH MANAGEMENT, LLC

As an independent, fee-only wealth management firm, KCR Wealth provides customized portfolio design, investment management and integrated financial planning services to individuals, families, trusts, and nonprofits. We give unbiased fiduciary advice serving only the best interests of our clients. We use evidence-based investment planning techniques rooted in decades of empirical research. Our customized financial plans are tailored to meet each client's unique circumstances and goals. We help our clients achieve their objectives at every stage in life. Quarterly review meetings ensure timely updates are made to existing plans as client needs and priorities change.

### SPECIALIZATION

Investment Management,  
Retirement & Tax Planning,  
Education Planning, Estate &  
Wealth Transfer Planning

### AFFILIATIONS & AWARDS

Certified Financial Planner™,  
Financial Planning Association,  
Former Chairman - FPNCA,  
*Washingtonian*: Top Wealth  
Advisor Hall of Fame

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## Burt Wealth Advisors

### WEALTH MANAGEMENT

Burt Wealth Advisors is an independent, fee-only wealth management firm. We offer services that focus on growing and protecting your investments, retirement peace of mind, plus tax saving and estate optimization strategies in collaboration with your tax and legal advisors. We strive to be different from other firms because we follow a systematic and proactive Growth Through Life Planning Process. This process is customized to your needs and systematically walks you through all the important areas of your financial life. This methodical approach has won us praise and recognition from numerous financial publications. \*

All of our advisors are Certified Financial Planners® or hold a CPA or the Chartered Financial Analyst (CFA) designation. As a Registered Investment Advisor, Burt Wealth Advisors adhere to the highest standards of fiduciary responsibility to act in our clients' best interests. Not all financial professionals adhere to the fiduciary standard. We welcome the opportunity to put our experience to work for you so that you may have the worry-free retirement you deserve.

\*To see all award details with inclusion criteria and disclosures go to:

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#### SPECIALIZATION

Helping clients attain and maintain a worry-free retirement

#### DESIGNATIONS and AWARDS

2-time CNBC Top Financial Advisor  
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## Ken Diehl, CFP®, CPA, PRESIDENT

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#### SPECIALIZATION

Retirement Planning; Investment Management; Estate Planning

#### DESIGNATIONS, AFFILIATIONS, and AWARDS

Certified Financial Planner, CFP®;  
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## Altman & Associates

### ESTATE, TAX, BUSINESS, SPECIAL NEEDS

Our practice is devoted to specialized planning needs of successful individuals and families. The complexities of ever-changing tax laws and growing diversity of assets make sophisticated estate planning more important than ever. Because no two clients are alike, our practice is highly customized, considering each client's unique circumstances, needs, and goals to produce legal solutions. "Earning our clients' trust is our top priority and a value that has been essential to our firm's success and longevity," says Gary Altman, Partner. Navigating frank conversations requires more than a mastery of the law, it requires trust. We listen carefully to understand the goals and wishes of our clients regarding the preservation and transfer of wealth.

#### SPECIALIZATION

Wills & Trusts  
Legacy and Estate Planning  
Probate and Trust Administration  
Special Needs Planning and More

#### AFFILIATIONS & AWARDS

*Washingtonian* Top Estate Attorney,  
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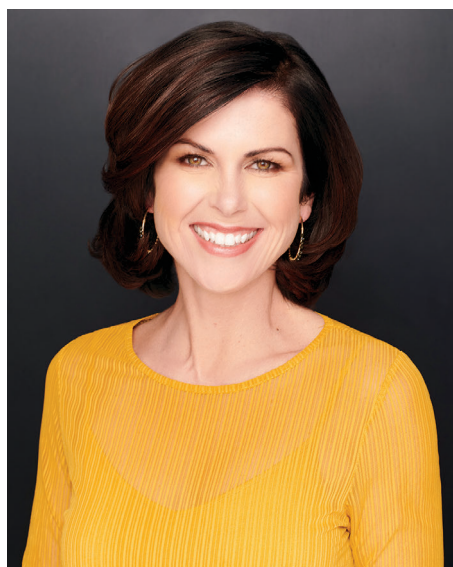
#### SPECIALIZATION

Wealth Management, Evidence-Based Investment Management, Financial Planning, Retirement Planning

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## Concentric Private Wealth

### CENTERED ON WHAT MATTERS MOST

Katherine Liola CFP®, founder and CEO of Concentric Private Wealth, has inspired a refreshing and meaningful approach to comprehensive wealth management for creatives and decision-makers both locally and nationally.

Centering on one's personal strengths, life values and deepest desires, Concentric Private Wealth transforms the way people think and act about money, lifestyle, and mindset – helping clients live their fullest expressions both financially and personally.

#### SPECIALIZATION

Senior level executives in the IT industry, sales leaders, entrepreneurs and creatives. Minimum: \$500,000

#### AFFILIATIONS and AWARDS

CFP®, *Washingtonian* Top Advisor,  
Investment News 40 Under 40, Five  
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## Sam Boyd, CERTIFIED FINANCIAL PLANNER®

### CONFIDO ADVICE & INVESTMENTS

Our mission is to transform our clients into financial leaders by designing a clear vision and delivering a complete set of unique resources to help protect, preserve, and grow their wealth while expanding their view of what is possible. We serve forward-thinking and outcome-oriented leaders of families, leaders in business, and leaders in philanthropy so they can focus on what matters most, dream bigger, and lead their stakeholders with confidence. We don't seek to be all things to all people; we do strive to be all things to some people. We cultivate confidence by asking the right questions to develop a vivid vision and execute it through our family office-style suite of wealth management services.

Investment Advisory Services are offered through Mariner Platform Solutions (MPS), a SEC Registered Investment Adviser. Confido Advice & Investments and MPS are not affiliated entities.

#### SPECIALIZATION

Confido was created to provide forward-thinking Wealth Creators, such as business owners, and Wealth Maximizers, like those in the second or third generation of wealth, with comprehensive tax and estate planning resources combined with fully customizable, fiduciary financial planning and investment advice under one roof.

CERTIFIED FINANCIAL PLANNER®  
Board Member & Former President -  
Financial Planning Association

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## Jay Eisenberg, Esq.

### SHULMAN ROGERS

Jay Eisenberg has more than 35 years of experience advising clients in the area of estates, trusts and probate. He has a deep understanding of family dynamics, enabling him to offer a personalized, unique assessment based upon each family's specific needs. He anticipates potential issues and friction points among heirs and identifies solutions before problems arise. Navigating the ever-changing tax and retirement laws, he collaboratively crafts plans to maximize wealth and mitigate risk, providing his clients with peace of mind. Clients appreciate his proven techniques that minimize estate and gift taxes and assist with transitioning wealth to the next generation.

#### SPECIALIZATION

Estates, Trusts and Probate; Tax Law;  
Succession Planning; Charitable and  
Exempt Organizations

#### DESIGNATIONS, AFFILIATIONS, and AWARDS

Fellow of The American College of Trust  
and Estate Counsel; *Washingtonian*  
Top Estate Planning Attorneys;  
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Rich Stein, Senior Financial Associate; Grace Benson, Financial Advisor; Anthony "Tony" Connor, Financial Advisor; Dianne Scott, Senior Business Associate; Meaghan Pennell, Senior Registered Client Associate; Tommy Miller, CFA®, Financial Advisor. Not Pictured: Dean Bahniuk, Financial Advisor; and Brynn Riley, Client Associate

## The CFS Group

### ADVICE THROUGH EVERY STAGE OF LIFE.

We understand the role money plays in our lives. Money is more than currency; it provides a means to live the life we want. Our mission – advice through every stage of life – emphasizes our dedication to align our clients' assets with their life goals. Our commitment to deliver exceptional service and care is expressed through our speed of responsiveness, integrity of wealth planning, tailored portfolios, and our willingness to help with all your financial needs. Our comprehensive approach to wealth management is why clients feel comfortable knowing we are their first point of contact as life changes.

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#### SPECIALIZATION

Wealth and retirement planning,  
investment management, portfolio  
management, wealth transfer,  
insurance review, philanthropy

#### DESIGNATIONS, AFFILIATIONS, and AWARDS

*Washingtonian* Top Financial Advisor

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# HOMIE



## OFFICE REBOOT

Turn the page for tips on how to transform a tired home workspace into a stylish retreat, like this one designed by Kristin Harrison of Bungalow 10 Interiors.

PHOTOGRAPH BY PEAK VISUALS







# Offices That Work

The pandemic made a home workspace indispensable. Here's how to turn it into a place you'll want to spend time in.

**By Eric Wills**

**NOT THAT LONG AGO, THE HOME OFFICE** used to be an afterthought: a spare bedroom with a desk, maybe, or a nook tucked in near the kitchen, where a couple times a month someone might sit with a laptop and send a few emails. But then came the pandemic. Today, working from home is the norm for many, the home office less an afterthought than a necessity.

Covid “did usher in a new wave,” says local interior designer Zoë Feldman, referring to the spate of home offices she’s designed recently for clients. And, says Charles Warren, the principal of design at Teass Warren Architects in DC, “a lot of times, we’re doing two now”—an office for each household partner.

These aren’t spartan spaces with a desk—the offices can be moody and stylish. Places where you might want to live, not just work; that might double as a library or den; or where you might pour an after-dinner drink and cozy up with a book. In smaller houses or condos, that kind of flexibility can be a space-saving must. But there’s a benefit beyond mere efficiency. A home office can be an “oasis you can escape to—a place where you want to be, instead of a place where you have to be,” says Kristin Harrison of DC’s Bungalow 10 Interiors, which she’s relaunching this spring as Georgia & Hunt Design House.

Here are four tips from area designers about how to upgrade your work-from-home digs.

## 1. Consider Your Close-Up

“Where’s my Zoom background?” That wasn’t a question Feldman considered until the pandemic. Now, in addition to a host of other details, she factors in the desk’s orientation or the placement of a laptop relative to the built-in

Zoë Feldman designed this home office in Georgetown with a trundle bed for additional seating, ample built-ins, and a dark-pewter paint by Benjamin Moore that contributes to the moody vibe.

PHOTOGRAPH BY ZACH STAMATIS







Teass Warren Architects infused a Dupont Circle office with a luxurious, club-like feel, complete with a brass ceiling fan.

bookshelves, art, or whatever else a client might want as a backdrop. What's the point of designing a swank space if you can't show it off?

## 2. Layer the Lighting

You won't look good on that Zoom call, however, if you haven't paid sufficient attention to lighting. Large windows are imperative, of course, if the office faces the outside. But layering artificial lighting—sconces, recessed and task lights, or even an LED trough in a gap between the ceiling and trim—is also key, not just to look good on camera but to create a cozy glow and ensure that you have plenty of illumination to send late-night emails.

## 3. Create Some Privacy

Especially if you have young children, a level of separation between the office and the rest of the house is paramount. To allow someone on deadline to hole up and avoid distractions, Feldman might add a small fridge for drinks and snacks, plus ensure there's easy access to a bathroom. Warren says his firm will sometimes take it a step further by including an office space in an accessory dwelling unit, or ADU, a standalone





structure in the backyard—an easy way to create a distinct boundary between work and play.

#### 4. Focus on Flexibility

The office is no longer just an office. “These spaces have become more multifaceted,” says Harrison. “It’s a room to relax, have a client or a friend over for a drink.” For an office she designed in a McLean house, she outfitted a bar in a private nook in the far corner, an appealing spot for an after-work cocktail.

That flexibility extends to the act of working itself. Feldman prioritizes an inviting chair or sofa where a client can read a proposal or work on a laptop, instead of staying tied to the desk. And comfortable seating also means the rest of the family has space to watch TV if the office doubles as an after-hours den.

**An oak-paneled office, designed in a McLean house by Kristin Harrison, features an LED trough below the ceiling edge, plus plenty of natural light.**



PHOTOGRAPH ON FAR LEFT BY FRAZIER SPRINGFIELD; NEAR LEFT BY PEAK VISUALS



**The console in this Ori-outfitted apartment in Bethesda slides open from the wall with the push of a button, creating a pocket office during the day.**



PHOTOGRAPH BY TATE ELLIS, COURTESY OF WILLOW BRIDGE

#### Rise of the Pocket Office

Working from home in a studio apartment can be a bit, well, claustrophobic. But a company called Ori has developed an innovative solution: a system of modular furniture that, with the push of a button, can create a pop-up office space. “Think of it as a toolkit, like Lego blocks,” says Hasier Larrea, who founded the company in 2015 while a student at MIT.

During the pandemic, Ori focused on creating work-from-home solutions. For example, a so-called Cloud Bed that can be electronically lifted flush against the ceiling, enabling a built-in wall system with a flip-down desk to be transformed into an office. Or a sliding media console that includes a TV and/or shelving on one side and can be moved into the living room to create a pocket office—complete with desk and built-ins—between the wall and the back of the console. After hours, the setup can be retracted against the wall or the bed re-lowered to the floor, and presto—the office disappears. In effect, says Larrea, the system creates a studio “that feels more like a one-bedroom, with rents that are closer to a studio.”

Ori systems aren’t available for individual purchase; rather, the company partners with developers. So far, nine buildings in our area feature Ori units, including 4909 Auburn Avenue in Bethesda. Michelle Eyo, area vice president at Willow Bridge Property Company, which is managing the building, says that about 15 to 20 percent of prospective tenants are drawn to 4909 because of the system. “They’ve done very well in urban areas,” says Eyo. “So many workers in those areas are allowed to have flexible work schedules. You need to have that additional space.”

W





A jade dragon display at the MGM conservatory for last year's Lunar New Year

## The Briefing

# National Harbor

You might know it for its casino, but this area along the Potomac boasts so much more: an old-school soft-serve stand, Korean/Southern fare, and a boutique where you can design your own kicks.

By Ike Allen and Molly Szymanski

**A FEW DECADES AGO, NATIONAL HARBOR** was nothing more than a vacant stretch along the Potomac River where a plantation once stood. But in 2008, the neighborhood began to rise as part of a multibillion-dollar development that came to include an MGM casino, a convention facility, and a town center. Today, National Harbor, across the river from Old Town Alexandria, offers restaurants and retail destinations, plus a glowing Ferris wheel you can see when flying into Reagan National Airport. Here are some of the best new arrivals to the area, a few old standbys, and a couple hidden gems on the outskirts.

## FOOD AND DRINK

### Sugar High

The cookies at the Utah-based chain **Crumbl** can be controversial: Some find them too sweet and soft. But everywhere the chain lands, it also produces diehard fans. The latest location, in a National Harbor storefront (128 *Waterfront St.*) is sure to generate lines—and lots of late-night delivery orders.

### Code Red

Nashville-style hot chicken has exploded in popularity in recent years, with franchises popping up everywhere. One LA chain, **Crimson Coward**, has now expanded into

Maryland and Virginia. Its new National Harbor outpost (150 *National Plaza*) is slingin' super-spicy chicken tenders over slices of white bread, which quickly turn brick-red. Also available: chicken and waffles, hot chicken-loaded fries, and Southern sides like mac and cheese and fried pickles.

### Kimchi and Collards

Chef Edward Lee's Korean/Southern restaurant, **Succotash** (186 *Waterfront St.*), has arguably become the neighborhood's top brunch spot. Kimchi crab dip, chicken and waffles, and bourbon cocktails bring crowds to the commodious dining room every weekend and until 10 on weeknights for dinner.

### Home Cooking

Hidden in a bungalow-like cottage off Oxon Hill Road, **Luming's** (9201 *Livingston Rd.*) is a few minutes removed from the neighborhood's glossier parts. You'll find an extensive selection of Filipino prepared foods—pancit noodles, housemade tropical baked goods, barbecue skewers, and lumpia (Filipino egg rolls)—ready to be packed up as a lunch takeout plate.

PHOTOGRAPH COURTESY OF MGM NATIONAL HARBOR



### Golden Oldie

Places like **Hovermale's** (9011 Livingston Rd.) used to be commonplace. Now the soft-serve and hot-dog stand survives as a rare slice of vintage Americana. Since 1954, it has offered sundaes, chocolate-vanilla-twist cones, and chili half-smokes, and remains an ideal summer-evening stop after an afternoon of shopping.

### SHOPS AND THINGS TO DO

#### Casino Royale

**MGM National Harbor** brought plenty of glitz when it opened in 2016. In honor of Lunar New Year, the casino's soaring glass-enclosed "conservatory" is home to a Year of the Snake display, with a 28-foot depiction of the reptile and a 30-foot-tall bonsai tree. The display runs until the end of March; admission is free. Meanwhile, the likes of **Boyz II Men**, **Bill Bellamy**, and **Meshuggah** will be performing in the casino's theater this spring.

#### Festival of Lights

The **Water Lantern Festival**, an Instagram-friendly event at which attendees decorate floating paper lanterns before letting them loose on the Potomac, comes to National Harbor March 29 and 30, coinciding with the National Cherry Blossom Festival. The event

—which also features food trucks as well as performances—costs \$35.99 for adults in advance and is free for kids under eight.

#### Local Love

Amid the chain stores in National Harbor that cater to shoppers in majority-Black Prince George's County, **Community Love Hub** (169 American Way) stands out. It's a Black-owned boutique and brand that stocks locally designed, community-focused apparel and gear. The shop is a draw for other reasons, too: It boasts an in-store basketball hoop and arcade games.

#### Good Reads

The goal of locally and Black-owned **MahoganyBooks** (121 American Way) is to make books by, for, and about Black people more accessible. Owners Derrick and Ramunda Young opened their National Harbor outpost in 2021, but they have nearly two decades of experience curating stories from the African diaspora for all ages.

#### Supercharged Sneakers

In addition to selling custom-made sneakers, **Thread & Sole** (178 Waterfront St.), owned by designer Markita Miler, offers "Ki-netics Lab"—DIY workshops on how to sew, paint, and customize shoes and other apparel.

## WHAT'S SELLING



Just south of the Beltway, National Harbor features a blend of modern condos and townhouses along the Potomac. Beyond the 350-acre mixed-used development, the area offers more affordable single-family homes. Here's a sample of recent sales around the neighborhood.

### \$360,000

An upgraded three-bedroom house ten minutes from National Harbor with one and a half bathrooms, a finished basement, a backyard deck, and a carport.

### \$520,000

A 2,618-square-foot house near the casino with five bedrooms, three bathrooms, a fireplace, a sunroom, and a big backyard.

### \$645,000

A two-bedroom condo in the Flats at National Harbor with two bathrooms, a foyer, a den, and two garage parking spaces.

### \$845,000

A recently built townhouse in the Potomac Overlook community with three bedrooms, four and a half bathrooms, a den, a loft, a roof deck, and a two-car garage.

### \$1,000,000

A 5,557-square-foot townhouse in Potomac Overlook with four bedrooms, four bathrooms, two half baths, a built-in projector in the recreation room, a loft, a terrace, and a two-car garage.

W



BOTTOM PHOTOGRAPH BY EVY IMAGES; TOP RIGHT BY TOWNSEND VISUALS





# Money Market

The billionaires in Trump's new administration are stoking an already hot ultra-luxe real-estate sector, where all-cash offers and private deals hold sway  
**By Eric Wills**

**“THE NUMBER OF BILLIONAIRES I’VE** seen in the last three weeks has been pretty shocking.”

It was late December and Jim Bell, an executive vice president of TTR Sotheby’s International Realty, was describing the state of the post-election luxury market. He’s sold real estate in DC for decades. He’s observed his share of administration changes, from Bush to Obama to Trump to Biden. He’s very familiar with the ultra-luxe bracket, the prominent families and power-brokers who inhabit this city. But he’s never witnessed anything quite like this: “It’s never happened on this scale before.”

Meaning the influx of new political appointees and advisers, who—with an estimated net worth of more than \$450 billion—have created a Trump bump in the local luxury market. When you assemble what stands to be the wealthiest cabinet in history, there are bound to be ripple effects.

One of the first: the \$25 million all-cash purchase of Bret Baier’s estate on Foxhall Road in late December, the priciest residential transaction ever in the District.

“I’m in the midst of selling more real estate than I’ve ever sold in a short period in my career,” Daniel Heider of TTR Sotheby’s told *Washingtonian* a few days before his client, reportedly Howard Lutnick—Trump’s pick for Commerce Secretary—closed on the sale. “It’s not a Trump bump. It’s a Trump surge.”

Between Election Day and early January, when this article went to press, more than 56 area homes priced at \$4 million and above either went under contract or sold. The new administration is part of the reason, but some locals as well as nonpolitical transplants have conspired to make this moment resemble a gilded-age buying spree. Or, as Bell calls it, “a changing of the guard, politically and socially.”

PHOTO-ILLUSTRATION BY CONNIE ZHENG; PHOTOGRAPH OF MONEY BY KATV/GETTY IMAGES; HOUSE BY OLEKS YAROSHINSKYI

**“I’m selling more real estate than I’ve ever sold in a short period in my career. It’s not a Trump bump. It’s a Trump surge.”**

Even before the election, the luxury market—typically defined by top-bracket agents as \$3 million-plus, with ultra-luxury starting around \$7 million or \$10 million, depending on whom you ask—was already thriving, thanks in part to a stock market that hit record highs this year. Heider’s group logged more than \$487 million in closed or under-contract transactions in 2024, about \$231 million more than in 2023, and HRL Partners at Washington Fine Properties posted more than \$197 million in closed sales last year, about a \$38 million increase. Much like the Baier purchase, cash has been king: According to Bright MLS, more than 51 percent of transactions above \$3 million in the region were all-cash last year.

The election unleashed a wave of activity, with more than a few high-income Washingtonians deciding the time had come to trade up, before incoming MAGA members had a chance to snag the best properties. Those befitting a billionaire cabinet member are limited, centering around a few key neighborhoods: the likes of Georgetown, Kalorama, Wesley Heights, Massachusetts Avenue Heights, Berkeley, Kent. For this select group of buyers, the property’s provenance matters (Who built it? Who owned it?) and, more important, the capacity to conduct business there, to hold dinner parties and shape policy over a cocktail or chocolate torte.

Bell rattles off some of the questions members of his buyer pool might ask: “Where is the caterer going to go? Where are the coats going to go? Who’s going to come to this house? How many people can we have? How many can sit at the dining-room table?” In fact, he recently started



Ted Eytan

# THE BITICI GROUP




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a Substack, “The American Table,” that explores the intersection of food and politics. “You eat with the people you trust,” he says. These houses help the newly arrived “succeed with their agendas while in DC.”

Demand has outpaced supply. Michael Rankin, a managing partner at TTR Sotheby’s, says he’s done some targeted outreach to past clients to see if any are contemplating a move in the near future, but the new inventory hasn’t kept pace. “If I had three townhouses in Georgetown priced at \$3 million to \$6 million and they all had parking and a garden, I could sell all three in 30 days,” Rankin said on a December afternoon right before showing a house to an incoming administration member.

Robert Hryniewicki of HRL Partners has recommended that, when possible, sellers list their properties in the MLS, or multiple-listing service, to reach the widest possible swath of buyers. But for many in the billionaire bracket, discretion and privacy trump all else. In this luxe shadow market, listings aren’t added to the MLS, transactions come together through word of mouth and agent networking, and sales close quietly, with the purchaser typically

shielded behind an LLC or other entity, the agent prevented by a nondisclosure agreement from sharing information. When there isn’t much public inventory, Hryniewicki says, the question becomes: “What’s available on the shadow market?”

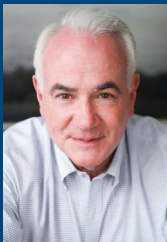
In the coming weeks and months, a combination of gossip and intrepid reporting will conspire to make some details of these transactions public. It may take time, in other words, to pinpoint the scope of the Trump bump, to see if it is, in fact, a surge or to learn where Elon Musk has bought a property here, assuming he decides to add to his existing real-estate empire in Texas. For many of the incoming tycoons, Washington remains a relative bargain compared with the price per square foot that luxury listings in Manhattan or San Francisco can command.

For now, the evidence is partly anecdotal: Hryniewicki getting a call at 10 PM on a Monday to schedule a showing in Georgetown for 8 the next morning, or Heider suggesting he’s never worked this hard before in his career: “You will see, very shortly, a number of market-changing events,” he promises. “The luxury market is back, and it’s roaring.” **W**





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# TOP AGENT PROFILES



## **Making a move in 2025?**

To navigate today's market, you'll want an experienced agent on your side. Those on the following pages have previously earned our Top Agents distinction.



# SARAH HAKE

Elite Producer, 2024

**Compass**

Sarah Hake is a trusted name in Washington, DC's luxury real estate market, known for her superior service and exceptional results. Her extensive knowledge of the local market and record setting sales have earned her a loyal and enthusiastic following, with referrals and repeat clients forming the foundation of her business. Whether you're buying, selling, or investing, Sarah and her team ensure each transaction is tailored to your specific needs, delivering a seamless experience from start to finish.

Sarah embraces digital platforms, data analytics, and sophisticated marketing strategies to showcase listings in their best light. Maximizing exposure and capturing the attention of qualified buyers and their agents ensures her listings sell for a premium. When working with buyers, Sarah reaches out to her extensive network and is able to secure ample off market opportunities for her clients. Sarah also works with top-tier movers, designers, and lenders to make her clients' move a breeze.

Sarah's dedication extends beyond transactions. Deeply invested in her community, she actively gives back by sponsoring the Georgetown House Tour, benefiting people in need as well as supporting The Anchor Fund and Habitat for Humanity. Build days are a highlight of her spring every year. She also enjoys mentoring and meeting with other real estate professionals to give them guidance and elevate the profession.

This blend of professional excellence and community commitment reflects Sarah's core belief that real estate is about more than just properties—it's about people and the neighborhoods they call home. She fosters genuine relationships at every step, guiding her clients with transparency and care. For those seeking unparalleled service, superior results, and expert guidance, Sarah Hake is the go-to agent for luxury real estate in the nation's capital.

## SPECIALIZATION

Specializing in Washington's most coveted neighborhoods, Sarah expertly represents buyers, sellers, and investors seeking premier properties. Her bespoke approach ensures every transaction aligns perfectly with her clients' unique investment needs.

## DESIGNATIONS, AFFILIATIONS AND AWARDS

In recognition of her success, Sarah has been designated *Washingtonian's* "Face of Luxury Real Estate." Year after year, Sarah is among the *Washingtonian's* Top Real Estate Agents as well as a Top 100 agent as verified by *RealTrends* and the *WSJ*. Sarah works at Compass, Georgetown office and is a member of GCAAR and NAR.



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## ERICH CABE

100 Best Agents and Elite Producer Platinum, 2024

**Compass**

From first descents in Alaska to starting a real estate business in the DMV, Erich Cabe's career has taken him from the great outdoors to the great indoors.

Raised in his parents' ski school in Western Pennsylvania, Erich learned to ski as soon as he could walk. His love for the sport led him to ski, coach and teach others at a world-class level around the world, living in New Zealand, Colorado, Chile, and Austria. After his fourth knee surgery, Erich had to shift gears. He came to Washington, DC to embark on a new adventure: real estate investment (buying and selling properties in the late 90s). Noticing his acumen, people started asking Erich to assist them with their real estate transactions which, in time, has led to hundreds of satisfied clients. Tailoring his approach and plan specifically for each client, Erich negotiates optimal outcomes while his calming presence and easy communication style keep the process efficient and steady.

Erich's dedication to his craft has led to a flourishing referral-based business. His clients are quick to recommend his services to family, friends and neighbors knowing his commitment is unshakable. He is genuinely in your corner, from start to finish. Erich's endorsements aren't just from his past clients but also stem from his relationships with some of the area's top builders, architects, and designers. Erich has unrivaled knowledge of all the neighborhoods in and around the district. As the face of white-glove real estate, Erich provides selling and buying experiences that are unparalleled.

### SPECIALIZATION

DC Metro Region including DC, Maryland and Virginia.

### DESIGNATIONS, AFFILIATIONS AND AWARDS

- Sold over \$130M of real estate in 2024
- *RealTrends* Top Real Estate Agent
- Top 1% of Realtors Internationally
- Consistently named a Best Agent and a Top Producing Team by *Washingtonian* since 2015
- The Face of White-Glove Real Estate, *Washingtonian* 2024
- *Modern Luxury DC's* Top Leaders in Washington Real Estate

### CHARITABLE CONTRIBUTIONS

Children's National Medical Center, Children's Oncology Group, Juvenile Diabetes Research Fund (JDRF), Leukemia Lymphoma Society (LLS), Make-a-Wish Foundation, Mason Strong Village, No Kid Hungry, Washington Jesuit Academy

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## BABS BECKWITH

100 Best Agents and Elite Producer Platinum, 2024

**Corcoran McEnearney**

No one knows Old Town Alexandria better than Babs Beckwith, whose name is synonymous with Old Town real estate. Whether you are buying, selling or leasing, Babs is the ultimate Old Town neighborhood expert: her knowledge and expertise are unparalleled in this exclusive niche area. An exceptionally accomplished local Realtor who has enjoyed unrivaled success for 30+ years, Babs has sold everything from legendary historic homes to grand newer construction properties. Exceptional service, extraordinary results are what Babs always delivers. Clients trust Babs implicitly for her superior service, attention to detail, confidentiality, savvy marketing, and skilled negotiating that ensure smooth, successful transactions. Babs was recognized amongst the Top 1% of Agents Nationwide by *RealTrends*, published by the *Wall Street Journal* in 2024.

### SPECIALIZATION

Old Town Alexandria Residential Properties; Licensed in Virginia

### DESIGNATIONS, AFFILIATIONS AND AWARDS

Life Member of the NVAR Top Producers Club; *Washingtonian's* The Face of Old Town Real Estate, 2017-2025; Ranked Top 1% of agents Nationally by the *Wall Street Journal*

109 South Pitt Street, Alexandria, VA 22314

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**Babs@BabsBeckwith.com**

**OldTownAlexandriaLiving.com**



## MATT CHENEY

Elite Producer, 2024

**Cheney and Co. at Compass**

With two decades' experience navigating DC and nearby Virginia and Maryland real estate, Matt Cheney is widely respected as an exceptional leader in all aspects of today's luxury home sales.

A trusted client advocate, Matt has skillfully guided buyers and sellers through over a thousand successful transactions. His calm personality and razor-sharp negotiation prowess ensure success in an increasingly competitive high-end market.

### SPECIALIZATION

Serving: Northwest and Downtown Washington, DC, Bethesda, Chevy Chase and Potomac, Maryland. Arlington, McLean, Great Falls, Vienna and Alexandria, Virginia. Property Types: Estates, New Homes, Luxury homes, Townhomes and Condos.

### DESIGNATIONS, AFFILIATIONS AND AWARDS

Licensed Broker DC, MD and VA. MS Real Estate Johns Hopkins University (MSRE), Graduate Realtor Institute (GRI)

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# KOKI ADASI

100 Best Agents and Elite Producer Platinum, 2024

**Compass**

A lifelong resident of the DC area, Koki Adasi has built a top-producing real estate team that is proud to work in this vibrant and multicultural city. With more than 18 years in business, Koki has been involved at both the local and national levels of real estate, serving as the Greater Capital Area Association of REALTORS' (GCAAR) President in 2019. Koki also received the GCAAR Realtor of the Year award in 2020 as a result of his volunteering and having earned the respect of his peers. Additionally, he is a member of the Executive Committee of the Sports & Entertainment division at Compass Real Estate, providing him a national network of top agents for the Sports & Entertainment clients he serves.

Team Koki prioritizes community service and giving back to their community. Koki serves on the Board of Directors for local non-profit Horton's Kids, and in 2024, the team donated \$61k to non-profit organizations. In addition to real estate and giving back to the community, Koki's other greatest passion is coaching basketball. Through his work with local organizations serving youth in the DMV and as a coach on the basketball court, Koki recognizes the importance of diverse representation and strong role models, and is grateful to be able to engage with DC youth of color as a mentor and coach.

Koki is dedicated to running a business where everyone feels welcome. He and his team ensure that all clients receive concierge-level service regardless of whether they are a first-time buyer or a seasoned investor. Koki and his team are committed to serving their clients and community through passion, generosity, and the pursuit of homeownership for every person to create multi-generational financial stability for all.

## SPECIALIZATION

Serves the DC metro region, including DC, MD, VA

## DESIGNATIONS, AFFILIATIONS AND AWARDS

- Sold \$75m+ in Real Estate in 2024
- GCAAR Realtor of the Year 2020
- GCAAR President 2019
- *Washingtonian* Best Agent since 2016; *Washingtonian* Top/Elite Producer since 2015



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## KIMBERLY CESTARI

Elite Producer Platinum, 2024

**Long & Foster Real Estate**

As Long & Foster's No. 1 agent in both DC and MD, Kimberly Cestari's name and face are synonymous with local real estate. Her passion for the business began when she bought her first house after college. She's since bought and renovated eight homes, and constructed one, so she knows houses—inside and out.

A former interior designer and Marriott marketing executive, her complimentary home staging is known for delivering stellar sales results. Plus, her vast industry knowledge and clever negotiating ensure smooth transactions for all her clientele. That's why she's consistently voted a top real estate leader by *Washingtonian*.

Since 2006, with over 1,100 homes sold for more than \$1 Billion, Kimberly's the go-to source for current and past clients on everything from A to Z in real estate.

**SPECIALIZATION** Serving Clients in DC, MD & VA; All Price Points; From 1st Time Home Buyers to those Downsizing

### DESIGNATIONS, AFFILIATIONS AND AWARDS

#1 Agent in both DC and MD for Long & Foster

#1 Agent in DC per Rate My Agent

Ranked Consistently in the .5% of Agents Nationwide

Member of GCARR, NAR and VAR

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Kimberly@CestariRealEstate.com

**KimberlyCestari.com**



## MIKE AUBREY GROUP

Elite Producers Platinum, 2024

**Berkshire Hathaway HomeServices  
PenFed Realty**

The Mike Aubrey Group combines a strong work ethic, superb negotiation skills, and marketing expertise to cultivate success. We make the real estate process memorable and guarantee the finest concierge-level customer service, leading to lasting friendships beyond the closing table. Mike Aubrey, the team leader of The Mike Aubrey Group, is a former HGTV host & a frequent real estate contributor on some of the nation's most respected business news programs, such as "Mornings with Maria" & "Neil Cavuto: Coast to Coast" on Fox Business, as well as NBC's "The TODAY Show". You can regularly hear Mike's take on the current state of the real estate sector by tuning in or get his national insights on a local level by picking up the phone.

### SPECIALIZATION

Buyer & Seller Representation, Montgomery County MD, Northwest DC, Georgetown, Private Off-Market Opportunities, New Construction.

### DESIGNATIONS, AFFILIATIONS AND AWARDS

Licensed REALTOR® in DC/MD/VA. *Washingtonian* Top Realtor 2010-2024.

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301.873.9807

**mikeaubrey.com**





## DANA RICE GROUP

100 Best Agents and Elite Producers Platinum, 2024

**Compass**

With an in-house designer and complimentary staging, tactical negotiations and marketing that attracts, our clients get a full-service team dedicated to you from search to settlement. Don't waste another second of your energy trying to control the uncontrollable! We take care of the heavy lifting to bring you the confidence, clarity and results you're looking for. With \$167M+ in sales for 2024, our knowledge is seen in application. For us, expertise is more than an adjective. It is the result of a continuous pursuit of information, the capacity to apply it quickly, and an unrivaled instinct that keeps us a step ahead. Go ahead. Get to know us.

### SPECIALIZATION

Licensed in DC and Maryland. Expertise in Northwest, DC and Central Maryland/Montgomery County properties including single-family homeowners, condos, and right-sizers

### DESIGNATIONS, AFFILIATIONS AND AWARDS

- *Washingtonian* Top 100 Agents: Dana Rice, Lisa Resch, Karen Kelly
- *Washingtonian* Top Team Platinum Elite Producer
- Best of Bethesda 2019, 2020, 2021, 2022, 2023, 2024
- 2024 *RealTrends*: #1 Small Team in by Volume in Maryland, #3 Small Team by Volume in the DMV

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## JANICE POUCH

Elite Producer, 2024

**Compass | Georgetown**

For Janice, real estate is all about relationships. "I am with my clients every step of the way on their real estate journey and anticipate a long-term relationship with every client." Janice is a Georgetown homeowner and DC resident for 30+ years. Her strong local ties and market knowledge contribute to her effectiveness in navigating the housing landscape with clients. Her background in international finance and education easily translated to real estate, where educating clients about the market and negotiating properly on their behalf is crucial. Her Latin roots and experience abroad have made for a robust domestic and international client referral base.

### SPECIALIZATION

Buyers, Sellers, Investors, International Clientele

### DESIGNATIONS, AFFILIATIONS AND AWARDS

Licensed DC, MD & VA; Top 5 Agent in Compass DMV, *Washingtonian* Top Producer '20-'24; *Washingtonian's* exclusive "Face of Georgetown Real Estate" since 2021; Real Trends Top 1.5% Agents & Teams; *DC Modern Luxury* Top 50 Producer; REALM® | Global Member; Top Agent Network; SRES® Designation

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## CONWAY GROUP

Elite Producers Platinum, 2024

**Compass**

Native Washingtonians, Megan and Jack Conway founded the Conway Group to pursue their true passion - helping people find their place in the world. Their boutique family-run team puts people first 100% of the time with warm, genuine, and customized advocacy for each of their clients. Megan, Jack, and Sylvia Hevesi Day have a track record of successful home sales across the DMV and are grateful for the support of their clients and friends. Their level of local area knowledge is a true advantage for buyers and their keen eye for design can enhance the potential value of your property. As perfectionists, they believe that no task is too big or too small. Conway Group is always delighted to provide a quality, organized, full-service experience and respectfully empowers their clients to make their best real estate decisions.

### SPECIALIZATION

DC, MD, & VA Buyer & Seller Representation. Mount Pleasant, Chevy Chase DC & MD, Cleveland Park, Capitol Hill, Columbia Heights, Dupont, Logan Circle

### DESIGNATIONS, AFFILIATIONS AND AWARDS

Compass Top Producer, Best of *Washingtonian*, *Bethesda Magazine* Top Producer

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# JOHN MENTIS

Elite Producer, 2024

**Long & Foster Real Estate**

“I deliver knowledge, care, and solutions for my clients whether in Virginia, Washington, D.C., or Maryland. I’ve stayed in this business for over 20 years because I love helping people shift from self-doubt to confidence. Empowering people to believe in themselves — to understand they can achieve their real estate goals — is deeply gratifying to me. Because I understand how to work with people to help them gain clarity about their hopes and fears, I am able to tailor the home selling and/or buying process for them — from analyzing the market and properties to strategizing how to present their home to gain the most attention or how to win in multiple offer situations, in addition to getting clients to the settlement table in a way that makes them feel informed and in control of their decisions. Clients will tell you my best skills are listening, communicating, and analyzing in a way that feels like coaching, not pushing. Together these skills may help explain why 90% of my annual business is from repeat clients, their referrals, referrals from other agents, and corporate relocations.”

## SPECIALIZATION

Arlington, VA., first-time homebuyers, first-time home sellers

## DESIGNATIONS, AFFILIATIONS AND AWARDS

#1 Agent Long & Foster/Arlington 2020-2021. Top 100 Elite Agent Long & Foster Companies 2021. #106 Agent in state of Virginia 2021. Top 1.5% nationally 2021. Licensed Virginia, Washington, D.C., and Maryland.



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**JohnMentis.com**





## LILIAN JORGENSON

100 Best Agents and Elite Producer Platinum, 2024

**Long & Foster Real Estate / Forbes Global Properties**

Lilian is a top performer at Long & Foster Real Estate with over 40 years of experience, completing 2,450+ home sales and over \$1.85 billion in sales. She has been recognized as a “Top 5 Individual Residential Sales Agent” and a “Top Producer” by Long & Foster and the Northern Virginia Association of Realtors. An Elite Platinum Producer for the Best of *Washingtonian* and ranked in the Americas Best 2024 *RealTrends* Verified list of the nation’s top agents, along with numerous accomplishments throughout the years.

Despite her remarkable success, she remains driven by the opportunity to meet new people and help them achieve their real estate goals, by guiding them through the complexities of buying or selling a home. With deep market knowledge, a keen understanding of her clients’ needs, and outstanding sales expertise, Lilian Jorgenson is committed to making your real estate journey the best move you can make.

### SPECIALIZATION

Lilian specializes in representing buyers, sellers and relocation clients in Northern Virginia.

1355 Beverly Road, Suite 109, McLean, VA 22101

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**Lilian@LNF.com | Lilian.com**



## JOAN REIMANN

Elite Producer, 2024

**Corcoran McEneaney**

Joan began her real estate career in 2013 when she was recognized as a Rookie of the Year for her hard work, hustle and record breaking sales. She has continued to build a stellar reputation and a loyal clientele that includes first time buyers to luxury estate sellers. Joan’s boutique-quality service, savvy negotiation skills and industry knowledge have been instrumental to the successful sale of more than 350 area homes. *Just Phone Joan* is her motto as she believes in old school communication combined with cutting edge technology to deliver an exceptional client experience. To learn more about her award winning service, *Just Phone Joan* at 703-505-JOAN(5626).

### SPECIALIZATION

Licensed in VA, MD, and DC.

Specializing in the Northern Virginia Suburbs

### DESIGNATIONS, AFFILIATIONS AND AWARDS

- Certified Relocation Specialist (CRS)
- Military Residential Specialist (MILRES)
- Seniors Real Estate Specialist (SRES)
- *Washingtonian* Best Realtors, Top Producers (2017–2024)
- *RealTrends* – America’s Best Agents – Top 1% of Agents in America

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# TY HREBEN & SHEILA MOONEY

Elite Producers, 2024

**Sheila and Ty Group | Compass**

Anyone can list your home or help you search for a new one, but not everyone can do it right. Luckily, Sheila and Ty aren't your average real estate team. Powered by over 50 years of combined industry experience, Sheila and Ty are the trusted professionals you want on your side when buying or selling. Their mission? To help every client reach their distinct goals, which they accomplish by always going the extra mile. Whether you're buying your first home or downsizing, Sheila and Ty will be there to guide you through every step of the process—from the day you decide to list (or sell) to the day of settlement. For Sheila and Ty, though, their work isn't over when the deal is done; once you partner with them, you're in the family for life. Thanks to their client-centric approach, expertise, and community connections, it's no surprise that they've been the top Woodley Park agents since 1995, or that they've been recognized by *Washingtonian* as "Best Agents" and "Top Platinum Producers" for 10 years running. Connect with them today for a real estate experience that just keeps on giving.

## SPECIALIZATION

Woodley Park Real Estate  
Kalorama Real Estate  
Cleveland Park Real Estate  
Dupont Circle Real Estate

## DESIGNATIONS, AFFILIATIONS AND AWARDS

- Woodley Park Top Agents since 1995
- *Washingtonian* Magazine Best Agent/Top Producer 2015-2024
- Compass Top Group/Agent 2015-2024
- *RealTrends/The Wall Street Journal* as one of "America's Best Real Estate Agents"
- America's Top 100 Real Estate Agents



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## JANET CATERSON PRICE

Elite Producer, 2024

**Corcoran McEneaney**

Janet Catterson Price is celebrating 30 years in the residential real estate industry, all within the Northern Virginia Market. This year she earned the *WSJ* Real Trends Ranked Top 1% of Agents Nationally designation. Her hallmark and that of Corcoran McEneaney corporate-wide is the utmost honesty, savvy and integrity. She brings the practical experience of small, woman-owned business, attention to detail and high-performance standards into every aspect of her real estate practice. As for Corcoran McEneaney- "there's no match for that exceptional business acumen which sets us apart."

### SPECIALIZATION

Belle Haven, Old Town Alexandria, Alexandria Waterfront, and the surrounding VA area. Licensed in VA.

### DESIGNATIONS, AFFILIATIONS AND AWARDS

NVAR Lifetime Top Producer, NVAR Lifetime Multi-Million Dollar Sales Club, *Washingtonian* Best 2017-2024

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*Dan Metcalf, Gali Sapir, and Marci Wasserman*

## FINN FAMILY GROUP

Elite Producers Platinum, 2024

**Perennial Real Estate**

Celebrating over 30 years of exceptional service to their clients, Finn Family Group founded its own new 'home' in 2022 with the creation of Perennial Real Estate, a modern boutique brokerage designed with your interests in mind. That big step into brokerage allowed for the continuation of FFG founder Meg Finn's tradition of securing terrific outcomes for our valued clients and communities.

Award winners Dan Metcalf, Gali Sapir and Marci Wasserman are proud of the recognition this award brings, but moreover of their high ratings from clients, and track record of excellent advice and enthusiastic service; with the aim of the smoothest process and most profitable outcome possible. Let our work 'family' go to work for you!

### SPECIALIZATION

Takoma Park, Silver Spring, Takoma DC, Shepherd Park, Chevy Chase, Olney

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# CARA PEARLMAN

100 Best Agents and Elite Producer Platinum, 2024

**Compass**

For over two decades, Cara has been guiding clients through the vibrant and dynamic real estate market in Washington, DC, and its highly sought-after suburbs. From first-time buyers embarking on their homeownership journey to seasoned sellers of distinguished estates, Cara's dedication to her clients remains unwavering.

Cara combines a consultative approach with unparalleled expertise and genuine empathy, ensuring every transaction is seamless and tailored to her clients' unique needs. Her advice is rooted in integrity, offering the same thoughtful guidance she would give her own family. Cara understands that buying or selling a home is more than just a financial transaction—it's a pivotal life moment.

Recognized as one of *Washingtonian's* Best Agents for eight consecutive years and lauded for representing the seller of DC's most prestigious listing in 2023, Cara's proven track record speaks to her professionalism and results-driven approach.

Whether helping a family find their forever home or preparing a property for the market, Cara is passionate about delivering exceptional experiences that inspire confidence and peace of mind. For Cara, it's not just about real estate—it's about helping clients find their perfect place in the world.

## SPECIALIZATION

Guiding buyers and sellers throughout the Washington, DC Metro area with unmatched expertise and care. Licensed in MD, DC, and VA.

## DESIGNATIONS, AFFILIATIONS AND AWARDS

*Realtor Magazine* "30 Under 30," 2010

*Washingtonian* Top Agent, 2016–2023

*Bethesda Magazine* Top Producer, 2021–2024

Top 1.5% of Real Estate Professionals Nationwide- *WSJ RealTrends*



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5471 Wisconsin Avenue #300, Chevy Chase, MD  
202.641.3008  
[cara@dcsuburbhomes.com](mailto:cara@dcsuburbhomes.com)  
[dcsuburbhomes.com](http://dcsuburbhomes.com)





## NATALIE U. ROY

Elite Producer, 2024

**Bicycling Realty Group | KW Metro Center**

After almost 30 years as an environmental professional and a civic leader in her community, Natalie knows how to advocate for her clients. She and her team of professionals at the Bicycling Realty Group are committed to making their real estate journeys a positive experience, whether selling a property quickly at the best price, or finding the perfect new home. A top-producing agent, Natalie has sold homes from the Shenandoah Valley to the Chesapeake Bay and all around the Washington metro area. She is also a bicycling enthusiast who offers a unique house-hunting bicycling service, for anybody who wants to check out their prospective new neighborhood by bike. Biking not an option? Natalie is also happy to house-hunt via car, metro or by foot! Licensed in VA, MD & DC.

### DESIGNATIONS, AFFILIATIONS AND AWARDS

"The Face of Arlington Real Estate," *Washingtonian* (2025); 2023 RealTrends/ Top Agent 2023; *Washingtonian* Elite Producer (2024); Voted Best Real Estate Agent, *Arlington Magazine* (2022); *NoVA Magazine* Top & Best Real Estate Agent (2024); *Arlington Magazine* Top Producer (2024); MRP: Military Relocation Professional Certification; SRS: Seller Representative Specialist; Senior Real Estate Specialist SRES®

2111 Wilson Boulevard, Suite 1050, Arlington, VA 22201  
703.819.4915 (c) | 703.224.6000 (o)

**natalieuroy@gmail.com | bicyclingrealty.com**

## MARIN HAGEN & SYLVIA BERGSTROM

100 Best Agents and Elite Producers, 2024

**Coldwell Banker Realty**

Sylvia Bergstrom has been a top producing agent since starting real estate in 1973, and Marin Hagen joined her mother's successful real estate practice in 2007. They count among their clients Presidential candidates, Senators, Members of Congress, Cabinet secretaries, ambassadors, governors, leaders in the arts, medical, business, legal, non-profit and more. Their business is nearly 100% repeat and referral, a testament to their high ethical standards, strong negotiating skills, energy and discretion. Sylvia and Marin have over \$1 Billion in career sales. **Instagram: @HagenBergstrom**



**SPECIALIZATION** DC's Kalorama neighborhood, home to both Sylvia and Marin, Dupont Circle, Cleveland Park, Capitol Hill, Wesley Heights and beyond.

**AWARDS** #1 Coldwell Banker Team, Washington DC & Mid-Atlantic, 2024. "Realtor of the Year" (Sylvia) and lifetime Top Producers (Sylvia and Marin).

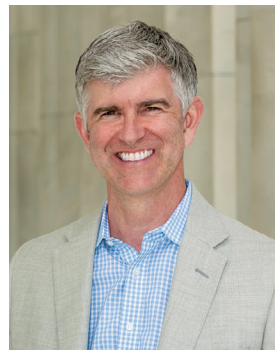
202.471.5256 (office)  
**marin@cbrealty.com**  
**hagenbergstrom.com**

## CHRIS SANDERS

Elite Producer, 2024

**Century 21 Redwood**

Chris is a real estate expert with nearly 20 years of experience working with first-time buyers, real estate junkies, and everyone in between. Chris' attention to detail has earned him a business that's nearly 100% referral-based. With 200 reviews from elated clients, Chris has achieved a perfect 5-star rating on Zillow, as well as RealSatisfied.com. Past clients highlight Chris' professionalism, honesty, and all-around good nature. Home buying and selling should be an exciting time; Chris prides himself on making the process stress-free. Reach out *for all things real estate*.



### SPECIALIZATION

Providing executive-level service to buyers and sellers in DC/MD/VA through all price tiers.

### DESIGNATIONS, AFFILIATIONS AND AWARDS

*Washingtonian* Best Agent/Elite Producer 2015-2024

1616 P Street NW #150  
Washington, DC 20036  
703.447.0440

**ChrisSandersGroup.com**  
**Chris@ChrisSandersGroup.com**





The Carolyn Homes Team  
Laura Gill, Carolyn Sappenfield, Amanda Hewitt

## CAROLYN SAPPENFIELD

100 Best Agents and Elite Producers Platinum, 2024

**The Carolyn Homes Team | TTR Sotheby's International Realty**

Carolyn Sappenfield and her team are committed to delivering exceptional service and the maximum net return to their clients in every transaction they handle. Consistently ranked in the top 1% of agents nationwide with over \$600 Million in career sales, Carolyn's success is rooted in her uncompromising integrity, talent for problem-solving, and dedication to her clients' interests. As lifetime residents of the DC area, Carolyn and her team draw upon their extensive network of resources and deep insight into the local market to make the buying and selling process as seamless as possible. Their business is predominantly made up of repeats and referrals, a testament to their proven track record and the long-lasting relationships they develop with their clients. The team proudly supports a variety of local and national non-profits.

**SPECIALIZATION** Offering Concierge-Level Service in MD, DC & VA; Resales; New Home Construction; Luxury Homes; Investment Properties; First-Time Buyers; Relocation

### DESIGNATIONS, AFFILIATIONS AND AWARDS

100 Best Agents, *Washingtonian*; "Best of Bethesda" Finalist, *Bethesda Magazine* Readers' Poll; Diamond Club; Circle of Legends

4809 Bethesda Avenue, Bethesda, MD 20814

(c) 240.353.7601 | (o) 301.516.1212

**Carolyn@CarolynHomes.com | CarolynHomes.com**



## ELLIE HITT

100 Best Agents and Elite Producer, 2024

**RE/MAX Realty Centre**

Ellie's reputation as an outstanding Realtor has been celebrated by *Washingtonian*, recognizing her as a Top and Best Realtor for an impressive decade. With two decades of experience under her belt, she continues to dominate the real estate industry. Renowned for her mastery in negotiation, Ellie employs innovative tactics to consistently secure optimal deals for her clients. She prioritizes her clients' interests by letting them know what they need to hear versus what they want to hear. A zealous advocate, Ellie fosters enduring connections, resulting in lifelong relationships and multigenerational clients. Beyond her professional pursuits, she finds fulfillment in community service and cherished moments with loved ones. In addition to her flourishing career, Ellie's most cherished role is that of devoted mother to her son, James.

### SPECIALIZATION

Residential Resale, New Homes, Luxury Homes, First Time Home Buyers, Investors - Potomac, Rockville, Gaithersburg, Frederick & NOVA

### DESIGNATIONS, AFFILIATIONS AND AWARDS

Top 10 (2017-2023) RE/MAX Central Atlantic Region; Office #1 Individual Top Producer (2013-2020); GCAAR Gold Award (2021-2024); *Washingtonian* Top/Elite Producer & Best Realtor (2015-2024)

3300 Olney Sandy Spring Rd., Suite 200, Olney, MD 20832

(c) 240.888.8448 | (o) 301.774.5900

**Ellie@homeswithellie.com | HomesWithEllie.com**





## FLEUR HOWGILL

100 Best Agents and Elite Producer, 2024

**TTR | Sotheby's International Realty**

Fleur, a seasoned real estate professional with 25 years of experience, is celebrated for her dedication to helping clients find their perfect homes. Originally from England and now proudly an American citizen, Fleur brings a global perspective that allows her to effectively serve a diverse range of clients. Her vibrant personality and steadfast commitment to exceptional customer service set her apart in the competitive real estate market. Whether working with first-time homebuyers or high-profile individuals, Fleur's personalized approach ensures a smooth and efficient experience for all. Widely respected in the industry, Fleur's passion for real estate and solid reputation make her a trusted advisor and advocate for her clients.

### SPECIALIZATION

Working with international clients, Buyers Agent, Sellers Agent. Relocation, Licensed in DC, MD & VA

### DESIGNATIONS, AFFILIATIONS AND AWARDS

*Washingtonian* Top/Elite Producer 2015–2024; Top Sales Achievement Award 2012–2024; Top Individual Downtown Brokerage 2017, 2019, 2022

1515 14th Street NW, Washington, DC 20005  
202.425.9403 (c) | 202.234.3344 (o)

**fhowgill@ttrsir.com**

## ROBY THOMPSON

100 Best Agents and Elite Producer Platinum, 2024

**Long & Foster Real Estate**

The top selling agent in my office for the last 25 years and among the top 1% in the nation since 2005, I have sold over one billion dollars of real estate and seen the market's "ups" and "downs" along the way. I pride myself on having a "back of the hand" knowledge of any jurisdiction in which I show property—this tends to make purchasers and sellers very confident in my ability to represent them. I am a bit of a work-a-holic, so just call me at 202-255-2986 and I will get right back to you.



### SPECIALIZATION

Licensed for over 30 years in DC, VA & MD

### DESIGNATIONS, AFFILIATIONS AND AWARDS

Overall Top Agent of the Year Company-wide 2016; Top 1% in the Nation; Office Top Producer 1995-2024

2300 Calvert Street NW  
Washington, DC 20008  
202.483.6300 | 202.255.2986

**ROBY@LNF.com**

## SUSAN WISELY

Elite Producer, 2024

**Compass**

In today's competitive real estate market, Susan distinguishes herself by seamlessly blending expertise with finesse. With over 36+ million in volume in 2024 and more than 24 years of unmatched success, she is celebrated for her meticulous approach to preparing homes for sale. Susan's innovative "how you live" and "how you sell" concepts rejuvenate spaces, captivating potential buyers and helping them envision their dream lifestyle. "Clients seek a trusted advisor to navigate the complex journey of buying and selling their most valuable asset: their homes," she emphasizes. Don't settle; Choose Wisely... before making your move!



**SPECIALIZATION** Serving Buyers and Sellers, Relocation & Referral clients in Northern VA, DC and DE

### DESIGNATIONS AND AWARDS

*Washingtonian* Best Realtors, (2016-2024), *RealTrends*-America's Best Agents – Top 1.5% of Agents in America, CLHMS GUILD, & NVAR Diamond Level

6849 Old Dominion Drive  
McLean, Virginia 22101-3705  
(M) 703.927.3126 (O) 703.310.6111  
**choosewiselygroup.com**  
**susan@choosewiselygroup.com**



## DONNAN C. WINTERMUTE

100 Best Agents, 2024

**Coldwell Banker Realty**

Donnan Chancellor Wintermute has been recognized by the *Washingtonian* as “The Face of Alexandria Real Estate” every year since 2018. Donnie has had a distinguished 35 year career in real estate with over \$1 billion in career sales. Donnie was selected from over 14,000 Realtors as the Realtor of the Year, which is the highest honor bestowed by the Northern Virginia Association of Realtors. Additionally, she has been honored as the Alexandria Chamber of Commerce Business Leader of the Year and as a Living Legend of Alexandria. She was ranked #1 Team in Virginia for Coldwell Banker Realty. A lifetime resident of Alexandria, Donnie is a graduate of Saint Agnes Episcopal School and The College of William and Mary. Donnie is highly regarded for her meticulous attention to detail, her superb negotiating skills and her gracious professionalism. Donnie is totally committed to providing her clients with the highest level of personal service and integrity.

### SPECIALIZATION

Upper bracket properties in Alexandria, Arlington, and McLean.

### DESIGNATIONS, AFFILIATIONS AND AWARDS

Over \$1 Billion in Career Sales; Alexandria Chamber of Commerce Business Leader of the Year.

310 King Street, Alexandria, VA 22314 | 703.608.6868

[dwintermute@cbmove.com](mailto:dwintermute@cbmove.com) | [wintermuteassociates.com](http://wintermuteassociates.com)

## GITIKA KAUL

100 Best Agents and Elite Producer Platinum, 2024

**Compass, SVP | Kaul Home Group**

Kaul Home Group was born of a desire to create something unique— something authentic that offers an unmatched level of service across all price points, ensuring the highest level of integrity and professionalism while also remaining approachable. We speak to clients the way we speak to our dearest friends. We believe everyone deserves a fierce advocate they can trust. This is not just marketing speak, but how we live and operate every day. Let us help you find a place to Kaul home.

### SPECIALIZATION

Bethesda, Bannockburn, Potomac, Chevy Chase, Mclean, Great Falls, Arlington, NW DC - Downsizing, Residential Resale, New Construction, Luxury Homes, First Time Home Buyers, Investors

### DESIGNATIONS, AFFILIATIONS AND AWARDS

Consistently recognized as a Best Agent and Top Producer by *Washingtonian*, *Bethesda*, and *DC* magazines, plus *RealTrends*; GCAAR Recognition Award in the GOLD category (2019-2024); #10 Individual Agent by Production at Compass DMV (2022); Six-time Emmy award-winning TV Producer

5471 Wisconsin Ave., #300, Chevy Chase, MD 20815  
m. 202.810.3395 | o. 301.298.1001 | IG: @gitikakaul  
[gitika.kaul@compass.com](mailto:gitika.kaul@compass.com) | [kaulhome.com](http://kaulhome.com)





## DARYL JUDY

100 Best Agents and Elite Producer Platinum, 2024

### Washington Fine Properties

For Daryl, success is not a matter of chance - it's about making things happen, and he has established a trustworthy reputation in DC, Maryland, and Virginia, blending both his passion for real estate and professional work ethic. A Penn State graduate with a professional backgrounds in teaching, sales, and marketing, Daryl has been a realtor since 2006, consistently being ranked as in the top 1% and earning a multi platinum ranking. Outside of work, Daryl spends his time taking advantage of all DC has to offer, including being involved with his church, local charities, playing tennis, and spending time with family.

#### SPECIALIZATION

Kalorama Real Estate  
Georgetown Real Estate  
Logan Circle Real Estate

#### DESIGNATIONS, AFFILIATIONS AND AWARDS

- Ranked in the Top 1% of all Agents in the United States
- Among the Top 10 Agents in Washington, DC based on Sales Volume
- Voted among the 100 Best Agents in the DMV as published in the *Washingtonian* Magazine

1604 14th Street NW, Washington, DC 20009  
202.380.7219 | 202.930.6868

[daryl.judy@wfp.com](mailto:daryl.judy@wfp.com) | [daryljudyrealestate.com](http://daryljudyrealestate.com)

## LAURA SACHER

Elite Producer Platinum, 2024

### Senior Vice President at Compass

My clients say it best! "On Laura's website it says 'Find your extraordinary' - well my husband and I did- and it was not just our dream house, but Laura herself." -Alex "Working with Laura Sacher resembles working with a one-woman team of interior decorator, architect, construction/handyman, psychologist, and personal motivator. In three home sales/purchases, I've never seen her fall short of energy and good advice." -Patty "Laura helped my husband and I purchase our first home. She was one of the most efficient and effective professionals we've ever had the opportunity to work with, across any industry - no competition." -Austin



**SPECIALIZATION** Alexandria and surrounding neighborhoods

#### DESIGNATIONS AND AWARDS

- Ranked #3 Individual Compass agent in DC, MD, and VA
- *WSJ RealTrends* Nationally Ranked Top Agent
- *DC Modern Luxury* Top Agent
- *Washingtonian* Top Agent

1004 King St, Alexandria, VA 22314  
703.718.6270  
[laura@lauraopensdoors.com](mailto:laura@lauraopensdoors.com)  
[lauraopensdoors.com](http://lauraopensdoors.com)

## BEN FAZELI

Elite Producer, 2024

### Long & Foster Real Estate | One Bethesda Office

Ben is a well-known name in DC's real estate scene, but his story goes far beyond the market. Raised overseas, he spent his early years in Switzerland and the South of France. An accomplished athlete, Ben played semi-pro soccer for both an Argentinean team in San Francisco and a German team in Northern Virginia. He is also an avid skier, showcasing his skill on the slopes. With a master's in international law from American University and over 20 years in banking, he brings a global perspective to his real estate work. Ben is licensed in DC, Maryland, and Virginia, and is known for his expertise in residential real estate throughout the DC metro area.



#### SPECIALIZATION

Residential Real Estate, Global Perspective, Banking Experience, DC Metro Area.

#### DESIGNATIONS & AWARDS

Licensed in DC, MD, VA; Master's International Law; Expert in Real Estate Transactions and Negotiation.

7373 Wisconsin Avenue, #1700  
Bethesda, MD 20814  
m. 202-253-2269 | o. 301-907-7600

[Ben.Fazeli@LNF.com](mailto:Ben.Fazeli@LNF.com)  
[BenFazeli.com](http://BenFazeli.com)





## LAURIE MENSING

Elite Producer Platinum, 2024

**Long & Foster Real Estate**

Laurie Mensing is a consummate professional with impeccable character who uses her strong problem solving, negotiating and diplomacy skills to achieve clients' goals. Laurie's wealth of knowledge and extensive network of resources allows her to successfully meet all the needs of her clients. She is an honest communicator who brings a realistic perspective, empathy and a sense of humor to her work as she protects her client's best interests and privacy. Consistently ranked in the Top 1% nationally, Laurie works at all price points and with clients from all corners of the world. Laurie is currently the #1 agent company wide for Long & Foster, along with being the #1 agent in the McLean office. Her success centers around representing her clients as if it was her very own transaction. Laurie is recognized for her in-depth knowledge, expertise, resources and leadership throughout the transaction. She has called Northern Virginia home for 30 years, where she lives with her family.

### SPECIALIZATION

Licensed in VA, DC and MD. Certified Relocation Specialist.

### DESIGNATIONS, AFFILIATIONS AND AWARDS

Laurie is the #1 Agent, Company Wide for Long & Foster.

1355 Beverly Rd, #109, McLean, VA 22101

703.965.8133 (m) | 703.873.5193 (o)

[laurie.mensing@longandfoster.com](mailto:laurie.mensing@longandfoster.com) | [lauriemensing.com](http://lauriemensing.com)



## DAVE & JOANNE ADAMS

Elite Producers, 2021

**Coldwell Banker Realty**

Honesty, integrity, experience are the pillars of this real estate team. Described by one of their clients as "the most ethical people he has ever worked with", both Dave and JoAnne strive to go above and beyond for their clients. They have earned and maintained some of the highest credentials and designations in the industry and have received some of the most sought-after awards locally, regionally, and nationally. Prior to real estate, Dave and JoAnne excelled in their respective careers—Dave as a Senior Executive serving in various Federal Agencies, and JoAnne as an Executive Buyer for high-profile retail brands. Their prior experience brings strong negotiation, marketing, and financial skills to real estate. Giving back is important to Dave and JoAnne. They donate a portion of every sales commission to local charities.

### SPECIALIZATION

Global luxury, veterans & active military, government employees, corporate relocation

### DESIGNATIONS, AFFILIATIONS AND AWARDS

Certified Luxury Home Marketing Specialist, Military Relocation Professional, Coldwell Banker International Presidents Circle, NVAR Top Producers Club, numerous community awards

11911 Freedom Drive, Suite 520, Reston, VA 20190

703.963.4491 (Dave) | 703.606.2166 (JoAnne)

[Dave@JoAnneAdams.com](mailto:Dave@JoAnneAdams.com) | [joanneadams.com](http://joanneadams.com)





1

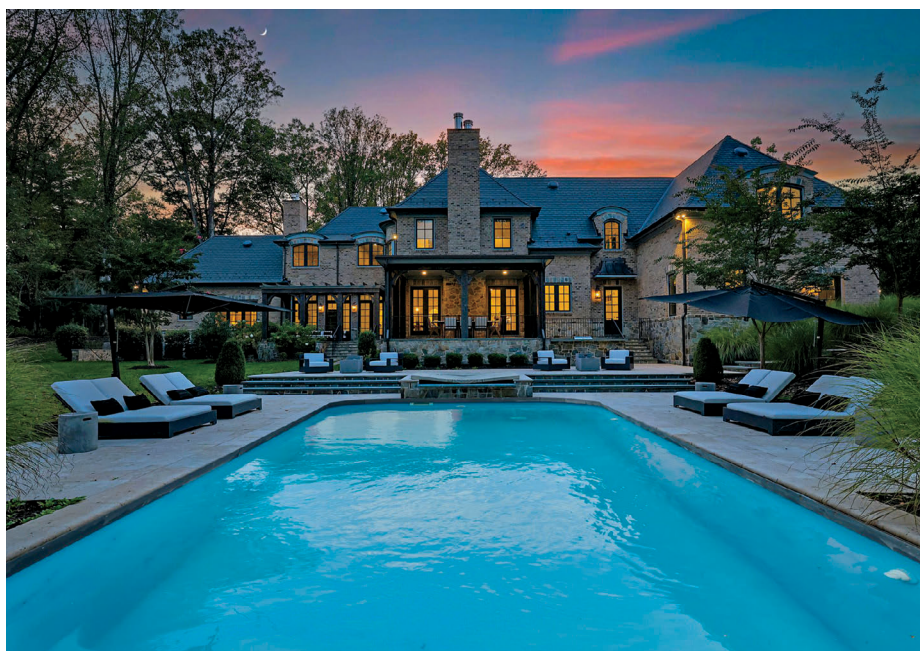


# Off the Market!

A peek inside some of Washington's recent high-end residential transactions

## VIRGINIA

**1** **WHERE:** McLean.  
**BOUGHT BY:** Atul Kathuria, founder and CEO of OCT Consulting, a management and IT consulting firm.  
**LISTED:** \$7,250,000.  
**SOLD:** \$6,900,000.  
**DAYS ON MARKET:** 7.  
**BRAGGING POINTS:** An 11,377-square-foot French







country estate with six bedrooms, seven bathrooms, two half baths, five fireplaces, a bar with a wine cellar, a gym, a loggia, and a four-car garage.

**2** **WHERE:** McLean.  
**BOUGHT BY:** **Huy Chi Trinh**, an oral and maxillofacial surgeon.  
**LISTED:** \$4,650,000.  
**SOLD:** \$4,400,000.  
**DAYS ON MARKET:** 163.

**BRAGGING POINTS:** A newly built house with six bedrooms, six bathrooms, two half baths, four fireplaces, a mudroom with a dog-washing station, and a three-car garage.

**WHERE:** Alexandria.  
**BOUGHT BY:** **Mark A. Grider**, partner at Nelson Mullins and a former deputy associate attorney general.  
**SOLD:** \$4,250,048.  
**DAYS ON MARKET:** 1.  
**BRAGGING POINTS:** A custom-built 9,404-square-foot house with six bedrooms, five bathrooms, two half baths, an elevator, a splash pool, and a three-car garage.

## DC

**WHERE:** Cleveland Park.  
**BOUGHT BY:** **Jamie B. Beaber**, partner at Mayer Brown, and **Leanna J. Beaber**, a real-estate investor and president of the Clark Foundation.  
**LISTED:** \$5,800,000.  
**SOLD:** \$5,800,000.  
**DAYS ON MARKET:** 1.  
**BRAGGING POINTS:** A 1908 Victorian house with five bedrooms, four and a half bathrooms, three fireplaces, and a backyard pool.

**3** **WHERE:** Kalorama.  
**BOUGHT BY:** Former *Washington Post* publisher and CEO **Donald Graham** and US Agency for Global Media CEO **Amanda Bennett**.  
**LISTED:** \$5,000,000.  
**SOLD:** \$4,750,000.  
**DAYS ON MARKET:** 13.  
**BRAGGING POINTS:** A 1900 end-unit townhouse with six bedrooms, six and a half bathrooms, two fireplaces, and a wine room.

## MARYLAND

**WHERE:** Bethesda.  
**BOUGHT BY:** **Jessica Goldberg Falkowitz**, product marketing director at the biotech company Free-nome, and **Oren Joshua Falkowitz**, field chief security officer at Cloudflare, a cybersecurity-software company.  
**LISTED:** \$3,999,000.

**SOLD:** \$3,999,000.  
**DAYS ON MARKET:** 0.  
**BRAGGING POINTS:** A modern farmhouse-style home built in 2020, with five bedrooms, six and a half bathrooms, and a mudroom with a dog-washing station.

**4** **WHERE:** Potomac.  
**BOUGHT BY:** **Margaret McGillivray**, an orchestral and

chamber horn musician.  
**LISTED:** \$2,999,000.  
**SOLD:** \$2,999,000.  
**DAYS ON MARKET:** 3.  
**BRAGGING POINTS:** A 10,750-square-foot house built in 2007, with six bedrooms, six and a half baths, five fireplaces, a home theater, an in-law suite, and a four-car garage.

*Sales information provided by Bright MLS.*







**GEORGETOWN** \$6,875,000  
2806 N St. NW & 1240 28th St. NW  
Washington, DC  
**Mary Grover Ehrgood 202-997-0303**



**THE RESERVE** \$5,799,000  
919 Dominion Reserve Dr.  
McLean, VA  
**Piper Yerks 703-963-1363**  
**Penny Yerks 703-760-0744**



**MCLEAN** \$4,999,000  
928 Peacock Station Rd.  
McLean, VA  
**Piper Yerks 703-963-1363**



**WESLEY HEIGHTS** \$4,399,000  
2935 49th St. NW  
Washington, DC  
**Joanne Pinover 301-404-7011**



**CLEVELAND PARK** \$3,995,000  
3307 Newark St. NW  
Washington, DC  
**Margot Wilson 202-549-2100**

WE ARE PLEASED TO WELCOME TO OUR FIRM

*The Jean  
Beatty Group*

*Welcome Home*

**THE JEAN BEATTY GROUP**  
**301-641-4149**  
**jean.beatty@wfp.com**



**KENT** \$3,695,000  
3115 Chain Bridge Rd.  
Washington, DC  
**Margot Wilson 202-549-2100**



**WEST LANGLEY** \$3,650,000  
7400 Churchill Rd.  
McLean, VA  
**Marianne Prendergast 703-626-7500**  
**Will Prendergast 703-434-2711**



**HILLANDALE-BURLEITH** \$2,295,000  
4049 Mansion Dr. NW  
Washington, DC  
**Cynthia Howar 202-297-6000**



**BELLEVUE FOREST** \$1,799,000  
3837 30th St. N  
Arlington, VA  
**Jean Beatty 301-641-4149**



**PRIVATE OFFERING**

**HILLANDALE-BURLEITH** \$1,595,000  
4008 Chancery Ct. NW  
Washington, DC  
**Cynthia Howar 202-297-6000**



**BROOKLAND** \$1,125,000  
1311 Lawrence St. NE  
Washington, DC  
**Marilyn Charity 202-427-7553**



**SHIRLINGTON** \$925,000  
3445 25th Ct. S  
Arlington, VA  
**Jean Beatty 301-641-4149**





# Marin Hagen & Sylvia Bergstrom

LIFETIME TOP PRODUCERS

\$1 BILLION+ IN CAREER SALES

WSJ/REALTRENDS:  
AMERICA'S BEST AGENTS

HAGENBERGSTROM.COM

SYLVIA BERGSTROM

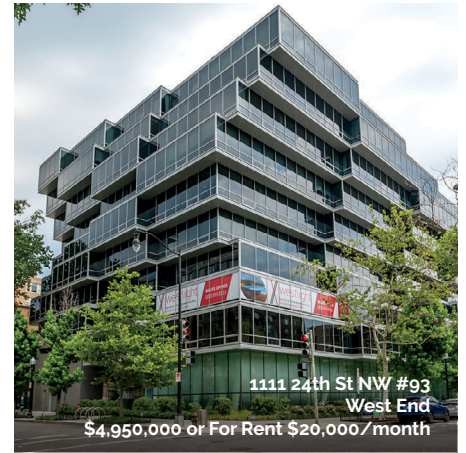
202.471.5216

sylvia@cbrealty.com

MARIN HAGEN

202.471.5256

marin@cbrealty.com



Sylvia Bergstrom has been a top producing agent since starting real estate in 1973, and Marin Hagen joined her mother's successful real estate practice in 2007. They count among their clients Presidential candidates, Senators, Members of Congress, Cabinet secretaries, ambassadors, governors, leaders in the arts, medical, business, legal, non-profit and more. Their business is nearly 100% repeat and referral, a testament to their high ethical standards, strong negotiating skills, energy and discretion. Sylvia and Marin consistently rank among the top 3 Coldwell Banker teams in the Mid-Atlantic, among over 2,000 associates in 30 offices.



**BEST**  
WASHINGTONIAN  
**2024**



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## JOHN HINCKLEY



CONTINUED FROM PAGE 43

compelling about him, what so rankles the American psyche: He's an unsolvable moral riddle, a persistent and unbanishable ghost. Is his music an attempt to honor the gift of his freedom or a betrayal of it? Does he owe it to the public he terrorized to make himself scarce? Or as someone who's been released, is he entitled to try to make amends?

And is it possible that what he owes society is no longer the question? That maybe, at this point, he deserves to be taken on his own terms, as himself?

**EN ROUTE TO THE EXTRA SPACE STORAGE**, I indulged in a minor detour, popping into Domino's to ask what its employees might have seen. A graying woman rolling dough knew nothing of any record store, but she seemed less ruffled by the prospect of John Hinckley than by the audacity of his plan. "People still buy records?" she said. "Good for them."

"I really don't care if he has a past," she continued. "If we don't let them work, how are they truly going to be rehabilitated?" But she wasn't confident Hinckley would be able to work at all, since he didn't seem to have much business sense: "There are not any workmen coming and going, and it would seem dumb to open after Christmas, because I would think your sales would not be that great."

"Wait," she said before I left, "so he assassinated JFK?"

Around the corner, I found the airy front office of Extra Space Storage. At the desk, the youngish, hoodied employee initially gave me his full name, then later texted to request I not use it. This was apparently due to his wife's squeamishness that he'd talked to me on the subject of John Hinckley at all—particularly, I assume, because he'd likened Hinckley opening a record store to "the Green River Killer setting up a daycare" and said he would not become a customer.

This man knew nothing of the rental transactions occurring in the storefronts to his left, but he gave me the phone number of someone who would—the facility's commercial-leasing manager, who could tell me if Hinckley was the party store's new tenant. But before I called, I decided to see if Hinckley was there; it seemed possible I might find him inside, industriously setting up shop.

Next to the Domino's, the colorful **PARTIES GALORE, CAKES & MORE** sign still hung. Through the door, I saw a small front room painted sage, festive stripes of blue and pink ringing the walls at waist height. Behind it were some architecturally odd details: a back room flanked by saloon doors, cabinetry glimpsed through a cutout in the wall. Right out front, maybe 20 feet from the door, flew a faded and tattered American flag.

In his tweet—which is now deleted—Hinckley had claimed that the grand opening was imminent. But this storefront was deserted, lacking any evidence at all of human life: no albums, no decorations, not even a desk or a chair. Standing in the cold, I felt queasy. How had I not taken more seriously that the record store might have been a delusion, that perhaps it was never actually meant to exist?

For years, per the courts, Hinckley was not allowed to speak to the press—in part to curb his grandiosity but also to protect him. An onslaught of attention, it was thought, might derail his delicate transition back to everyday life. That restriction has been lifted, which still doesn't make it defensible for a reporter to hunt him down—to scrutinize the erratic business practices of a mentally ill sexagenarian who spent his adult life sequestered from the world. I knew that when I got on the train to Williamsburg. I went anyway. I told myself it was fine to entertain the possibility that this record store might give him a new life. Undeniably, though, I was also there to wring content from a clinically disturbed man whose future could never outrun his past.

**SINCE HINCKLEY WASN'T THERE, I NEEDED** to email him for comment, although I had no expectation that he would reply. But that evening, as I rode the Amtrak back to DC, he popped up in my inbox. The record store, he told me, was "on hold." Apparently, he'd gotten some blowback for announcing it and "didn't feel comfortable opening a store when there was such a negative reaction." But the vision, he said, was

to sell his collection of about 1,000 rock albums, plus some guitars. The landlord from Extra Space Storage never returned my calls, but a company spokesperson emailed a statement: "I can confirm John Hinckley expressed an interest in renting the property, but that's where his interaction with us ended. There was no lease agreement finalized."

Contemplating the death—or at least the deferral—of Hinckley's dream, I thought back to a moment at the strip mall, when I waited for an Uber inside a nearby Family Dollar. There, I spoke with a manager, Shemica Parker, a slender woman in gold necklaces and a bright-red **MERRY CHRISTMAS** shirt. I asked how she felt about John Hinckley moving in a few doors down, and she said, "To be honest, I'm a people's person, I love everybody." But would she buy one of his records? "If his music is good, I would," she replied, then pulled up his YouTube on her phone.

Over a speaker by the register, Hinckley's song "Lonely Dreamer" began to play. We listened for a moment in silence, surrounded by bottles of DayQuil and Roblox gift cards and plastic candy canes filled with Skittles. As Hinckley sang about dreaming his life away and prevailing through troubles, Parker nodded and smiled. "I like this type of music," she said. "A couple of months ago, I was going through something—a terrible, terrible situation. I was alone and daydreaming and sitting there just thinking and thinking and thinking. And once you listen to music like this, it relaxes you."

Parker told me she wouldn't have expected that a man like Hinckley would sing, and we discussed, for a moment, his arc: the shooting, the insanity plea, the hospitalization, his faltering quest for redemption. "People go through things," Parker said. "Some things happen when you go through life. He did the crime, and he did the time, so now just give the man a second chance."

Maybe that day will come—but Hinckley's final emails to me, before he stopped responding, sounded subdued. He said he still hopes, someday, to open his record store in a location that's "safe for [him] and the public." But for now, he wrote, "I'll just keep selling records online." **W**

Staff writer Sylvie McNamara is at [smcnamara@washingtonian.com](mailto:smcnamara@washingtonian.com).



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# Lynda Carter on Going From Wonder Woman to Washington “Observer”

Reflections on power players, Presidents, and (now) being on her own



Carter and her late husband, Robert Altman, with President George H.W. Bush. Her first impression of DC? “This Washington thing was fun.”

## THIS YEAR IS THE 50TH ANNIVERSARY OF THE ROLE THAT PUT

Lynda Carter on the map. From 1975 to 1979, she starred on TV as Wonder Woman—a hero as iconic to kid Gen-Xers as Elsa is to today’s little girls. So by the time Carter moved to Washington in 1983 to marry lawyer Robert Altman, she was already a famous face used to hanging out with powerful people. But DC was a very different world than Hollywood. Here, the longtime Potomac resident looks back.

**“I MET ROBERT AT A DINNER IN** Memphis for Schering-Plough, which owned Maybelline. I was there for Maybelline—they gave me a dinner party and I sat next to him. Well, he planned that I’d sit next to him. It was instant attraction, and we were married for 37 years. Too short. [Altman died of cancer in 2021.]

“My first year in Washington was heady. We were invited to everything. You walk into this city from Hollywood, and this Washington thing was *fun*.

“My husband was more of an insider, and I was an observer. I didn’t know anything about politics. But I’ve always been a woman that spoke her mind. Maybe that was refreshing.

“I met [the late congressman] John Dingell getting a pillow wrapped around his stomach to play Santa Claus in the Capitol. At the time, he was one of the most powerful people in Washington. His wife [current congresswoman Debbie Dingell] said, ‘Come in and meet my husband.’

“I went back to Robert’s house and said, ‘Oh, I met a congressman or senator or something, and it was really funny—he had [only] black socks and shoes, long boxers, and a pillow strapped to him.

Robert said, ‘Who was it?’ I said, ‘I don’t know—Pringle, Stingle.’ He said, ‘*Dingell*? Do you know how long I’ve been trying to avoid that man?’ I said, ‘Well, they asked us to go to dinner.’ And we became lifelong friends—they are godparents to my children.

“The Clinton White House was the most fun, the most interesting, the most active. President Clinton once said, ‘Lynda, I have the opportunity to invite any artist or scientist or poet in the world to the White House.’ He invited every single person to perform, from pop stars to great opera singers. Mrs. Clinton is one of the smartest people I have ever met. She can speak on almost any subject without notes.

“We’ve actually known Donald Trump for 40 years, and over the years he has done some nice things for us. Politics-wise, I don’t agree, but that’s another issue.

“Now my husband, my children—they’re all gone. [Carter’s son and daughter are grown.] It’s a little more isolated. I tried to move to Miami for a little bit right after my husband died—I didn’t want to be where my whole life was. But I need to be here. It’s where my whole life is.”

—AS TOLD TO ANN LIMPERT

PHOTOGRAPH COURTESY OF LYNDA CARTER



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