

MODERN LUXURY

DC

BRILLIANT MINDS

The Season's Most
Dazzling Jewelry



Chef Kevin Tien
& Moon Rabbit
Are Back

HEALTH & WEALTH

DC'S INSIDERS REVEAL SECRETS TO
WELLNESS & SMART INVESTMENTS

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Smoke on the Water

HOTEL WASHINGTON'S CULINARY PROGRAMS IMPRESS THIS WINTER, ESPECIALLY AT FIRECLAY.

BY MICHAEL MCCARTHY



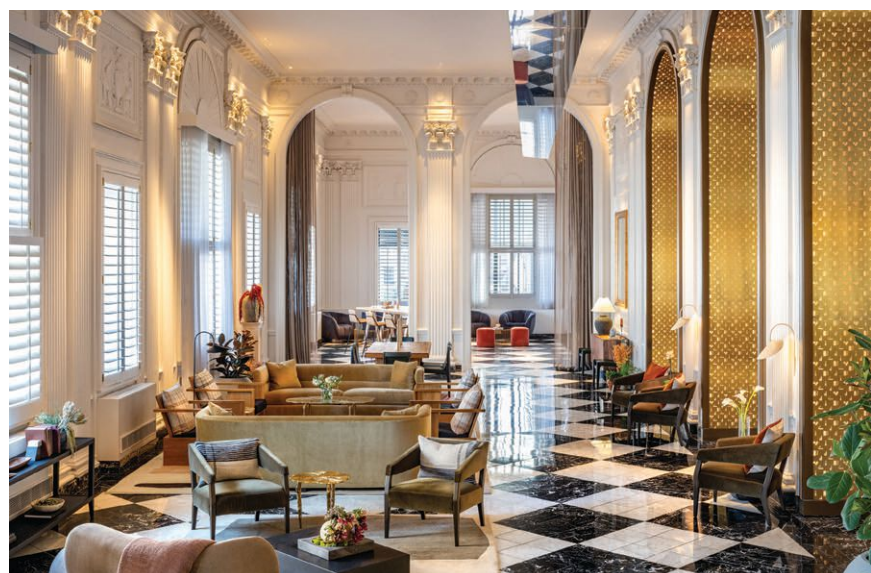
Clockwise from top left: The fare at Fireclay is wood-fired; Tracy Javier, Hotel Washington's cocktail curator, has assembled an impressive menu of sips; the historic and vibrant lobby.

Frank Gray, the executive chef at Fireclay, which debuted late last summer, says the resto's open-fire concept brings challenges and rewards. "It forces you to be more innovative and look at cooking differently," says Gray, who, before arriving at Fireclay, worked as a chef de cuisine at Ritz-Carlton. "You don't have the traditional methods of cooking to rely upon."

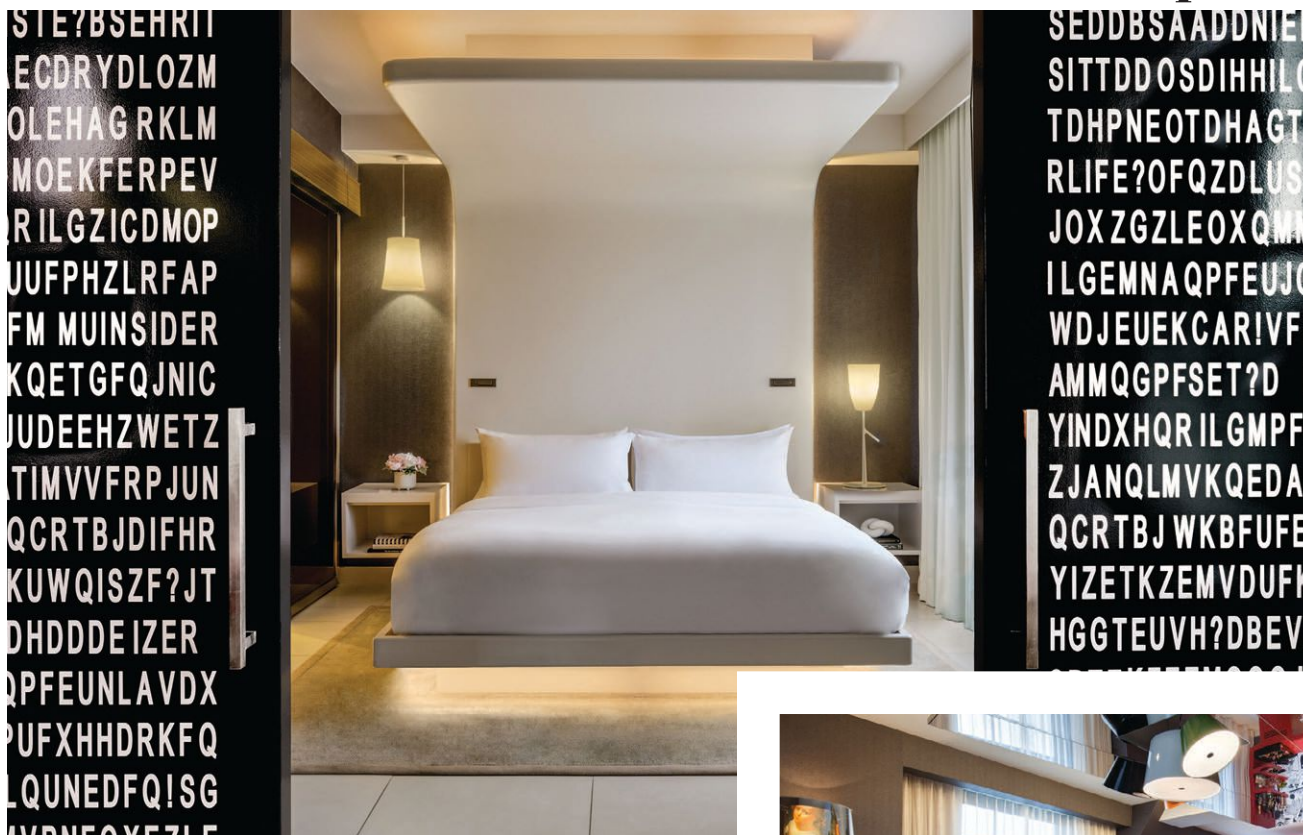
One example of the chef's

Tracy Javier, cocktail curator at Hotel Washington, admits her head is in the clouds. And who can blame her? This mixologist's lab at Hotel Washington offers endless freedom. "I carry a trusty notebook and maintain a running note on my phone, capturing sparks of inspiration to craft delightful concoctions," she says. It's working, as Javier impresses with cocktails that showcase her imagination and take advantage of the hotel's signature restaurant's (Fireclay) homage to the almighty flame.

Unlike anything I've tasted, Javier's cocktail, Demeter's Harvest, is the best sip in DC this winter. She uses smoked vanilla-infused Cazadores reposado, rosemary juniper-infused Cointreau, lime, cranberry and cinnamon to create the drink. "When curating a menu, my goal is to present drinks that balance approachability and exclusivity, creating a collection that uniquely belongs to our hotel," says Javier, adding that Fireclay's fiery embrace of flavors influences many of her moves—including the smoked salt rim on the mezcal Paloma.



FOOD AND COCKTAIL PHOTOS BY TAYLOR MICKAL PHOTOGRAPHY; LOBBY PHOTO BY RON BLUNT



From top: The Monument Suite at Hotel Washington; the Monument Corner Suite; a spiral staircase connects the lobby to the property's meeting and event space.

creativity is the eggplant “caviar,” an opener that spreads atop crispy, thin slices of housemade bread. “I was looking for something that would incorporate fire and be shareable,” says Gray. “The charred eggplant is a great conduit for the smoke and char of the grill. It almost makes you think of

a barbecue.” Other notable dishes include grilled beet salad and grouper dressed in grilled peppers and romesco sauce.

The historic hotel opened in 1917, and many might remember its days as the W with its rooftop P.O.V. bar scene behind red stanchions and the thump of



house music. Thankfully, the property returned to its more mature roots. (The beautiful rooftop bar still exists; it’s now called VUE, offering staggering vistas of the National Mall.) The rest of the property received a facelift and new branding from Brooklyn-based artist Amit Greenberg (@thisisamit), revealing wit and whimsy (abstract line art, neon installations) throughout the hotel’s public spaces. Best bet for a weekend stay: Order one

of Javier’s cocktails, find a spot in the lobby opposite the gilded arches, and watch the hotel’s world go by. Couple this with a stay in one of the Monument Suites, with their red-and-black color combos set against views of the Washington Monument and the White House. In the weeks ahead, look for curated cultural experiences like SoFar Sounds concerts, spirit-paired dinners and pressed-flower workshops. It’s enough to keep your head in the clouds until spring. o

