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The Party? It's in the Hotel Lobby.

D.C.'s top chefs are selecting hotels for their latest and greatest openings this spring.

LAURA HAYES — MAR 16, 2017

The New York Times' Pete Wells, one of the country's most powerful food writers, boldly proclaimed this month that hotel dining is back in his native New York. Everyone from Mario Batali and April Bloomfield to Andrew Carmellini and Tom Colicchio have had haute hotel eateries. This comes after what feels like a decade of trying to plant restaurants in the unlikeliest of places: shipping containers! Laundromats! Rotting row homes!

But it's not just the Big Apple that's going back in time to when it was commonplace to stroll past a concierge desk to get to some of the best tables in town. D.C.'s top chefs are also selecting hotels for their latest and greatest openings this spring.

The hotel: The LINE Hotel DC (1770 Euclid St. NW)
The chef/restaurateur(s): Erik Bruner-Yang and Spike Gjerde
The restaurant(s): Brothers and Sisters, Spoken English, A Rake's Progress
Opening: Spring

The LINE netted two monster chefs for its food and beverage offerings: Erik Bruner-Yang of Maketto and Spike Gjerde of Baltimore's Woodberry Kitchen. Bruner-Yang will debut a tasting menu restaurant with Spoken English, plus Brothers and Sisters inspired by Japanese and Taiwanese flavors. Meanwhile, Gjerde will celebrate the Mid-Atlantic at A Rake's Progress and the accompanying A Rake's Bar.