

MODERN LUXURY

DC

DC NATIVE
**Taraji P.
Henson**
Taking Charge!

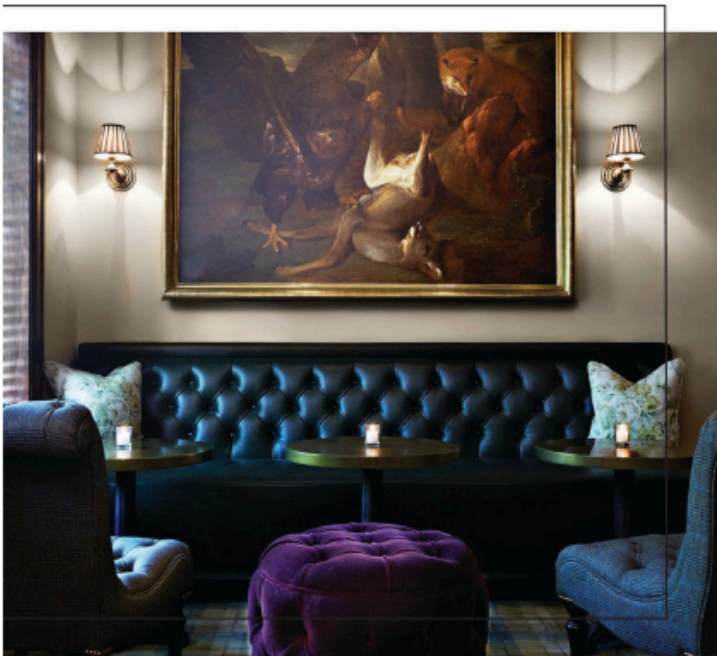


CLASS ACT
Kids' Fashion Grows Up

THE LUXE LIST
Washington's Best Bets
for Beauty, Style, Fitness,
Design & More!

TRULY YOURS
Deborah Ayorinde's
District Discovery





STEWART: NE PHOTO BY NICKY BASSON; PHILIPPS PHOTO BY JACOB PHOTOGRAPHY; BALANI CUSTOM CLOTHERS PHOTO BY LEAN MALLOTT PHOTOGRAPHY; PINEAPPLE AND PEARLS PHOTO BY ANNA POTER; THE STEWART PHOTO BY JOHN FARRELL; ZILIA SANCHEZ'S "AZUL AZUL" PHOTO COURTESY OF THE PHILIPS COLLECTION; OPPOSITE PAGE: CLAUDE COLLECTION PHOTO BY ESTELLE HANDBOOK FOR DIOR

Clockwise from top left: A living room window seat created by Masterpiece Seating & Design; an industry tasting experience dreamed up by the folks at Evoke Design & Creative; a bespoke jacket by Balani Custom Clothers; Pineapple and Pearls' lemon tart with fig mascarpone and fig sorbet with lemon curd, pistachio and graham crackers; The Stewart in Easton, Md.'s interior is rich with Scottish Highlands-inspired decor; Zilia Sánchez, "Azul Azul" (1956), is on view at The Phillips Collection beginning in February. Opposite page: Dior's 2019 cruise collection was inspired by the escaramuzas—Mexican female riders.





THE

LUNGE LIST

DC HAS COMPILED THE FINEST GOODS AND SERVICES THE DISTRICT HAS TO OFFER FOR THE NEW YEAR.

BY FAYE HADLEY, KRISTEN SCHOTT AND MARIA SPRINGS

Wine & Food

Sumptuous settings, tasting menus that exceed every expectation and collector-worthy wines give you plenty to toast.

BEST AMARO LIST **Officina**

(1220 Maine Ave. SW, officinaro.com) Nicholas Stefanelli's multilevel ode to Italy boasts DC's only amaro library in a masculine second-floor space. It offers five decades of the herbal liqueur, commonly enjoyed as an after-dinner drink, like the Green Chartreuse 1966 to 1973, and gives you a lesson in the spirit's transformation over time.

BEST CHEF'S TABLE

minibar (855 E. St. NW, minibarbyjoseandres.com) José's Table, the private space at José Andrés' establishment where he tests out new tastes, tops out at \$565 per person with wine—and the bespoke upgrade for a party for two to six is \$300, with bottles such as the 1983 Chateau Lafite Rothschild.

BEST DISTILLER **Jos. A. Magnus & Co.**

(2052 W. Virginia Ave. NE, josephmagnus.com) The Dream Distiller program is a four-year whiskey-making process that lets you select a mash bill and make your own bourbon. Your sip is aged at the award-winning distillery. Each year, you'll sample it as it matures, until it is ready to be bottled and labeled. The price: \$10,000.

BEST EYE CANDY

Pineapple and Pearls (718 Eighth St. SE, pineappleandpearls.com) The 12-course menus (\$325 per person at chef's counter and in dining room) cooked up here are visually enticing. They stimulate the eyes, then the palate, with dishes such as the toasted rice creme caramel with blood sausage and Thai herbs.

BEST FOODIE BED & BREAKFAST **L'Auberge Provençale**

(1360 Lord Fairfax Highway, White Post, Va., laubergeprovencale.com) The Luxury Winter Escape is \$3,500 for two nights in a select suite and begins with Royal Ossetra and Champagne Armand de Brignac, Brut Gold Rosé, Multivintage, NV—for another \$695, you'll receive a personalized bubbly box with keepsake flutes.

BEST GATHERING **SPACE Fairmont Washington, DC, Georgetown**

(2401 M St. NW, fairmont.com/washington) The buzzy lobby bar is filled with jet-setters and power players any given night for its various special events (we loved the NYE bash) and for its BeeTini cocktail, with honey from the rooftop hives.

BEST IMMERSIVE EXPERIENCE **The Inn at Little Washington**

(309 Middle St., Washington, Va., theinnatlittlewashington.com) The first restaurant to earn three Michelin stars in DC makes good on its honors; experience it by booking room six (the premier suite), then letting the chef himself cook for you at one of the two kitchen tables (\$595 per table surcharge).

BEST RARE SPIRITS

Rare Steakhouse (1595 I St. NW, raresteaks.com) Pair a supreme cut of dry-aged beef with a flight filled with 1-ounce tastes of three spirits (\$90 to \$225 per pour) from the liquid treasures—like the 1960s Armagnac—that were purchased at auction from an unnamed collector. Bar Manager Chelsea Wood walks you through the stories of each sip.

BEST SCENE FOR **OPULENCE Sheesh Mahal at Punjab Grill**

(427 11th St. NW, punjabgrilldc.com) The "palace of mirrors," modeled after India's famed royal palaces, is a private dining space featuring 100,000-plus handcrafted convex mirrors, allowing a single candle to reflect a starry



The Emperor's Himalayan lavender tea at the Park Hyatt Washington, DC

sky on the ceiling while you dine. Pricing starts at \$2,000 for up to 10, and guests are treated to a bespoke concierge service by the staff.

BEST SHOWSTOPPERS

Fiola Mare (Georgetown, fiolamaredc.com) Bar Piccolo will soon have its own unique cocktail menu based on eye-catching techniques—think liquid nitrogen.

BEST SIPS SCENE

MGM National Harbor (101 MGM National Ave., Oxon Hill, Md., mgmnationalharbor.com) Whether you're at Blossom imbibing on the \$1,000 Dom-Arita (there's a full bottle of bubbly in it) or at Felt waiting to tipple a drink that's just been lit aflame, this destination quenches your thirst a la Vegas.



Gordon & MacPhail's Speymalt Macallan

BEST SCOTCH

The Stewart (3 Federal St., Easton, Md., thestewart.com)

It's worth the trek to Bluepoint Hospitality Group's well-appointed bar and lounge in Talbot County for its 912 bottles of single-malt scotch, like the Speymalt Macallan, distilled in 1950 and bottled in 2006 (\$575 per ounce). There are also several sets of vintage Baccarat crystal, including the Harcourt (the oldest in the archive)—the price of the scotch or vintage of bubbly determines the glass in which drinks are served. And the spot recently acquired one of 98 bottles from the Glenfiddich cask 1973.