

LEADER'S EDGE

LEADER'S

WOMEN ON TOP

**It is only a matter of
time before better
educated women
become the major
force in business.
And when they do...**



Mandarin Oriental Washington, D.C.

Anchoring the Waterfront and a World-Class Dining Capital

The Mandarin Oriental, Washington, D.C., anchoring the Potomac waterfront, has firmly established its credentials as a leading hotel for dignitaries, businessmen and celebrities who seek discreet but professional service in sophisticated contemporary surroundings. It is as polished as when it opened its doors six years ago, marble floors gleaming beneath the rotunda of the grand lobby. Touches of the Orient, such as a massive oil painting of the Empress Dowager dressed in a traditional Chinese kimono swinging over the Dis-

trict of Columbia, are a lovely gesture and complement the cherry blossom trees that rim the Tidal Basin just a footbridge stroll away.

The Mandarin Oriental is also home to City Zen, one of the very best restaurants in the city. Under the talented leadership of chef Eric Ziebold, a veteran of the kitchens of Thomas Keller, City Zen maintains an aura of the grandeur of a great hotel dining room in an age when dining is becoming less formal. His food and the ambience draw locals as well as visitors and have helped anchor a revolution in world-class dining in the nation's capital.

If you haven't been to D.C. in a few years, you'll be surprised by the abundance and variety of terrific restaurants. You'll also notice that Washington's appetite for new eateries means that restaurants are springing up outside the traditional Georgetown-to-Capitol Hill axis. Celebrity chefs with national reputations have covered the city, among them Alon Ducasse, Chicago's Charlie Trotter, and New York's Eric Ripert. Michel Richard, of course, makes this his headquarters and is adding a third restaurant, Michel in the Ritz-Carlton Hotel in Tysons Corner, to his culinary empire, which already includes award-winners Michel Richard Citronelle and Central.

Rivaling the interlopers is hometown chef José Andrés, who has created his own empire downtown with the Spanish tapas restaurant Jaleo, Middle Eastern Zaytinya, Mexican Oyamel, and his pride and joy, the avant-garde minibar at Café Atlantico. All are popular for their hip environs, consistently delicious and interesting food, superb service and moderate prices.

But some of the best dining experiences to be had can be found in the once marginal now gentrified neighborhoods. Andy Schallal's Eatonville, a tribute to novelist Zora Neale Hurston, is a notable new restaurant in the funky area around U and 14th Streets, N.W. The recently opened

DINING GUIDE

MANDARIN ORIENTAL, WASHINGTON, D.C.

[GRAND] CityZen's modern architecture, soaring ceilings, and dramatic lighting provide a perfect setting for the food. Chef Eric Ziebold serves a six-course prix fixe menu that doesn't surprise with exotic ingredients but that makes things you've taken for granted taste better. A recent dinner included lobster

gazpacho, roasted eggplant ravioli, veal carpaccio, soft-shell crab with white corn and barberry relish, a rib-eye of beef served with miniature buttery Parker House rolls, and for dessert, chocolate ganache paired with apricots and apricot sorbet. Everything is impeccably sourced and perfectly cooked. **DINNER TUES.-SAT., 202.787.6006, WWW.MANDARINORIENTAL.COM**

[LESS FORMAL] Sou'Wester, the Mandarin's less formal restaurant, is located in a casual, light-filled dining room with views overlooking the yacht harbor. The view is particularly impressive at sunset. The breakfast buffet is standard hotel fare, but Sou'Wester comes into

its own at lunch and dinner with chef de cuisine Rachel Harriman's southern-inspired fare—sweetbreads with grits and pickled watermelon rind, crisp fried chicken, chicken-fried pork steak, hushpuppies, and for dessert, an ethereal fried apple pie. **BREAKFAST, LUNCH AND DINNER DAILY, 202.787.6140, WWW.MANDARINORIENTAL.COM**

[LIGHT FARE] The Empress Lounge, a few steps down from the lobby, offers a lively setting for cocktails and light fare—perhaps a charcuterie platter or a crab cake BLT—daily. In the afternoons Thursday through Sunday, there's a Savories and Sweets menu, and most evenings after 5:30, there's live

music with vocalists after 8 p.m. weekends. **DAILY FROM 11:30 A.M., 202.787.6868, WWW.MANDARINORIENTAL.COM**

IN THE CITY BUSINESS DINNER [CONTEMPORARY ASIAN]

The Source, Wolfgang Puck's Asian-fusion restaurant in the Newseum, the museum dedicated to the news, is a dramatic two-story setting featuring a lounge on the ground level, serving sushi, noodle dishes, and snacks, and a dining room on the second floor serving Asian-influenced fare, such as crispy suckling pig and Asian lacquered duck. The wine list is strong on American wines and sakes. **LUNCH AND DINNER TUES.-SAT., 575 PENNSYLVANIA AVE.,**



CityZen

(top and bottom) George Apostolidis for Mandarin Oriental Hotel Group

CALENDAR

Cirque Dreams Holiday

The Kennedy Center
Washington, DC
December 7–12

CIAB Legislative Leadership Summit

Mandarin Oriental Hotel
Washington, DC
February 8–10

Estadio, a tapas restaurant, is among the best of the new places in Logan Circle, just east of Dupont Circle. Adventurous diners might even want to venture further east to the Atlas District northeast of Union Station. Particularly outstanding among the three-block-long complex of restaurants and bars is Granville Moore's, a gastropub with a menu that stars mussels, frites and beers.

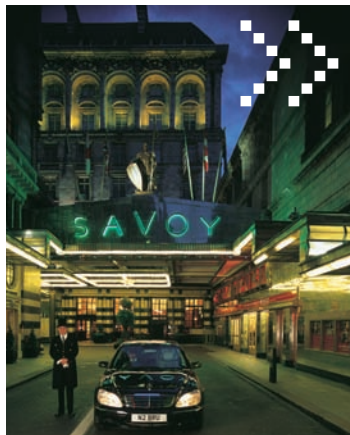
BACK AT THE HOTEL

How to counterbalance the effects of all the wining and dining? One could suggest sweating it out in the substantial fitness center with its state-of-the-art equipment and views off the river. Or one might suggest a few laps in the 50-foot heated lap pool. Lazy man's suggestion? Get thee to The Spa. 1330 MARYLAND AVENUE, S.W., 202.554.8588, WWW.MANDARINORIENTAL.COM

N.W., 202.637.6100, WWW.WOLF-GANGPUCK.COM/RESTAURANTS/FINE-DINING/3941

BUSINESS LUNCH

[POWER BROKER] DC Coast is the flagship restaurant of another local DC restaurant group, Passion Food Hospitality. Located in the soaring spaces of an old bank building under the sober stare of a gilt mermaid, 10 years after opening, the restaurant continues to be the power broker gathering spot. You can start with oysters or crab cakes, go on to the signature smoked lobster, and end your meal with caramel bread pudding. LUNCH MON.–FRI., DINNER MON.–SUN., 1401 K ST., N.W., 202.216.5988, WWW.DCCOAST.COM



England's Prime Minister Winston Churchill

a loss for words, once said, "I am easily satisfied with the very best." He may well have been referring to The Savoy, the equally famous and infamous hotel where he often took his entire cabinet to dine. The "very best" has just reopened after a lengthy renovation and expensive (over \$350 million) restoration completed by more than 1,000 artists and craftsmen, adding renewed luster to London's West End.

The lobby and public spaces pay homage to the hotel's original English Edwardian style, while the River Restaurant, serving modern French fare, and Beaufort Bar, pouring a selection of vintage and NV champagnes

by the glass and bottle, are Art Deco gems. The 268 rooms, no two alike, have exquisite details, such as gas fireplaces, custom leather desk sets, and Mascioni bed linen. The suites, most with views of the Thames River, come with a butler, who provides assistance with everything from secretarial services to theater tickets.

To the relief of returning regulars, Thames Foyer will once again serve high tea, and The American Bar will still shake and stir legendary bartender Harry Craddock's cocktails. The Savoy Grill, reopened under Chef Patron Stuart Gillies of the cranky Gordon Ramsay brand, returns to a classic menu of Escoffier-inspired grilled dishes. STRAND, LONDON, +44.20.7836.4343, WWW.FAIRMONT.COM/SAVOY

Winter Wonderland Central Breckenridge, the more middle-class of Colorado's renowned ski resorts, has never strayed far from its humble origins as a rough and rugged gold mining town. But what it may have lacked in panache, it has made up for with world-class skiing. With four powdery peaks perfect for all levels and a reputation as a leader in the industry—they introduced the world's first high-speed quad chairlift.

The opening of RockResorts' One Ski Hill Place, a ski-in/ski-out resort at the base of Breckenridge's Peak 8, gives the town a luxurious option for those who might have preferred Aspen and Vail's upscale offerings. A tony Rocky Mountain vibe imbues the handsome modern stone and wood lodge with its massive fireplace in the grand lobby and heated outdoor plaza. When not on the slopes, there is plenty to entertain both parents and children. Two family-friendly movie lounges, a two-lane bowling alley, two indoor pools, and two hot tubs. In addition, kids can escape to the game room while parents can escape to the Rejuvenation Center for a sports massage.

The tasteful accommodations feature moss rock gas fireplaces and balconies and have full kitchens with granite countertops and stainless steel Bosch appliances, HD TVs with Blu-ray disc players, and an in-room washer and dryer—yea! 877-354.6747, WWW.ONESKI-HILL.ROCKRESORTS.COM

The Romantic Ideal High adventure meets high luxury is an alluring combo. In 1930, Clement Court, general manager of the illustrious London luxury goods firm Dunhill, set out on an overland journey from Paris to Japan via Moscow and Mongolia in search of the world's finest wares, capturing this romantic ideal. In a stroke of travel genius in the overly saturated travel world of "been there, done that," Dunhill and the well respected U.K. adventure travel company Black Tomato have teamed up to offer a series of "discoveries," modern adventures for modern mortals that recreate portions of Dunhill's epic escapade.

Channeling Court, choose to do the entire expedition traveling by train, private yacht, vintage Mercedes, camel, horse, Trans-Siberian train, plane and jeep, or just opt for one leg. Luxurious throughout, each itinerary includes a "moment," a rare experience that captures the gallivanting entrepreneur's fabled spirit. Get a behind-the-scenes private tour of the Louvre in Paris. Soar 10,000 feet above Moscow in an L-39 fighter jet. Hunt by horseback with Golden Eagles in Mongolia. Soak in Arima Onsen's ancient hot springs, close to the ending of Dunhill's journey where he discovered the Japanese 'Maki-e' lacquer artist with whom he formed a lasting partnership. Cost of the romantic ideal? From \$4,500 to \$44,000. IN THE U.S., CALL 877.815.1497; U.K. +0207.426.9888, WWW.BLACKTOMATO.CO.UK



MSO

GLOBAL TRAVEL

Making T





BOSTON

[BIG AND BRASH] **Towne**, a collaboration of local star chefs Lydia Shire and Jasper White, has opened in Back Bay, adjacent to the convention center. The menu gives new breadth to the word “eclectic,” spanning Thai, French, Mexican, Indian, and Italian flavors, and Chef Mario Capone does a surprisingly good job with all of them. The highlight is the lobster menu, with dishes ranging from lobster popovers to lobster tempura to lobster sausage. The space is large but glamorous, service is polished, and Towne is already a favorite of locals as well as conventioners. **LUNCH MON.–FRI., BRUNCH SAT.–SUN., DINNER DAILY, 900 BOYLSTON ST., 617.247.0400, WWW.TOWNEBOSTON.COM**



Chef Mario Capone

PARIS

[NEW AND HOT] **Frenchie** is one of the new breed of Paris bistros—small, plain and the showcase for the work of a single chef. Gregory Marchand trained with Alain Ducasse and Jamie Oliver, who gave him the nickname Frenchie. The menu is short and seasonal. Marchand’s instincts, particularly with vegetables, are unerring. Prices are reasonable. Wine by the carafe is available. Be sure to reserve. **LUNCH WED.–FRI., DINNER TUES.–SAT., 5 RUE DU NIL, 2ME ARR., 01.40.39.96.19, WWW.FRENCHIE-RESTAURANT.COM**

ROME

[TRADITIONAL ELEGANCE] **Agata e Romeo**, a distinguished husband-and-wife restaurant in Esquilino, serves traditional Roman food in an elegant atmosphere at high prices. But for legions of devoted fans, it’s worth every euro. There’s no better place to begin to understand the Roman fascination with offal. The wine cellar is magnificent and contains many reasonably priced bottles. **LUNCH AND DINNER MON.–FRI., VIA CARLO ALBERTO 45, 06.446.6115, WWW.AGATAEROME.IT**

DISCERNING TRAVELER

Travel Lust Who better to write a compendium of the best travel books than an armchair traveler meets librarian? Enter Nancy Pearl, avid reader, rock star librarian, and winner of the Women’s National Book Association Award. Her latest book, *Book Lust to Go: Recommended Reading for Travelers, Vagabonds, and Dreamers*, is sure to become the ultimate resource for actual travelers and wannabes. From fiction to non-fiction and Finland to France, her list of books covers 120 places to read about before you go and is arranged by destination and activities like sailing, walking and rowing. Pearl’s suggested tomes like Christopher J. Koch’s *The Year of Living Dangerously* set in Indonesia, as well as her cheeky intros, will inspire and inform. \$16.95

Smart Beyond the Phone Traveling takes a toll on techno devices. Your iPod dies when your cocktail splashes on it when you hit turbulence, or your iPad gets scratched when it falls out of the carry-on or you carelessly tossed it in. Looking for something snazzier to protect your gear than the usual neoprene or nylon? Avoid the dork-quotient with the Bodhi Tech Collection, a new line of smart-looking cases for smartphones, Kindles, cameras and computers. Many are TSA approved. All are luxurious yet functional. Kindle handbags and cases lined with faux fur to protect the screens. A pebble leather padded laptop tote. iPad jackets that transform into small reading stands. Available in leathers, linens, colors and prints. From \$98 to \$548. WWW.BODHIBAGS.NET



BRIEFCASE

Making a point: Parent company **Marriott** unveiled “Ritz-Carlton Rewards,” a new loyalty program where guests can earn points they can use for RC stays and exclusive experiences with partners like A&K >> Heard loud and clear: **American Airlines** has begun serving complimentary well-brand cocktails, beer and house wines at its domestic Admirals Club lounges and is installing brand new HP PCs >> The wild blue yonder just isn’t enough: Sir Richard Branson has launched **Virgin Hotels**, a high-end hotel company that promises to create “hip retreats” for high-income hipsters in hip cities like New York and Miami.

FAST TRACKS

2011 Lexus LX 570 – Powering Through the Powder

Built on the same platform as the Toyota Land Cruiser, the four-wheel drive 2011 Lexus LX 570 has as much power in the powder as the former without sacrificing one iota of luxury. In place of the rugged reputation of its storied competitor is perhaps something more appealing for most drivers—a stellar reputation for reliability and durability. Just what you want when you are setting out for the slopes.

At almost 6,000 pounds it is a behemoth. Eight passengers can fit in the three seats, the second and the third of which can be folded or stowed for more cargo space. Powering the luxurious beast is a 5.7 liter V8 engine with 383 hp at 5,600 and a torque of 403 lb-ft at 3,600 making it capable of towing up to 7,000 pounds. A full-time four-wheel drive with TORSSEN limited-slip center differential (with manual-locking feature) gives the LX 570 its off-road chops, and there is a six-speed sequential-shift automatic Electronically Controlled Transmission. With a respectable ground clearance of 8.9 inches and mud- and snow-rated tires, this baby is ready for the great outdoors.

“L” is for luxury in the LX 570, like a rear seat entertainment system, a four-zone climate control system (so no one has to compromise), a nine-speaker sound system paired with a six-disc CD autochanger, and a voice activated navigation system. As expected, the interior sports bird’s-eye maple, leather trim, and heated front seats. \$77,755. WWW.LEXUS.COM/LX

