



September 15, 2006

Numbers Game

One is the loneliest number. Two is for the money. And good things come in threes. (Or so your boyfriend wants you to believe.)

Turns out chef Peter Smith (of the beloved Vidalia) couldn't agree more. He's grouping menu items in multiple ways at PS 7's, his latest spot. As in ingredients prepared in different ways with varying flavors, cooking styles, and temperatures.



Octopus, for example, is braised with a Thai curry glaze, served as ceviché with uzu, and poached as a red chile granite torchon. Veal is done as crispy sweetbreads with lobster cream, sauteed with salsify, and braised with mushroom ragout.

No, it's not too much food. The menu is divided into seven sections (thus the restaurant name), for maximum mix-and-match ease. (According to your budget and tastes.)

Just be sure to leave room for dessert. Otherwise known as one of the seven deadly sins.

PS 7's, 777 I Street NW, between 7th and 9th Streets (202-742-8550 or ps7restaurant.com).