

## SPECIAL REPORT The 28 Travel Web Sites You Need to Know

# TRAVEL + LEISURE

APRIL 2006

## FOOD

### What's Next

Chef Vikram Sunderam, formerly of London's Raj-inspired Bombay Brasserie, has brought upscale Indian to Rasika (633 D St. NW; 202/637-1222; dinner for two \$80) in the Penn Quarter. A few blocks away, Big Easy flavors are on display at newcomer Acadiana (901 New York Ave. NW; 202/408-8848; dinner for two \$80), the fourth restaurant from the team behind hot spots TenPenh and Ceiba. Meanwhile, Michel Richard plans his first expansion in years, focusing on American classics at his upcoming Central. And look for solo projects from the chefs of some of the city's most iconic restaurants—Ris Lacoste of Georgetown's 1789 is still on the hunt for a space, while Peter Smith, former executive chef at Vidalia, has already begun work on his still unnamed venture. Rumors abound of high-profile chefs descending on the D.C. area (Nobu? Thomas Keller?). No word yet on who will be joining last year's arrivals, Richard Sandoval (who cloned his Denver Asian-Latin spot, Zengo) and former Iron Chef Masaharu Morimoto (who opened a Tysons Corner outpost of his Pauli Moto's Asian Bistro).

## FOOD

# CAPITAL GAINS

Where do D.C. heavyweights head to seal the deal? From Capitol Hill to the Penn Quarter—and just beyond the Beltway—Washington's dining scene has come of age. By Jay Cheshes