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The many marvelous stages of Molly Smith

# WASHINGTON

# FLYER

TRAVEL AND ENTERTAINMENT

MAPS INSIDE



## the dish

BY NYCCI NELLIS

\* **P.S....** Situated in Washington, D.C.'s Penn Quarter neighborhood, **PS 7's** (777 Eye St., NW; [www.ps7restaurant.com](http://www.ps7restaurant.com)) is the vision of executive chef/owner Peter Smith. Smith (most recently the executive chef at Vidalia) focuses on small plates and allows guests to mix and match. Highlights include American red snapper with heir-loom corn and lobster ragout; fondue of lobster mushrooms with corn coulis and roasted lobster reduction; and smoked abalone with drunken apricots, pistachios and fleur de sel. An entrée of Pacific butterfish poached in pineapple, sage and citrus-infused olive oil, and served alongside wilted blonde pea shoots, pea puree and blood orange emulsion, is just one example of the kind of cuisine Smith is putting out. Yum!