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WeekendPass | Dining

Eating Around

OPENINGS

In Downtown, Now Good Things Now Come in Sevens

On the northern end of the greater Gallery Place-Chinatown-Penn Quarter area downtown, the number seven will be making its presence known. PS 7's, at 777 I St. NW, opens today and its chef/owner Peter Smith will be reintroduced to the Washington restaurant scene. Most recently the executive chef at the venerable Vidalia, Smith now has a kitchen and 130-seat restaurant to call his own. And while contemporary modern American cuisine may be hard to pin a precise definition to, at PS 7's, the number 7 is something that pops up throughout.

Smith's menu is divided into seven sections, each at a

different price point (\$10, \$12.50, \$15, \$22 and \$23), which allows diners the flexibility to pick and choose when ordering.

Smith also seems to have affection for trios. For instance, there is Octopus Three Ways: glazed with red Thai curry glaze, ceviche with uzu and red chile granite plus torchon with cilantro cucumber salad. Another trio: popcorn-crusted halibut. There's a prix fixe daily tasting menu designed with four, five, six or, of course, seven courses.

Last but not least, the seventh section of the menu is focused on desserts. The pastry chef is Naomi Gallego, a veteran of Equinox and Vidalia. MICHAEL GRASS (EXPRESS)

→ PS 7's, 777 I St. NW; 202-724-8500.
(Gallery Place-Chinatown)



SEVEN WONDERS: PS 7's hopes to earn favor among downtown dinners.