



Head to Room & Board's green-house-ish top floor for fab outdoor finds.

MAKING ROOM

Preservation Hall

Room & Board is the latest in a line of national retailers to capitalize on 14th Street's design cred. With a philosophy driven by both modernism and restoration, the Minneapolis-based design den opened in late June at a storied spot that formerly housed a car dealership and a church. "We have a strong appreciation for the historical and cultural nature of the area. We want to retain the integrity of the building to fit the neighborhood," says retail manager Lisa Lightfoot. The company's respect was noted when the local ANC approved zoning to build a stunning, glass rooftop enclosure. On all three-floors, you'll find classic and cutting-edge design gems like the sleek new Shell chair by Danish modernist Hans Wegner (\$2,565) and the ultra-versatile Linear cabinet (from \$1,149). Talk about a perfect fit! 1840 14th St., NW, roomandboard.com.—L.R.

BURNING QUESTION

Where do DC's known gastronomes roam for fine food? Rammy-winning foodies reveal their favorite off-hours spots in DC. —L.R.



"My buddy Xavier Cervera has a new place called the **Chesapeake Room** on Barracks Row. It reminds me of Birch & Barley: very ingredients-driven and committed to local foods. I get the horseradish-fried oysters and the Rosetta Farms ribeye. It's a great cut of meat at an affordable price."

—GREG ENGERT, BEER DIRECTOR, CHURCHKEY AND BIRCH & BARLEY, RAMMY WINNER FOR BEST NEW RESTAURANT, HOTTEST RESTAURANT BAR SCENE

"I like to eat and support great places in my neighborhood. A few of my favorites are **Proof** for the pho terrine and I also like the grilled octopus with split pea puree and capers at **Zaytinya**. I also really enjoy eating at **Kushi**. It's open late and I usually get the *kaibashira* (live sea scallop sushi) and *chutoro* (fatty tuna) when I'm there." —SCOTT DREWNO, EXECUTIVE CHEF, THE SOURCE BY WOLFGANG PUCK, RAMMY WINNER FOR CHEF OF THE YEAR



"My favorite of all time is **Pasta Mia** in Adams Morgan. It's an icon. I always get the gnocchi with gorgonzola; it's ridiculous. My newer favorite is **Poste Moderne Brasserie**. I order the duck reuben. I go there on my breaks and get it to go. My favorite drink is the Manhattan at **The Passenger**. They just make it the right way." —GINA CHERSEVANI, MIXOLOGIST, PS7'S, RAMMY WINNER FOR BEVERAGE/MIXOLOGY PROGRAM

PLAYING AROUND

Mary Poppins for Adults!?

Famed British writer-director Julian Fellowes is known for rather grown-up things. His stylish oeuvre includes films such as the comedy of manners *Gosford Park*—for which he won an Oscar—and the critically acclaimed *The Young Victoria*, starring Emily Blunt. So perhaps it stands to reason that his staged version of *Mary Poppins* shipped from London's West End to Broadway to the Kennedy Center (July 1-August 22), would tackle matters a little more serious than "a spoon full of sugar."

"I grew up on the Mary Poppins books and I really wanted to deepen the family story, give it an adult resonance," says Fellowes. "I love Disney's film, but we decided to give the mother a more modern journey." Rather than the thinly written, comedic suffragette we remember, the character Mrs. Banks considers her lost sense



SUPERCALIFRAGILISTICEXPIALIDOCIOUS! Amidst the merry Mary mayhem, there is a message.

of self amidst the dysfunctional family over which she presides. For his part, Mr. Banks rethinks banking as an institution, pointing out the unhealthy nature of a system that doesn't "produce anything." Fellowes wrote the stage play four years before the current economic crisis began.

"Washington is going to get this," he says. "It's a very literate audience. But really, everyone should have a fabulous time, and then one or two thoughts about it on the car ride home." Tickets \$25-\$135, at kennedy-center.org.

BUBBLE UP! Virginia Fizz, vintner Claude Thibaut's new sparkler, is a peachy-crisp Cremen-style white, perfect for pairing with berries in a summer spritzer. The bright bottle-popper débuts on July 19 at Old Town speakeasy PX.



Thibaut-Janisson's Virginia Fizz