

Roberto Donna *finally* signed a lease for the former **Butterfield 9** space at 600 14th St. NW. He will call it **Galileo III.**, as it's the third time and third location for his renowned restaurant. It will seat 75, plus he will also have **Laboratorio del Galileo** under the same roof, using the same kitchen. He has hired Paolo Boffa, to be chef de cuisine. Boffa comes from **Salute!** in New York City. A native of Milan, Boffa once worked at **Centro** in Bethesda. An October opening is planned.

Kaz Okochi of **Kaz Sushi Bistro** will partner with Richard Sandoval of **Zengo** to open a Latin-Asian fusion restaurant north of Logan Circle on 14th Street, NW. The casual (food and prices) restaurant, called **Masa 14**, will feature small plates and specialty cocktails. Kaz will continue to run Kaz Sushi Bistro, so the two chefs will hire a chef de cuisine specifically for the new restaurant, slated to open in early fall.

Michael Babin's Neighborhood Restaurant Group (NRG) will take over **Bookbinders** space in Old Town, Alexandria to open a steakhouse called **Columbia Firehouse**. The main level will be a chophouse while the dining room upstairs (seats 120) will offer casual fare. Plans for a butcher shop -called Red Apron- are also in the works, to supply the meats for all NRG restaurants: **Evening Star Café, Vermilion, Rustico, Tallula, EatBar, Buzz.**

Joanne Liu comes from restaurant lineage, as her parents own and operate **Jenny's Asian Fusion** restaurant on the SW Waterfront. Come July, the dynasty continues. Joanne will open **Scion** at 21st & P Streets, NW where **Café St. Tropez** used to be. Scion, which means "descended heir to the throne" is a testament to her family's hard work and success in the U.S. According to Joanne, "Scion is a tribute to how our restaurant family has evolved from takeout Chinese to sit down Chinese to modern Asian and now modern American." Thus, it will offer modern American food.

The Italians head west. In the last issue, I reported that Enzo Febbraro and Francesco Ricchi of **D'Acqua**

in Penn Quarter were expanding into a more casual concept at the Verizon Center. Now they will take over the **Michelangelo** space at Broadlands Center Plaza in Ashburn. Around the beginning of July, they will re-open the space as **Forno** (translates to "oven" in Italian) and offer pizza and casual Italian fare to the folks of Reston and Ashburn.

Another Grand Dame gets a face lift. The Jefferson Hotel will re-open after a two-year renovation, with a new restaurant and lounge. **Plume**, the restaurant, will have Chef Damon Gordon at the helm. He was formerly at Alain Ducasse's **Mix** in NYC and **Waterside Inn** in England. Their sommelier, Michael Scaffidi, is from the acclaimed **French Laundry** in Napa Valley. **Quill**, the bar, will have Alex Holzer, formerly of Rome (Italy) La Pergola, at the helm.

Chef & Manager Update: Olivier Perret is the new chef at **Ici Urban Bistro** in the Sofitel hotel. He was formerly at **Café Des Architects**, and at the **Restaurant Renoir** at the Sofitel Montreal. Adam Bernbach, mixologist extraordinaire, will become bar manager at Penn Quarter's **Proof**, starting in mid-July. Formerly at **Bar Pilar**, Bernbach was known for his Tuesday evening Cocktail Sessions.

Quick hits: Ruth Gresser's **Pizzeria Paradiso** and **Birreria Paradiso** will re-open at 2003 P Street, NW in Dupont Circle before the end of summer. **American Flatbread** will open in Clarendon on Fillmore Avenue. After 20 years at its Rockville Pike location, **Silver Diner** will move a quarter mile north in the Federal Plaza shopping center, doubling its space. The move is slated to happen in Spring 2010. Ris Lacoste's new restaurant, **Restaurant Ris**, in the West End will be open this fall (October), so stop asking her.

(continued)

Chef Geoff Tracy of **Chef Geoff's** (3), **Lia's**, and **Hank's Tavern & Eats**, will soon not only be a chef/owner, but a cookbook author as well. He and his wife, MSNBC chief Washington correspondent, Nora O'Donnell, with co-author a book called "Baby Love," (St Martin's Press) a cookbook featuring recipes for infants. It's a natural for Chef Geoff as he's been whipping up tasty dishes for the pair's three babies since they got off the bottle.

According to Regine Palladin, **Pesce** will be relocating into the old **Montsouris** space at Dupont Circle, at the beginning of August. David Craig plans to return to DC to open **Confit** in the Dupont Circle location where Pesce is.

Chef/owner Dan Singhofen plans to open **Eola** in the space where **Mark & Orlando's** was in Dupont Circle. His sous chef will be a local guy, Brian Wilson. Eola will display the photography of environmental and landscape photographer, Lee Dunkel. Among many enticing menu items, they will offer s'mores and corn bread. I'm there.

Donovan House hotel recently opened its restaurant, **Zentan**, with a menu (China is the main prism through which the menu is created) created by renowned Chef Susur Lee, whose **Shang** in NYC's Lower East Side, is a mecca for foodies. He built his reputation in Toronto, at his restaurants, **Lee** and **Madeleine**, as the face of high-end culinary dazzle. His Singapore Slaw salad from Shang's, is also on the menu at Zentan. FYI, in Cantonese, it means "spy," or gentleman warrior. ●