

Of course, the iconic raclette is offered year-round (for parties of four to 12, with a reservation). The space is also an amalgam, as industrial accents from exposed brick and corrugated metal are juxtaposed with marks of a chalet or farmhouse in Switzerland, including reclaimed tin from a barn and Swiss military blankets as upholstery. Silvan Kraemer, the general manager, is the mind behind the beverage program, which features Swiss schnapps, European wines and cocktails inspired by Switzerland using local spirits. **Stable:** 1324 H St. NE, DC; www.stabledc.com

NOTABLE



Fiola spaghetti nero

Photo: Beth Kennedy

Fiola's New Executive Chef, Ed Scarpone

Start date: March 3

Location: Penn Quarter

Lowdown: The Trabocchis' flagship restaurant is now under the direction of Chef Ed Scarpone, formerly the opening chef at DBGB. Scarpone chose to join Fiola to get back into fine dining, and he admired the classic approach taken by Chef Fabio Trabocchi. "After getting to know him and seeing how much love he puts into his restaurants, I knew this was the right move," Scarpone says. He's working with the team to continue to elevate the prix fixe menu at Fiola. "We are implementing a dry-age program where I can monitor the aging process. We want the tasting menu at Fiola to be something people never forget – an experience for all the senses, a place where people celebrate special occasions." **Fiola:** 601 Pennsylvania Ave. NW, DC; www.fioladc.com

RAMMY Award Nominations

Announcement date: April 3

Awards gala date: July 30

Lowdown: Restaurant Association of Metropolitan Washington (RAMW) announced the nominees for the 2017 RAMMY Awards this month. We asked the chefs and owners of the five spots in the running for the New Restaurant of the Year award to share why they wanted



Hazel's Ducked Up!

Photo: Courtesy of Hazel

to open their concept, and what they think it brings to the DC food scene.

All-Purpose Pizzeria

"All-Purpose is a love letter to my youth. Having grown up on eggplant parm, deck-oven pizza, antipasti salads and fried calamari, I felt a need to connect with that part of my past." – Chef Mike Friedman

1250 9th St. NW, DC

www.allpurposedc.com

Hazel

"Hazel contributes to a vibrant group of DC restaurants that are cooking without a lot of geographical boundaries and redefining what American cuisine [is]." – Chef Rob Rubba

808 V St. NW, DC

www.hazelrestaurant.com

Kōbō

"Our deepest desire at Kōbō is to show our respect for Japanese culture through our food. We strive to be part of the evolution of sushi and where it is going." – Chef Handry Tjan

5455 Wisconsin Ave. Chevy Chase, MD

www.kobo-sushiko.com

Requin

"Mike Isabella and I originally opened Requin in Fairfax as a pop-up in December 2015, and were so impressed with its success and positive reception in Mosaic District that we decided to keep our doors permanently open." – Chef Jennifer Carroll

8296 Glass Alley, Fairfax, VA

www.requinbymic.com

Whaley's

"Dave [Wiseman] and I grew up going to Crisfield's for oysters and eating crabs straight out of the bay. We always wanted to open a seafood place on the water." – Owner Nick Wiseman

301 Water St. Suite 115, SE, DC

www.whaleysdc.com

NOW OPEN

Abunai Poke

1920 L St. NW, DC

www.abunaipoke.com

Et Voila! (reopened)

5120 MacArthur Blvd. NW, DC

www.etvoiladc.com

Glover Park Cocktail Garden

2505 Wisconsin Ave. NW, DC

[@gloverparkcocktailgarden](http://gloverparkcocktailgarden.com)

Heritage Brewing Co.

9436 Center Point Ln. Manassas, VA

www.heritagebrewing.com

Kofuku

815 7th St. NW, DC

Millie's Spring Valley

4866 Massachusetts Ave. NW, DC

www.madaketmillies.com

Pidzza

1250 U St NW, DC

www.pidzza.com

TaKorean

1301 U St. NW, DC

www.takorean.com

TasteLab in Union Market

1309 5th St. NE, DC

www.unionmarketdc.com

Third Eye

1723 Connecticut Ave. NW, DC

www.thirdeyedc.com

World of Beer

7200 Wisconsin Ave. Bethesda, MD

www.worldofbeer.com

NO LONGER

Asian Spice in H Street Corridor

Bayou Bakery in Capitol Hill

Carpool in Ballston

Pie 360 in Alexandria

Rocklands Barbeque and Grilling Company in Rockville