

2024 Michelin-Rated and Recommended Restaurants
Near the Marriott Marquis DC
Reservations recommended.



Unconventional Diner Bib Gourmand – \$\$ Modern Comfort Food. <https://www.unconventionaldiner.com/>
Industrial-chic bistro & bar for upscale comfort fare, coffee, pastries, cocktails, wine & beer.
1207 9th St. NW 202.847.0122
Hours: Mon to Sun 9am-10pm

The Dabney * – \$\$\$\$ American, Contemporary. <https://thedabney.com/>
Flavors of the Mid-Atlantic with a hint of a Southern accent with a tasting menu that is a deeper, more committed expression of the team's talents.
122 Blagden Alley NW 202.450.1015
Hours: Tue to Thu 5:30pm-9:30pm; Fri & Sat 5:30pm-10pm **Sun & Mon Closed**

Causa * – Chef Carlos Delgado \$\$\$\$ Peruvian, Latin American. <https://www.causadc.com/>
Nestled on the 1st floor, Causa seats around 20 for a tasting menu that takes diners on a journey of flavors inspired by topography of Peru. It begins in Lima with coastal seafood, then progresses into the Andes and the Amazon.
920 Blagden Alley NW 202.629.3942
Hours: Wed to Sun 5pm-12am **Mon & Tue Closed**

Kinship/Métier * – Chef Eric Ziebold \$\$\$/\$\$\$\$ Contemporary, Modern French. <https://kinshipdc.com/>
Kinship is acclaimed Chef Eric Ziebold's restaurant. A second restaurant, Métier, opened in the bi-level space shortly after, offers a seven course tasting menu. Both restaurants commit themselves to offer creative and contemporary American cuisine with a continued dedication to hospitality.
1015 7th St. NW 202.737.7500
Hours: Wed to Sun 5:30pm-10pm **Mon & Tue Closed**

Karma Modern Indian Bib Gourmand – \$\$ Indian, Contemporary. <http://karmamodernindian.com/>
Karma showcases traditional Indian cooking techniques, coupled with inventive ingredient combinations, contemporary plating, and exceptional table service.
611 I St. NW 202.898.0393
Hours: Lunch Wed to Sat 12pm-2:30pm
Dinner Tues to Thurs, Sun 5pm-9pm; Fri & Sat 5pm-10pm **Mon Closed**

minibar by José Andrés ** – \$\$\$ Contemporary. <https://www.minibarbyjoseandres.com/>
minibar by José Andrés is a multi-course dining experience with just four seatings of six guests per evening. Barmini is José Andrés' cocktail lab adjacent to minibar that celebrates classic cocktails as well as a menu of inventive snacks.
855 E St. NW 202.393.0812
Hours: Tue to Sat 5pm-10pm **Sun & Mon Closed**

Oyamel Bib Gourmand – Chef José Andrés \$\$ Mexican. <https://www.oyamel.com/>
At Oyamel, José Andrés and his team combine Mexico's rich regional diversity with the vibrant urban atmosphere of Mexico City. The liveliness of the dining room is matched by the creativity of the menu and cocktail list.
401 7th St. NW 202.628.1005
Hours: Sun to Mon 11:30am-10pm; Tues to Thurs 11:30am-11pm; Fri & Sat 11:30am-12am

Please see your concierge ext. 59331 for reservations, questions and further recommendations.

Oyster Oyster* – \$\$ Vegetarian/Vegan, Contemporary. <https://www.oysteroysterdc.com/>
Chic, contemporary fixture providing seasonal, carefully sourced tasting menus with veggie options.
1440 8th St. NW 917.297.5929
Hours: Tue to Sat 5:30pm-8:30pm **Sun & Mon Closed**

Dauphine's Bib Gourmand – \$\$ Creole. <https://www.dauphinesdc.com/>
Led by critically acclaimed Chef Kristen Essig, Dauphine's is inspired by the playful spirit and iconic cuisine of New Orleans, utilizing Mid-Atlantic ingredients to prepare classic Louisiana fare.
1100 15th St. NW 202.758.3785
Hours: Mon to Sat 5pm-10pm; Sun 11am-2:30pm, 5pm-9pm

Sushi Nakazawa * – Chef Daisuke Nakazawa \$\$\$ Japanese. <https://www.sushinakazawa.com/washington-dc/>
This New York import serves fresh-caught fruits of the sea in the style of omakase, a Japanese phrase that roughly translates to "I'll leave it up to you."
1100 Pennsylvania Ave NW 202.289.3515
Hours: Sushi Counter Mon to Sun 11:45am-2pm; 5:00pm-9:30pm
Dining Room Sun to Thu 5pm-9:30pm; Fri & Sat 5pm-10:30pm

Rania* – \$\$\$\$ Indian, Contemporary. <https://www.raniadc.com/>
From the team behind the famed Punjab Grill DC, Rania is a daring new vision that shatters stereotypes of what an Indian restaurant is and can be, embodying the evolution of a 5000 year old cuisine into the 21st century.
427 11th St. NW 202.804.6434
Hours: Tue to Thu 5pm-10pm; Fri & Sat 5pm-10:30pm **Sun & Mon Closed**

Fiola* – Chef Fabio Trabocchi \$\$ Contemporary Italian. <https://www.fioladc.com/>
Classic and modern elements come together in the regional Italian food, which is as likely to celebrate Roman inspiration as it is to represent Venetian flavors.
601 Pennsylvania Ave. NW 202.628.2888
Hours: Tue to Thu 5pm-9pm; Fri & Sat 5pm-9:30pm **Sun & Mon Closed**

Jônt **/Bresca* – Chef Ryan Ratino \$\$\$\$ Contemporary. <https://www.jontdc.com/> <https://www.brescadc.com/>
Jônt is a 17-seat tasting menu focused on simple, yet luxurious, ingredients around the world with deep inspiration from Japanese cuisine. Bresca is a contemporary Parisian bistro showcasing techniques rooted in France but influenced by our regionality, carefully sourcing only the best ingredients from both the mid atlantic & abroad.
1904 14th St. NW/1906 14th St. NW 202.518.7926
Jônt Hours: Wed to Sun 5:45pm-10pm **Mon & Tue Closed**
Bresca Hours: Wed & Thu 5:30pm-9:30pm; Fri & Sat 5pm-10pm; Sun 5pm-9:30pm

Maydān* – \$\$ Middle Eastern, Grills. <https://www.maydandc.com/>
Everything from the fiery flavors to the eclectic decor tells the story of the restaurant team's travels across the Middle East and North Africa.
1346 Florida Ave NW 202.370.3696
Hours: Mon to Sun 5pm-10:30pm

Rooster & Owl* – Chef Yuan Tang \$\$ Contemporary American. <https://www.roosterowl.com/>
Carey and Yuan Tang run this delightful new venture with a contemporary menu of global influences from Asia to Europe and everywhere in between.
2436 14th St. NW 202.915.9004
Hours: Tue to Sat 5pm-10pm **Sun & Mon Closed**

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