

BEST LATIN AMERICAN

1 Oyamel, Penn Quarter. Mexican small plates with a José Andrés twist, meaning that *tres leches* cake is accented with pineapple gelatin and margaritas are topped with salt foam.

2 El Centro DF, Logan Circle. Tacos and *carne asada* in the booming loud dining rooms, mescal cocktails in the roof-top sun.

3 Uncle Julio's, multiple Maryland and Virginia locations. Big plates of Tex-Mex enchiladas and fajitas alongside swirled lime-and-sangría margaritas.

BEST FROZEN YOGURT/ ICE CREAM

1 FroZenYo, multiple area locations. Self-serve low-cal frozen yogurt in myriad flavors can be dolled up at the toppings bar.

2 Pinkberry, Dupont Circle, Clarendon, Fairfax, and Leesburg. The Los Angeles-born obsession of many a teenage girl is now on the East Coast.

3 Pitango Gelato, Logan Circle, Penn Quarter, Capitol Hill, and Reston. Gelato and sorbet made with in-season fruits and high-quality ingredients.

BEST RESTAURANT DESSERTS

1 Co Co. Sala, Penn Quarter. This swank lounge is a fantasy place for chocolate lovers.

2 Birch & Barley, Logan Circle. Tiffany MacIsaac excels at spiffed-up versions of oatmeal cream pies and Hostess cupcakes.

3 Central, Penn Quarter. You don't want to miss the sweets—especially Michel Richard's take on a Kit Kat bar—at his boisterous French/American eatery.

BEST BAKERY

1 Baked & Wired, Georgetown. Cookie sandwiches and “hippie crack” granola sit beside straightforward pies and excellent cupcakes.

2 Bayou Bakery, Courthouse. David Guas's Louisiana-inspired treats include bacon-caramel popcorn, lemon curd, and fabulous Oreo-like cookies.

3 Buzz Bakery, Alexandria and Ballston. You won't find blue-glitter-covered Katy Perry cupcakes anywhere else, but the simple espresso-iced Buzz Signature is our favorite.

BEST SANDWICHES

1 Taylor Gourmet, H Street, Northeast; Penn Quarter; and Bethesda. The hoagies here are named for streets in the city that inspired them—Philly.

2 Jetties, Palisades, Cleveland Park, and Bethesda. All-American classics such as the Nobadeer, sourdough bread loaded with turkey, stuffing, and cranberry sauce.

3 The Italian Store, Arlington. The subs here have a rabid following. If you don't call in your order ahead of time, get in line—and wait 45 minutes for your sandwich.

BEST BRUNCH

1 Tabard Inn, Dupont Circle. Warm and cinnamon doughnuts, decadent eggs Benedict, and house-made bagels are the weekend draws at this rowhouse-hotel charmer.

2 Liberty Tavern, Clarendon. Choose between a homey, well-stocked buffet and an à la carte menu of omelets and sandwiches.

3 Masa 14, Logan Circle. For \$35 you get all the lychee



A Manhattan with three bitters at cocktail destination the Gibson.

bellinis, flatbreads, and Latin/Asian small plates you can handle.

BEST COCKTAILS

1 Gibson, U Street. With house-made bitters and esoteric liquors, the drinks at this swankily moody den feel straight out of a vintage bartender's guide.

2 PS 7's, Penn Quarter. The polka-dot-aproned Gina Chervani is always playing around with new ideas. She's currently turning cocktails into boozy cupcakes.

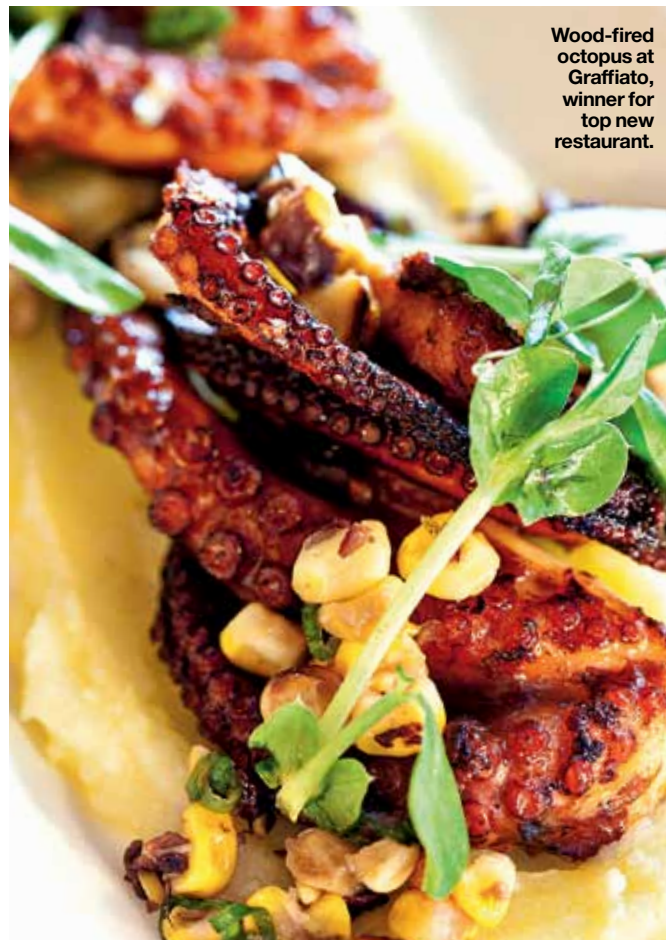
3 The Passenger, downtown DC. This dark, loud bar fuses a divey spirit with a serious devotion to craft cocktails.

BEST DISHES

1 Palak chaat at Rasika, Penn Quarter. We get requests to track down the recipe for this dish—feather-light leaves of fried spinach doused with tamarind sauce and yogurt—at least once a month. (The chef will never tell.)

2 Sweet-corn agnolotti at Graffiato, Penn Quarter. This freshly made pasta on the restaurant's opening menu was a runaway summer hit.

3 Pumpkin curry at Thai X-ing, Shaw. Asian pumpkin in spicy red curry makes a perfect cold-weather dinner.



Wood-fired octopus at Graffiato, winner for top new restaurant.