TRAVEL TASTE
MUST-TRY EATERIES FROM NEW YORK TO HAWAII

Plus
CHEF ROBERT WIEDMAIER'S BRILLIANT SIREN
CHRISTINA TOSI MAKES DC SWEETER

THE FEAST ISSUE
TOP NEW RESTAURANTS & THE HOT CULINARY SCENE IN DC
DESIGN & REALTY
49 SPOTLIGHT Marvelously modern, the newly unveiled Waterworks Studio collection offers streamlined fittings for the bath.

50 TRENDS Whimsical butterflies take flight as an elegant new design trend.

52 HOME A Shaw row house is transformed into a modern gem.

TRAVEL & RECREATION
73 SPOTLIGHT At The Resort at Paws Up in Montana, the nation's finest chefs cook amid breathtaking scenery.

76 WEEKENDER Get a dose of nature with a weekend escape to scenic Little St. Simon's Island on the Georgia coast.

78 JET SET The sparkling wines of Italy's Franciacorta region are reason enough to visit—the stunning landscape and cuisine are a delightful added bonus.

80 RELAX The Windy City goes international: a high-speed collaboration with Italian marque Lamborghini and the debuts of French resto Margeaux Brasserie and Japanese rooftop bar Noyane.

82 ADVENTURE Reach for the stars at these once-in-a-lifetime solar eclipse viewing parties.

84 RIDES Hyundai enters the luxury automotive market with its new brand, Genesis.

FOOD & DRINK
87 SPOTLIGHT The Salt Line opens near Nationals Park.

88 REVIEW Chef Robert Wiedmaier's Siren is an instant seafood classic.

90 DISH This is not your father's hamburger: local chefs go wild with patties.

92 SPIRITS Cocktails reminiscent of the sea dominate the smartest summer menus.

93 GUIDE Dive into the best resource for dining in the Washington region.

SOCIAL SCENE
105 SNAPSHOTS Tickled Pink shows off Lilly Pulitzer designs at the Fairmont; An Evening of Hope supports Children's National; Becky's Fund pops up at Gold Cup.

LOOK WHO'S TALKING
108 Tim Hickey had a normal life as a writer—then, he fell in love with the Chesapeake Bay's Tangier Island. Lucky for us, the rest is food history.
GIDDY UP. As exquisite a blend of rusticity and luxury as may be found anywhere, The Resort at Paws Up has become a destination for many fun things since its inception in 2003—weddings, fly-fishing, cattle drives, and lively family bonding among them. But this 37,000-acre property, 35 minutes outside Missoula, Mont., is rapidly becoming best known as a place to eat. There are good restaurants, of course—Pomp, for elevated Amecian Trough, for haunting huckleberry pancakes, and Tank, for bespoke cocktails with a mountain view—but the real reason epicureans make the trek is because Paws Up remains as one of the foremost spots where toques like to go and cook. Among other delicious events, this year the resort staged Cookbook Live, a series wherein big-time chefs visit and spend a few days showing you, up close, how they make their magic. Check the schedule and make a reservation after a day on horseback, followed by a hot stone massage with rocks pulled from the Blackfoot River; you’re bound to have an appetite. Rates from $1,215 per night. pawsup.com—David Ziman