

Eola is D.C.'s culinary diamond in the rough

By: Joana Suleiman

Special to The Washington Examiner

August 10, 2010

There are dozens of great restaurants in Washington, but Daniel Singhofen's Eola stands on its own with its seasonal and polished menu. Tucked in a Dupont Circle town house, it's one of the most pleasant dining rooms in the city.

The music is quiet enough so you can have a conversation. The tables are big and sturdy. The walls are lined with brick and light yellow tones. Soft hanging lights complete the welcoming and intimate atmosphere that will keep you there for hours.

The summer menu showcases the best local and sustainable ingredients. Innovative starters like the coddled farm egg (which I hope is never off the menu), with pancetta, Yukon gold potatoes and garlic broth offer a glimpse into Singhofen's talent. Other highlights include the summer composition, a colorful and refreshing array of vegetables, flowers and fig, and the herb gnocchi, surprisingly light and toasty. My guilty pleasure starter is the crispy pig ears with tartar sauce, full of crunchy, salty goodness.

Entrees that really stood out were the Hereford beef, served with crispy faro, plum and smoked grapes and the dayboat scallops, served with eggplant and barley au jus. Both the scallops and beef were perfectly cooked and dashed with little salt so you can taste the quality of the meat and fish, as well as the flavor combinations.

Definitely leave room for dessert because the bacon, seared poundcake will melt in your mouth. It's served with cucumber basil ice cream, bacon anglaise, berries and herbs. If this sounds too heavy for you, the herb roasted market peaches are equally delicious.

Eola has a terrific cocktail menu, but if you want something truly unique try the sea bean-tini, with vodka, sea bean and brine. It's slightly salty, but very refreshing served ice cold. Too weird for you? Try the Pimm's cup, with Pimm's, lemon, lime and soda. Light and perfect for summer.

IF YOU GO

Eola

» Where: 2020 P St. NW

» Hours: Monday to Saturday 5:30 p.m. to 10:30 p.m., Sunday 11:30 a.m. to 3:30 p.m.

Read more at the Washington Examiner:

http://dev.www.washingtonexaminer.com/lifestyle/Eola-is-D_C_s-culinary-diamond-in-the-rough-1008751-100310854.html#ixzz17iRw3OBA