

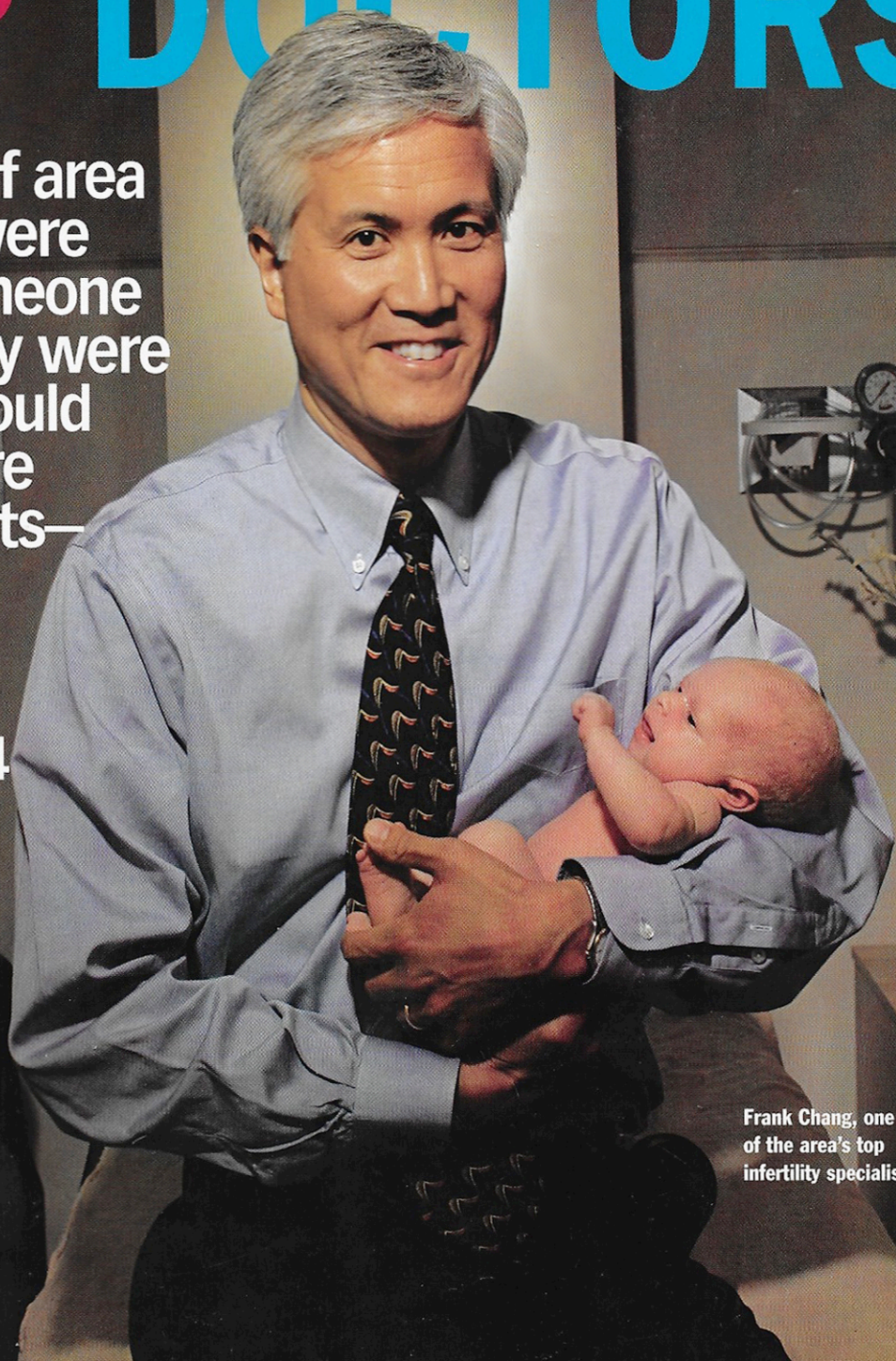
BEAUTY QUEENS + 2005's BEST & WORST + HOT LOCAL STOCKS  
SEE HOWIE KURTZ RUN + VISUAL THINKING + AWARD-WINNING HOMES

# WASHINGTONIAN

July 2005 [washingtonian.com](http://washingtonian.com)

## TOP DOCTORS

Thousands of area physicians were asked: If someone in your family were sick, who would you call? Here are the results—a guide to 1,600 of the area's best doctors in 34 specialties.



Frank Chang, one of the area's top infertility specialists

\$3.95





# DINING OUT

**JEAN • MICHEL**  
RESTAURANT  
"100 Very Best Restaurant Award"  
—Washingtonian  
Open Seven Days • Sunday for Dinner  
with 100% Imported Caviar  
1000 Old Georgetown Road  
Bethesda, MD • 301-564-4700

**BOMBAY GARDEN**  
*Dinner, wine, beer with friends at  
Bombay Garden - Washington Post*  
4008 University Drive - Fairfax, VA • 703-383-1553

When two great chefs get together,  
Great things happen  
**Tempo**  
restaurant  
Call for hours and  
reservations  
4231 Duke St., Alexandria VA 22304 (703) 370-7600

**GERMAN RESTAURANT  
& RATHSKELLER**  
**Old Europe**  
National  
Award  
Winner  
2434 Wisconsin Avenue, N.W. (202) 333-7600

*Feeling like a restaurant  
...one of the best!*  
—Washingtonian  
Authentic Cantonese  
Hunan & Szechuan Cuisine  
301-656-3427  
7718 Norfolk Avenue  
Bethesda, Maryland

Monday thru Friday  
11am-3pm Lunch  
Monday thru Sunday  
5pm-10pm Dinner  
Saturday  
3pm-10pm Dinner  
**H2O**  
Restaurant and Lounge  
800 Water Street, SW  
Washington, DC  
Reservations: 202-484-6300

**Guapo's**  
Fine  
Tex-Mex  
Cuisine  
Restaurant  
Washington • Maryland • Virginia  
www.guaposrestaurant.com

**PAYA CHAI**  
Thai Cuisine and Wine Bar  
8417 Old Courthouse Road at  
Rt 123 in Tysons Corner  
Tel 703-883-3881



Oya's menu includes such combinations as  
soy-poached halibut with scallop-stuffed  
squash blossoms.

Pastry chef Jean-Roxy Fougere's desserts  
are worth saving room for. The best is  
Warm Lady's Banana Bread Pudding,  
served with caramelized baby bananas and  
rum-raisin ice cream. For chocolate lovers,  
the dessert of choice is the flourless chocolate  
cake served with caramel black-pepper  
ice cream and a compote of berries. Rhubarb  
soup was thin in flavor.

Oya is worth a visit, if only to see the  
place. Go to the bar for a snack and, if  
you're feeling flush, one of the \$15 rum  
drinks, the rums infused with fruits and  
spices such as chili, coriander, and cardamom.  
Service is courteous and well in-  
formed. If you keep your choices simple,  
you can eat well. Perhaps as the restaurant  
develops, Oya will bring us more of the  
good cooking of Los Angeles as well as its  
high style.

—THOMAS HEAD



A trio of mousses—kiwi, guava, and passion  
fruit—with sage-infused pineapple cake for  
dessert at Oya.

American, Greek, Italian  
Since 1972  
**Anthony's**  
RESTAURANT  
Open 7  
Days a Week  
at Both  
Locations  
309 W. Broad Street, Falls Church, VA • 703-532-0100  
7234 Centerville Rd., Manassas, VA • Metro 551-0006 (toll)  
703-361-1230 Fax 703-361-1257

Gourmet Restaurant  
**Christina's**  
4023 Chain Bridge Road  
Fairfax, Virginia 22030  
703-691-2266 balliwickinn.com

**Sam & Harry's**  
• Vintage Wines  
• Prime Steaks  
• Fresh Seafood  
• Private Rooms  
1200 15th Street, NW • Washington DC • 202 296-6333

For more restaurant  
reviews, visit us at  
**WASHINGTONIAN**.com

VISITORIAL  
**Luigino's**  
Open 7 days  
202-371-0009  
Valet Parking  
Highly  
1300 New York Ave., NW  
Open 11 hours 11th & 12th St  
www.luiginos.com

**Lebanese Village**  
Open 7 days  
11th & 12th St  
www.lebanesevillage.com

**MYKONA**  
Top 100  
Very Best Restaurant  
Washingtonian 10/10  
301-776-5999  
121 Congressional Lane, Rockville, MD

**SUSHI-ZEN**  
Arlington's Finest Japanese Cuisine and Sashimi  
Visit Us On-Line—www.sushizen.com  
2457 N. Hurstville Street • Arlington • (703) 534-6000



Pastry chef Jean-Rony Fougere's desserts are worth saving room for. The best is Warm Lady's Banana Bread Pudding, served with caramelized baby bananas and rum-raisin ice cream. For chocolate lovers, the dessert of choice is the flourless chocolate cake served with caramel black-pepper ice cream and a compote of berries. Rhubarb soup was thin in flavor.

Oya is worth a visit, if only to see the place. Go to the bar for a snack and, if you're feeling flush, one of the \$15 rum drinks, the rums infused with fruits and spices such as chili, coriander, and cardamom. Service is courteous and well informed. If you keep your choices simple, you can eat well. Perhaps as the restaurant develops, Oya will bring us more of the good cooking of Los Angeles as well as its high style.

—THOMAS HEAD





**A trio of mousses—kiwi, guava, and passion fruit—with sage-infused pineapple cake for dessert at Oya.**