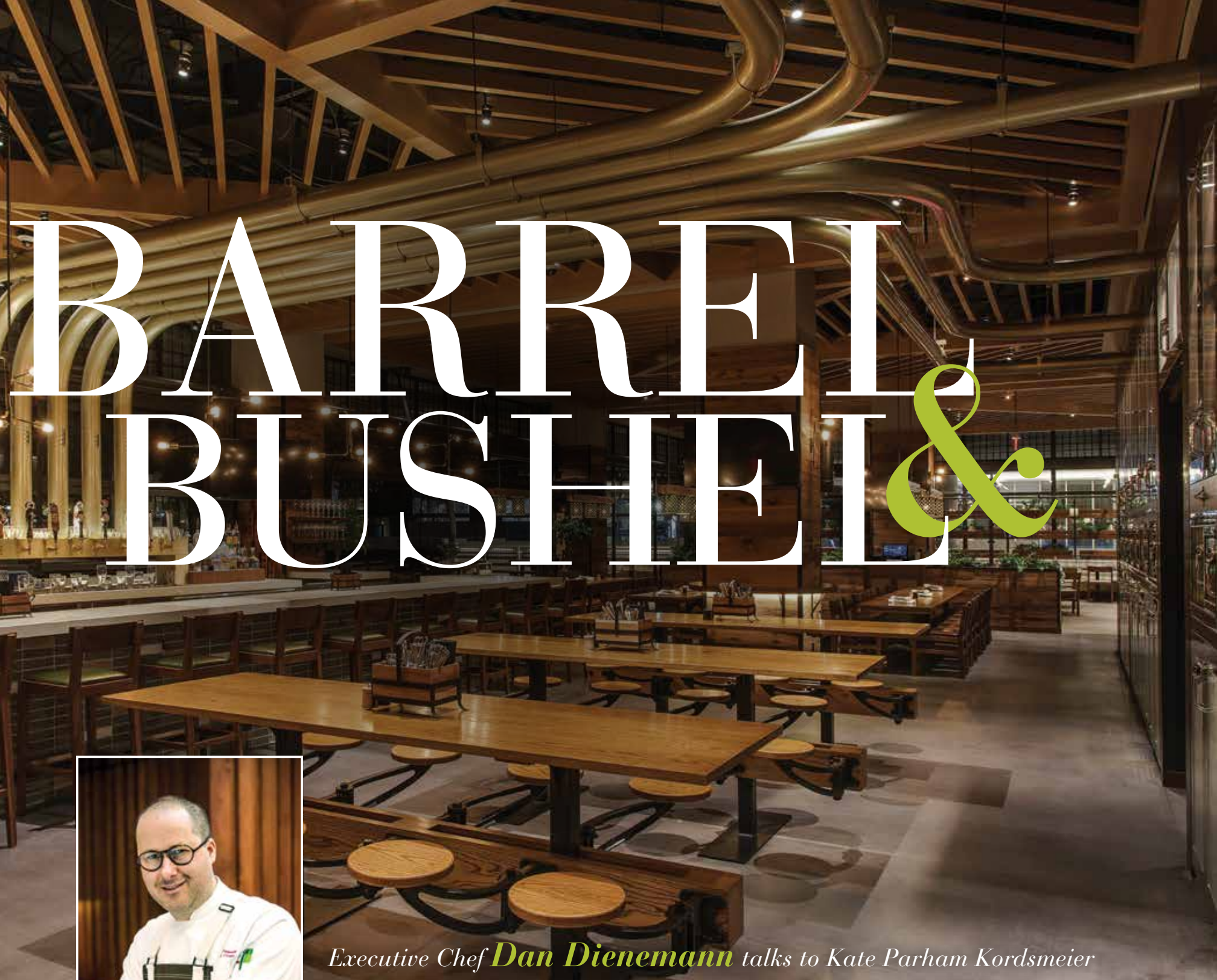


# BARREL & BUSHEL



Executive Chef **Dan Dienemann** talks to Kate Parham Kordsmeier

## DINNER GETS PLAYFUL

IT'S ONLY BEEN A FEW MONTHS SINCE BARREL & BUSHEL OPENED ITS DOORS, BUT THE RESTAURANT HAS TAKEN TYSONS CORNER CENTER BY STORM. THANKS TO CHEF DAN DIENEMANN'S COMMITMENT TO SERVING INNOVATIVE, FUN AND DOWNRIGHT DELICIOUS FOOD.

HERE, THE DMV-NATIVE SITS DOWN WITH US TO TALK ABOUT HIS NEWEST HOTSPOT:

**Q:** *How'd you get your start in cooking, chef?*  
**A:** Well, I started cooking at 16 at Hamburger Hamlet in Old Georgetown Square and have been moving around the country, from Philly to Vegas and San Francisco, working in kitchens for over 25 years now.

**Q:** *Anywhere we might recognize you from?*  
**A:** I've gotten to work with a lot of really cool chefs, like Roy Yamaguchi, Todd English, Wolfgang Puck and, mostly, Michael Mina. I owned my own restaurant in Salt Lake City, and cooked at the Ritz-Carlton and Founding Farmers before coming here.

**Q:** *What led you to Barrel & Bushel?*  
**A:** Getting full control of the menu is difficult to do these days, so that drew me here. Now I can really cook what I like to cook.



**Q:** *And what do you like to cook?*  
**A:** I'm all about interpreting American food. I love looking at what's going on and what's popular in the country, and then bringing those flavors together and just making it really fun.

**Q:** *Do you have any cooking principles you try to stick to?*  
**A:** I'm just trying to use everything and use it right. Take our salmon. We use Kuterra [Atlantic salmon from Northern Vancouver Island], which is rated Green (Best Choice) by Monterey Bay. The only seafood I'll bring in is under that standard, and since I don't want any to go to waste, after we trim all the salmon down for our maple salmon entrée, we take the bellies and smoke them to make our version of Baltimore crab cakes. But we make a slider out of them.

**Q:** *How about local sourcing?*  
**A:** I don't try to claim farm-to-table, but we buy local as it makes sense. In the end, we're just buying good food, though all of our chicken is local (Bell & Evans), all our crab is from Maryland, our beef supplier (Halpern's) often brings in beef from Maryland, we use Virginia Edwards ham, dairy from Trickling Springs in Pennsylvania and even local peaches.

**Q:** *What's it like to be not only a hotel restaurant, but also a mall restaurant?*  
**A:** We look at ourselves as a stand-alone restaurant, and just try to be a great restaurant, period. My joke is B&B stands for better and better. We work every day to challenge ourselves to make this place better. We don't want to do just a Caesar salad, we want to do a salad you can only get here, like our B&B salad. We don't use salad mixes, we hand-tear gem lettuce, add sunflower sprouts and seeds, figs, housemade farmer's cheese, heirloom tomatoes and simply dress it with lemon and olive oil.

**Q:** *Is that your signature dish?*  
**A:** It's one of them. And components of that salad make it into other dishes. Like our farmer's cheese. We make it out of local milk every day, so we get the curds and whey, which we use for the hot fried chicken brine, and then use leftover chicken bones for our stock.

**Q:** *Did you say hot fried chicken? Tell me more!*  
**A:** So it's a Nashville staple, and chicken and waffles is a Southern staple, but we do ours with bourbon-battered French toast. We're always doing fun riffs like that. We shave our local ham and crisp it up for our grilled cheese eggs Benedict, which combines two of my favorite dishes. We also do a version of a lobster roll, but ours uses local crab that's poached in butter and then made into a crab salad.

**Q:** *So you like playing with your food?*  
**A:** Oh yeah. We make a fresh to order mac and cheese that's topped with crispy spam. We use mayo on our grilled cheese instead of butter, which pools and makes hot spots. Ours comes out crispy end to end, plus it's made with super flavorful aged American cheese with a surprise scoop of pimento cheese for a pocket of fun.

**Q:** *And what about the beer and bourbon? How do they fit in?*  
**A:** We have almost 30 bourbons and 22 beer taps. We cook with it, too—our steak is marinated in a spicy bourbon and brown sugar sauce before it's caramelized on the grill, and I use one of our milk stouts to make a marmalade for our pub burger. And we do bourbon flights, perfect with our super creamy housemade fudge, which we make in chocolate almond, salted caramel peanut butter and strawberries and cream cheese.

### SIGNATURE DISHES AT TYSONS CORNER CENTER RESTAURANTS

THE RESTAURANT: Brio Tuscan Grille  
 WHAT TO ORDER: Beef Carpaccio with field greens, capers, mustard aioli and Parmesan, \$13.45

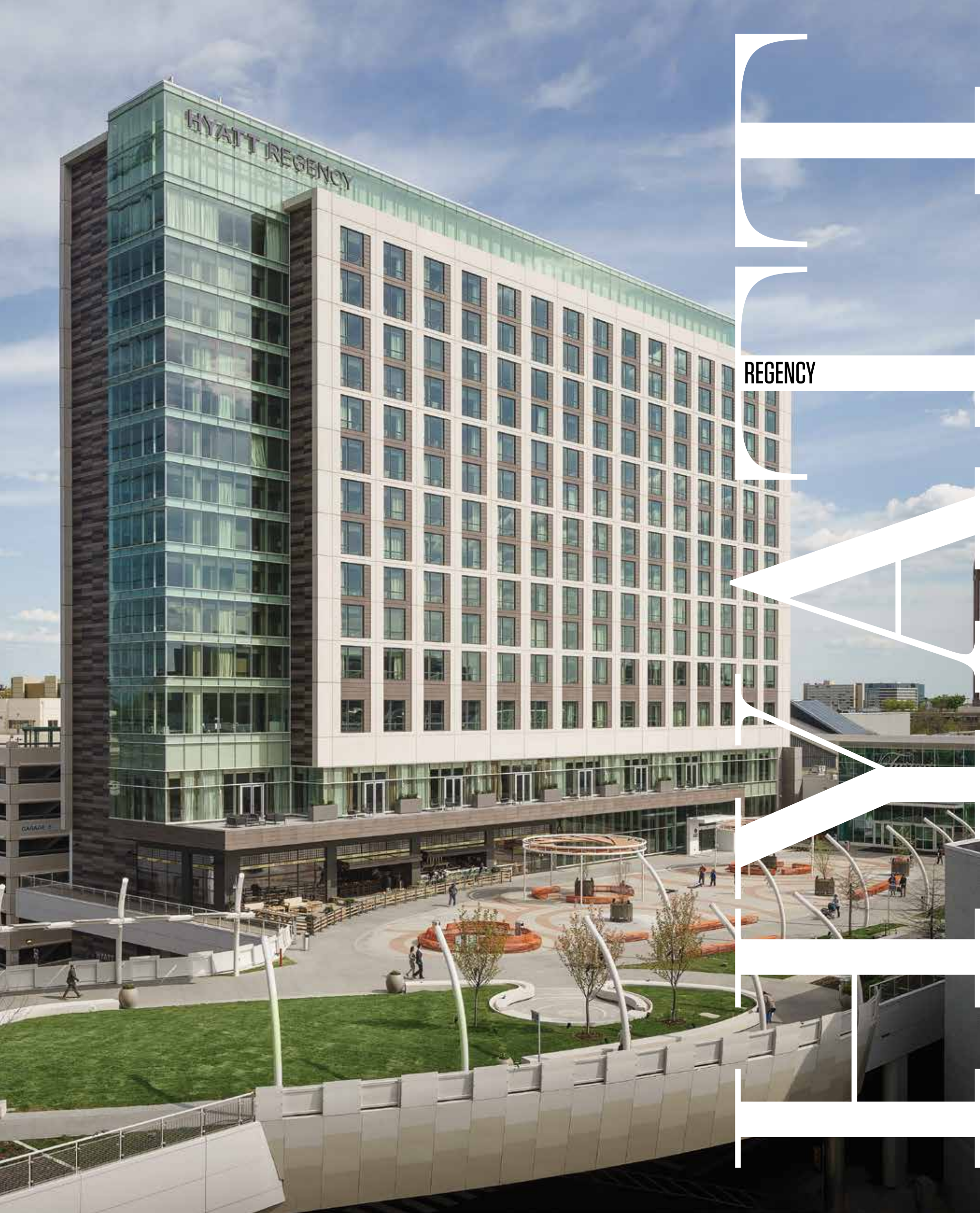
THE RESTAURANT: Coastal Flats  
 WHAT TO ORDER: Blue crab and rock shrimp fritters with grilled corn salsa and lobster ginger butter, \$10

THE RESTAURANT: Eddie V's Prime Seafood  
 WHAT TO ORDER: North Atlantic lemon sole with Parmesan crust, tomato and herb salad and lemon garlic butter, \$30

THE RESTAURANT: Gordon Biersch Brewery  
 WHAT TO ORDER: Garlic fries tossed in olive oil and seasoned with fresh chopped garlic and parsley, \$6.50

THE RESTAURANT: La Sandia Mexican Kitchen Bar  
 WHAT TO ORDER: Tableside Yucatan guacamole with shrimp ceviche, spicy salsa habanero, salsa fresca, pickled onion, orange, lime and sea salt, \$13.95

THE RESTAURANT: Seasons 52  
 WHAT TO ORDER: Blackened steak & blue cheese flatbread with cremini mushrooms, spinach and caramelized onions, \$9.95



# A Traveler's Oasis

## TRAVELERS REJOICE! THE HYATT REGENCY TYSONS CORNER CENTER HAS OPENED ITS DOORS...

and what you'll find inside is simply stunning (think the largest standard rooms in town, feature-rich amenities like floor-to-ceiling windows and 48" flat screen TVs, and ultra high-end finishes, like marble countertops and luxe linens). This fashion-forward, state-of-the-art hotel is the first new full-service hotel to open in the area in more than 20 years.

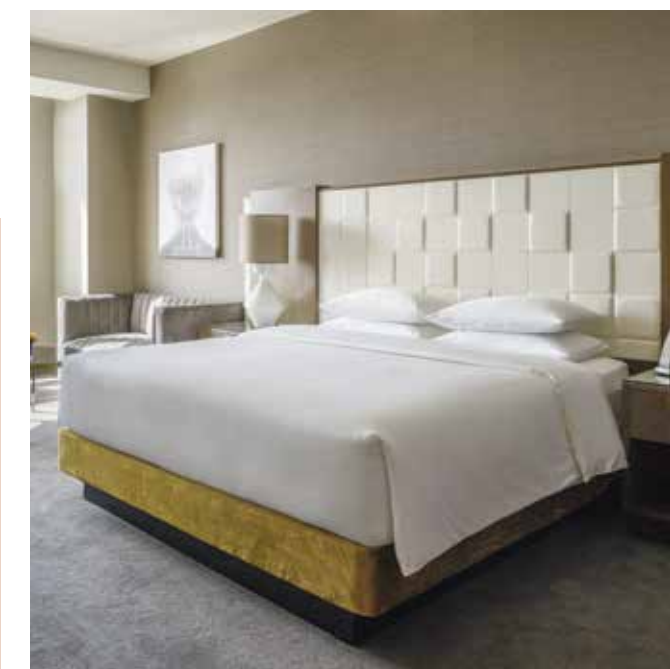
Looking for a relaxing escape? The Hyatt offers direct access to the Tysons Corner Center shopping mall, home to more than 300 stores and restaurants, including the hotel's own full-service restaurant Barrel & Bushel. Or are you here on business? The award-winning Tysons Tower is just next door, not to mention the hotel is within walking distance to the Silver Line Metrorail Station (just a 30-minute ride to downtown Washington D.C.), and just 15 miles from both Washington Dulles International Airport and Ronald Reagan National Airport.

**BUSINESS MEETING** Tysons is the central business hub for Northern Virginia, so when you need to impress clients, book the Presidential Suite (the paramount penthouse) at the Hyatt. You'll find five-star work and common areas complete with ample seating, an oversized desk and enhanced lighting, alongside panoramic views from the floor-to-ceiling windows and tech-savvy amenities (did someone say multiple flat screen TVs?). Added bonus: the sprawling suite (it's over 1,600 square feet!) can connect to two separate guestrooms if you need the extra space. You'll never have to leave the hotel—breakfast meetings are best had in the Regency Club lounge (expect continental breakfasts plus upgraded appetizers and a cash bar), while dinner meetings always end well at Barrel & Bushel or Eddie V's Prime Seafood just steps away. Plus there's 15,500 square feet of prime function space, including a majestic ballroom with 22-foot ceilings, and 14 breakout rooms, most of which have access to private terraces, a feature you won't find anywhere else in town.

**FAMILY VACATION** Though the Hyatt is all business during the week, the weekends are prime time for family fun. The hotel is the only property in town with double queen beds in the guest rooms, plus there's thousands of parking spots, so you can bring the whole gang. Take the kids to the adjoining AMC movie theatre for an IMAX or RealD 3D show, or to see Peter Pan Three Sixty, a live theatrical experience on the Tysons Corner Center campus. Next head to the one-and-a-half acre outdoor Plaza where tons of kid-approved activities occur—whether you prefer some friendly competition at the ping pong tables, life-sized board games, or would rather catch a fun festival. Parents can enjoy a cold beverage at Shake Shack as they watch their children play on the gigantic pirate ship playground, there's something for everyone. Did we mention the hotel is also just a short drive to the area's best attractions and D.C.'s famed monuments and museums?

**ROMANTIC WEEKEND** Are you and your sweetheart in need of a weekend away? Check into one of the hotel's 18 suites for the ultimate, intimate escape. Start the evening off right with a cocktail on the gorgeous patio at Barrel & Bushel—a romantic dinner awaits, or you can take advantage of the restaurant's room service feature and order from bed. Same high-quality food, only here you get to enjoy it from the signature, posh Hyatt Grand King bed. The perfect precursor to a soak in the massive spa tub in the master bathroom. Spend the next day lounging at the indoor pool or relaxing at a nearby spa before heading out to a show. Prefer to spend the evening at the hotel? Just walk out to the Plaza for an amazing concert—you may even be able to listen in from that bed!

**THE HYATT OFFERS  
DIRECT ACCESS TO  
TYSONS CORNER CENTER,  
HOME TO MORE THAN  
300 STORES AND  
RESTAURANTS.**



**GIRLS GETAWAY** There's perhaps no better spot to escape with the girls than the new Hyatt, which boasts a winning formula for the quintessential chick-approved weekend. Direct access to hundreds of stores? Check—the Tysons Corner Center mall, home to one of the country's largest Nordstrom, is just steps away. Great spa for mani-pedis and massages? Check—Suisse Spa, ready and waiting at the mall. Complimentary fitness to maintain that beach body? Check—the hotel boasts a 24-hour gym, and there's even free classes in the Plaza courtesy of Crunch Fitness. And, of course, lots of wine to drink while you gab? Check—the hotel is near several award-winning wineries offering tours and tastings to complete your getaway.

# A DAY IN THE LIFE

OF A VITA APARTMENTS' RESIDENT

by Kate Parham Kordsmeier



**THE NEW** 30-STORY, 429-UNIT LUXURY APARTMENT COMMUNITY, VITA, HAS OFFICIALLY OPENED IN THE HEART OF TYSONS CORNER, AND LIFE IS PRETTY GRAND FOR THE NEW RESIDENTS. TAKE A LOOK AT HOW FANTASTIC A DAY IN THE LIFE OF A VITA RESIDENT COULD BE:

**8:00 a.m.** Sunshine begins to glimmer in through the expansive, floor-to-ceiling windows surrounding you in your penthouse apartment. As you slowly make your way out of bed, you take in the stunning views of the sun rising over the nearby D.C. skyline. You glance down to the Plaza, already abuzz with life.

**8:30 a.m.** The concierge calls to let you know your dry cleaning has been delivered to the front desk. While you pick up your freshly pressed blouses, you grab a latte from the Nespresso machine in the lobby.

**9:00 a.m.** Yoga mat in tow, you walk down to the Plaza for a complimentary morning Pilates class with Crunch Fitness, mentally adding up how much you saved by skipping the pricy gym membership.

**10:15 a.m.** Back in your penthouse, you scramble some eggs on the new KitchenAid range. As you clean up, wiping down the glass tile backsplash and quartz countertops, you wonder whether you'll get pancakes or French toast when you get to brunch in the city.

**11 a.m.** A quick shower and it's back out the door. This time, you walk across the bridge to the Tysons Corner metro stop—in less than half an hour, you'll be catching up with your friends, mimosa in hand.

**1 p.m.** Your friends want to keep the party going, so you invite them back to your place. The rooftop pool will be the perfect place to spend the afternoon. While you lounge, you make a mental note to reserve the Sky Lounge for your next dinner party—you could throw a few steaks on the grill and stock the fridge with Chardonnay,

or even hire a private chef and rent out the caterer's kitchen. The Billiards room downstairs will be the perfect spot for a nightcap.

**4 p.m.** You remember Bloomingdale's is having a sale and dart over to the mall to snag a new designer bag. So nice to have a direct entrance and not have to hassle with parking.

**7 p.m.** It's time for dinner. After debating with your boyfriend whether it's your turn for sushi or his for burgers, you decide to compromise and check out Coastal Flats. A buttery Maryland crab roll is sure to please both palates, after all.

**9 p.m.** As you're walking home from dinner, you hear a concert coming from the Plaza. Naturally, you head to the terrace level with a bottle of Pinot—a cozy seat around the fire pit is the perfect way to take in the tunes.

