



78

The beauty of a really great baguette



80

A cheese guy named Brie? Yes.

KOMA CAFÉ / FILIPINO SWEET STUFF / COMINGS & GOINGS / A COCKTAIL PRO TIP

# DINING

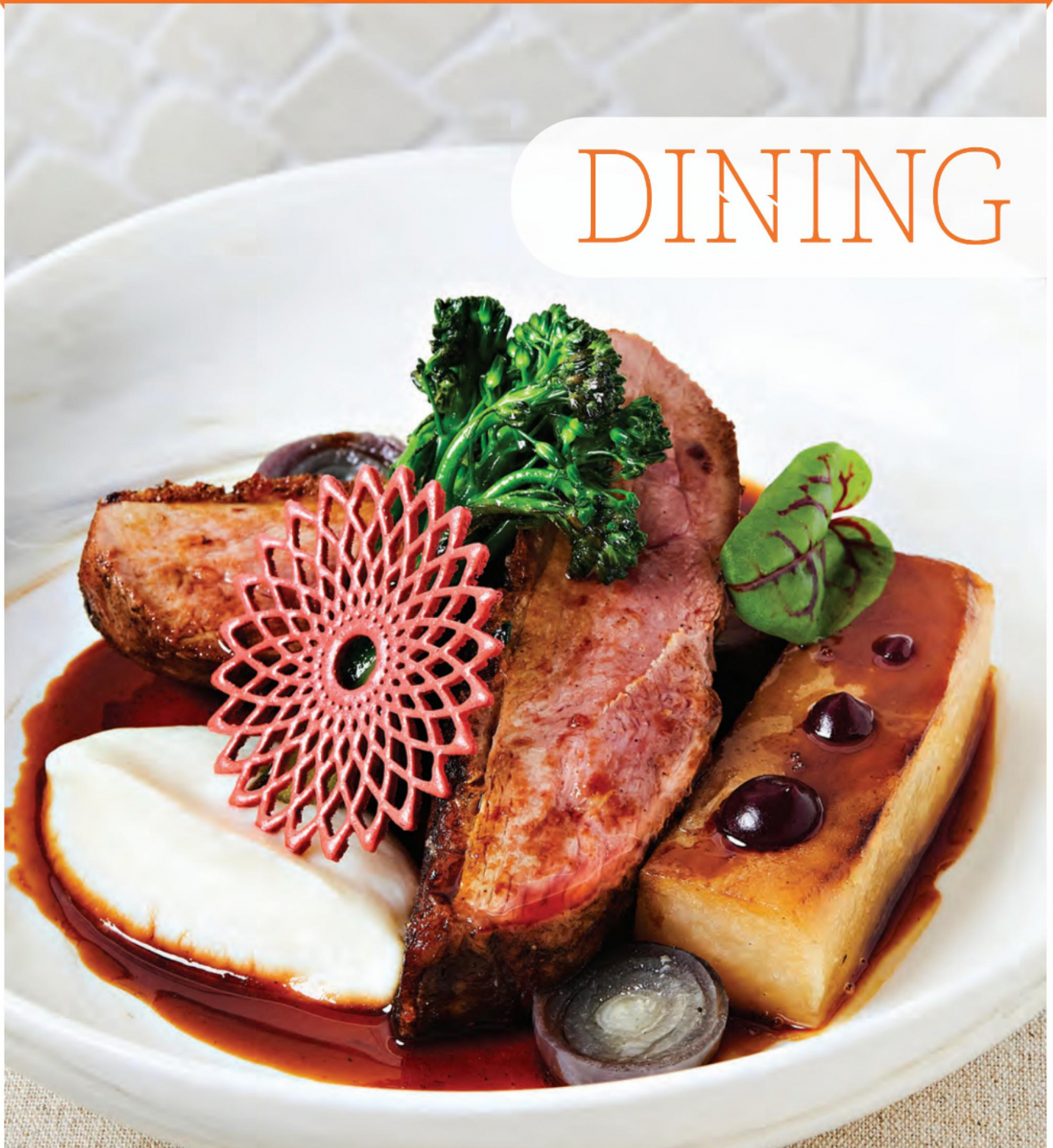


PHOTO BY BRENDAN MCCABE; PHOTO BY DEB LINDSEY

The duck breast dish at The Grove, a hotly anticipated new restaurant in Potomac's Cabin John Village [PAGE 82](#)

## DINING SMALL BITES

BY JACQUELINE MENDELSON



### COMINGS & GOINGS

**Terrain Café**, inside Anthropologie in Bethesda, closed in November. ... **Stone Silo Brewery**, a family-owned farm operation, opened in late January in Damascus. ... D.C. star chef Mike Friedman launched the long-awaited **Aventino** and **AP Pizza Shop** in January in Bethesda. ... **Dig**, a New York City-based healthy fast-casual chain, was scheduled to open this winter in Bethesda. ... **Sarah's Handmade Ice Cream**, a Bethesda-based parlor, announced the imminent opening of a Rockville location ... Celebrity chef Jose Garces is slated to open **Buena Onda Baja Taqueria**, a beach-inspired, fast-casual restaurant, in Rockville in April.



Clockwise from top: Ricotta toast, the interior of Koma Café and a beachside boulevardier cocktail

## Koma On, Koma On

**Adorned with an oversize mural** of a fernlike latte art design painted by local artist Chris Lynch, **Koma Café** is a welcome addition to the Long Branch neighborhood of Takoma Park. The all-day eatery owned by Jared Mack, Marc Pickering and chef Brad Feickert (of Soko Butcher) provides a spot for neighbors to socialize over quality food, craft cocktails and European wine. Breakfast fare includes a variety of oat and chia bowls, egg dishes and six toasts ranging from honey-lemon ricotta layered with mint and thyme to burrata and tomato jam laced with raspberry balsamic. Salads, sandwiches and breakfast are served until 4 p.m. In a nod to its Italian-leaning menu, Koma has a daily aperitivo from 4 to 6 p.m. with discounted beer and wine, \$7 cocktails and shareable bites such as charcuterie and a caramelized onion-fig spread. The dinner menu shines with artisanal pizzas made with a three-day fermented dough as well as housemade pastas, including an umami-rich fusilli tossed in a miso pesto with 24-month Parmesan, ricotta, basil and sunflower seeds. Pair it with one of the five sparkling wines on offer.

📍 8006 Flower Ave., Takoma Park, [koma-cafe.com](http://koma-cafe.com)



### Pinch of Wisdom

“Chilling the glass before savoring any cocktail enhances its allure. This imparts a refreshing quality to the drink and ensures frothy goodness, elevating its overall presentation.”

—CARLOS (TICO) RODRIGUEZ, BAR MANAGER AT JULII AT PIKE & ROSE IN NORTH BETHESDA



### NEW IN TOWN

**Red Ribbon Bakeshop**, which opened in Wheaton in September, has quickly gained a cult following for its Filipino-style cakes and pastries, many of which are made with a soft, buttery chiffon base and feature ingredients such as mango and ube, a yam native to the Philippines. The Filipino-owned business originated in 1979 and has since expanded to over 500 locations worldwide, including more than 30 across the United States. While many customers seek out Red Ribbon for a specialty cake to celebrate an occasion, everyday shoppers can purchase cake by the slice, as well. Sweet teeth should try the bestselling Mango Supreme Cake, the purple-



hued Ube Overload Cake or the dense Rocky Road Cake, a chocolate pound cake studded with cashews and marshmallows. Order in advance via the bakery's website for carryout, or stop in for counter service. Other unique offerings include four types of empanadas; savory meals such as arroz caldo, a soup made with rice and chicken; and various flavors of mamon, a muffin-shaped chiffon cake that comes in singles or in packs of six.

📍 2501 University Blvd. W, Silver Spring, [redribbonbakeshop.com](http://redribbonbakeshop.com)

CLOCKWISE FROM TOP: PHOTOS BY MACK ORDANA AND AMY LOWE; PHOTO BY KELLY MARTIN; PHOTO BY DEB LINDSEY