

sate timid eaters, while native diners indulge in steaming bean curd “hangover soups” or seasoned beef tripe. **B,L,D,LN** daily \$\$ ☞

LE MATIN DE PARIS 7326-A Little River Turnpike; 703-914-0088. Madeleine cookies rub elbows with homemade corn cakes and green pea-filled tea cookies. **B,L,D** daily \$ ☞

LIGHTHOUSE TOFU AND BBQ 4121 Chatelain Road, #100; 703-333-3436. Basic mushroom tofu soup submerges tender mushrooms, bean sprouts and soft-boiled tofu nuggets in an ocean of secret spices (fills the belly with a welcoming heat). **L,D** daily \$ ☞

★ **YECHON** 4121 Hummer Road; 703-914-4646. A made-to-order barbecue feast begins with a spider web of marinated pork shorn to bits by your server and tossed on the hideaway cook top at the center of every table, and usually doesn’t end until someone shovels the last strips of white-hot swine into any remaining lettuce leaves and gleefully wolfs it all down. **B,L,D,LN** daily \$\$\$ ☞

Arlington

ASIA BISTRO 1301 S. Joyce St., D7; 703-413-2002. Specializing in sushi and Pan-Asian fare; lively happy hour. **L,D** daily \$\$, 🎵 ☞

★ **ASTOR MEDITERRANEAN** 2300 N. Pershing Drive; 703-465-2306. Egyptian pizza drops zesty jalapenos, tender eggplant and juicy tomatoes into a minefield of tangy feta (this flatbread is head and shoulders above your average garden pie). **L,D,LN** daily \$ ☞

BOB & EDITH’S DINER 2310 Columbia Pike; 703-920-6103. Stacks of sliced bread stand at the ready to construct any of the deli-style sandwiches, mixed burger combinations and virtually every permutation of fried egg-and-something imaginable. **B,L,D,LN** daily \$ ☞

CASSATT’S 4536 Lee Highway; 703-527-3330. Nibble on a savory-sweet New Zealand panini composed of grilled chicken, warm brie and apple chutney or a toothsome pie shielding a gravy-laden payload of stewed lamb, mixed vegetables and fresh herbs. **B,L** Mon-Fri, **D** daily **Br** Sat-Sun \$\$\$ 🎵 ☞

COWBOY CAFE 4792 Lee Highway; 703-243-8010. S’mores pie envelops mushy gobs of baked marshmallow and deep, rich fudge between crumbly graham-cracker layers, all zigzagged with caramel and marshmallow sauces and dusted with powdered sugar. **L,D** daily, **Br** Sat-Sun \$\$\$ ☞

CRYSTAL THAI 4819 N. First St.; 703-522-1311. Elegant restaurant specializing in curry roasted duck and kai kai soup. **L,D** daily \$ ☞

HEIDELBERG PASTRY SHOPPE 2150 N. Culpeper St.; 703-527-8394. Should your sweet tooth start to tingle, make for a dessert case filled with

Vino

Sultry Nights, Enticing Whites

No one should find themselves wilting on the patio on a muggy summer night sans a refreshing white in hand.

Particularly when value pours are all around us, Kelly Magyarics remains a self-proclaimed sucker for refreshing sauvignon blancs.

“The tart and fresh lemon and lime flavors, and vibrant acidity, is like lemonade for grown-ups,” she says of her summertime favorite.

And while she usually looks East for a heat-abating sipper—“I typically gravitate towards the really herby, gooseberry-tinged, aggressively acidic styles of Sauvignon Blanc found in New Zealand and France’s Loire Valley, which some find too mouth-puckering, but are just right for me”—her tastes have recently gone South.

She hails Chile’s Casablanca region as a hotbed of budget-friendly blancs, tapping the **2008 Santa Rita Reserva Sauvignon Blanc (\$13)** as a rock star in the making. Magyarics enjoyed the “scents of grapefruit and some dried apricots” on the nose, as well as its overall “crispness,” lingering finish and pairing versatility (touting grilled seafood and citrus-spiked preparations as natural foils).

“The fact that these wines are easy on the wallet makes them even more appealing, especially in this economy,” she counsels.

Fiscally friendly is always good. But being economically sound and ecologically aware is even better in my book.

Hence the reason I’m throwing my weight behind the **2007 Resonance Vineyard g3 (\$20)**, an ambitious blend of biodynamic gewürztraminer (75 percent), pinot gris (20 percent) and Muller-Thurgau (5 percent).

The pale-straw stunner parades tropical fruits across the nostrils, while splashing the palate with subtle spice. I’d give it a go with roast chicken, grilled vegetables anything mango-salsaed.



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