

# F/00/D & /D/R/I/N/K



PHOTO BY GREG POWERS

## A SINGLE MAN

**Haidar Karoum** is one of those quietly exceptional chefs in town who hasn't garnered a ton a publicity for his work at places like Doi Moi, Proof and Estadio. Granted, he won a RAMMY for chef of the year a few years ago, and for good reason: He's truly gifted in the kitchen with ingenious instincts. The spotlight has now shifted squarely on Karoum, as he opens **Chloe**—his first solo project. The Navy Yard 103-seater, located in the new luxury residential property known as Arris, doesn't disappoint. The menu is a brilliant commingling of Eastern and Western fare. Look for standouts like masa soup (poached duck egg, guajillo chile, cotija cheese, fried garlic and lime); russet potato gnocchi (smoked king oyster mushrooms, kale, black pepper, pecorino); and crispy whole sea bream with tomatillo salsa verde. Karoum's Lebanese roots, combined with a focus on Mid-Atlantic sourcing, provide an eclectic culinary passage—and no doubt leading to more notoriety for this superstar in the making. 1331 Fourth St. SE, 202.313.7007, [restaurantchloe.com](http://restaurantchloe.com)  
—Michael McCarthy