

Food For Thought: Hudson Restaurant & Lounge

Good food, chill time on M Street



Photo by: Ashley Estill
Hudson Restaurant & Lounge got rave reviews from On Tap readers

written by
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With a room full of young professionals, great food and more than enough wine to go around, there wasn't anything lacking during a recent evening at Hudson Restaurant & Lounge, a hot spot in Dupont Circle. Hudson opened its doors to On Tap and their guests for a four-course meal and wine pairing — the latest in On Tap's monthly Food for Thought dining series — that left everyone with a fabulous taste in their mouths.

In our private dining room overlooking Hudson's uber-chic outdoor dining area and the surrounding neighborhood, everyone sat, chatted and got to know each other while excitedly awaiting the first course.

Chef Ryan prepared a delicious four-course dinner and came out to our private room to explain each dish before it was presented to us.

To begin the evening, he prepared a baby beet salad consisting of herbed goat cheese, Brix vinegar and micro basil. Before I knew it everyone was almost done with their salad and making those traditional "yummy" noises. One guest remarked, "Wasn't that the most delicious appetizer you've ever had?" Chef Ryan's yellow or "golden" beets were a delicious accent to the salad.

Our second course was a scallop, truffled celery root and crisp pork belly, and was the most popular dish of the evening. The crisp pork belly was seasoned perfectly and the scallop had a wonderful texture while the sauce complimented the scallop's rich taste perfectly.

While the crowd relaxed in their surroundings, we were able to enjoy the music that were pulsating throughout the restaurant all night. It was a nice mix of techno meets popular that fit the ambiance of the chic restaurant and lounge.

Continuing with the seafood dinner was our third course, Loup de mer with preserved lemon, verjus poached leeks and risotto. Almost as popular as the scallop entrée, this fish was served atop the risotto with a mild yet flavorful taste. Chef Ryan explained that he chose this

Mediterranean sea bass because of their diet of mostly crab and shrimp. Known as the “wolf of the sea,” this fish was a major hit with the crowd.

At this point in the evening, we were all enjoying our wine and eager for our final course — dessert. A poached pear in red wine served with spicy chocolate sauce, pear ice cream and a tuile had everyone’s mouth watering. Guests were served a whole pear the color of red wine next to homemade pear ice cream, which complimented all the flavors on the plate. There were subtle hints of orange and clove that added zest to the amazing dessert.

All while On Tap guests took advantage of everything Hudson had to offer, the trendy restaurant and lounge raged on outside our clear glass doors. Outside and inside were packed with young, hip professionals having a fabulous evening. This upscale bar won us over with its upscale atmosphere and excellent food.

Hudson Restaurant & Lounge: 2030 M St. NW, D.C.; 202-872-8700;
www.hudson-dc.com

HERE IS WHAT SOME OF OUR READERS HAD TO SAY ABOUT HUDSON:

“The biggest surprise was the chef discussing all the courses with us.” – Susan, 32, attorney, Penn Quarter.

“Chef Ryan was excellent. Very informative.” – Adrienne, 36, paralegal, Foggy Bottom.

“Who knew how good beets could be!” – Jessica, 29, nurse, Georgetown.

“It had a NYC chic atmosphere. The food was good and creative.” –Victoria, 35, lawyer, Capitol Hill.

“The sauce and risotto with the fish was a divine mix.” –Julie, 31, project manager, Alexandria.

“The dessert was amazing! I loved the chocolate-y pear flavor!” – Emily, 39, dancer, Arlington.

“The fish was absolutely amazing. The skin and risotto were out of this world.” – Nick, 27, advertising, Arlington.

“Club ambiance with an excellent chef.” –Tiffany, 38, lawyer.

Each month On Tap hosts a Food for Thought dinner. We invite you to join us for a prix-fix meal and to help us write the review of the restaurant for the next issue of the magazine. The month’s restaurants and all reservation information can be found on our website at www.store.ontaponline.com. You can also call 703-465-0500 or email trips@ontaponline.com for more information. Cheers!