

Weekend

Tom's Take

*Restaurant recommendations
from Post food critic
Tom Sietsema*

HUDSON RESTAURANT & LOUNGE (★★)
2030 M St. NW; 202-872-8700. En-
tries \$14-\$37.

Some words of advice when ordering at Hudson: mushroom risotto, matzo ball soup and fried chicken. Few other dishes on the menu come close to those highs — I still dream about the marvelous but-tery whipped potatoes that escort that chicken — but a diner can't fault this window-wrapped newcomer in the West End for aiming to please. The pink-glowing bar is a great place to sip, service is engaging and the misses are balanced with respectable pizza, chili-spiked cala-mari and a root beer float that comes with straws for everyone at the table (because who can say no to a float?).



**Matzo ball
soup is a
good bet at
Hudson
Restaurant &
Lounge.**

BY STACY ZARIN

Owner Alan Popovsky, late of Felix in Adams Morgan, just might have the recipe for success for a location that has seen three restaurants come and go in eight years. (Reviewed Feb. 3)

To read complete reviews of Taqueria Nacional and Hudson Restaurant & Lounge from The Washington Post magazine, go to www.washingtonpost.com/weekend.

Coming Sunday: Don't miss Tom's re-view of Mio Restaurant downtown in The Post Magazine.