Twitter Thread by Laura Hayes



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Friends. I would like to share my favorite food and drink discoveries from last year, many of which only came about because of the pandemic. Restaurants demonstrated their resilience and creativity month after month. Crappy photos courtesy of my phone. Long thread alert:

.@TheGreenZoneDC still serves some of the most interesting cocktails in D.C. To get them delivered, you have to purchase one food item. That's how I continued to fall in love with their muhammara (red pepper, walnut, and breadcrumb dip with pomegranate). https://t.co/22lf4iRjib



.@SUSHITARO_DC shelled out for great to-go packaging worthy of what's inside. Like this tuna-only chirashi (tekka chirashi). https://t.co/U51mtcFWIn



.@BombayClubDC is becoming one of D.C.'s longest tenured restaurants. When you're really hungry and craving Indian, try their dinner tiffin with tandoori salmon, lasooni palak, dal makhani, lemon cashew rice, and naan. The lentils are so rich and

smoky. https://t.co/r6GxIW64sJ



Whenever we celebrated a special occasion with a pair of friends in the backyard, we ordered a paella feast for four from @jaleo. Comes w/ a paella of choice, gazpacho, salad, bread, tortilla Española, and flan. You can keep the paella pan! https://t.co/LTnSBUi4nN



Tried out @CentrolinaDC's house-made pasta and sauce kit that can be delivered throughout the country. Made eight meals out of it! The fresh pasta freezes well. Even tried to recreate my favorite dish (neri with barely cooked tuna). https://t.co/y4VpE4fTNG



Rice on 14th Street NW opened a market during the pandemic. I've made good use out of their bottled curry sauces. Note that each one has a vegan twin. Used them for marinades, dips, curries, salad dressings, etc. https://t.co/olYZtwNWYJ



HERE COMES THREE GOLDEN FRIED SNACKIES! Sure, @FightClubDC1 from @BeuchertsSaloon has sandwiches. But they also have hushpuppies stuffed with chunks of half smoke! Get this side. https://t.co/Ww7J3DDGdE



Just look at these batata tots at Yellow The Cafe. They come with ufra mayo and shawarma spices. All the layers of thinly sliced potatoes make them the most labor intensive tots I've ever scarfed down. https://t.co/sFfQ8g7HNc



.@dc_roti serves an appetizer called pholourie. They're soft and squishy channa fritters that come with a tamarind dipper. I like that they're not greasy at all. https://t.co/dVDqHmrfHV



The build-your-own red pork bao platter @maketto1351 is so fun for a date night at home. Travels really well. So many toppers and condiments! https://t.co/RdYiwryZQ0



.@St_Vincent_Wine was the most exciting bar to open in 2020. Its expansive outdoor garden inspired by New Orleans' Bacchanal Fine Wine & Spirits keeps its tables far apart and has plenty of heaters and fire pits. You can pick up wine &

charcuterie to go. https://t.co/UnNCuI0PBB



.@BaanSiamDC bravely opened during the pandemic. It's Baan Thai reincarnated, but with a bigger kitchen for Chef P'Boom to absolutely crush it. Enjoyed ordering this spicy chicken in banana leaf via @skipthelineus along with all of my old favorites. https://t.co/X2ZSrqb5LX



Quickly became a fan of @theroostdc. You can dine outdoors at Shelter and order food from any stall inside. Nate Anda's carnitas taco with a slice of melty cheese on the tortilla reminds me of Anna's Taqueria in Boston. https://t.co/R6QMomMo49



And finally, what may be the best bite: @melange_dc's spicy doro wat style fried chicken sandwich with kebe aioli, turmeric slaw, and a fried egg from Chef Elias Taddesse. Can't wait to see what he does with his full-service restaurant.

https://t.co/7AzRaE3AT6



And, the place I ordered from the most was Muchas Gracias. Their tacos travel well because the tortillas are packaged separately. Tack on an order of queso and any of the seasonal specials. https://t.co/MkX46HZy7x



If you've tried any of these, let me know what you think! Cheers. Here's to a happier and healthier 2021. Thanks for reading.