



Lebanese-meets-Mexican pork tacos at Poca Madre

this glitzy Indian dining room. We're drawn to something far less flashy: chef Jaspratap Bindra's jackfruit-stuffed dumplings, which are dusted in panko, draped in creamy tomato-and-cashew sauce, and finished with cilantro.

THE DISH:

PORK-AND-MANGO STEW

WHERE → THAMEE 1320 H ST., NE

Fellow acid-heads—lovers of all things citric and vinegary—should make their next stop this mom-and-daughter-run Burmese restaurant. Chef Jocelyn Law-Yone's stew is a celebration of sourness—the curry contains green, fresh, and spice-marinated mangoes as well as tomatoes. All the tanginess is perfectly countered with slabs of meltingly rich pork belly.

THE DISH:

TACOS ARABE

WHERE → POCA MADRE 777 I ST., NW

Victor Albus's take on this popular Lebanese-by-way-of-Mexico snack involves

something he doesn't usually use: a *sous-vide* machine. "I think it's cheating," he says. But the flavors of his yogurt-marinated pork-rib chop, which is then grilled, "were so next-level I couldn't deny it," he says. The tender meat is the centerpiece of these assemble-yourself tacos—pile that puffy, blistered flour tortilla high, then add eggplant *crema*, pickled turnips, sliced chilies, and mint.

THE DISH:

CHEESESTEAK AND FRIES

WHERE → PHILLY WING FRY UNION MARKET, 1309 FIFTH ST., NE

You may have noticed that chef Kwame Onwuachi is on a roll. Last year, he released a memoir, now slated to become a movie, and won a slew of awards. Well, here's more praise for him, or rather for his fancied but ridiculously satisfying cheesesteak, made with dry-aged rib eye, provolone, garlic

mayo, and pickled pearl onions. His waffle fries deserve just as much attention—they get their kick from a dusting of Ethiopian *berbere* spice.

THE DISH:

KAISERSCHMARREN

WHERE → CUT 1050 31ST ST., NW

Some of our favorite moments at this Georgetown steakhouse—temporarily closed due to a fire—come when owner Wolfgang Puck sneaks allusions to his Austrian heritage onto the menu, such as this dessert. The fluffy pancake-meets-soufflé could easily feed two and is crowned with toppings that change with the seasons, such as brown-butter-caramel-splashed apples.