

# komi

## modern american prix fixe

1509 17th street northwest. between p and q  
red: dupont circle  
202.332.9200 www.komirestaurant.com  
tue - sat 5:30p - close

opened in 2004. owner / chef: johnny monis  
\$\$ - \$\$\$: all major credit cards accepted  
dinner. reservations recommended

logan circle >

e22



I spend a lot of time reading food reviews. I read what both the professionals and the amateurs have to say. I figure the extremes cancel each other out, and what is left is a distilled-down assessment culled from a group of diverse experiences: the wisdom of the crowd. So what I found remarkable, having read hundreds of reviews, is that appraisals of *Komi's* are over-the-top positive. Everyone loves Johnny's food, and this place gives a big impression. Whether from last week, or two years ago, the raves continue. The crowds are correct... this place rocks, one hundred percent.

*imbibe / devour:*

crudo of lobster with blood orange & chive  
handmade spaghetti with catalina sea urchin,  
crab & habanero  
tagliatelle with sweetbreads, snails & chanterelles  
red beet viiolini with feta & maple syrup  
monkfish roasted on the bone  
roasted suckling pig

CRUDO MONK FISH + brown butter +  
our SPAGHETTI + octopus, celery, + olives  
RED BEET RAVIOLINI + butter + parmesian  
VIOLINI + sweetbreads, snails, + chanterelles  
CRUDO RAVIOLINI + lobster