



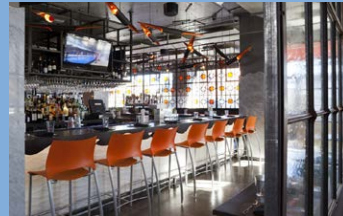
TRIANGLE TIMES

JANUARY 9, 2014



Happy New Year!

Throughout 2013 we received strong feedback regarding our clean and safe team and the fabulous work that they do. Last year the team collected 5,100 bags of trash and removed 78 graffiti tags, 114 posters, and 128 stickers from around the Triangle. Thank you for all of your feedback and support. We look forward to working with you 2014. We wish you a happy, healthy, and prosperous 2014!



Neighborhood Welcome Night at Alba Osteria

We are pleased to announce that Alba Osteria is now open and excited to be part of the Mount Vernon Triangle neighborhood. The MVT CID is joining Alba Osteria in hosting a Neighborhood Welcome Night on Thursday, January 9th from 4 pm to 7 pm at the restaurant. Alba will provide complimentary small bites and happy hour specials for local residents, tenants and businesses for the event. Stop in for lunch or dinner from Chef Roberto Donna. The menu can be found on the restaurant's website:

<http://www.albaosteriadc.com/>



Picture of SILO's Kohlrabi Soup with Appenzeller Cheese Fondue and Fennel Oil

SILO Grand Opening

SILO recently celebrated its grand opening on January 4 when patrons had their first taste of the restaurant's American cuisine with a Swiss and French twist. The rustic and industrial space offers room for 20 guests at the bar and 50 guests in the dining room. Chef George Vetsch has put together an innovative menu which features fresh ingredients and grains. Come check out the newest addition to the Mount



Shortlist of Developers Present Ideas for Project at 5th & I

At a recent public meeting hosted by the Deputy Mayor of Economic Development at the CID office, the short-list of developers for the 5th and I Street site presented plans for a mixed-use development project. Proposed plans for the site:

Akridge, Jefferson Apartment Group, Jarvis Company, Escoff and Associates: 187 residential market rate units, 21 affordable housing units, 8,000 SF of retail space including daycare and community space, \$200,000 to redesign Milian and Seaton Parks, and \$100,000 for local civic and nonprofit groups.

Vernon Triangle! Reservations can be made at CityEats.com or through Silo's Facebook page where you can also find the menu.



Santa Visits MVT-Town

During his visit to MVT-Town on December 12th, Santa took some last minute gift requests and posed for photos with approximately 150 adults, children, and dogs. MVT-ers and people in passing cars stopped to have a visit with Santa and enjoy free warm drinks, popcorn, and desserts that were generously provided by Kushi, Ace Hardware, and Le Pain Quotidien.

The Event was promoted on WTOP, Cultural Tourism DC, and SocialinDC and was highlighted in a post by blogger BadWolfDC who wrote, "It's important to say that the strength of a neighborhood is in the small things that get the community out, meeting each other and enjoying a common purpose."

Click [here](#) for professional photos of the event.



Ace Hardware's 4th Annual Ladies Night

On February 4th, Ace Hardware will host its 4th annual Ladies

JBG, Moddie Turay Company, Morris Adjmi Architects, Eric Colbert and Associate: 271 unit mixed use residential with on-site affordable housing units, courtyard with public street access, and 13,000 SF of retail, including Yes! Organic Market, BicycleSPACE, and a coffee shop.

Trammell Crow, CSG Urban Partners, Leo A Daly: 195,000 SF Spec Office/ Retail project, \$ 2 million dollar contribution to the parks including a dog park in an extra parcel at 3rd and K Street, 10,000 SF of retail including a YMCA daycare center, and \$1 million dollar contribution to the DC Housing Production Trust Fund.

Peebles Corporation, Walker Group, WDG Architects: A 198 room Standard Hotel branded hotel including 59 condominium units within the hotel and a rooftop open to the public, 100 affordable housing units in Anacostia as part of a 200 unit residential complex on land owned by Peebles Corporation, and retail space with a spa, dog spa, and restaurant.

Please contact your local ANC marge.maceda1@gmail.com with any questions or comments.



MVT Spotlight: Tel'Veh Executive Chef Dimos Kolouas

Tel'Veh is an intimate 60-seat café and wine bar featuring small plates, flatbreads, cheese, and charcuterie that complement the carefully curated selection of wine. Tel'Veh has a 12-seat wine bar where guests enjoy a featured, rotating list of international wines available by the bottle and glass. The wine bar is equipped with a Vinotemp Wine Dispenser; a temperature and humidity-controlled wine system that preserves open bottles of wine with nitrogen gas. The venue's wine list is organized by region with an emphasis on New World and Old World varietals. An extensive selection of wines are available by the bottle and 50 wines available by the glass. We recently asked Tel'Veh's Executive Chef, Dimos Kolouas, to talk to us about Tel'Veh.

MVTCID: Tell us a bit about how you came to Tel'Veh and what makes it unique and special, particularly for Mount Vernon Triangle residents?

Dimos: Coming to Tel'Veh Wine Bar was an amazing opportunity, as well as a challenge for me. I liked the idea of helping a brand new restaurant and concept establish itself in DC, and it was definitely an exciting one. What makes Tel'Veh so unique (among other wine bars) is the size of the wine list offered. We offer over 200 bottles, and also specialize in

Night from 4-6 pm. The first 100 guests to arrive will receive a gift bag and prizes will be raffled off throughout the event, including a \$250 shopping spree! Come enjoy 20% off the store, DIY demos and workshops, drinks, snacks, and freebies. Don't forget to email ladies@acehardware.com to RSVP by January 31. If you have any questions call 202-682-4570.




VIDA Fitness 2014 NY Promotion

Get healthy and have fun! Join VIDA Fitness by January 10th and the rest of the month is free. For more information visit www.vidafitness.com

Quick Links

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Mediterranean cuisine, which complements so many of our wines perfectly. Our customers love the fact that various menu items can bring out differing tastes among our differing wines. We seem to be surrounded by Irish pubs as well, so our offering of wine and Mediterranean fare is also unique in the Mount Vernon Triangle.

MVTCID: What changes did you make to the menu and what are your favorites?

Dimos: Good question. Well, when I first came onboard with Tel'Veh, our main focus was just wine. Our customers primarily came for a good time and a glass of something off the beaten path. At the time we were serving fairly lite fare, such as salads and cheese plates. Given the large wine selection, we decided that it was only right to enhance the experience of wine through food, so as a result I created the menu from scratch. To me it seems they're always in rotation, but my favorite menu items right now are the Little Veal Quails, which are stuffed with pesto, asparagus, and ricotta, then topped with Madeira sauce. The Chilean Sea Bass, which is slowly braised with tomatoes, onions, capers and olives, is another go-to. Our Pancetta, which is pan roasted with herbs and sweet molasses sauce, is another favorite. Overall, we're very happy that our expanded menu has been such a hit and warmly received by our customers.

MVTCID: We hear much in the news these days about the importance of pairing wine and food - how do you recommend a diner approach selecting food and wine from your menu?

Dimos: Pairing food with the perfect wine is something we're asked often. What we always recommend, is it to keep it simple. Actually choose a wine or type you'd enjoy drinking alone, absent food, and match your wine to the pronounced flavor of your meal. The flavor is generally going to be brought forward by the sauce base of your meal, or the seasonings and rubs used to prepare it. Another good consideration is the balance. Neither the food nor wine should overpower each other. Aside from the base sauce and cooking method, the fat in foods will generally lean your pairing in a direction. You'll likely arrive at the conclusion of a red with grilled, fattier or heavier foods, like beef or fried lamb chops. Poached chicken, seafood and most salads will likely have you leaning toward whites. It shouldn't be used as a total guide, but darker, earthier foods generally tend to pair better with reds and lighter fare such as poultry, fish and light pastas tend to pair better with whites. Whatever your preference, our staff is very knowledgeable and would be more than happy to guide you or make recommendations. If you're looking for the ultimate experience, we also host monthly wine classes that are great for beginners and experts alike!

Editor's Note: You can find more information on Tel'Veh at www.telveh.com



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Kushi Offering Delivery in MVT
Kushi Izakaya & Sushi has just begun offering delivery service for orders within the Mount Vernon Triangle. Have your sushi and satay delivered to your door! For more information visit the restaurant's website <http://eatkushi.com/> or call 202-682-3123.

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