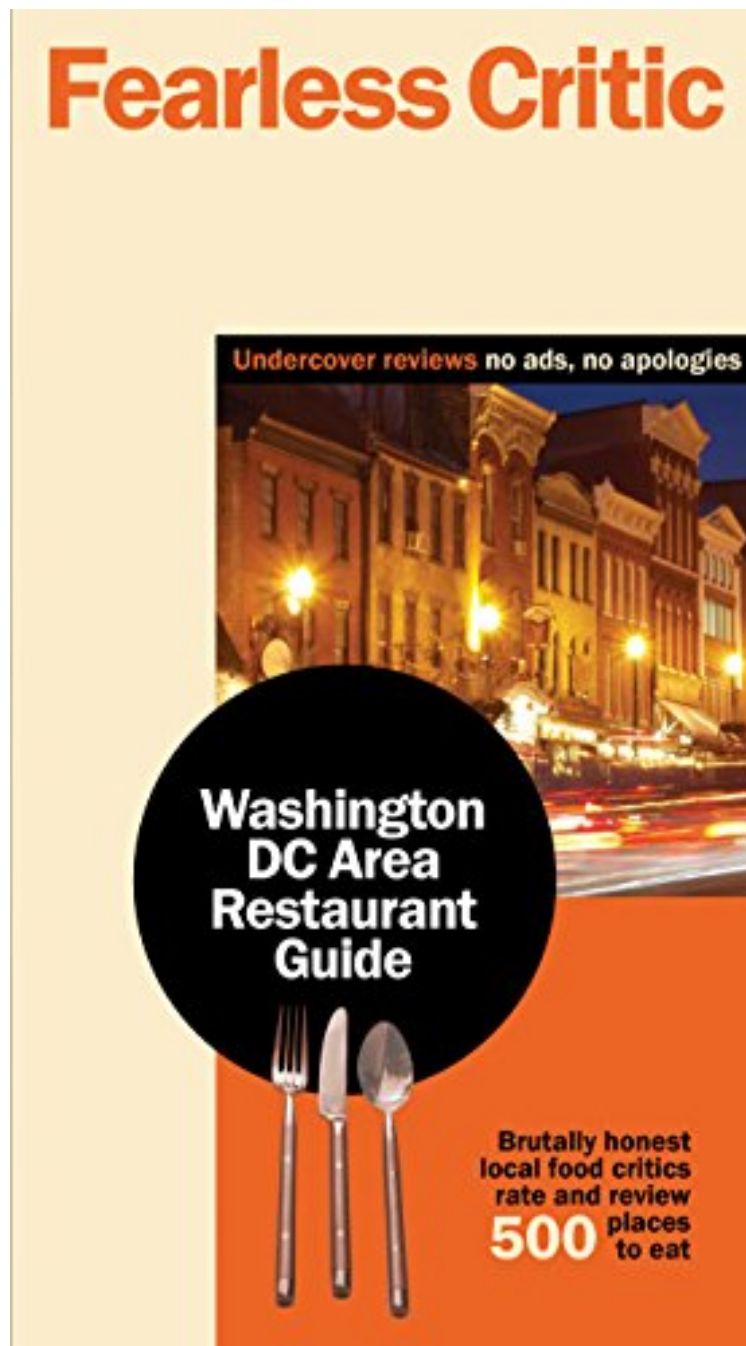


(Pdf free) Fearless Critic Washington DC Area Restaurant Guide

Fearless Critic Washington DC Area Restaurant Guide

Robin Goldstein

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Robin Goldstein : Fearless Critic Washington DC Area Restaurant Guide before purchasing it in order to gage

whether or not it would be worth my time, and all praised Fearless Critic Washington DC Area Restaurant Guide:

1 of 2 people found the following review helpful. Too Big, Too Narrow of FocusBy MeWe bought this to take on a trip to DC with a vegan family member and our baby. 1)This book is HUGE. If you're living in DC full time, I can see having a place for it, but it's way, way too big to lug on a trip. 2)I was really excited to see a list of "vegetarian and child friendly" restaurants. Imagine my surprise when the 3rd place in a row listed as welcoming to kids was a stand-up only bar or a crowded snack stand. I don't know what the authors' think you do with a kid, but we can't take even the tiniest stroller into a bar where there's not enough room to walk between tables without turning sideways. When one of the placed recommended for dining with kids asked if we could collapse the stroller and leave it in the restroom, I knew this book was completely useless. The criteria for a place to take kids seemed to be "has pizza or something like on the menu." Great, that's really helpful when a kid is 6, what about when they can't walk yet? I don't think anyone writing this book actually dines regularly with a child. Meanwhile, the vegetarian recommendations... well only about 10% had something Vegan on the menu. (Or as our family member called it, "real vegetarian.") No, Fearless Critics, one salad with eggs and cheese on it on the menu does not a vegetarian dining experience make. On top of that, we went to places the book said were good... and found bland, uninteresting food, again and again. The authors seemed to be more impressed with dim lighting and the availability of hard drinks than how the actual food tastes. 9 of 9 people found the following review helpful. Why can't I also be entertained when I'm deciding on a restaurant?By S. Kryger This restaurant guide achieves its most important goal. Its ratings of restaurants and recommendations of dishes are spot on. When it tell you a restaurant is mediocre, I've left the restaurant with exactly that sense. Its recommendations and high scores are selective, and usually spot on. And here's the kicker - I've found this guide's consistently more accurate and reliable than Zagat. I recently went to a sushi restaurant that Zagat raved as innovative, but that Fearless critic mocked for "trying too hard to be trendy". I mistakenly gave the restaurant the benefit of the doubt. But after I bit into a truly awful sun-dried tomato roll that tasted like a chunk of rice that accidentally fell into grandma's over-seasoned marinara sauce, I decided to place my trust in the Fearless Critic's capable hands. Its organization is generally very good. The neighborhood and ethnic guides are helpful, and their late-night food guide is indispensable. I have some minor qualms with the organization. It should give better directions to the restaurants, or maybe add a map - too often I've had to google map a couple place which is irritating. Given the book is geared to a younger, perhaps lower income audience, a section highlighting cheap eats would be welcome. But beyond its role as a restaurant guide, this book is a truly enjoyable read. More than once I've picked it up with no intention of going out, flipped to a random page, and just allowed myself to be absorbed in the quality of writing. It adds fascinating asides, pop-culture references, philosophy, history, and more. When it pan a restaurant, its devastating reviews are bitingly honesty and usually entertaining. And for those rare superb restaurants, it accomplish what I believe to be incredibly difficult - capturing the essence of terrific food in writing. Sure, the point of this book is to be a guide, but why can't I also be entertained when I'm deciding on a restaurant? 2 of 2 people found the following review helpful. Fun, funky, snarky, and amazingly accurateBy B. Neel I can't count the times I've spent way too much money on an over-priced, pretentious restaurant where the chef was trying to "say something" with his cuisine and it turned out to be another painful rendition of Asian-fusion Mexican French tacos that made me cry over the \$45 dollar price tag. What I like about the FC line is that it IS kinda snarky and it can deliver a put-down with razor-sharp wittiness, but the target of the clever zeal is usually completely deserving. Most new and happening places price their food like you should be thanking them for the sheer privilege of eating in their hallowed halls, but really, your taste buds are paying for the executive chef's ego and those expensive wall sconces that are lining the walls. I'm not a fan of setting over food. I will go to the far stretches of the slums if the cuisine is right. FC tells me where to go, what to avoid, and what's really worth the money. Also, I like that they will review some of the top "chain" restaurants as well and give me an idea about what to order. Usually when I'm at a high-priced chain joint, it's because someone else insisted we go there. FC will tell me what's worth ordering and what to avoid, making my forced death march through Wolfgang Puck's newest ivory tower as enjoyable as possible. Very nice.

Fearless Critic restaurant guides offer brutally honest reviews from undercover chefs and food nerds dining incognito and are totally supported by user funding rather than paid advertisements. The Fearless Critic is utterly unique in its candor, its rigor, its irreverent lack of deference to the sacred cows, and its devotion to finding a city's best food, wherever it may lie. Each review is a full-page long and includes a food rating out of 10, a feel rating out of 10, and practical information about the restaurant. The handy reference section lists all restaurants by cuisine, neighborhood, and special features and offers a specific guide for vegetarians. More than just entertaining reads, these are essential references for anyone who eats out. Acclaimed critic Robin Goldstein and his team of local undercover chefs have created a blockbuster of a book, covering every corner of the District's eclectic dining scene, from the power steakhouses to the casual bistros, including DC area suburbs from Alexandria to Silver Spring.

Much better than Zagat and the like...it is the best book of its kind.