

1789
Restaurant[®]

Location:	1226 36 th Street, NW Washington, D.C. 20007
Telephone:	(202) 965-1789
Facsimile:	(202) 337-1541
Year Opened:	1962
Hours of Operation:	Dinner only Monday -Thursday 6 PM to 10 PM Friday 6 PM to 11 PM Saturday 5:30 PM to 11PM Sunday 5:30 PM to 10 PM Pre-theater till 6:45 PM (\$35.00) Post-theater after 9 PM (\$35.00) Sunday-Thursday and after 10 PM on Friday and Saturday
Owner:	Clyde's Restaurant Group
General Manager:	William Watts
Executive Chef:	Nathan Beauchamp
Pastry Chef:	Fabrice Bendano
Menu Description:	Seasonal American Cuisine
Décor:	Refined, cozy and eclectic in a two-story Federal townhouse. Fireplace and gas-lit rooms. Tables set with Limoges and silver.
Attire:	Jackets required
Wine List:	California and full range of international wines. The wine list received Wine Spectator's Award of Excellence in 2001-2007.
Menu Price:	Entrees: \$18 to \$38
Credit Cards:	Master Card, American Express, Visa, Discover and Diners Club
Wheelchair Access:	None

Reservations:	Recommended
Parking:	Complimentary valet parking
Capacity:	160 total seating capacity with four dining rooms, John Carroll Room, Manassas Room, Wickets Room, and The Pub on two floors, and a private dining room, The Middleburg Room on the third floor, which seats 56 guests.
Private Party Manager:	Molly Schoen
Accolades:	<p><i>Washingtonian</i> names 1789 “Most Romantic” in December 2007 Reader’s Favorite Restaurants</p> <p><i>Wine Spectator’s</i> Award of Excellence, 2007</p> <p>Chef Nathan Beauchamp named <i>Rising Culinary Star</i> by the <i>Restaurant Association Metropolitan Washington, 2007</i></p>