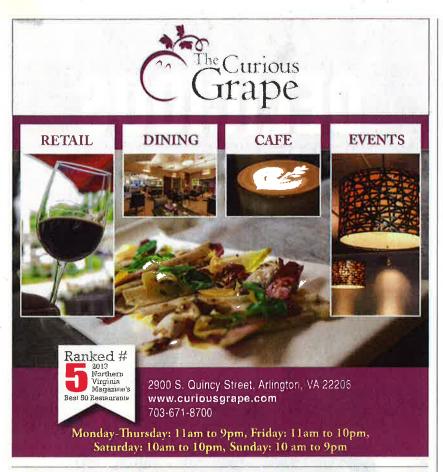
TOP DENTISTS Dental Myths Debunked & Get Wrapped Up in Fall Outerwear pg 22/Private School Sports Among Best in Nation pg 48

## orthernVirginia best restaurants



Almond-Crusted Lamb Loin with Lavender **Hummus and Pickled** Blueberries from The Ashby Inn & Restaurant







to chunks of sweet crab meat in a creamy soup feels indulgent, but most of all, summery.

While the "months ending in 'R" usually mean oyster season, they're found here year-round. For those who aren't into slurping, there's a fried oyster platter packed with fries and collards. At brunch two poached eggs over smoked trout hash in a dilly cream sauce will wake you up and put you right back to bed.

## HARRIMANS

Middleburg | Modern American | \$\$\$\$

A cheddar ale soup sounds like something from the pub. But not this one. Caramelized beer (Lost Rhino's Woody Stout) covers the bottom of the bowl with a sour-sweet and seedy mustard and aggressively pickled shiitake mushrooms. The soup, poured table-side is the color of a



latte, and just as velvety. It's rich and complicated, powerful in contrasting flavors. The best part: it's served with a hunk of sourdough, but-

tered and toasted, and though you're in Ms. Sheila Johnson's resort in Middleburg, you will scoop up that soup with some bread, just like you're at the bar.

## JACKSON 20 Alexandria | Southern | \$\$\$

One time at Jackson 20 there was a scoop of ice cream in my gazpacho. Flavored with sea salt, the ice cream added seasoning and creaminess to this already uncharacteristically smooth version of the Spanish tomato soup. Was it necessary? Is ice cream ever necessary? No, but it sure was a dish I wanted to Instagram.

Based in the gorgeous Hotel Monaco in Old Town Alexandria, Jackson 20 delivers safety too. If there's