

Chef Eric Ziebold

A respected personality of the Washington D.C. and national dining scene, Eric Ziebold opened two critically acclaimed restaurants, *Kinship* and *Métier* in December 2015 and April 2016 respectively. Located in the District's Shaw neighborhood and just steps north of Mount Vernon Square across the street from the Walter E. Washington Convention Center, the restaurants attract Washingtonians and destination dining travelers alike.

Atop the restaurant honors list is Kinship's recognition by the prestigious *Michelin Guide* as a Michelin one-star restaurant in 2017 through 2023, and Métier as a Michelin one-star restaurant in 2018 through 2023. The premier issue of the Washington D.C. guide launched in October 2016, as one of only four United States cities to have the "red book."

Washingtonian magazine name Métier the number one restaurant in their February 2018 list of "100 very best restaurants." It stated that (Métier) offers "the most beautiful dining experience in Washington right now" and that Ziebold's cooking "is more quietly daring than showy" these days. In 2017 *Washingtonian* proclaimed that "Kinship is the most exciting DC restaurant opening of the New Year" (2016), while ranking both Kinship, number four and Meter, number 14 in their annual "top 100" list.

The Washington Post awarded Métier four stars (out of four) and proclaimed that "no detail is overlooked at Métier" and this "little jewel box" is an "escape for an evening with Eric Ziebold's seven-course tasting menu, which affirms his role as one of Washington's premier talents". As well, Kinship received 3 stars from the paper: "With the debut of Kinship near the convention center, I'm (re)routing food lovers to the superior handiwork of former CityZen chef Eric Ziebold and his wife and partner, the gracious Celia Laurent", and ranked it at number four for the 2016 'Fall Dining Guide'.

Chef Ziebold has received an array of accolades for creative interpretations of modern American cuisine. From September 2004 to December 2014, Ziebold was Chef at *CityZen* in the Mandarin Oriental Washington, DC. During that time, the restaurant was awarded the coveted *Washington Post* Four-Star rating and was the only AAA Five-Diamond-rated restaurant in the city at the time. In addition to being named one of the "Best New Chefs" in the United States by *Food & Wine Magazine* in 2005, Ziebold took home the prestigious James Beard Award for "Best Chef Mid-Atlantic" in 2008.

Prior to *CityZen*, Ziebold served as Chef de Cuisine of Thomas Keller's *The French Laundry* in Yountville, California, often described as the "best restaurant in America." As well, he helped Keller open Per Se in New York City in early 2004. Ziebold worked for Chef Keller for a total of eight years. Prior, he worked under acclaimed Chef Jeff Buben at Washington D.C.'s *Vidalia* and at *Spago* in Los Angeles under the direction of Chef Wolfgang Puck. Ziebold graduated from the Culinary Institute of American with Honors, following a lifelong interest in cooking that took root in his native Iowa.

Ziebold is currently a member of the Advisory Committee of the S&R Foundation which promotes talented individuals in the Arts and Sciences, and has served as an advisor to the Joan Hisaoka Foundation for its annual fundraising gala from 2009 to present.

Chef Ziebold's Kinship and Métier restaurants are located in Washington, D.C. at 1015 Seventh Street, NW. Reservations are accepted daily and can be made by calling (202) 737-7700 or visiting online at www.exploretock.com/kinship.