

MARKET STREET BAR & GRILL

★ *Reston, expensive*

This lively, attractive restaurant contradicts many notions about hotel dining, which for years has been a risky experience. Not in this room. The informal yet impressive dining area, organized around an open grill, is spacious, filled with light, and hung with colorful paintings. Patrons seem to include as many local residents as hotel guests, always a good sign. And chef Duane Keller's menu, which he characterizes as "American eclectic," is varied and imaginative, drawing particularly on the Mid-Atlantic region's wealth of raw ingredients. It's an appealing place, worth a trip to Reston even if you don't live close by.

First courses include several good soup choices. A Chincoteague-oyster stew is a rich and creamy combination of oysters, country ham, and leeks and is spiked with apple brandy. Grilled-salmon-and-leek chowder is enlivened by the addition of whole-grain mustard. Salad greens are fresh and treated respectfully, especially in the generous American field-greens salad. Polenta Three Ways, remarkably light in texture, is made with Roquefort, wild mushrooms, and tomato.

Best of the pasta dishes is the grilled-salmon fettuccine; the pasta and fish are deftly combined with tomatoes, artichoke hearts, spinach, capers, and lemon juice in a refreshingly light preparation. Penne is combined with a spicy marinara sauce comprising grilled vegetables and ricotta cheese. Fish is a particularly good choice as a main course because it's fresh and the kitchen is careful not to overcook it. The selection varies from day to day, but the current menu includes an excellent roasted red-snapper fillet served on orange lentils with a tomato broth.

• **Market Street Bar & Grill**, Hyatt Regency at Reston Town Center, 1800 Presidents Street, Reston; 703/709-6262. Open Monday through Thursday 11:30 am to 2:30 pm and 5:30 to 10 pm, Friday and Saturday