Our
FAVORITE
HOTELS in
the WORLD

HULA in HAWAII
BARBADOS’
Hidden BEACHES
SKIING in the
CHILEAN ANDES
"I fell in love with it, bought it, and then figured out what to do with it," says Andrew Zobler, founder and CEO of Sydell Group, about the enormous 1912 First Church of Christ Scientist in Washington, D.C.’s Adams Morgan neighborhood. Next month, the developer behind boutique hotel hot spots like The Line in L.A.’s Koreatown and N.Y.C.’s NoMad will open this “not too churchy” church as the second Line property, with a new seven-story tower to house the 220 guest rooms. (The neoclassical building’s domed roof and Ionic columns do make it look more presidential memorial than place of worship.)

Rather than apply a cookie-cutter formula for the burgeoning brand, Zobler is big on drawing inspiration from place. At the L.A. Line, all-white bathrooms riff on nearby day spas, and father of the Korean taco truck Roy Choi oversees the restaurant’s Pot and Commissary. Walk into The Line D.C., however, and you’ll see an entirely different aesthetic that winks at its ecclesiastical history: Mahogany pews are repurposed as lobby seating, salvaged pages from hymnals and faded collection envelopes are beautifully framed and hung, and brass bathroom fixtures are left unlacquered so they will eventually patina to the same chalky green as the vestibule doors. The two main restaurants also recognize D.C.’s dual role as an international and yet quintessentially American city. A Rake’s Progress (helmed by Spike Gjerde of Baltimore’s Woodberry Kitchen) has a local, mid-Atlantic focus; Brothers and Sisters (oversen by Erik Bruner-Yang of D.C.’s Maketto) a distinct Taiwanese feel. And though much thought has gone into integrating the hotel into the neighborhood (the nearby bookstore is curating in-room libraries, the local flower shop will have a lobby kiosk), the real test, says Zobler, is whether it will remain a gathering place for the community. “But, you know,” he adds, “without the religion.” REBECCA MISNER

CLOSE BY & CAN’T MISS

Like much of D.C., which welcomes 1,000 new residents each month, Adams Morgan (historically, the city’s rare 24-hour hood) is rapidly changing. There are still places to get a jumbo slice at 2 a.m. (a D.C. pizza thing you should skip unless hungover or a teenager), but also new spots that are turning Adams Morgan into a food hub.

Tail Up Goat

First, order a vermouth on the rocks with a twist. Then get the crispy salt cod with smoked cauliflower, followed by the cavatelli with spicy pork ragout. Make a reservation—it was just awarded a Michelin star.

Roofers Union

Chef Marjorie Meek-Bradley knows how to do high (she worked at Per Se), but here it’s all about her take on low. Flip a coin: The fried chicken sandwich and the ribs with baked beans are both fantastic and go with the craft beers on tap.

Mintwood Place

This Franco-American bistro has a fresh spin on brunch—order the Basque-style hash with a fried egg or the croque-madame.

A guest room at The Line D.C.