

## DINING GUIDE 2007

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**\*\* 1/2 (out of four)**

It's the end of the week at one of Old Town's cheeriest dining rooms. We've requested "Nana's Sunday Dinner," and the steal of a deal descends on us like (whoosh!) planes during rush hour at Reagan National Airport. Here comes some buttery corn on the cob, followed by family-size bowls of steaming red cabbage and creamy, skin-on potato salad. They're all warm-up acts for the main course: multiple racks of spice-rubbed roasted ribs. The Sunday-only, seasonally inspired package costs \$68 and is meant to serve four. We're tempted to share some of the whole (!) fruit pie, accompanied by a bowl of house-churned vanilla ice cream, with our envious, wide-eyed neighbors, who ordered a la carte.

Earlier this year, the folks behind nearby Restaurant Eve saved Majestic from becoming something other than what it is -- a model American outpost. Subsequently, besides channeling chef Cathal Armstrong's Irish mother's family-style spirit, they've added first-class cocktails, homey roast chicken, whole grilled fish, and rosy liver with house-cured bacon and a red wine sauce. Sunday delivers the best bargain, but any day at Majestic could easily become a habit.