



PARIS

It goes without saying outdoor dining is nicest when you can eat away from crowded sidewalks and car exhaust. One way to avoid those mood killers is by dining several stories above them. Les Ombres, the rooftop restaurant at Le Musée du Quai Branly, offers fresh air and a panoramic view of the Seine, Eiffel Tower and Paris' shingled rooftops.

Like architect Jean Nouvel's museum, which features primitive art and artifacts from around the world, Les Ombres' menu draws from various cultures. Inventive favorites include codfish carpaccio with lemon and coconut, mango and avocado cream or sea scallops with citrus cardamom marmalade.

Les Ombres; 27 Quai Branly; +33.0.1475.36800.

— CHANTAL GOUPIL

WASHINGTON

Blue Duck Tavern's tranquil terrace gives Washington's power brokers the ideal neighborhood feel they seek away from the cacophony of Capitol Hill and K Street. The year-old restaurant, which is owned and operated by the Park Hyatt Washington D.C. and designed by Tony Chi, is decorated in classic American style with touches of black walnut and glass, and is dominated by a 5,900-pound blue wood-burning French oven. Outside, the patio seats 40 under Tuscan white umbrellas ringed by a red brick wall.

"We wanted to do something that was more fun and friendly, something that was honest," says executive chef Brian McBride, formerly with Melrose restaurant, Blue Duck's predecessor.

McBride and his crew pride themselves on serving fresh produce and ingredients from local farms and co-ops, each of which is credited on the menu. "We wanted to support sustainable agriculture and serve American food from American farmers," says McBride, adding there are no imported items on the menu. For spring, dishes include soft shell crab, Pacific salmon, spring lamb and baby succulent chicken.

Blue Duck Tavern; 1201 24th Street; 202.419.6755. —KRISTI ELLIS



VANCOUVER

Prime outdoor tables on the West Coast are synonymous with sunset views, and the patio at Sequoia Grill at the Teahouse in Vancouver, British Columbia, ranks among the best.

Situated on the western tip of Stanley Park, the city's unspoiled 1,000-acre forest, the restaurant presents an unobstructed, 180-degree view of the ocean immediately beyond the outdoor stone fireplace, framed by a grove of giant sequoia trees. Away from the shore, the patio is only two minutes from Vancouver's bustling West End neighborhood.

"Some mistake the Sequoia Grill as an exclusive fine-dining restaurant," says Mike Deas-Dawlish, general manager. "Sure, we have tablecloths and beautiful rooms, but, located in the park, we want guests coming into the restaurant with sand on their feet."

The cuisine is decidedly more upscale than your average beach-shack fare, however. Deas-Dawlish suggests a mélange of "Indian Candy"—hard-smoked salmon, gravlax and smoked salmon—with a bottle of local wine such as Quails' Gate Family Reserve Chardonnay or Limited Release Gewürztraminer. And, if you've burned off a few calories while hiking, the Teahouse Mushrooms—a marscapone cheese-stuffed snack—is a must. *Sequoia Grill at the Teahouse, Ferguson Point, Stanley Park Drive, Vancouver, British Columbia; 800.280.9893 or 604.669.3281.* —MINA WILLIAMS



BERLIN

Altes Zollhaus' charm comes from its skillful balance of seemingly opposing elements: rustic versus urban, traditional versus cutting-edge and, in the warm-weather months, outside versus inside. The restaurant's outdoor dining area stretches across a cobblestone drive and bloom-studded lawn, and the crisp white tablecloths and sparkling glassware signal a fine-dining experience.

Built in 1902, the cottagelike eatery was once a tollhouse for river barges and steamships traveling through the adjacent canal, which is now a tree-lined urban park. The setting of a luxurious rural retreat hidden in Berlin's modern metropolis is matched by the menu, which combines fresh regional ingredients and traditional dishes with modern international cuisine.

The restaurant is particularly known for its roast duckling from the local Brandenburg region, served with savoy cabbage and potato cakes. There is also a changing light menu from the herb garden, which focuses on the presentation of particular herbs in three courses. A recent offering included a goat cheese gratin with chive oil and vegetable bread salad, the famed local white asparagus baked in pastry with chervil sauce and a rhubarb tart with woodruff ice cream and fresh strawberries. Among its extensive wine list are vintages from Altes Zollhaus' own vineyard, Horcher, located in the Pfalz region. *Altes Zollhaus; Carl-Herz-Ufer 30, Kreuzberg, +49.0.30.692.3300.*

—JENNIFER SOKOLOWSKY