

The Washington Post

DISH

A CHIP OFF THE OLD BLOCK: If the new guy in the kitchen at **Hudson Restaurant & Lounge** (2030 M St. NW; 202-872-8700) looks familiar, here's why: **Michael Richard** is the eldest son of star chef **Michel Richard**.

Guess who taught the kid to cook? "I started working in my dad's pastry shop in Los Angeles" as a teenager, says Michael, now 40 and a sous-chef at Hudson. Moving from California, he honed his skills in France, working for six months each under food giants **Alain Ducasse** and **Roger Verge**. Since 2000, Michael has lived in Washington, where he has cooked for **Roberto Donna** at **Laboratorio del Galileo**, in the pastry depart-

ment at **Michel Richard Citronelle** and at **Design Cuisine**, the Shirlington-based caterer.

Michael says he took the No. 2 kitchen job at Hudson for the same reason diners are gravitating to it and other moderately priced new restaurants around the city: As much as he appreciates luxury dining, "I'm leaning toward bistro food these days."

Given his name and his profession, we wondered: Do people ask if they're related? "All the time!" Michael cries into the phone. "But I'm lighter," he says, distinguishing himself from his famously plump papa.

— Tom Sietsema



HUDSON RESTAURANT & LOUNGE



SUNDAY IN THE POST MAGAZINE | Tom reviews Mio Restaurant downtown.

Michael Richard: Yes, he's related.