

DINING

Noshin' at Nage

Scott Circle's newest spot has the look (glow lights, disk curtain, bar TV) and warmth of a club, so why picture food? Because that's the main reason to stop by. Shoestring potatoes, fried green tomatoes, bread pudding (far right) sound straightforward, but chef Kevin Reading zings them, as he does his porcini-dusted scallops (above), veal cheeks and duck confit ravioli.

Nage (page 39) rhymes with "mirage" and means "to swim" in French. But it's firmly on-shore here and welcomed by fans who already know the Rehoboth Beach mother ship.—JLC

