



STONED & STARVING | Apr 6, 2023 at 12:00 pm

Stoned & Starving with Artist Amanda Manitch

Smoking and Drinking No Mids and Rays and Eating Pistachio Cake at Mezzanotte

MA'CHELL DUMA



Layering your buzz is a learned skill. Sometimes you need to kick an edible in with a little smoke or you need a body high to balance a heady situation. The key is finding complimentary highs that ride the line, so, for a dinner at the very sexy [Mezzanotte](#) in Georgetown with artist Amanda Manitch, I chose pre-dinner pre-rolls from No Mids and a highly concentrated, double dose of drinkables from Rays.

“Picking this place was too easy,” Manitch said between sips of her glittery gold Disco Diamond cocktail. “One of my best friends, Jason Stratton, is the chef at the restaurant, and my partner Jayson Kochan is manager. So it kind of feels like a clubhouse to me—like a sumptuous, Piedmont-meets-PNW, Nebbiolo-filled clubhouse with one of the coolest disco ball bathrooms ever.

“Nearly everyone who works here is also an incredibly talented artist, musician, or creative in some field,” she added. “I first met Stratton 10 years ago when I was working with Rebecca Brown to curate an art exhibit at Hedreen Gallery, where I was curator at the time. The subject of the exhibit was ‘devotion’ and Stratton created this intensely personal, poetic installation made of a small mountain of hand-cut Tajarin pasta—about 50 orders worth—perfectly cut and arranged on an open wooden pedestal. It was about labor, repetition, penance, and the intimacy of feeding others. We became fast friends.”