

DALLAS

MODERN LUXURY

THE RESTAURANT ISSUE 2008

THE DISH!

THE 50
HOTTEST
RESTAURANTS
CHEFS &
PLATES
IN DALLAS

+ PLUS

CHOW DOWN IN SHANGHAI
CULT WINES!
THE PARIS EAT SHEET
BIG D'S SEXIEST TABLES
SCREEN DOOR'S A CHARMER!
AND ALL THE BEST PARTIES...

MODERN LUXURY DALLAS 2828 ROUTH ST SUITE 350 DALLAS TX 75201



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READY FOR OUR CLOSE-UP COCKTAILS You don't go to **Bolla** just for dinner. Consider a visit to the modern Italian niche in the restored landmark Stoneleigh Hotel & Spa as a culinary tryst, where the intimate bar is the foreplay. In a city with plenty of luxe watering holes, the Hollywood vibe expressed in mini chandeliers, shimmering upholstery and a see-and-be-seen patio has been packing in the effusive crowds. We tried the Bolla lemonade (Patrón Silver, fresh lemonade and a jalapeno kick) and the wild mushroom bruschetta, knowing we'd need to pace ourselves. Faves from chef David Bull include skate wing with tomato risotto, beef tenderloin with truffle onion crumble and beef short rib cannelloni. So many temptations, so little time! *Bolla, 2927 Maple Ave., 214.871.7111 or www.stoneleighhotel.com.*

PILE HIGH, SELL CHEAP! Dallas has plenty of seriously low-budget eateries in the four food groups of Texas: fried chicken, pizza, Tex-Mex and Asian buffet. Here are four where a tenspot buys a heap of culinary heaven. Head to **Avila's** for the hallowed chile relleno, baked sans batter with your choice of chicken, beef or cheese, topped with melted jack and chunky, onion-studded red sauce. *4714 Maple Ave., 214.520.2700.* Pie oh my! Big Apple export **Grimaldi's** in West Village has won raves from New York natives with their smoky thin-crust pizzas and winning sauce. *3636 McKinney Ave., Ste. 190, 214.559.4611.* Bite into **Brothers Fried Chicken** for the perfect blend of seasoned, crispy-but-not-too-greasy crust and moist, seasoned meat. *4839 Gaston Ave., 214.370.0080.* **Vietnam Restaurant's** all-you-can-eat buffet is as authentic as it is affordable, including savory lemongrass chicken and delectable banana fritters (who needs a fortune cookie?). *4302 Bryan St., 214.821.4542.*

[DISH AWARD: BEST FRENCH]



Dining room at Bijoux.

BIJOUX This culinary gem anchors the French connection in venerable Inwood Village shopping center (the other is Rise n°1). **Bijoux** chef-owner Scott Gottlich and wife Gina (also sommelier) represent fine, but not haughty, French cuisine in their beautifully understated restaurant where prix fixe dinners with wine pairings are a magnificent way to experience the chef's talent. Gottlich also designed the menu for **The Second Floor**, the hotel restaurant in the recently remodeled Westin Galleria where the dishes are prepared by executive chef J. Chastain. *Bijoux, 5450 W. Lovers Ln., 214.350.6100 or www.bijouxrestaurant.com.*

[DISH AWARD: BEST NEIGHBORHOOD BISTRO]



Roasted chicken with organic Texas shiitakes and heirloom cherry tomatoes at The Grape.

THE GRAPE Brian Luscher and wife, Courtney, have executed one of the toughest assignments the restaurant industry can offer: Taking over a beloved establishment and making it their own without denigrating the original. The Luschers bought **The Grape** about the time the Lower Greenville institution celebrated its 35th anniversary. Luscher had been chef there so he knew the culture of the restaurant and the neighborhood. Yet he's not afraid to color outside the lines and does an incredible job of keeping Dallas' first wine bistro relevant. *The Grape, 2808 Greenville Ave., 214.828.1981 or www.thegraperestaurant.com.*

SHOW US SOME AMORE! Celebrating 20 years in Dallas, pasta patriarch and head chef Francesco Farris of **Arcodoro/Pomodoro** is still introducing diners to traditional Sardinian cuisine. Dishes such as his popular Insalate de Mare are prepared with ingredients from as close as the restaurant garden to those imported daily from all over Europe. From antipasti to dolci, Farris and his Italian stallions impress with their Mediterranean mojo. *2708 Routh St., 214.871.1924.*

IN YOUR SIGHTS Dallas is nothing if not skilled at sniffing out the next Big Thing. Check out Scott Gottlich's newest, **The Second Floor** at the Westin Galleria; Alberto Lombardi's **Pescabar** at West Village; and whatever chef **Nick Badovinus** has going. The handsome, telegenic chef has year parted ways with Tristan Simon and Consilient Restaurant Group to build his own empire.

[DISH AWARD: BEST STEAK]

CHARLIE PALMER In a town where some of the country's famous steakhouses originated, it takes chutzpah to bust in with an out-of-town chef's name and offer charred muscle meat. That's what chef-entrepreneur **Charlie Palmer** did, however. And he's done well with a menu executed by Scott Romano, executive chef on the premises. Steakhouse basics and superb wine service give Charlie Palmer's the edge. *Charlie Palmer at the Joule, 1530 Main St., 214.261.4600.*