

Guide

FAMILY FUN

LIZ MIKEL JOINS
THE CIRCUS
AT DCT



BEST NEW RESTAURANTS 2013

CBD Provisions tops Leslie Brenner's list
of the most impressive debuts of the year



NEW YEAR'S EVE: PARTIES, SHOWS, DINING AND KIDS' EVENTS

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Smoked tilefish salad at CBD Provisions, our New Restaurant of the Year. See story on Page 20.

Photo by Tom Fox/Staff Photographer

Design by Marilyn Bishkin/Staff Designer



DINING

Abundantly delicious

CBD Provisions,
at the Joule Hotel, is
our New Restaurant of
the Year.

CBD Provisions
leads the list of
outstanding
debuts of 2013

By **LESLIE BRENNER**
Restaurant Critic
lbrenner@dallasnews.com

A wine geek might look at the 2013 vintage of Dallas restaurant debuts something like this:

It was a high-yield year resulting in an abundance of good restaurants that should be enjoyed now, with only a few that promise excellent potential for aging.

How high was the yield? Compared with 2011 and 2012, which each saw roughly 40 notable restaurant openings in the Dallas-Fort Worth area, this year we've had some 60 debuts of note. The pace of the openings accelerated like crazy toward year's end, and several places, such as Barter, Bird Cafe and Gemma, debuted too late to be considered for this list. They will be eligible for 2014.

Among new Dallas restaurants that do show potential for aging are some exceptional ones, establishments that would be considered important additions to our dining scene even in the greatest of years. It will be a pleasure to see how they evolve.

Leading them off is CBD Provisions, The Best in DFW New Restaurant of the Year for 2013. Our six other outstanding establishments — the rest of The Best in DFW New Restaurants of 2013 — follow it in alphabetical order.



Cobia ceviche
with avocado
toasts at CBD
Provisions



Tom Fox/Staff Photographer

NEW RESTAURANT OF THE YEAR

CBD Provisions

While we dining-scene watchers were sitting around impatiently waiting for the debut of the new restaurant at the Joule Hotel — the one that would take the place of the erstwhile Charlie Palmer at the Joule — CBD Provisions tiptoed into the space next door. Not that Consilient Hospitality (the outfit behind Hibiscus, Victor Tangos, Fireside Pies and more), which manages the Joule and its restaurants, didn't let the public know about CBD's imminent arrival. It's just that CBD seemed meant to be the hotel's casual, not-a-big-deal eating place.

The more formal place still hasn't opened; its debut is now expected in 2014. But meanwhile, Dallas got a big surprise: CBD Provisions, which opened in mid-October, is simply smashing.

The bar already has that center-of-the-universe feeling, and the cocktails, created by Chad Solomon and Christy Pope of New York's Cuffs and Buttons and mixed by a talented group of bartenders, are wonderful. The dining room, which evokes a relaxed Texas farmhouse owned by a farmer of impeccable style and taste who loves to cook, is warm and welcoming. The waitstaff is poised, knowledgeable and enthusiastic, never gushing or fawning.

Best of all, chef Michael Sindoni's cooking, which puts great Texas ingredients in the spotlight and helped earn the restaurant a four-star review, is marvelous. With dishes like matsutake mushroom toasts with house-made ricotta and pickled celery; quail that's been pan-roasted golden-brown and set atop dirty rice with roasted persimmon; and spectacular family-style dishes like whole fried gulf fish or Berkshire pig-head carnitas that will make pork lovers swoon, he's taking Texas cooking in a brilliant direction.

■ The Joule Hotel, 1530 Main St., Dallas. 214-261-4500. cbdprovisions.com.

Tom Fox/Staff Photographer

ntly delicious

CBD Provisions leads the list of outstanding debuts of 2013

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Cobia ceviche with avocado toasts at CBD Provisions

Tom Fox/Staff Photographer

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For more dining options, go to
GuideLive.com/restaurants



Kye R. Lee/Staff Photographer

The dining room at Belly and Trumpet

Belly and Trumpet

When the stylish little lounge from the owners of Oak and Pakpao opened in February, it was all about small plates, but now Brian Zenner — one of the city's most talented chefs — offers large plates as well. Either way, Zenner's inventive, polished, forward-looking Modern American cooking makes this one of Dallas' go-to places for sophisticated food lovers. Somehow the place, with its chic dining room, excellent service, constantly changing menu and intimate bar that turns out terrific cocktails, has not quite gotten the traction it deserves.

■ 3407 McKinney Ave., Dallas. 214-855-5551. bellyandtrumpet.com.



Sarah Hoffman/Staff Photographer

Alcachofas (crispy artichokes) at Casa Rubia

Casa Rubia

The modern tapas place in Trinity Groves from Jonn Baudoin and chef Omar Flores (both of Driftwood fame) is too new to have been reviewed (it debuted in mid-November), but already it is clear that Casa Rubia is one of our most exciting and promising new restaurants. Flores' dishes take their cue from the modern cooking that's been going on in Spain for the last decade; in this case that doesn't mean modernist, but rather sophisticated, seasonal and inventive. Some of the tapas are simple, such as platters of Ibérico ham or Spanish cheeses; others, more formal and involved, may remind you of Flores' seafood

creations at Driftwood, yet they're decidedly Spanish in flavor and feel. With a laid-back vibe and a smart selection of sherries and other Spanish wines, Casa Rubia is definitely a keeper.

■ Trinity Groves, 3011 Gulden Lane, Dallas. 469-513-6349. casarubiadallas.com.

Tom Fox/Staff Photographer