

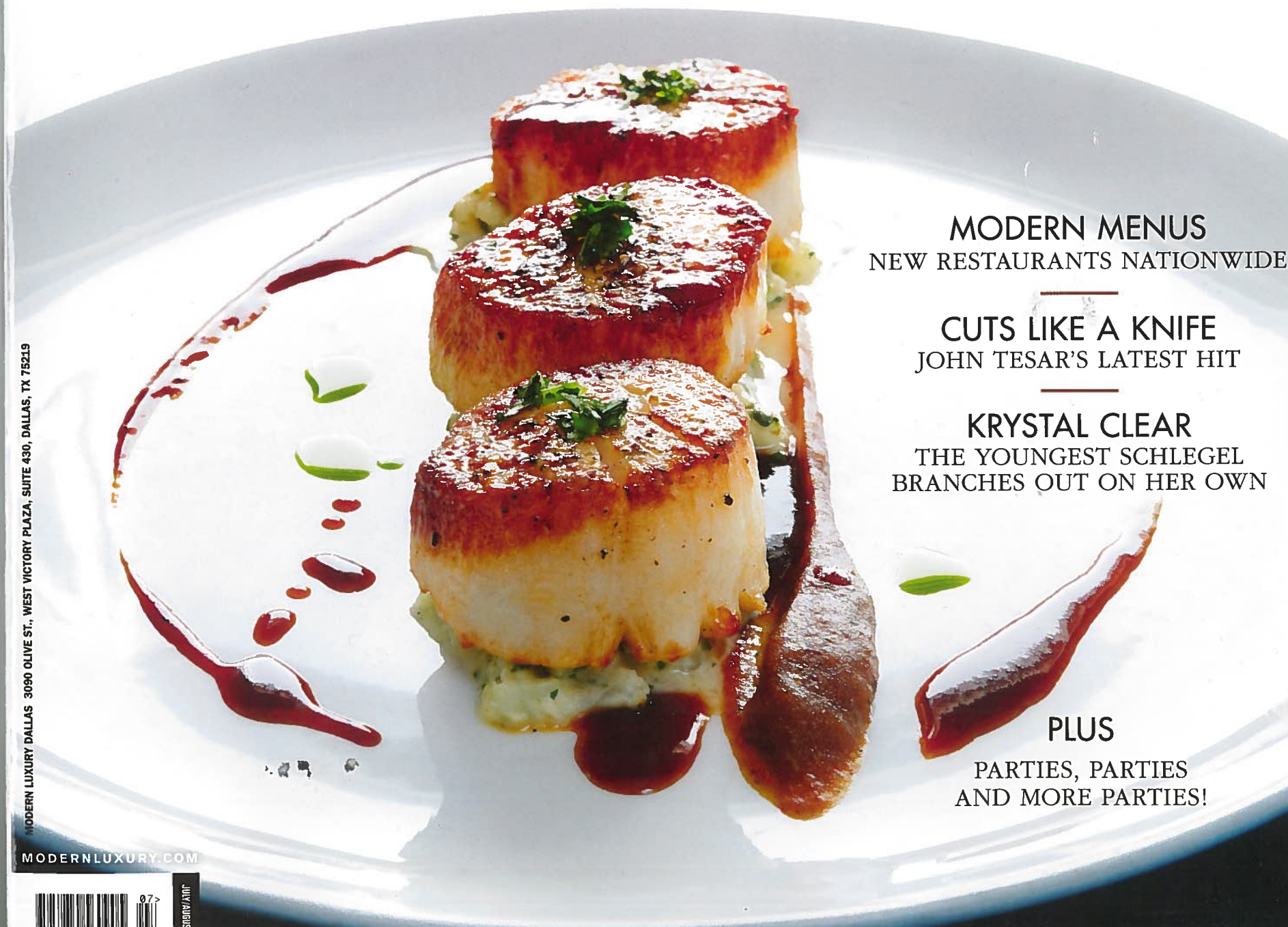
# DALLAS

MODERN LUXURY

## RESTAURANT ISSUE 2014

### *The 50 Finest!*

Best Innovative Dishes, Coveted VIP Tables,  
Dazzling Desserts and More!



MODERN MENUS  
NEW RESTAURANTS NATIONWIDE

CUTS LIKE A KNIFE  
JOHN TESAR'S LATEST HIT

KRYSTAL CLEAR  
THE YOUNGEST SCHLEGEL  
BRANCHES OUT ON HER OWN

PLUS  
PARTIES, PARTIES  
AND MORE PARTIES!

MODERN LUXURY DALLAS 3090 OLIVE ST., WEST VICTORY PLAZA, SUITE 430, DALLAS, TX 75219

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JULY / AUGUST



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#### DALLAS' FINEST

66 Big taste from big names—the city's top restaurateurs and culinary creatives make Dallas a dining hot spot.

#### TO DINE FOR

76 Culinary excellence, to be sure, hallmarks our list of the country's best new restaurants—coast to coast—but the intriguing eateries here also excel at pushing the envelope on modern fine dining.

66



PHOTO BY JILL BROUSSARD

"RADAR-ENABLED"  
THROUGH THE EYES OF THE LEXUS LS  
AND PHOTOGRAPHER GILES REVELL.



## VISIONARIES SEE THE WORLD THEIR OWN WAY.

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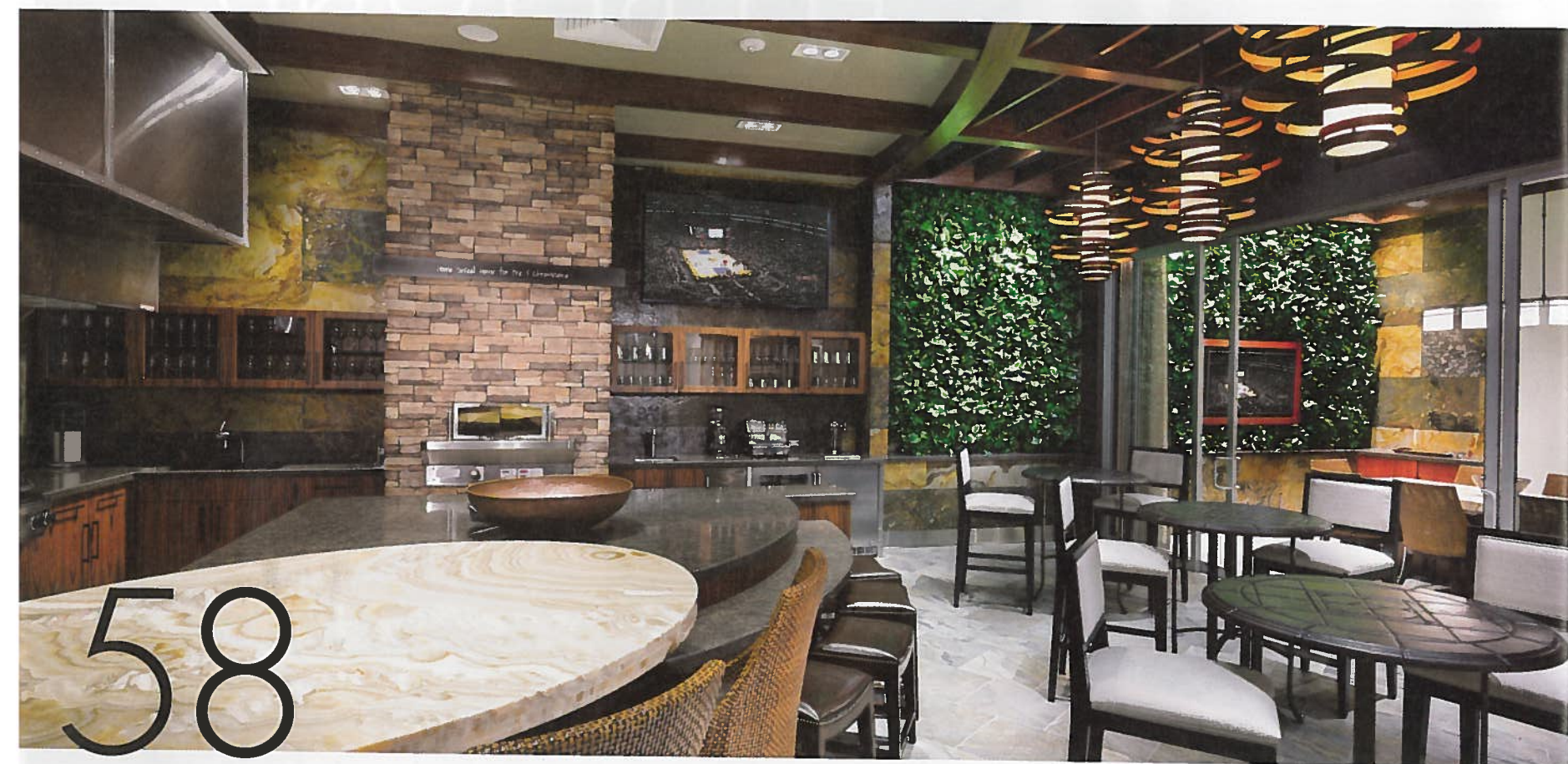
Dallas

Fort Worth



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### HOME

58 California-born kitchen and bath emporium, PIRCH, employs a try-before-you-buy philosophy at their new NorthPark digs.

A composite image featuring the interior of Hotel ZAZA's bar and a night view of the hotel's exterior. The bar has a large, curved counter, a well-stocked backbar, and a wall of art. The exterior view shows the hotel's modern architecture and a pool area with lounge chairs.

## HOTEL ZAZA

“ THIS HOTEL HAS STAKED ITS CLAIM AS THE **QUEEN OF STYLE.** IT'LL HAVE YOU SAYING **OOOOOH ZAZA!** ”

- SOUTHERN LIVING

MAGNIFICENT SEVEN SUITES | CONCEPT SUITES | THE BUNGALOWS | WEDDING VENUE | RECEPTIONS | REHEARSAL DINNERS | POST-WEDDING PARTIES  
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### ON THE SCENE

128 Horse races, fashion and plenty of art—we've kicked off the summer with some fun in the sun.

### LOOK WHO'S TALKING

144 Chocolatier Kate Weiser's candy confections are almost too pretty to eat (almost), and we can't wait to welcome her to Trinity Groves.

KNIFE PHOTO BY JILL BROUSSARD, KATE WEISER PHOTO BY NICK PRENDERGAST



## OVER 130 DESTINATIONS WORLDWIDE FLY FROM DALLAS/FORT WORTH

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# /THE 50 /FINEST

Herewith, find everything that's succulent, savory, sweet and absolutely worth your time and taste buds. We've eaten, slurped and sipped our way through the city to find out what's exciting now. And believe us when we say, there's never been a better time to be a Dallas foodie.

By Rachael Abrams, Nadia Dabbakeh, Abby Gregory, Valerie Jarvie, Steven Lindsey, Patricia Mora, Kim Pierce and Kristie Ramirez

SAVORY SQUID  
Casa Rubia's colorful and complex squid ink fideos

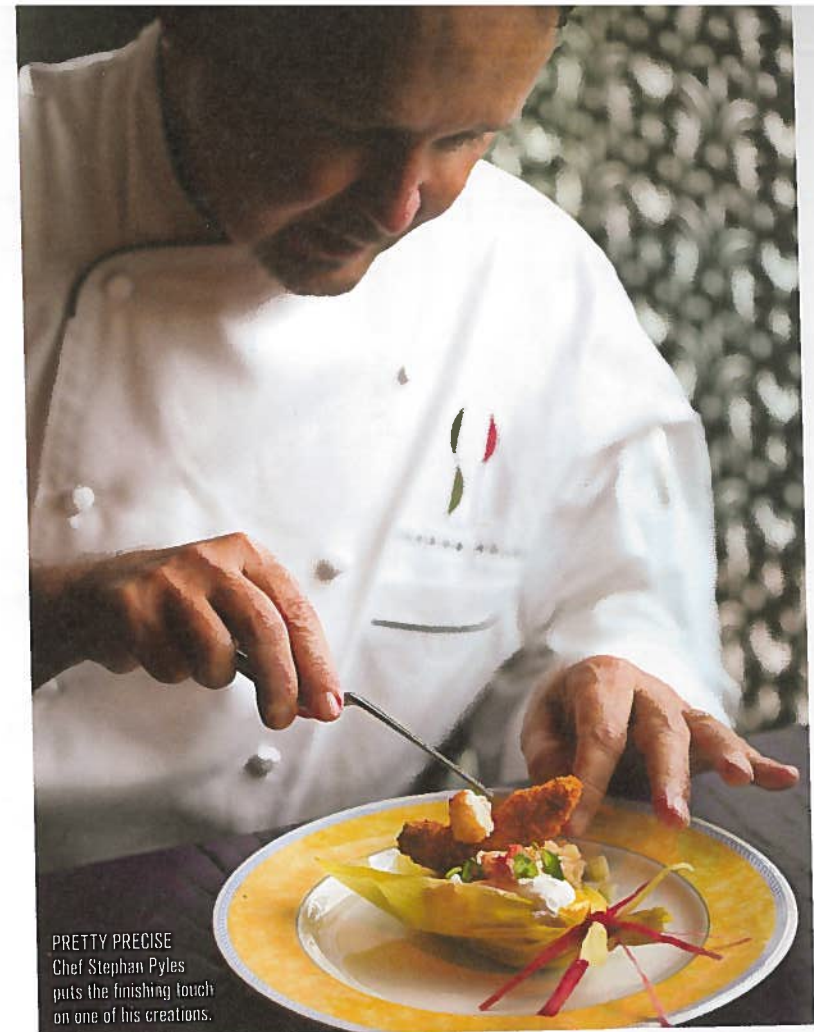
From steakhouses to Spanish cuisine, our city is bustling in its culinary game.

## CASA RUBIA

Chef Omar Flores' Casa Rubia is one of the hottest additions to the Trinity Groves restaurant incubators. The tapas-style eatery offers delicious, authentic Spanish cuisine with an alluring modern twist. Dishes such as *rossejat negra* (fideo, squid en su tinta, crispy leeks and citrus aioli), fragrant *mejillones en escabeche* (Cape Cod mussels with liquor, herbs and trout roe), and *costillos de cordero* (moruno spiced lamb ribs with carrots and fresh cheese), are so seductive and complex, you won't want to share. 3011 Gulden Lane, Suite 116, 469.513.6349, [casarubiadallas.com](http://casarubiadallas.com)

## GEMMA

We're rooting for husband-and-wife Stephen Rogers and Allison Yoder, who prove two is better than one with their latest restaurant, Gemma. Showcasing thoughtfully prepared dishes and cocktails,



PRETTY PRECISE  
Chef Stephan Pyles puts the finishing touch on one of his creations.

## /5 MOST /EXCITING NEW RESTAURANTS

the couple makes this cozy-chic eatery in the Knox-Henderson neighborhood a culinary gem. Favorite items on the diverse menu include the roasted baby artichoke appetizer with wild arugula, poached farm egg and Provençal vinaigrette and the succulent braised veal cheeks with Tokyo turnips, carrots, onions, bacon and black pepper spaetzle. 2323 N. Henderson Ave., Suite 109, 214.370.9426, [gemmadallas.com](http://gemmadallas.com)

## KNIFE DALLAS

Former *Top Chef* contestant John Tesar has created

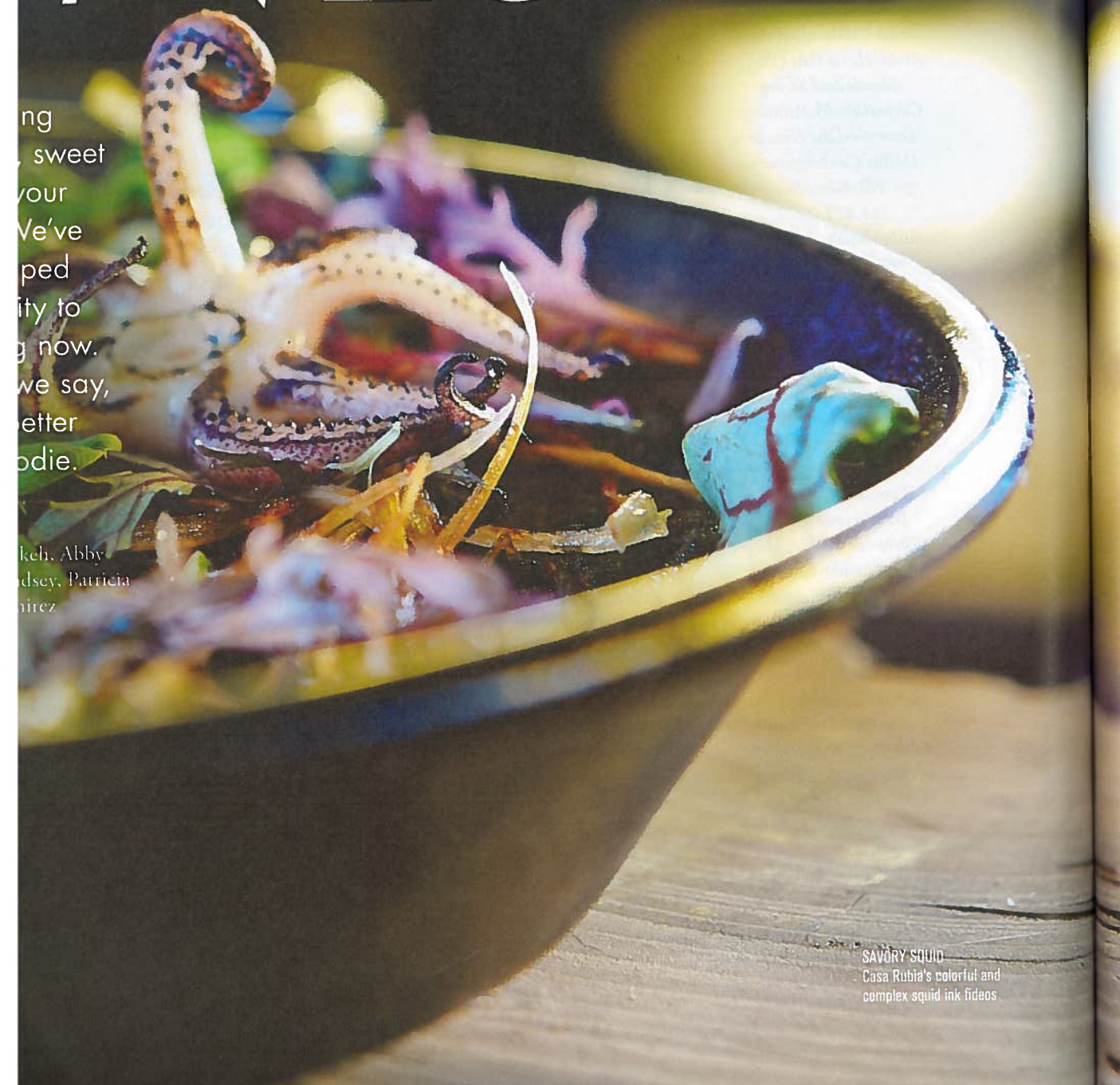
serious competition with his retro-inspired steakhouse, Knife, at Hotel Palomar, offering juicy meats from all parts of the cow for those daring to try something new. Tesar's mouthwatering dishes and attention to detail make Knife nothing short of perfection. Try the 45-day aged Niman Ranch bone-in rib-eye or The Magic burger with crispy fries. Apps cannot be beat—try the decadent bacon-crust bone marrow and San Diego uni, and raw Yellowtail served with grapefruit and avocado. 5680 N. Central Expressway, 214.443.9339, [knifedallas.com](http://knifedallas.com)



# THE 50 FINEST

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**SAVORY SQUID**  
Casa Rubia's colorful and  
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CASA RUBIA PHOTO BY JILL BROUSSARD, STEPHAN PYLES PHOTO BY CATHERINE DOWNES

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## SAN SALVAJE

High expectations were met with Stephan Pyles' new Latin American restaurant, which took the place of his global tapas-style eatery, Samar. Pyles spins a modern take on traditional dishes such as *foie gras tacu tacu* with banana chutney and compressed *tres leches* with strawberry sorbet. The food and drink menus are as unique as the surprisingly contemporary atmosphere, where Pyles works the crowd. 2100 Ross Ave., Suite 100, 214.922.9922, [sansalvaje.com](http://sansalvaje.com)

## SAVOR

Nestled in the Arts District at Klyde Warren Park, Savor offers a chic dining experience in a glass house-style space. Modern and intrinsically cool, Savor is a hot spot for foodies looking for a taste of Dallas culture and sweet cocktails. For dinner or lunch, choose the decadent lobster puffs with comte cheese fritter and Maine lobster, the croque sandwich, braised short rib or the roasted salmon. 2000 Woodall Rodgers Freeway, 214.306.5597, [savor-relish.com](http://savor-relish.com)