

Guide



CHEF of the YEAR

Stephan Pyles
tops the list of
outstanding
chefs of 2014



MOVIES

'Interstellar'
leads the
lineup

FAMILY FUN

Frosty
festivities
at the
Gaylord
Texan

POP MUSIC

Ballpark
tries on
a new hat
in the
off-season

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Our Chef of the Year, Stephan Pyles, at his San Salvaje restaurant. See all Leslie Brenner's picks for the best chefs in D-FW, starting on Page 22.

Photo by Evans Caglaga/Staff Photographer
Design by Marilyn Bishkin/Staff Designer



10



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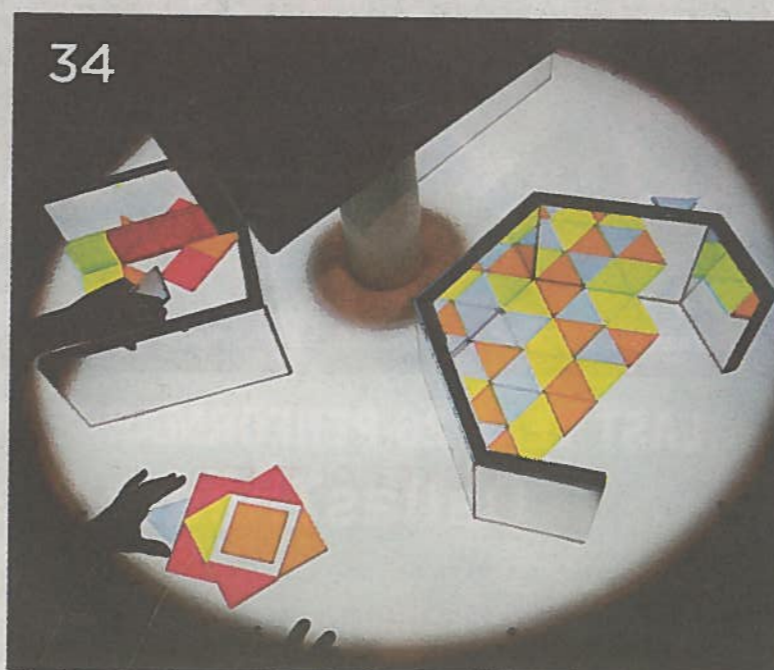
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The fact that I had considerable difficulty in winnowing this year's list of the Best in DFW chefs (see Page 22) to 10 speaks volumes about the current state of culinary affairs in Big D. It's a tremendously exciting time to be a Dallas diner, and I feel extremely fortunate to be a part of the conversation about our restaurant scene. I hope you'll be part of the conversation, too — we'd love to hear about your own favorite chefs. Stop by dallasnews.com/bestindfw and share your thoughts.

Leslie Brenner
Restaurant critic



Evans Caglaga/Staff Photographer

ONLINE NTX Beer Week wraps up this weekend. Check out the latest on the celebration at *The Dallas Morning News'* craft beer and cocktails blog at dallasnews.com/drinks.

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Ticketmaster: 1-800-745-3000. ticketmaster.com.

DINING

Their dishes dazzle

Stephan Pyles tops the list of Best in DFW chefs



One chef is honored for his inventive and beautifully executed spins on Spanish tapas, another for his stunning omakase menu. There's a chef who has been building relationships with farmers for years in order to bring spectacular produce and meats to the table, and yet another who's something of a genius when it comes to sauces.

These are the Best in DFW chefs of 2014.



LESLIE BRENNER
RESTAURANT CRITIC

There's so much great cooking going on these days in North Texas that it wasn't easy winnowing the field to just 10; I found myself returning more than once to several of the restaurants whose chefs were being considered. Each has been visited at least once in the last six months.

As in years past, creativity, originality, consistency in execution and general excellence are essential for chefs who make the list of honorees, and their menus must be dynamic, evolving with the seasons — though some of these chefs change things up much more frequently.

We are thrilled to present, beginning with Chef of the Year and then listed in alphabetical order by restaurant, The Best in DFW: Chefs of 2014.



Chef of the Year Stephan Pyles at San Salvaje

Evans Caglione/Staff Photographer

CHEF OF THE YEAR

Stephan Pyles

San Salvaje, Stampede 66, Stephan Pyles

For most chefs, being on the vanguard of the creation of a new genre would be accomplishment enough. Not for Stephan Pyles, without whom it's impossible to speak of Modern Texas cuisine. Less than two years after debuting Stampede 66, where he has exuberantly re-imagined Lone Star cooking, he opened San Salvaje, celebrating — and reinventing — the flavors of Latin America. The sheer imagination and creativity involved are simply breathtaking.

At San Salvaje, Pyles spins brilliant ceviches and elaborately layered Peruvian causas (potato salads). A deliciously stylish take on a Native American humita — a tamale-like dish that dresses up a sweet corn pudding with lobster and avocado — might precede a chicken cazuela that's at once soulful and sophisticated. It's also where you'll find some of the most inventive and beautifully executed desserts in town. Executive chef Alex Astranti and pastry chef Keith Cedotal clearly deserve credit as well.

Meanwhile, Pyles and executive chef Jon Thompson have not only kept things feeling fresh at Stampede 66, but the cooking there has become even more impressive recently. Lately I've been wowed by grilled red snapper that basked in a saucelike hominy mousse with a surprisingly voluptuous texture, by olive-oil-poached redfish in a magnificent *mole verde* and by succulent grilled quail accompanied by a superb oxtail-collard greens pie.

But Pyles isn't stopping there; next he's turning his attention back to his flagship restaurant, Stephan Pyles, which he is revamping and moving to new digs in Hall Arts, the mixed-use development being built in the Arts District. Last week it was announced that J Chastain will be the chef, the menu will feature almost exclusively Texas ingredients and Pyles will call the cuisine "elevated Texas cooking." Sounds like an exciting evolution for Modern Texas cuisine.

With his incredible energy, boundless creativity and outstanding leadership — for clearly he has excellent teams helping to execute his visions — chef Pyles continues to be a superstar of the Dallas dining scene.

■ San Salvaje by Stephan Pyles, 2100 Ross Ave., Dallas; 214-922-9922; sansalvaje.com. Stampede 66, 1717 McKinney Ave., Dallas; 214-550-6966; stampede66.com. Stephan Pyles, 1807 Ross Ave., Dallas; 214-580-7000; stephanpyles.com.

TELL US YOUR PICKS We'd love to hear your choices for The Best in DFW: Chefs. Go to dallasnews.com/restaurants, click on the Best in DFW: Chefs story and tell us in a comment whose cooking you find the most outstanding and why.

OTHER BEST IN DFW CHOICES Log on to dallasnews.com/bestindfw to see other categories, including Most Delicious Places to Take Out-of-Towners, Best Brunches, Best Cocktails, Best Seafood and more.





Evans Caglione/Staff Photographer

Year Stephan Pyles at San Salvaje

CHEF OF THE YEAR

Stephan Pyles

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Allison Slomowitz/Special Contributor



Lara Solt/Staff Photographer

A crab arepa with pink grapefruit supremes and shredded cabbage at San Salvaje

Pork barbecue confit at Stampede 66



Allison Slomowitz/Special Contributor

Sweet corn humita with lobster and avocado at San Salvaje



G.J. McCarthy/Staff Photographer

Scott Gottlich

Bijoux

The restaurant he and his wife, Gina, own in Inwood Plaza may not be new or splashy or stylish, but Scott Gottlich's virtuosic technique and original ideas have lately been playing out deliciously on his plates. A carpaccio of South Texas antelope, sliced thin but not paper-thin, was as much about its luscious texture as its flavor, bright and deep and balanced by a Kalamata dressing that was unexpectedly subtle and lovely. The pomegranate sauce that enhanced beautifully burnished squab was just as delightful a surprise: A lesser chef would have gone the pomegranate molasses route, thick and sweet, but Gottlich's was a light jus that captured the essence of the squab, punctuating it ever so gently with a touch of bright pomegranate fruit.

■ Bijoux, 5450 W. Lovers Lane, Dallas. 214-350-6100. bijouxrestaurant.com.



G.J. McCarthy/Staff Photographer

South Texas antelope carpaccio with golden beets and Kalamata dressing at Bijoux



Kye R. Lee/Staff Photographer

A quail dish at Casa Rubia

Omar Flores

Casa Rubia

In 2012 and 2013, Omar Flores was honored as one of the Best in DFW chefs for his cooking at Driftwood. Since then, he has left the Bishop Arts seafood restaurant and opened, with co-owner Jonn Baudoin, Casa Rubia — the Modern Spanish restaurant in Trinity Groves. An immediate smash (it earned a four-star review), it continues to thrill, with a menu that changes frequently. In late July I swooned over Flores' Texas quail with chorizo fresco, rainbow chard, pickled peaches and mushrooms en escabeche, and beautifully glazed Berkshire pork short ribs with figs a la plancha, smoked sweet onion, Valdeón blue cheese and smoked corn purée. Flores is a fearless chef who cooks with elegance, style, soul and a magnificent grasp of flavor.

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



Kye R. Lee/Staff Photographer



Kye R. Lee/Staff Photographer

Matt McCallister

FT33

The 2013 Chef of the Year shows no sign of letting up; his Modern American cooking is every bit as exciting as it has been since his restaurant earned five stars a year ago. Matt McCallister's daring a la carte menu changes constantly; if you're unsure what to order, ask for the off-menu five-course tasting (\$75 per person) and let the chef choose for you. Or for even more of an adventure, reserve on a Tuesday, Wednesday or Thursday and request the nine-course tasting menu (\$95 per person) when you book. Recently it was a brilliant study of in-the-moment seasonality. Highlights included roasted delicata squash filled with bone-marrow custard and dressed up with toasted delicata seeds, aged balsamico and purple endive, and 120-day dry-aged, grass-fed beef accompanied by a wildly good choron — béarnaise sauce boosted with tomato. McCallister used fermented tomato, which gave it a crazy funk that worked beautifully with the beef, and he aerated it, for a mousseliike texture that made it almost counterintuitively elegant. It transcended its status as a sauce.

■ FT33, 1617 Hi Line Drive, Dallas. 214-741-2629. ft33dallas.com.



Kye R. Lee/Staff Photographer

Delicata squash with bone-marrow custard at FT33



Andy Jacobsohn/Staff Photographer

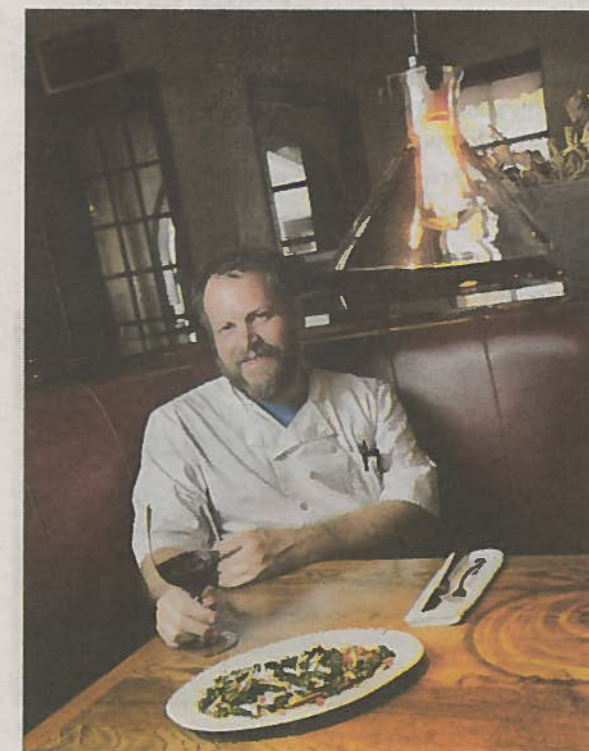
A braised-rabbit special at Hibiscus

Graham Dodds

Hibiscus

A Dallas farm-to-table pioneer when he headed the kitchen at Bolsa as opening chef back in 2008, Graham Dodds is now executive chef at Hibiscus, which has evolved into one of the city's very best restaurants since his arrival last year. His cooking is forthright and unfussy, putting great produce at the peak of its season in the spotlight along with fabulous meats and fish. He's a master of technique, as well, turning out killer charcuterie one minute, and an open wild mushroom raviolo fashioned from gorgeous pasta — with whole herb leaves pressed into the sheets — the next. Dodds is a leading practitioner of Modern Texas cuisine, which meets the farm-to-table movement delectably on his plates. This is his first inclusion among the Best in DFW chefs.

■ Hibiscus, 2927 N. Henderson Ave., Dallas. 214-827-2927. hibiscusdallas.com.



Jason Janik/Special Contributor



Kye R.

David Uygur

Lucia

David and Jennifer Uygur's Bish continues to be one of the finest res Texas, thanks to chef David's consta personal interpretations of Modern can blow diners away with somethi a salad of baby lettuces dressed with lemon, smoked anchovy, garlic and that be so good?) or a perfect taglier And he can astonish with dishes mc coppa di testa (head cheese) sliced s topped with chanterelles in scapece

■ Lucia, 408 W. 8th St., Dallas. 214-948-41



Kye R.

Bigoll pasta with braised baby o di ciccio and salumi bread crum

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FT33



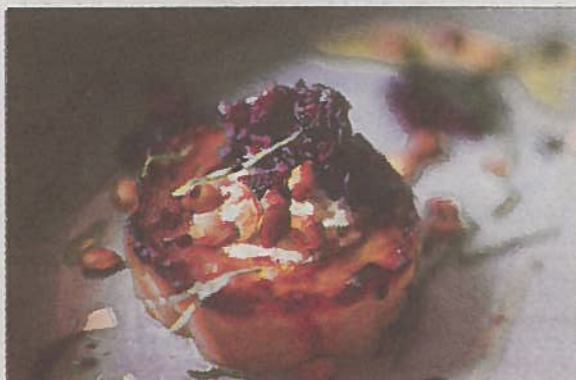
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Andy Jacobsohn/Staff Photographer

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Jason Janik/Special Contributor



Kye R. Lee/Staff Photographer

David Uygur

Lucia

David and Jennifer Uygur's Bishop Arts trattoria continues to be one of the finest restaurants in North Texas, thanks to chef David's constantly changing, very personal interpretations of Modern Italian cuisine. He can blow diners away with something very simple, like a salad of baby lettuces dressed with nothing more than lemon, smoked anchovy, garlic and olive oil (how can that be so good?) or a perfect taglierini cacio e pepe. And he can astonish with dishes more elaborate, like coppa di testa (head cheese) sliced superthin and topped with chanterelles in scapece.

■ Lucia, 408 W. 8th St., Dallas. 214-948-4998. luciadallas.com.



Kye R. Lee/Staff Photographer

Bigoli pasta with braised baby octopus, broccoli di ciccio and salumi bread crumbs at Lucia



Louis DeLuca/Staff Photographer

Rabbit consommé with purple-hull peas at the Mansion Restaurant

Bruno Davailon

The Mansion Restaurant

One of the best dishes I've eaten this year was just a month ago: Bruno Davailon's rabbit consommé with purple-hull peas, tender morsels of rabbit and sliced fennel, garnished with celery leaves, chives and parsley. The consommé's flavor was intense and intensely wonderful, incredibly lively and deep. The Mansion's top toque is an extraordinary talent, and this is the ideal time of year to enjoy his sophisticated plates — things like roasted pheasant with shaved raw matsutake mushrooms, green grapes and slivers of apple, or filet of bison sauced with a perfect bordelaise.

■ The Mansion Restaurant, Rosewood Mansion on Turtle Creek, 2821 Turtle Creek Blvd., Dallas. 214-443-4747. mansiononturtlecreek.com.



Louis DeLuca/Staff Photographer



Kye R. Lee/Staff Photographer

Casa Rubia

Omar Flores

Casa Rubia

Omar Flores was honored as one of the best chefs for his cooking at Driftwood. He left the Bishop Arts seafood restaurant to join co-owner Jonn Baudoin, who opened a Modern Spanish restaurant in Trinity. The restaurant ate smash (it earned a four-star rating) to thrill, with a menu that changes often. I swooned over Flores' Texas-style escabeche, rainbow chard, pickled mushrooms, short ribs with figs a la plancha, Valdeón blue cheese and smoked sausage. A fearless chef who cooks with precision and a magnificent grasp of flavor.

■ Casa Rubia, 3011 Gulden Lane, Dallas. casarubia.com.



Kye R. Lee/Staff Photographer



Kye R. Lee/Staff Photographer

Julian Barsotti

Nonna

Julian Barsotti has a passion for Italian edibles that's absolutely infectious, and happily, his enthusiasm makes its way onto his terrific plates at Nonna. It's always exciting to see what kind of spuntini (snacks) and antipasti lead off his ever-changing lineup, whether it's fried lamb meatballs with marinated cucumbers and summer squash and a Calabrian chile aioli, or a devilishly rich and buttery brioche crostini with Maine lobster and pancetta. Lately I've loved his salad of farro piccolo, house-made finochietta salami, pickled chanterelles and shaved pecorino. So too his triangoli (like triangle-shaped ravioli) filled with sunchoke purée and tossed with brown butter, sage, Meyer lemon and walnuts.

■ Nonna, 4115 Lomo Alto, Dallas. 214-521-1800. nonnadallas.com.



Kye R. Lee/Staff Photographer

Farfalle with braised quail, purgatorio beans and sweet potato greens at Nonna



David Woo/Staff Photographer

Mussel-coconut soup at Oak

Brian Zenner

Oak

Last year Brian Zenner was honored among the Best in DFW chefs for his sexy little small plates at Belly and Trumpet. That restaurant has gone belly up, and Zenner is now performing on a higher-profile stage at its sister restaurant, Oak, which the chef returned to its former four-star rating when it was reviewed in September. His starters, like an elegant, Thai-accented mussel-coconut soup, or foie gras torchon with tiny pickled chanterelles, glazed bing cherries, toasted chopped hazelnuts and a trickle of cherry sauce, are particularly stunning.

■ Oak, 1628 Oak Lawn Ave., Dallas. 214-712-9700. oakdallas.com.



Ben Torres/Special Contributor



G.J. McCarthy/Staff Photographer

Teiichi Sakurai

Tei-An

Teiichi Sakurai's One Arts Plaza place is two restaurants in one: a simple noodle house, and the closest thing Dallas has to a cutting-edge kaiseki palace. Keep things simple when you stop in, ordering a bowl of tonkotsu ramen (the best in town by far) or handmade soba, and revel in the pleasure of a noodle's texture, the sublime flavor of a broth. Call ahead and ask for omakase — a multicourse "chef's choice" tasting menu — and you could be treated to one of the most memorable meals of your life. One back in April involved seven courses that ran the gamut from spectacular sashimi (needlefish, sea urchin roe, orange clam) to country-style gyū nabe (fabulous lightly seared beef from the Miyazaki prefecture). Looking for middle ground? Stop in and order exclusively from the specials menu. Lately that's what I did, and I was rewarded richly: with a lively little Hanasaki crab salad, wonderful grilled sanma (Pacific saury) that's in season for only about 10 minutes, quick-cured sea eel delicately tempuraed and much more.

■ Tei-An, One Arts Plaza, 1722 Routh St., Dallas. 214-220-2828. tei-an.com.

Follow Leslie Brenner on Twitter at @lesbren.



G.J. McCarthy/Staff Photographer

Hanasaki crab salad at Tei-An



Stained-glass panels in the dining room depict Chuck Berry, Elvis and Jerry Lee Lewis.

The Moth still feels like an

Global bites define the gastropub's menu

By MARK VAMOS
Special Contributor
dining@dallasnews.com

Just try to have a bad time at the Meddlesome Moth. Come to this Design District hot spot grumpy, tired, distracted — even vaguely suspicious of craft-beer prancing and gastropub hoo-ha — and the experience here will be so cheerful, the food so varied and inventive, odds are you'll leave with a smile on your face.

The big dining room feels casual yet sophisticated, with gentle lighting, chocolate leathers and earth-tone walls. One side's dominated by a bar behind which a long row of silver beer taps gleam. In the back hang three vast stained-glass panels depicting Chuck Berry, Elvis and Jerry Lee Lewis. While things can get mighty loud here on a busy night, the overall effect is witty and eclectic — but also well-thought-out, precise and a tad

elegant. Which is pretty much true of the food, too.

In the vanguard of Dallas gastropubs when it opened four years ago, the Moth raises this style of bar eating, dominated by plates meant for sharing, up a notch. There's no particular theme, regional or otherwise, to the food. Some of it's Asian-inflected, some is Southwestern, some is English, some New American and so on (the mussels alone can be had in Belgian, Thai, Catalan and "Diablo" versions). But so what? It makes dining here feel more adventurous, with more opportunity for surprise, than at most places in town.

You might veer, for example, from a bowl of those Belgian mussels — fat, sweet, and briny in their wine-and-lemon broth — to the ahi tuna "stick meat," geometrically precise thin rectangles of skewered fish that come seared on the underside, raw on top, dressed with slivers of avocado and rings of sliced jalapeño and drizzled with a slightly sweet soy glaze. Or you could have the rabbit potpie, with a flaky crust that conceals a deeply flavorful filling packed with collards, hominy and

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