

# DALLAS

MODERN LUXURY

## STYLE MASTER

MAVERICKS STAR TYSON CHANDLER, ON AND OFF THE COURT

# MEN OF STYLE 2015

THE CITY'S MOST FASHIONABLE GENTS

**ARTISTIC ENDEAVORS**  
AN INSIDER'S GUIDE TO DALLAS' BLOOMING ART SCENE

**MAXIMUM EFFECT**  
ADVANCEMENT IN FILLERS, INJECTABLES AND ANTI-AGING DISCOVERIES

**SALON & STYLIST AWARDS**

**JUST FOR KICKS**  
GIUSEPPE ZANOTTI LANDS IN HIGHLAND PARK VILLAGE

# FOOD & DRINK

## THE GUIDE

Enjoy Dallas' best restaurants, sorted alphabetically and by neighborhood. Prices reflect average cost of a three-course dinner for one, excluding drinks, tax and tip. Note: Menus change frequently and seasonally, so not all items mentioned may be available at all times.

- \$\$\$\$ Very Expensive (\$60 and up)
- \$\$\$ Expensive (\$40-\$60)
- \$\$ Moderate (\$30-\$40)
- \$ Inexpensive (under \$30)
- 🔄 Update
- 🔴 New
- 🔥 Hot Spot
- 🌿 Editor's Pick

### UPTOWN

**The Capital Grille**  
Nationally acclaimed for its dry-aged steak (think Komu coffee-crusted sirloin with caramelized shallot butter), the grill also boasts award-winning wine list and fab seafood selections in swanky, masculine digs. *300 Crescent Court, 214.303.0500* 🌿

**Dish** 🌿 Dish features a revolving menu of seasonal American cuisine menu by Executive Chef Garrett Dickey, utilizing local sources when possible. We loved the grilled lamb meatball lollipops with almond hummus and tomato garlic chimney, and the bourbon marinated pork chops with apple, bacon, pearl onions, arugula and mashed potatoes. *4523 Cedar Springs Road, Ste. 110, 214.522.3474* 🌿

**Fearing's** 🌿 Dean Fearing's awe-inspiring Tex-global cuisine includes classics such as barbecued shrimp tacos and chicken fried lobster, and check out dinner menu additions such as the foie gras duo starter and antelope with cactus-pear glaze. For dessert, try the banana pudding with warm bignets. *The Ritz-Carlton, Dallas, 2121 McKinney Ave., 214.922.4848* 🌿



**WINE AND DINE** Boisset Wine Living's wine pros come to your home for private wine tastings and food pairings.

### WINECENTRIC ENTERTAINING

## A Tasting Room in Your Own Home

Can't make it to the California wine country to restock your cellar this spring? Invite friends and host a tasting in your home. **Boisset Wine Living** will send a trained consultant to lead you and your guests through a wine flight showcasing premium, limited-production offerings from the Boisset family's historic vineyards in Napa, Sonoma and Burgundy. The brainchild of Burgundian Jean-Charles Boisset, the direct marketing company features exclusive selections from such prestigious labels as Raymond, De Loach and Buena Vista—all Boisset family holdings that you'll see on the wine lists at some of the best restaurants in town. "It's a way to elevate a cocktail party to a festive celebration and an educational experience," says Jennifer Jorgensen, one of Boisset's top DFW ambassadors. Flights for a tasting for six to 14 people start at \$79, and wines range from \$18 to \$350 per bottle, with options for personalization and keepsake boxes, making your next gift purchase all the more memorable. [boissetwineliving.com](http://boissetwineliving.com) —Valerie Jarvie

**Komai** The hot spot from chef Abraham Salum is all about warmth—from the Julio Quiñones-designed interiors to Executive Chef Anastacia Quiñones' contemporary spin on the cuisine from Salum's native Mexico. *4152 Cole Ave., Ste. 106, 214.252.0200* 🌿

**Le Bilbaquet** This New York City favorite made its way to Dallas with much fanfare because of dishes like its luscious Capon chicken and steak tartare. It's a perfect perch for lazy afternoon Champagne lunches. *4514 Travis St., 469.730.2937* 🌿

**The Mansion Restaurant**  
🌿 Executive Chef Bruno Davailon's seasonal, locally sourced, French-influenced menu holds up the historic dining room's flawless image. Expert wine and food service solidify its rep as one of Dallas' world-class restaurants. *2821 Turtle Creek Blvd., 214.443.4757* 🌿

**Mercet** This bistro adding to Saint Ann adds European flair to Uptown, from the marble two-tops to chicken or steak frites with a sip of wine. In the AM, pull up to the counter for coffee and croissants. *2501 N. Harwood St., 214.953.0917* 🌿

**Nick & Sam's** 🌿 The Uptown steakhouse serves