

# DALLAS

MODERN LUXURY

## THE TRAVEL SPECIAL

**THE WORLD ON SALE!**

*Coast-to-Coast Mosts, USA!*

*Cruise the Glamazon*

*London: Let's Make a Steal!*

*Get a Room! Budget Boutiques*

*French Evolution: High/Low*

**+PLUS**

*BEACH ROMP: SEXY SUITS*

*GET HOT! SUMMER BEAUTY*

*TX GOES LOCO FOR CACAO!*

*BLUE PLATE'S SPECIAL!*

*& ALL THE BEST PARTIES*

MODERN LUXURY DALLAS 2828 ROUTH ST SUITE 350 DALLAS TX 75201



MAY/JUNE 2009 \$5.95

**Stephan Pyles** Serving up “new millennium Southwestern cuisine,” the restaurant’s entrées include bone-in rib-eye with red chile onion rings and rack of lamb with Ecuadoran potato cake and cherry mojo. And don’t miss Pyles’ South American-style ceviches. 1807 Ross Ave., Ste. 200, 214.580.7000 \$\$\$\$

**Victory Tavern** The sleek and stylish Victory Park eatery serves classic American fare including burgers, sandwiches, steaks and seafood dishes. 2501 N. Houston St., 214.432.1900 \$\$

**The Zodiac** This Neiman Marcus staple has persevered beyond a ladies-who-lunch favorite. The food and presentation still exude tradition (meals accompanied by chicken consommé and popovers) and refinement. Neiman Marcus, 1618 Main St., 214.573.5800 \$\$

## KNOX / HENDERSON

**Abacus** Kent Rathbun’s recently remodeled restaurant is still an A-list favorite, with an eclectic style showcased in a relaxed upscale atmosphere. Leave room for one of the pastry chef’s inventive concoctions, such as the Texas peach turnovers with blackberry jam or the bento box with a homemade Nutella Kit Kat. 4511 McKinney Ave., 214.559.3111 \$\$\$

**Adelmo’s Ristorante** Just off Knox Street lies this quaint, cozy and romantic Mediterranean spot with good food, excellent wine and personalized service. The house-cut veal chop with green peppercorn sauce is a timeless favorite. 4537 Cole Ave., 214.559.0325 \$\$\$

**Café Madrid** The cozy bistro offers a sumptuous selection of tapas, both hot and cold. Chorizo in garlic-wine sauce and potato omelet are among the many classics. Be sure to soak up the last drop of olive oil with the fresh-baked bread—you’ll want to keep a hot supply coming and the hearty Spanish red wine flowing (into juiced-sized glasses). 4501 Travis St., 214.528.1734, Bishop Arts District, 408 N. Bishop Ave., Ste. 108, 214.942.8272 \$\$

**Café Toulouse** A Katy Trail favorite for weekend brunch, this French bistro specializes in refined, casual cuisine. Paris native Yianne Lardeux turns out individual soufflés and other French fare that is très délicieux! 3314 Knox St., 214.520.8999 \$\$

**Fireside Pies** This hotspot, serving New York-style pizza, is all the rage. Salads and pizzas are large enough to share, but save room for cheesecake! 2820 N. Henderson Ave., 214.370.3916, 7709 Inwood Rd., 214.357.3800, 5717 Legacy Dr., Ste 110, Plano, 972.398.2700, 1258 S. Main St., Grapevine, 817.416.1285 \$

**Hector’s on Henderson** Hector’s offers excellent, Southern-comfort food in a hip setting. The rack of lamb is fantastic, as are the seared diver scallops, but don’t pass up the chicken-fried chicken livers. 2929 N. Henderson Ave., 214.821.0432 \$\$

**La Cubanita** Alberto Lombardi’s eatery takes on a South American twist with pulled pork sandwiches, a Caesar salad with pineapple and crispy plantain chips, grilled shrimp on saffron rice and more. Dessert offerings include the Habana Banana, a roasted banana tartin. 4444 McKinney Ave. 214.520.0100 \$\$

**Little Katana** Those looking for something in the raw (or rare!) should stop by this Asian fusion hot spot nestled on Travis Street. Their steaks do shine, although a large variety of high-quality sushi and fire-grilled entrées also tempt the taste buds. 4527 Travis St., 214.443.9600 \$\$

**The Porch** Tristan Simon’s creation is a hip spot serving Southern comfort food with heavenly mac and cheese, monstrous soups, salads and sandwiches, and pilsner tempura’d fish and chips. 2912 N. Henderson Ave., 214.828.2916 \$\$



## Roll With It!

*Much smaller than a cupcake, batter-filled bonbons have quickly become the ultimate indulgence.*



HAVE A BALL! The Cake Ball Company’s multi-flavored sweet treats.



Cake balls, cake bites, cruffles—call them what you will—these mini morsels of confection-coated delights have Dallasites addicted and ordering them by the dozen. Robin Ankeny’s **The Cake Ball Company** (10230 E. Northwest Hwy., 214.559.5788 or [cakeballs.com](http://cakeballs.com)) has orders pouring in from around the country and now a storefront for pickups. But whether it’s half a dozen moist brownies covered in creamy milk chocolate or 36 coconut-topped piña colada cake balls, each bite-sized treat is still made by hand. Last year, cake balls made the jump from special order to readily available at **Tart Pastry Boutique & Studio** (5219 W. Lovers Ln., Ste. B, 469.335.8919; *The Shops at Legacy*, 7140 Bishop Rd., Ste. F5, Plano, 972.673.0446 or [tartbakerydallas.com](http://tartbakerydallas.com)). And the official spot on the menu is well deserved with drool-worthy flavors like chocolate fudge, vanilla glazed with milk chocolate, and strawberry. Tart Pastry co-owner and pastry chef Kristen Rahal has her own fave; carrot cake with white chocolate glaze. Have a quirky cake flavor in mind? Over at **4009**, (available only by calling 214.616.1718) custom orders are more than welcome with advance notice. But despite the “whatever-you-want” option, their lemon cake bite is the most in-demand, with triple chocolate close behind. Co-owners Randy Wooley and Alan Smith created cake bites for a friend’s 25th anniversary, and recently decided to make a go of a side business. So what’s a cruffle? Sure it looks like a truffle, but in lieu of ganache, you’ll sink your teeth into decadent red velvet or fruity pineapple cake (just two of 14 varieties). **CucaLu’s** (214.518.5039 or [cucalu.com](http://cucalu.com). Also available at *The Wedding Party Studio*, located inside *Blush Couture Co.*, 2422 Allen St., 214.303.0077 or [weddingpartystudio.com](http://weddingpartystudio.com).) signature hand-dipped cruffles come in packs of six or more. Fickle? Feel free to mix and match up to three flavors. —Margie Jacinto