

**Rafain** 18010 N. Dallas Pkwy., 972.733.1110 A Brazilian import owned by the Rafagnin restaurateur family, famous for their original churrascaria in southern Brazil, diners signal any of the gaucho-style waiters circulating among tables, skewers of beef and poultry in hand to stop by for a slice 'n' serve. In addition to the open-air grill, a salad bar, a dessert bar and servings of traditional side dishes ensure a full experience. \$\$

**Rick Stein's Steakhouse** 18020 N. Dallas Pkwy., 972.713.9999 This classic prime steakhouse with its contemporary setting has a variety of appetizers to feast on: jumbo lump crab cakes, BBQ shrimp and bacon-wrapped scallops. Aside from the selection of prime beef, there's also Australian lamb, Wisconsin

**WHERE TO EAT NOW.** THE FOLLOWING IS A DISCRIMINATING LIST OF DALLAS' BEST RESTAURANTS SORTED BY NEIGHBORHOOD. PRICES REFLECT THE AVERAGE COST OF A THREE-COURSE DINNER FOR ONE PERSON, EXCLUDING TAX AND TIP. \$\$\$\$=VERY EXPENSIVE (\$60 AND UP); \$\$\$=EXPENSIVE (\$40-\$60); \$\$=MODERATE (\$30-\$40); \$=INEXPENSIVE (UNDER \$30).

# FOOD DRINK GUIDE

## ADDISON AREA / GALLERIA

**Ill Forks** 17776 N. Dallas Pkwy., 972.267.1776 With such a fabulous selection and quality beef, this steakhouse is the prime place to satisfy your carnivorous desires. Make sure to leave room for the Indian Summer Pudding. Ill Forks' version of the classic bread pudding. \$\$\$

**Greenz** 15615 Quorum Dr., Addison, 972.385.7721, 2808 McKinney Ave., 214.720.7788 A casual eatery that focuses exclusively on fresh gourmet salads including made-to-order salad combinations that will please the most devout vegetarian to the die-hard meat-eater. Representing a fresh, healthy culture of salad, Greenz offers the freshest ingredients with the most innovative combinations. \$



Southwestern Grilled Shrimp Salad at Greenz

## TURNING THE TABLES: WHAT'S NEW & NOTABLE

The dining scene is changing faster than the seasons. Can't keep up? Here's a menu of what's hot in Big D.

**OPENING EARLY THIS MONTH** Restaurateur/Chef Avner Samuel, known for Aurora in Highland Park and the former Bistro A, goes back to his roots for his casual new restaurant, located at the just-shuttered George location. Set to open early in the month, Urban Bistro will feature a Mediterranean flavor full of Samuel's favorite childhood dishes taught to him by his mother during his childhood in Jerusalem. Items such as green and black olive crusted chicken, Turkish coffee crusted quail, roasted whole fish, potato dumplings of goat cheese and Nicoise olives are just a few menu items. Other dishes will have influences from Greece, Italy, Spain, southern France, north Africa and the Middle East. Executive Chef Roger Cobb, formerly from Bistro A, will bring Samuel's vision to reality. Private dining rooms are available for different occasions. Urban Bistro will be open Mon.-Fri. 11:30AM to 11PM. For Sunday brunch, it is open from 10:30AM to 2:30PM. 7709 Inwood Rd., 214.358.1100 -*Kathleen Cousart*

**NOW OPEN** The Galleria's popular Little Katana is bigger than ever. Stationed near to Sur La Table, this second location is more expansive, going beyond the sushi bar with an ancient grilling technique that allows the natural flavor to come out without the overpowering seasoning, while executive chef Kenny Mills, formerly of Tony's Prime Steaks, Capital Grille and Chow Thai Pacific Rim, presides as the restaurant's executive chef and "Mr. Koh" takes control of the sushi bar. Little Katana, 4527 Travis St., Ste. B, 214.443.9600 -*K.C.*

**OPENING MIDMONTH** Located within Hotel Palomar, Central 214 offers an extensive and hearty menu of flavors from different U.S. regions. Executive Chef Tom Fleming plans to change the menu as often as the seasons for fresh seafood, chicken, pork and steak; here, a rotisserie takes center stage. Designed with a combination of maple, chrome, burnt sienna and white with bursts of red, the dining room is great for a casual or romantic dinner. 5680 N. Central Expwy., 214.443.9339 -*K.C.*

**OPENING IN SEPTEMBER** Dallas-native chef Scott Gottlich is planning to open up his new American-French hybrid restaurant, Bijoux, the first week of September. The menu, which has yet to be finalized, will offer patrons a three or five-course meal or a tasting menu option. Bijoux, which means jewelry in French, will offer wines from France, Germany, Italy, Austria and Australia. The restaurant will be Gottlich's third venture, having previously been associated with Lola and Café Toulouse. 5450 W. Lovers Ln. -*Alex Mann*

**MENU UPDATE** Spectacular salad specialist Greenz are giving salad fans a little more spice with its first new salad since opening day. The grilled southwestern shrimp salad is a tangy one with a Tex-Mex kick, fajita-flavored grilled shrimp with Roma tomatoes, sweet jicama and crispy potato straws arrive on a bed of spinach drizzled with cilantro-lime vinaigrette. Greenz is a fast-casual eatery with made-to-order salad combinations perfect for different tastes, from the most devout vegetarian to the diehard meat-eater. Diners can enjoy their salads inside the well-lit and brightly decorated dining room or outside on the patio, soaking up the sun and fresh air. Can't get out to eat? The restaurant delivers from 11AM to 2PM for lunch. Greenz is open Mon.-Sat. 11AM to 9PM. 2808 McKinney Ave., Dallas, 214.720.7788; 15615 Quorum Dr., Addison, 972.385.7721 -*K.C.*