

whitewaller



Johannes VanDerBeek (Marinero) at Dallas Art Fair

DALLAS 2017

RESTAURANTS & BARS

Reserve your spot at Dallas's best restaurants and bars, and be sure to look for Whitewaller's recommendations.



Photo by Erica Wilkins, courtesy of Uchi.



GRANGE HALL

Whitewaller recommends: The Snob Sandwich for lunch.

Grange Hall is one of the top spots, both for shopping and dining. Since 2004, owners Rajan Patel and Jeffrey Lee have been dedicated to offering its community a discerning level of luxury—creating an inspiring, beautiful, and slightly mysterious space. Grange Hall is an exquisite staple in Dallas for those looking to find something unique. *Whitewaller* insiders agree, it is hands-down the best spot for lunch. And we suggest working off those calories by perusing the store's collections of designer jewelry, accessories, home decor, apothecary items, epicurean delights, and floral arrangements for all occasions.

- The Snob Sandwich or Snob Salad are perfect for lunch out with friends.
- The caviar pasta is a must, if you're lucky enough to find it on the menu.
- Be sure to consider the sea salted caramels by Artisan du Chocolat and vegan chocolate from Le Snob.
- After lunch, explore the shop's large selection of oxidized bronze sculptural vases, watches by Christian Koban, candles by Cire Trudon, cashmere by Oyuna, porcelain works by Nymphenburg, or send the Hellebores floral arrangement to someone special.



4445 Travis Street,
Dallas, TX 75205



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ufgrangehall.com

TC



BISTRO 31 *Highland Park*

Whitewaller recommends: Sip Ruinart before ordering the Bistro Burger.

This restaurant gains its name from the year it was constructed: 1931. Offering a warm interior and accompanying upstairs Lounge 31, Bistro 31 is full of tasty European options.



MANSION BAR *Turtle Creek*

Whitewaller recommends: The Mansion G&T (served with the house-made tonic).

The Mansion Bar is a sophisticated establishment inside of Rosewood Mansion on Turtle Creek, with cognac-colored leather walls, suede seats, low lights, and traditional and contemporary art. The cocktail menu features modern and classic vintage drinks, as well as Mansion Bar originals.

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MIDNIGHT RAMBLER *Downtown*

Whitewaller recommends: The Machete Supreme cocktail.

Located at The Joule Hotel, Midnight Rambler is a 77-seat cocktail bar open until 2 AM daily. Midnight Rambler offers a full bar with stools, a few small tables, and a leather couch seating area, decorated with edgy Dallas details like tile floors, gritty photography, wooden ceilings, and dim lights for a 1960s cinematic feel.



FEARING'S *Uptown*

Whitewaller recommends: Maple/Black Peppercorn Soaked Buffalo Tenderloin.

Celebrating its 10th anniversary this year, Fearing's at The Ritz-Carlton, Dallas, continues to serve the community with celebrity chef Dean Fearing's award-winning dishes. The restaurant is a dynamic and stylish offering for those looking to indulge in highly acclaimed bites.



EL BOLERO *Design District*

Whitewaller recommends: Sunday brunch for the live music and Bloody Mary bar.

Through an authentic, regional, and fresh Mexican dining and drinking experience, El Bolero is energizing the Dallas community. The restaurant offers an open kitchen, a patio with a separate bar, and an abundance of innovative and fresh interpretations of Mexican classics.



UCHI *Uptown*

Whitewaller recommends: Gyukén — 72-hour short rib, beef chicharrón, anise, and Fresno chili.

With dishes from James Beard Award-winning chef Tyson Cole, Uchi presents hot and cool Japanese cuisine that push many boundaries.



AMERICANO *Downtown*

Whitewaller recommends: Rigatoni with Calabrian chili sausage, broccoli rabe pistachio pesto, and pantaleo.

Americano casually boasts a whimsical, inviting design inspired by 1960s Italian cinema. This Italian hotspot insists on originality with its dishes, presenting guests with new and inventive offerings, as well as delicious takes on old favorites.



CBD PROVISIONS *Main Street District*

Whitewaller recommends: Berkshire Pig Head Carnitas.

This trendy American brasserie features a warm, rustic, and social atmosphere, with old brick walls, glass hanging lights, and vintage hardwood floors. With melt-in-your-mouth modern Texas dishes, CBD Provisions will leave you stuffed and still wanting more.



FT33 *Design District*

Whitewaller recommends: A tasting of the entire menu.

FT33 opened in October 2012 to serve the Dallas food scene something fresh and inventive. With an extensive roster of local farmers, and all products sourced from within a 300-mile radius, the restaurant operates with a farm-to-table ethos, offering healthy and savory dishes alike.



LE BILBOQUET *Highland Park*

Whitewaller recommends: Joining the Bilboquet Wine Club.

This French bistro, the sister location to New York's, is a European escape from the bustle of Dallas. With a garden room and two options for private dining, guests can enjoy grass-fed meat options, seafood, desserts, and delectable wines.



NOBU *Uptown*

Whitewaller recommends: Tuna Tataki with Cilantro Dressing.

Known for its delicious Japanese cuisine, this Nobu location opened in 2005 with its eye-catching river stone wall and onyx sushi bar. Serving guests a touch of southern charm, Nobu wins over the community with its famed omakase, new style sashimi, and warm interior.



NICK & SAM'S *Uptown*

Whitewaller recommends: Sunday Supper—a themed dinner on the last Sunday of every month.

This moody steakhouse, filled with white tablecloths, is a Dallas favorite. With classic dishes, seafood, Japanese beef, sushi, salads, sides, shared plates, and desserts, the restaurant also offers wine, specialty cocktails, and its art on the walls for sale, too.