

📍 DALLAS

LIFESTYLE, APRIL 9, 2018

# Whitewaller Dallas 2018: Where to Eat and Sip

By Whitewaller

---

Dallas has no shortage of good spots to eat and drink at. Here, we've put together a list of *Whitewaller* favorites that will have you making a reservation.

## **Grange Hall**

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.

*Whitewaller* recommends: *The Snob Sandwich for lunch.*

- 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.

### **Bistro 31** *Highland Park*

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

*Whitewaller recommends: Sipping Ruinart before ordering the Bistro Burger*

### **Mansion Bar** *Turtle Creek*

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.

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

### **Midnight Rambler** *Downtown*

Located at The Joule hotel, Midnight Rambler is a 77-seat cocktail bar open until 2 a.m. daily. Midnight Rambler offers a brass 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.

*Whitewaller recommends: The Machete Supreme cocktail.*

### **Fearing's** *Uptown*

Celebrating its 10th anniversary last 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.

*Whitewaller recommends: Enjoying the Mesquite Grilled Ribeye with West Texas Mop Sauce*

### **El Bolero** *Design District*

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.

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

### **Uchi** *Uptown*

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

*Whitewaller recommends: Letting the staff select some seasonal favorites for you to try.*

### **Americano** *Downtown*

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.

*Whitewaller recommends: Rigatoni with Calabrian chili sausage, broccoli*

*rabe pistachio pesto, and pantaleo.*

**CBD Provisions** *Main Street District*

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, and steak. CBD Provisions will leave you stuffed and still wanting more.

*Whitewaller recommends: Berkshire Pig Head Carnitas.*

**FT33** *Design District*

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.

*Whitewaller recommends: A tasting of the entire menu.*

**Le Bilboquet** *Highland Park*

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.

*Whitewaller recommends: Spending a special occasion here.*

**Nobu** *Uptown*

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.

*Whitewaller recommends: Tuna Tataki with Cilantro Dressing.*

### **Nick & Sam's** *Uptown*

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.

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

### **Mille Lire** *Turtle Creek*

A nod to *la dolce vita*, the thoughtfully designed, spacious setting of Mille Lire draws you in with Italian charm and contemporary concepts. Chef **Giuliano Matarese** wows guests with traditional Neapolitan dishes that offer unexpected modern twists. Open for lunch and dinner, the not-to-be-missed restaurant exudes unforgettable authenticity and distinction.

*Whitewaller recommends: Enjoying the Verace pizza.*

### **Jalisco Norte** *Turtle Creek*

At Jalisco Norte—creatively designed by **Coval Studio**—diners can eat in the vast main space or seclude themselves in an intimate booth. Either way, the cuisine (full of familiar yet elevated Mexican plates by **Chef José Meza Arróyave** like flautas, chilaquiles, tacos, and nachos) ensures an enjoyable visit.

*Whitewaller recommends: Savoring the Holy Smoke margarita.*

### **Up On Knox** *Knox Street*

The dynamic husband-and-wife duo Chefs **Kelly** and **Melody Bishop** are the

tastemakers behind Up On Knox—a destination restaurant with a wood-fired grill and an oyster bar by **Stephan Courseau**. Just steps away from the Katy Trail on Knox-Henderson, this breakfast, lunch, and dinner American Brasserie also features fresh pastries and a seasonal dessert menu.

*Whitewaller recommends: Stopping by for the Lobster Club Sandwich during brunch.*

### **Bullion**

Elevated above the ground floor of 400 Record in Downtown Dallas, Bullion is the latest culinary offering by Michelin-starred Chef **Bruno Davailon**. This contemporary French brasserie offers classic favorites to elegant coursed meals. Each taste has been meticulously crafted to ensure that the ingredients stand out. Designed by noted Swedish interior architect **Martin Brudnizki**, Bullion reflects a highly decorative aesthetic with exceptional bespoke details. The facade is clad in gold scales, and the interior design incorporates midcentury furniture in mohair velvet, leather upholstery, and a statement rose gold leaf ceiling. Art commissions for Bullion include a two-story glass sculpture by **Jean-Michel Othoniel**, a stainless-steel sculpture by **Kathryn Andrews**, and flocked canvas panels by **Matthew Chambers**, along with works by **Nate Lowman**, **Anna Ostoya**, **Ugo Rondinone**, **Elad Lassry**, and **Brock Fetch**.

*Whitewaller recommends: Socializing at the eight-seat bar, where you can order from the full dinner menu.*

- A contemporary French brasserie by Michelin Star–awarded Chef **Bruno Davailon**.
- The interior design of the restaurant was developed by noted Swedish interior architect **Martin Brudnizki**.
- Commissioned, site-specific art by **Jean-Michel Othoniel**, **Kathryn Andrews**, and **Matthew Chambers** is on view.