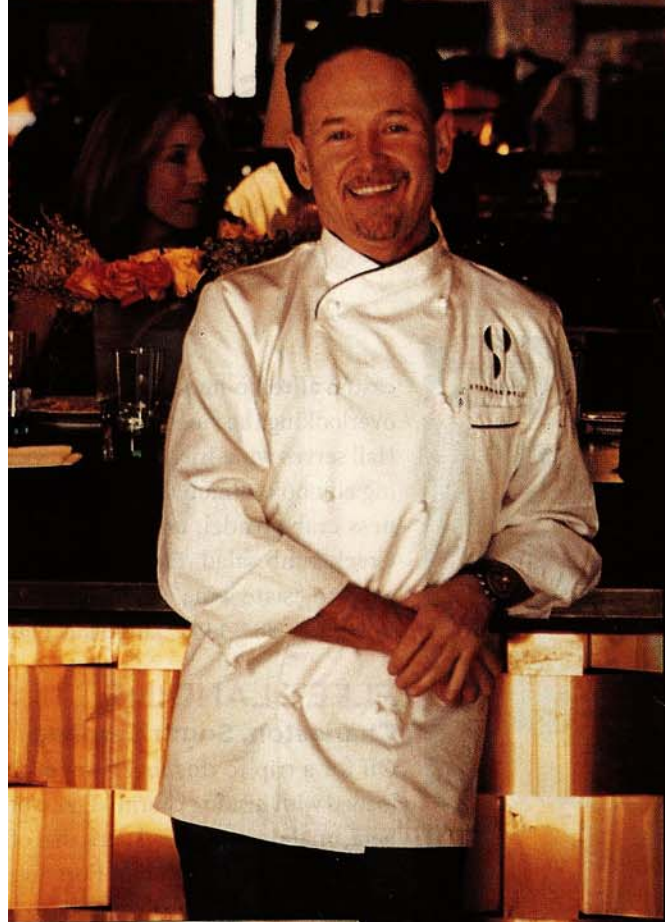


RESTAURANTS



Hot Seat Stephan Pyles, DALLAS

Second acts after a break in any successful career can be difficult, but more so in the food biz, where an absence from the scene can get you lost in the crowd of the newest crop of celeb chefs. Lucky for Dallas (and anyone who visits there), such is not the case for what could be called *Stephan Pyles: The Sequel*. A pioneer of Texas-style New American Cooking in the 1980s, Pyles wowed fans at his previous restaurants, including Routh Street Cafe and Star Canyon. But he left it all to take a five-year sabbatical to travel, eat, rejuvenate, consult, and regroup. The result is a chef hitting his prime—again—and, in our opinion, he is better than ever.

Pyles's eponymous restaurant is in the booming, still-renovating Arts District, and it is Texas-size *big*: Guests can sit at a 20-seat communal table, a ceviche-and-cocktail bar in full view of the gleaming open kitchen, at another separate bar, or in one of several dining areas—and there's a wine room, too, for private parties. Yes, Pyles fans, the signature cowboy steak with a stack of chili-dusted onion rings is on this menu, too, but don't stay stuck in the past. Dishes like a duck confit empanada, lobster in coconut-serrano broth, or *charmoula*-marinated spit-roasted chicken will launch you deliciously into the future—just as Stephan Pyles has done with his considerable talent, innovation, and skill. (1807 Ross Avenue; 214-580-7000; stephanpyles.com)



BETTER THAN EVER:
Stephan Pyles at his
sizzling new spot.

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