



MONA REEDER/Staff Photographer

At Samar, Stephan Pyles draws on flavors of the spice route to create truly inspired dishes.

## **BEST NEW RESTAURANT**

## Samar by Stephan Pyles

hen he opened Samar in early October, Stephan Pyles brought a measure of exotic allure to the Arts District at exactly the right moment: just as the AT&T Performing Arts Center was opening. The restaurant feels so exactly right for this moment: Stylish but never pretentious, it offers seductive small plates to share at modest prices, and gracious service at a level you'd expect in a much pricier dining room. The menu, which draws from Spanish, Eastern Mediterranean and Indian influences, is truly inspired. Pyles uses those spice-route flavors as a jumping-off point, and his dishes, such as endive-orange salad with fennel, pecan labne and sumac, or tandoori quail with nine-jewels rice, or a foie gras brûlée parfait with sherry-glazed figs and crisp jamón serrano, are transporting enough that you might just feel you've been swooped up and carried away on a swift Arabian horse to some romantic, faraway, delicious land.

2100 Ross Ave. 214-922-9922. www.samarrestaurant.com.