



FLYER FEED

CHEAT SHEET | DALLAS



It's time for our next installment of CHEAT SHEETS. We've teamed up with Chefs Feed, the Webby Award-winning food guide powered by chef recommendations, to provide you with a regular blog series of menu recommendations for what to eat and drink while you're visiting a few of our favorite cities. Be sure to download the free app for additional chef recommendations in 23 cities – including 14 of our destinations.

Baby Romaine Caesar at Abacus *"I never order Caesar salad when dining out because most are just mundane, but the baby romaine Caesar at Abacus with Parmesan black pepper tuille and marinated anchovies could be the best on earth. The flavors come together like none I have ever had."* – Chef Richard Chamberlain of Chamberlain's Fish Market Grill

Berkshire Pig Head Carnitas at CBD Provisions *"This is just a great dish to share, as well as a great execution of a sous vide pig's head. It comes with roasted tomatillo salsa, radishes, and tortillas."* – Chef John Tesar of Spoon Bar & Kitchen, Knife (opening April 2014)

"Cali Roll" Deconstructed at Parigi *"In my world, we're surrounded by barbecue and engulfed in mesquite smoke all day. Parigi's deconstructed 'Cali roll' is the perfect bite to bring me back to life after a long day by the pit. Luscious Gulf crab, fresh avocado, and cucumber provide an indulgent base for the tower that's spiked with a badass ginger-soy-wasabi dressing. The whole dish sings."* – Chef Justin Fourton of Pecan Lodge

40-Day Dry-Aged Prime Ribeye at Chamberlain's *"Let me tell you: this steak — cooked medium rare and slightly charred, with sides of asparagus, Hollandaise, and creamed corn with applewood-smoked bacon — is one of the best steak dinners you can have. Oh, and be sure to start with a wedge salad!"* – Chef Dean Fearing of Fearing's

Salumi Misti at Lucia *"Whatever housemade salumi David Uygur has on the menu for the night, just order it. The chicken liver is some of the best I've ever had, very light and airy like a mousse. Make sure to order it with a glass of Lambrusco — it's a beautiful pairing."* – Chef Jeff Harris of AF+B

Classic Cheeseburger at The Grape *"There's a reason it was voted best burger in Texas, because it is! The meat patty is made by hand, the pain au lait (milk bread) is wonderful and holds up to the perfectly cooked beef, the fires are great, and the service is impeccable. You can find this cheeseburger on their brunch menu."* – Chef Abraham Salum of Salum and Komali

The Big Rib at SMOKE *"This dry-rubbed and smoked beef rib is insanely delicious and highly craveable. Tim Byres' creative Texas and Southern-inspired cuisine is executed with imagination in this temple of smoked meats. Their homemade pickles of every variety are delicious and a great balance to the meats."* – Chef Brian Luscher of The Grape

Windy Meadows Farm Chicken at Bolsa *"Brined for 24 hours, cooked sous-vide, and then finished in the pan, this organic chicken is everything you want: natural, tender, and crisp-skinned."* – Chef Janice Provost of Parigi

Crisped Foie Gras at The Mercury *"This is one of very few places that truly know how to sear and cook foie gras. Its sweet demi-glace and chanterelle mushroom ragoût are a sublime finish."* – Chef Espartaco Borga of La Duni Latin Café

Cocoa & Zefirs at Dude, Sweet Chocolate *"This is my local spot for satisfying my sweet tooth. The drinking chocolate with Russian-style marshmallows is a rich and creamy concoction that overcomes the craving. It's the ultimate in-the-shop indulgence, but you can mail order it, too."* – Tim Byres of SMOKE

Check out our past CHEAT SHEETS for more chef recommendations in your favorite Virgin America cities.

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