



## Dallas Chefs Changing the Way We Eat in 2014

We get it! David Uygur, Teiichi Sakurai, Matt McCallister and other highly lauded chefs are worthy of infinite praise. They've opened restaurants that have defined the Dallas dining scene and offer cooking that demonstrates unparalleled refinement. They were also the chefs we celebrated last year, and in some cases the year(s) before that, while consistently giving our bank accounts a big punch in the calf fries.

But other chefs are doing just as much, if not more, to shape the way we eat. They're opening restaurants that offer styles of dining and dishes that were previously unavailable, and many of them are providing great value as well. Others pay homage to Texas roots in new and innovative ways.

These Dallas chefs could use a bit more fanfare. Grab your air horn, jump up on their bars and let them know how much they're loved.



### **Tim Byres**

**Smoke** gets plenty of attention, but too much of it is focused on brisket and brunch. There's so much more to Tim Byres' cooking than a massive bloody mary, biscuits and smoked meats. Look to his more delicate dishes like grilled shrimp and seafood to see a whole new side of Smoke, and then relish the fact that such subtlety is achieved with such a primal heat source: wood-burning flames. Why else would we name him **Best Chef in Dallas**.

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