

MAR 24, 2011

Dallas Art Fair is almost here ...



... and what better way to kick off its impending arrival than with a kickass party?! Last night, Neiman Marcus' flagship downtown hosted a classy little soiree, featuring bevs, bites, a DJ and pretty, pretty people — my kind of fete!



We were greeted by a line of super-cute servers (top) proffering trays of champagne, wine, and a pineapple-sage martini — very refreshing! I don't know who provided the eats, but the baby slider, shrimp corn dog with course mustard and the chicken taquitos were divine! Still, my companion and I were a bit hungry after the festivities.

We were directed by a Fella-in-the-Know to check out R+D Kitchen off Preston Road just south of Northwest Highway. Apparently it's part of the family of restos that operates Houston's, and it

showed. The food was elegant yet approachable and situated at a more reasonable price point than Houston's. The interior, dominated as it was by blonde wood, looked and felt like the belly of a yacht!



Foodwise, my companion and I started off with the sweet relish-y deviled eggs (above). Classic but nothing to write home about (And why are deviled eggs suddenly the new cupcakes?? They're EVERYWHERE!! I've had them at Palomino, Central 214, the new Dragonfly, and now R+D — and I'm sure there're so much more.). Still, after eating them, we realized that the party snackies had settled into our tummy. So my friend simply ordered a California roll. I opted for the roast chicken (below), figuring that any leftovers would make a stellar lunch. And, yum, was I right! But in its original state, it was bursting with flavor, thanks to the herb-flecked skin, and really juicy from breast to thigh. I don't know what leafy veggie was all up in the mashed potatoes (cabbage? leeks?), but the side dish danced on my tastebuds. I'm glad we did some R+D at R+D ...

