



**ECLECTIC
URBA 183**
More of the City's Finest

Urbano Cafe is a centerpiece of Avenue. But at fine dining options, the menu is small, and the selection of blackboard specials, and we ordered from both. Mussels steamed in chunky marinara spiked with chorizo, a blackboard special, arrived piping hot with triangles of bread freshly grilled on the panini press. We chose a salad and mains from the regular menu. To split, a salad of warm red and yellow tomato, with a swirl of pesto, chunks of mild blue cheese, and a nest of SpiceMan's earthy micro greens. For him, strings of fettuccini with shrimp that were cooked firm but not too long, with bits of crabmeat, all tossed gently with a light white wine butter sauce and hefty sprinkling of parsley. For me, peppercorn melange dusted salmon, pan seared then finished in the oven, swimming in a sea of lemon broth with quartered beets, halved fingerling potatoes, and wedges of squash and zucchini. The salmon was cooked all the way through, which left it a bit dry, but the hearty fish regained its moisture from the lemon broth. Sea beans and green beans, sautéed with red, yellow, and orange bell peppers, onions, and garlic, were kelly green and crisp and a perfect summer side. 1410 N. Fitzhugh Ave. 214-823-8550. \$\$\$. BYOB.

—JENNIFER CHINNIS

NEW AMERICAN

**ROSEWOOD MANSION
ON TURTLE CREEK**

REVISIT

It's time to toss out the iconic tortilla soup and elevate chef Bruno Davailion's carrot soup to regal status. The deep orange liquid flavored with ginger and star anise is earthy and rich, with a slightly sweet undertone, and finished off with a drizzle of shrimp butter. Once the creamy broth is gone, you find a surprise in the bowl: a large ravioli stuffed with shrimp and cilantro. It was once on the Taste of the Mansion lunch menu (\$32), which also featured a delightful tuna tartare over diced cucumbers and a dollop of tomato sorbet, and a slightly seared skate wing—a sophisticated summer lunch. Recently at dinner we tried two seafood entrées. The seared snapper and sea scallops bathed in a bouillabaisse broth scented with fennel were tender and soothing. The Atlantic halibut stuffed with piquillo pepper and white bean purée was crusted with small bits of chorizo, which masked the taste of the delicate fish. However, the crusty exterior of the rack of lamb gave way to delicious, warm, red meat complemented by white grits and Texas kale. Despite only five populated tables in the dining room, we were all seated side by side and could not help but overhear our neighbor's conversation. The awkward situation turned interesting. I asked the waiter for a half glass of Pinot Noir, and after it was delivered, I called him back to say it didn't taste like a Pinot Noir. The waiter confessed he'd poured from an open bottle of 2005 Skouras Agorgitiko Saint George from Greece. The couple next to us, guests at the hotel, turned to me and said they'd tried the wine, and they'd loved it. We ordered a bottle and shared a wine experience with new friends. 2821 Turtle Creek Blvd. 214-443-4747. \$\$\$\$. T—N.N.



Chef Bruno Davailion

CASUAL

FLIPS PATIO GRILL

THE MENU AT FLIPS IS LENGTHY, AND THE PAGES of different selections offer a broad spectrum of bar-style dining with an upscale twist. There are appetizers that range from fried pickles (yes!) and boneless chicken wings to creamy hummus and Flips' Fireballs, hand-battered chicken topped with marinara and Alfredo sauce covered with melted mozzarella and topped with a basil pesto sauce. Of course, there are burgers—great burgers made with house-ground chuck beef (and ground turkey) served on freshly baked buns. The kitchen turns out a nice chicken-fried steak smothered in peppery cream gravy, and the cherry fried pie served with a big scoop of Blue Bell ice cream is sure to put you in a food coma. There are too many big (huge!) screen TVs to count, which is great if you're looking for a place to get out of the house

NEW LISTING



The Big Cheesy

and watch a game. However, game or no game, I would drive to Flips just for the French dip sandwich (\$8). Juicy marinated rib-eye is sliced thin and piled high on a house-baked sourdough roll and topped with melted smoked provolone and sautéed onions. The meat is so moist you really don't need to dip it in the accompanying au jus, but, hey, why not go with too much of a good thing? 415 W. State Hwy. 114, Grapevine. 817-421-9567; 6613 Fossil Bluff Dr., Fort Worth. 817-847-4424. \$\$\$. T—N.N.