



The intimately lit bar of George Restaurant in Dallas mirrors the clean contemporary cooking style of chef/owners George and Katie Brown. Photo by Michael Haskins.

Dallas Husband and wife team and co-chefs George and Katie Brown (George Catering) unveiled George Restaurant, at 7709 Inwood Road (former home of The Riviera), in September. Glossy materials such as terrazzo, marble, aluminum, glass, and wood combine to create a sleek modern look for the 75 seater. George handles the savory portion of the seasonal menu, while Katie creates desserts. APPS (\$7 to \$15): coconut/red pepper soup with sea bass, shiitake mushrooms, and cilantro; pan-seared diver scallops with avocado, peaches, and baby arugula. MAINS (\$22

to \$34): crispy duck breast with roasted baby carrots and blackberry demi-glace; barbecue spiced prime rib eye with pea cassoulet and roasted *cipollini*. DESSERTS (\$5): baked lemon pudding with blackberries and mascarpone cream; chocolate/caramel/pecan tart with passion fruit cream.