



CRYSTAL METHOD: VSP's amber crystal belt buckle and chandelier pendant.

CRYSTAL PISTOL!

What happens when the heiress to an iconic jewelry maker wants to launch a spoke from the gilded wheel? Well, she doesn't worry about start-up capital. She puts her initials on it and takes off. The great great granddaughter of Daniel Swarovski, of Austrian crystal fame, recently unveiled the eponymous VSP (for Vanessa, the S surname and Piedra, thanks to husband and baseball outfielder Jorge), incorporating the family's faceted crystal into a clever jewelry line. Pendants with sterling tips hang from leather cords and one-of-a-kind chandelier pieces backed in 24-karat gold leaf encase images of notable artworks. Next for Vanessa and partner/New York designer Colleen Brennan: luxury home accessories only a glittery girl could love. info@vspcompany.com. —*Pamela Kripke*

[CULTURE VULTURE]

PHOTO OP If a picture says 1,000 words, Chris Jordan's mind-bending images say 100,000—at least. The Seattle-based former corporate attorney is now an internationally acclaimed photographic artist and environmental activist whose newest series, *Running the Numbers: An American Self-Portrait*, documents the conspicuous consumption of contemporary mass culture. He's bringing an eye-opening presentation (along with slides of his incredible art pieces) to Dallas on Jan. 27 as part of SMU's Tate Lecture Series, where hot-button social topics including the environment and global warming are sure to make the list. After hearing raw stats such as 106,000 sodas in aluminum cans guzzled every 30 seconds and 426,000 cell phones discarded each day, Jordan was inspired to put these numbers into tangible perspective. The result?

Intricately detailed panels as large as 30 feet wide, assembled from thousands of smaller photographs that illustrate the excesses of hypermodern society. *McFarlin Auditorium, 6405 Boaz Ln., 214.768.8283 or smu.edu/tate.*

—*Rachel Watkins*



MOSAIC MAN: Chris Jordan. From top left: Detail of *Cans Seurat*.



AT YOUR SERVICE! Nick Badovinus in the kitchen of his new *Neighborhood Services* upscale casual eatery.



[EAT SHEET]



MENU-DRIVEN! If anyone can make a new prime steak and seafood concept fly in this economy, it's Judd Fruia, the founding G.M. of Pappas Bros. Steakhouse. **Fruia's Tre Amici** (18020 N. Dallas Pkwy, 972.250.4400) elevates surf and turf with the addition of old-world flair. "Nearly half the menu is authentic Italian," Fruia says. Expect celebs and athletes, since custom clothier Jay Lombardo is a co-owner >>> Chef Nick Badovinus has flown the Consilient Restaurant coop, where he helped develop Hibiscus, Fireside Pies and Porch. Badovinus has teamed with a single investor—his dad—to open **Neighborhood Services** (5027 W. Lovers Ln., 214.350.5027), a casual spot with a mid-century feel serving comfort food and the city's best roasted chicken >>> Around the corner, Lynae Fearing and Tracy Rathbun have retooled their popular, Asian-influenced **Shinsei** (7713 Inwood Rd., 214.352.0005), adding a lounge and private dining room and replacing chef Casey Thompson, who departed following her run on Food Network's *Top Chef*. New chef T.J. Lengnick has broadened the menu, adding east-west tangos like tangy, togarashi-spiced lamb T-bones, and caramelized teriyaki grilled salmon with cilantro lime butter. Says Fearing's husband, Dean: "He's cooking the best food I've ever eaten at Shinsei." >>> In Las Colinas, Randy DeWitt, the founder of Rockfish, and Jack Gibbons, the former concept leader of Pappadeaux restaurants, are turning heads with **Cadillac Ranch** (857 W. John Carpenter Fwy, Irving, 972.506.7262), brilliantly refashioning a defunct Bahama Breeze into a Hill Country retreat with a live music porch, a menu that emphasizes local ingredients and killer margaritas sweetened with agave nectar. —*Michael Hiller*

FOOD DRINK *Guide*

Where to eat now. The following is a discriminating list of Dallas' best restaurants sorted alphabetically. Prices reflect the average cost of a three-course dinner for one person, excluding drinks, tax and tip. \$\$\$\$=Very Expensive (\$60 and up); \$\$\$=Expensive (\$40-\$60); \$\$=Moderate (\$30-\$40); \$=Inexpensive (under \$30).

UPTOWN

2900 This casual-chic establishment offers upscale American fare. The Manchego cheese-stuffed beef tenderloin with chorizo cheese grits and cilantro cream sauce is Castilian-American heaven. 2900 Thomas Ave., 214.303.0400 \$\$\$

Angela's Bistro 51 Located in the State Thomas District, Angela's Bistro 51 is inspired by Angela Gordon's catering roots. Specializing in comfort food, Angela's serves dishes such as rack of herb-crusting lamb and roasted beef tenderloin. Lunch and high tea are also served in addition to dinner. 2701 Guillot St., 214.979.0051 \$\$

Arcodoro/Pomodoro Serving authentic fare from Sardinia, the Italian homeland of Chef Francesco Farris, the restaurant's signature dishes include handmade ravioli and succulent gnocchi with wild boar. 2708 Routh St., 214.871.1924 \$\$\$

Aló The La Duni family carves out another winning dining experience featuring cuisine from Peru and Mexico. The menu includes family-style entrées ideal for sharing, with Peruvian saltados, discada nortena and lobster volcanes. 4447 N. Central Expy., Ste. 100, 214.520.9711 \$\$

Bolla The renovated Stoneleigh Hotel & Spa features chef David Bull's updated classic dishes such as veal cheek piccata and beef short rib cannelloni. The Tony trattoria is also open for breakfast, lunch and late night bites. 2927 Maple Ave., 214.871.7111 \$\$\$\$

The Capital Grille Nationally acclaimed for its dry-aged steaks, the grill boasts an award-winning wine list and fabulous fresh seafood selections. 500 Crescent Ct., 214.303.0500 \$\$\$\$

Coal Vines This Uptown hipster cave serves artisan-style pizza with true New York chops, along with an excellent wine list. The vibe inside is loud/cool, but if you don't have time to linger, take-out is available. 2404 Cedar Springs Rd., 214.855.4999 \$

Crú This wine bar has more than 300 vintages available by the bottle, plus stellar food. Wine label murals complete the décor, designed with the viticulturist in mind. 3699 McKinney Ave., Ste. 107, 214.526.9463; Shops at Legacy, 7201 Bishop Rd., Ste. E2, Plano, 972.312.9463; Watters Creek, 824 Market St., Allen, 972.908.2532 \$\$\$

Dali Wine Bar and Cellar Veteran wine master Paul Pinnell has a destination wine bar in One Arts Plaza that also serves fabulous entrées, small plates and cheese platters. 1722 Routh St., 469.385.9360 \$\$

Dragonfly The exotic eatery presents seductive Mediterranean and Asian flavors in an intimate and elegant setting comprised of a dining room, wine room and bar. A more casual terrace overlooks the Urban Oasis poolside lounge. Hotel ZaZa, 2332 Leonard St., 214.550.9500 \$\$\$

Dream Café Breakfast offerings at this healthy-food-oriented hangout include quality migas, assorted omelets, fruit pancakes and pastries. Veggie specials, pastas, custom-made sandwiches and salads round out the lunch and dinner menus. 2800 Routh St., 214.954.0486; 5100 Belt Line Rd., 972.503.7326 \$



FIRE UP! Pan seared jumbo scallops at Shinsei.

Fearing's Dean Fearing's awe-inspiring cuisine includes barbecued shrimp tacos, maple-black-peppercorn-soaked buffalo tenderloin, queso fresco corn potatoes and five-spiced hamachi with avocado-wasabi puree. The Ritz-Carlton, Dallas, 2121 McKinney Ave., 214.922.4848 \$\$\$\$

The Fish Chef Vu Le delivers a menu of appetizers, salads, soups and a wide variety of entrées, including specialty sushi rolls such as the Spiro (spicy tuna topped with salmon and avocado) and the Sea Diver (fresh water eel with avocado and snow crab). 3636 McKinney Ave., Ste. 150, 214.522.0071 \$\$

Grimaldi's The Brooklyn export fires up West Village with its world famous pizza pies with a crispy crust, secret sauce and legendary meatballs. 3636 McKinney Ave., Ste. 190, 214.559.4611 \$

Hotel St. Germain With a romantic ambience and an enchanting view of a garden courtyard, the grand dining room in this lavish, charming hotel sets the stage for an elite French fine-dining experience. Reservations only. 2516 Maple Ave., 214.871.2516 \$\$\$

I Fratelli This Uptown outpost of the Cole family pizzeria empire features delectable handmade dough with a variety of toppings. 2815 Allen St., 214.720.0070 \$

Lola Head to the tiny, inviting Uptown cottage to experience some of Dallas' best New American cuisine. The Tasting Room has its own chef and offers a 10-course petite portion French menu. 2917 Fairmount St., 214.855.0700 \$\$\$

Nick and Sam's The Uptown steakhouse serves some of the finest prime steaks, chops and seafood in town. In addition, the establishment features a Chef's Table, raw bar and exclusive wine bar with complimentary caviar. 3008 Maple Ave., 214.871.7444 \$\$\$

Nobu Nobu Matsuhisa's eponymous restaurant offers a delicate integration of Peruvian components and Japanese ingredients for exceptional results, including Yellowtail Sashimi and Beef Tobanyaki "Sizzling Dome." 400 Crescent Ct., 214.252.7000 \$\$\$

Palomino The lively spot is known for wood-fired dishes and inventive menu selections. The rich, thick cream of portabella mushroom soup will redefine your standards, but start off with the king crab and artichoke dip. 500 Crescent Ct., Ste. 165, 214.999.1222 \$\$\$