



Cadillac presents the Best of Cuisine.

Best way to spice things up

cardamom

If your mother reserved paprika for special occasions, it's definitely time to add some excitement to the seasonings shelf. Indian cardamom pods house the delightfully aromatic seeds used for traditional biryani, 14k masala curry, and savory squash, carrot, and potato soups. A kiss of cardamom and cinnamon enhances chai, ruby roobos, or ginger tea, but new recipes are blending the spice with java, too. Try coffee cardamom pots de crème, coffee granita with tangerine-cardamom whipped cream, or spicy pear coffee cake.



Best local celebrity

Stephen Pyles

The culinary darling of Dallas, Stephen Pyles' eponymous restaurant offers what he calls "a global tapestry of tastes, flavors, aromas and textures." The winner of a James Beard award, creator of 14 restaurants, and a revolutionary of Texas gastronomy, his New Millennium Southwestern Cuisine encompasses Spanish, Mediterranean, South American and Middle Eastern tastes — as well as Texan. Organic ingredients, a glassed-in kitchen and the tapas-coviche bar make his newest venture extraordinary.

Best culinary trend

Deconstruction!

Though it may sound violent, this approach is actually quite Zen. To heighten appreciation of individual ingredients, the chef can "deconstruct" the dish into separate elements.

New England clam chowder, for example, becomes an artfully arranged plate of potato puree, crispy potato, bacon, cream, chive oil, clams, clam foam, and onion jam. The method is being used for everything from gazpacho to Black Forest cake. Not only does this make for an aesthetic presentation, but the separation also enables the diner to more thoughtfully savor each bite.



Best artistic endeavor

Toulouse Café & Bar

Like the masterpieces of Toulouse-Lautrec, Alberto Lombard's French-Belgian restaurant provides a sparkling scene for local cosmopolitans. (That's people, not drinks, though they have lovely cocktails as well.) This Knox-Henderson bistro offers classic soufflés, steak tartar, seafood bouillabaisse and eight versions of the specialty de la maison: mussels.

Best place to swirl

Savor Dallas

Downtown plays host to a feast for the senses with the return of Savor Dallas. Stated for Feb. 16, 17 and 18, the event brings wine seminars, tastings, cooking demonstrations, exhibits and jazz mix-and-mingles for both true oenophiles and the casual glass-a-weekers. Savor Dallas showcases more than 500 wines and spirits, as well as chefs, restaurants, the Arts District and cultural facilities. See and be seen at delicious meals in the African-American Museum in Fair Park, the Latino Cultural Center, and Molt & Chiropractic's Bubbles 'N' Jazz night with David Sanborn. Get tickets to all events at www.SavorDallas.com or call 888-992-7705.

Best foodie flick

'Mostly Martha'

Don't fear the subtitles! This delicious German film (now on DVD) will whet your appetite. The titular character is a culinary genius, but unemotive and workaholic, until an Italian sous-chef helps her discover passion. However, the on-screen concoctions leave your mouth watering. The American remake of *Mostly Martha*, starring Catherine Zeta-Jones, is in production.

Best part of the meal

the cheese course

Low-carb diets are a cheesemonger's delight, and with thousands of decadent choices, the cheese course can have endless possibilities. A well-balanced plate includes at least one of each cheese: aged, soft, firm and blue. Beyond brie and camembert, experiment with hand-made forms such as Bianco Sottobosco with hints of black truffle, Ireland's mild Cashel Blue and aromatic creamy Rebeloshoon.



cooking classes at Sur La Table

What's more intimate than making risotto together? For a Cupid-inspired rendezvous, share a night learning how to use pro techniques to create date-worthy dinners. Professional sous chefs, pastry cooks and cookbook authors give unique hands-on instruction with yummy results.



Best wonder food

Tahitian noni

Chock full of antioxidants, noni is the islands' ancient secret to energy and long life. Have you ever known a stressed out Tahitian? This perfectly-legal miracle syrup is blended into healthy teas, lemonades and parfaits, with the leaves used for delectable crostini and wraps at Tahitian Noni Café in Uptown.



Best kitchen accessory

designer aprons

Cover that fab Chico frock with a Kiss the Cook apron? Never! Just because you're entertaining more from home doesn't mean you need to look like Aunt Bee. If mashing wassabi potatoes threatens your chic threads, invest in a designer apron. Choose rustic floral, sophisticated foil, estate tartan or always right black and white. A short A-line cut is a flattering option, but a long linen apron gives a more professional vibe. Just take 2 yards of your fave designer's (washable) print to your seamstress and...voilà!

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