



The Best New Restaurants in Dallas 2009

French

Cadot

Jean Anthelme Brillat-Savarin, a French lawyer, politician, and famous gastronome, once wrote: “The discovery of a new dish does more for the happiness of the human race than the discovery of a star.” That was easy for him to say. He was living in France in the early 1800s, when appreciating good food and eating well were part of the French identity. Fresh, local, and regional cooking wasn’t a trend; it was a way of life.

For many years, fine dining in Dallas was defined by exceptional French restaurants, but today you have to seek out the little enclaves of French food that still exist around town. However, veteran chef Jean-Marie Cadot has sparked a new French food revolution in North Dallas.

At his namesake restaurant, you’ll find traditional duck terrine, a thick slab of coarsely textured meat studded with pale green pistachios and black truffles, escargot swimming in Pernod-spiked herb butter thickened with cream, and dessert soufflés that rise as high as the toques in the kitchen.



Owner-chef Jean-Marie Cadot.

photography by Kevin Hunter Marple



Halibut

photography by Kevin Hunter Marple

Halibut isn't just grilled or poached. The gentle fish is swathed in a thin layer of pastry and baked. Dover sole is lightly dusted and sautéed in butter, lemon, and herbs. The whole fish is shown to the table then whisked away to the kitchen, where it is deboned and plated. Even finicky meat-and-potato diners will be pleased with Cadot's flat-iron steak cooked bloody rare, covered with freshly sautéed garlic, and served with crispy pommes frites.

Once the dinner plates are cleared, you'll discover profiteroles, apple tarts, and other new and elegant dishes all guaranteed to make you happy. —*N.N.*