

## **Tasty memories: The year in review in food and dining**

**In a year that brought lots of restaurant openings to the area, these are the after tastes that linger most pleasurably**

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Fort Worth had a vibrant 2010 on the restaurant front, with openings all over town. But when we think back on our year in dining, what comes to mind are the great dishes: the dish of snappy peppers we snacked on and the texture of that pasta we ate, topped with melted butter and dusted with Parmesan cheese. So here are 10 of our top tastes of 2010.

### **1 Gerhard's Potato Pancakes**

This German mom-and-pop in Roanoke does everything from scratch, and it's all expertly prepared: from sauerbraten to schnitzel to bratwursts. But their rendition of potato pancakes really stands out. It's a texture thing: The outside of the pancake is crunchy and brown, while the inside has bits of shredded potato, some just cooked, some extra soft. There's diced onion mixed in there for flavor; sour cream and a side of applesauce make it complete.

301 S. Oak St., #200, Roanoke. [817-491-0300](tel:817-491-0300); [www.qvrestaurants.com](http://www.qvrestaurants.com)

### **2 Seafood Cheesecake appetizer at Café Modern**

The Modern added Friday night hours at its cafe this fall, giving diners an opportunity to linger over cocktails and menu items that somehow seem to taste better when you're not rushed for lunch. Exhibit A: the seafood cheesecake. This ultra-decadent appetizer is made with savory goat cheese that's studded with bits of shrimp, crab, crawfish and lobster. Served with toasted French bread, this is something you want to share, and you can dally over it as long as you like -- cocktail in hand, of course.

3200 Darnell St., Fort Worth. [817-840-2157](tel:817-840-2157); [www.themodern.org](http://www.themodern.org)

### **3 Housemade pasta at Fireside Pies**

Fireside Pies is known for its phenomenal pizzas, topped with chunky ingredients like thickly sliced tomatoes and spicy lamb sausage. But its new pastas should give the pizza a run for its money. Introduced just in time for the opening of its new branch in Fort Worth, the pastas are made in-house and include luscious four-cheese ravioli, spinach lasagna with bolognese sauce or just egg noodles, a little firm, a little tender, in a sauce made from brown butter and Parmesan, simple and good.

2949 Crockett St., Fort Worth. [817-769-3590](tel:817-769-3590); [www.firesidepies.com/home.asp](http://www.firesidepies.com/home.asp)

### **4 Bacon-Wrapped Shrimp at Anejo House of Tequila**

With "tequila" in the name, Anejo definitely has some killer margaritas, ! including one made with prickly pear purée. But the food at this handsome Tex-Mex place is terrific, too, including distinctive items like crisp fried plantains and moist, massive tamales enclosed in banana leaves. The standout is the brochette shrimp: extra-large shrimp wrapped with applewood-smoked bacon, Monterey Jack cheese and a strip of bright green jalapeño, for a little note of

heat.

9159 Blvd. 26, North Richland Hills. [817-485-9900](tel:817-485-9900); [www.anejohot.com](http://www.anejohot.com)

### **5 Brownstone's Green Beans & Curds**

The new home of Top Chef finalist Casey Thompson, Brownstone combines novelty with the comfort of down-home Southern cooking. Among her exciting starters is an innovative salad of sorts called green beans and curds. (The vegetable gets swapped out according to season; during the summer, it was tomatoes.) The kitchen grills green beans until they get nice and charred, but still have a little snap. It's a fabulous contrast to the bites of soft, creamy white cheese. Radicchio, warmed until just wilted, and diced pear add! a flavorful finish.

840 Currie St., Fort Worth. [817-332-1555](tel:817-332-1555); [www.brownstonerestaurants.com](http://www.brownstonerestaurants.com)

### **6 Dutch Baby at Original Pancake House**

When the Original Pancake House opened in Grapevine this summer (its fifth branch in North Texas), it brought not just good breakfasts but also a new spot in Tarrant County to get the eggy morning treat known as the Dutch Baby pancake. It is baked to order and takes 20 minutes, just like its cousin, the soufflé. When it arrives at your table, it's a thick pancake with a marvelously spongy texture. It's served with lemon wedges and confectioners' sugar, so you can make your own tart syrup; some restaurants do it for you, but at OPH, you do it all yourself.

1505 William D. Tate Ave., Grapevine. [817-421-3444](tel:817-421-3444); [www.originalpancakehouse.com](http://www.originalpancakehouse.com)

### **7 Shishito peppers at Blue Sushi Sake Grill**

Shiny and pretty and very blue, Blue Sushi Sake Grill could fool you into thinking that it's just a hip bar. But this Nebraska import has it going on in the kitchen, too, with fine Asian! fusion food. Its signature dish has to be the shishito peppers, an irresistible starter that's a hot item at restaurants such as Nobu in New York. Small green peppers are sauteed in hot pepper oil until their skins blister and turn dark, and the pepper turns soft. The kitchen piles them up on a plate, all glistening and green; no way you can eat just one.

3131 W. Seventh St., Fort Worth. [817-332-2583](tel:817-332-2583); [www.bluesushisakegrill.com](http://www.bluesushisakegrill.com)

### **8 S'Mores dessert at Tillman's Roadhouse**

Tillman's Roadhouse from Dallas' Bishop Arts neighborhood opened its second branch in Fort Worth's equally hot West Seventh district with the same swanky Western decor, rustic comfort food and over-the-top desserts designed to be shared. Oh, the cookie tower is tempting, as is the carousel of cupcakes. But there's no beating the original table-side s'mores, with house-made graham cookies, house-made marshmallows in three flavors -- orange, maple and coffee -- and slabs of thick dark-chocolate bark! The dessert comes with a burner and you make them yourself. Who doesn't like to play with fire?

2933 Crockett St., Fort Worth. [817-850-9255](tel:817-850-9255); [www.tillmansroadhouse.com](http://www.tillmansroadhouse.com)

### **9 Chop House burger at Chop House Burgers**

When a former steakhouse chef opens his own burger joint, you know it's not going to be a typical burger. Chef Kenny Mills' Chop House burger has chunks of brisket mixed into the ground beef, and gets topped with thick slices of applewood-smoked bacon, smoked cheddar cheese and Mills' own house-made steak sauce, served on a toasted wheat bun. The menu is basic, but everything on it shows care, from the crisp sweet-potato fries to the crunchy battered onion rings as big as bracelets.

1700 Park Row Drive, #116, Arlington. [817-459-3700](tel:817-459-3700); [chophouseburgers.com](http://chophouseburgers.com)

## **10 Jalapeño-Onion-Crusted Bass at Bailey's Prime Plus**

Bailey's is the steakhouse that never settles for excess. It takes excess and gives it an extra fillip. Its jalapeno-onion-crusted bass is a perfect example. Never mind a basic grilling. This Texas farm-raised striped bass wears a light, crunchy crust of bread crumbs laced with diced jalapeño and onion -- enough to give this mild white fish a good kick. Is that enough? Of course not: It gets topped with a cream sauce perked up by spicy tequila and red chile. But it's not all cheap thrills: The fish has a clean taste and a texture that's flaky yet moist. 2901 Crockett St., Fort Worth. [817-870-1100](tel:817-870-1100); [www.baileysprimeplus.com](http://www.baileysprimeplus.com)

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