

RESTAURANT UPDATE

“Fifth Anniversary Issue”

Yes folks, this issue marks five years and 120 restaurants that Hankamer has reviewed and updated for you. In all this time, only about five have gone out of business, for one reason or another, so we will give ourselves just a small pat on the back for good selections. You may access all past reviews at www.hankamer.com

La Colombe d’Or
3410 Montrose Houston 77006 713.752.7999 www.lacolombedor.com

Named after the original hotel/restaurant in St Paul de Vence, where owner Steve Zimmerman owns his South of France getaway, La Colombe d’Or Houston (The Golden Dove) has hosted past presidents named Bush and Clinton, and entertainers such as Madonna, just as the original in France has been the hangout for decades of literati and artists such as Pablo Picasso. Comprised of a stunningly intimate boutique hotel, a large special events salon with paneling from a famous French chateau, an art gallery, suites and villas, an oak bar, and an elegant white tablecloth restaurant, La Colombe d’Or is an oasis of civility in Houston’s trendy Montrose District. The heart of this complex is the historic Fondren Mansion (the Fondren family were among the founders of Humble Oil & Refining Co., antecedent of present day ExxonMobil). Appetizers include Louisiana super lump crabmeat and gulf shrimp with two sauces; Scottish salmon served with traditional garnish; Cajun fried oysters served with red and remoulade sauces; Traditional escargots with fresh garlic and parsley; and Roasted Texas goat cheese with mixed greens. Among the Grand Salads selections, the discriminating diner will find Half-chilled melon with Maine lobster, fresh raspberries, and lobster sauce; and Salade Nicoise, Mediterranean salad with olives, red and green peppers, anchovies, boiled eggs, tomatoes, boiled potatoes, topped with fresh grilled tuna. Poissons (fish) selections include Grilled herb crusted Chilean sea bass with extra virgin olive oil and fresh fennel; “Chef’s choice” of three fresh seafood items-soft shell crab, lobster, grilled shrimp, sea scallops, sea bass, or red snapper. Viandes (meats) feature Individual rack of baby lamb grilled with natural herbs and red wine sauce; Veal scallopini topped with lump crabmeat, green asparagus, and lemon sauce; Hazelnut crusted chicken breast with fresh herbs and parmesan, served with angel hair pasta and assorted vegetables; Pan seared rabbit loin and leg confit, with herbes de Provence and Sauternes wine. A rich selection of desserts – and wines – is available to accompany every meal.

Canopy
3939 Montrose Houston 77006 713.528.6848 www.canopyhouston.com

With Iran Newly opened in a futuristic space which is sometimes a little too bright and a lot too noisy, newly opened Canopy nonetheless delivers an outstanding culinary experience. On the Appetizer menu: Littleneck clams with Spanish chorizo, garlic, fennel, parsley, and white wine; Crispy calamari, with Harissa lime mayo; Crab cake and fried green tomatoes, with scallion remoulade and jalapeno parsley chimichurri; and Grilled asparagus and creamy wild mushrooms, with seeded toast and truffle oil. The salad selection includes Bibb lettuce with English cucumber, tomato, Roquefort, bacon, buttermilk-chive dressing; Baby spinach and pulled chicken salad, frisee, radicchio, watercress, roasted red grapes, pears, pecans, Roquefort and Banyuls vinaigrette. In the Entrée section are Grilled NY strip sandwich, served open face on toasted sourdough, with house salad, hand-cut fries, and chimichurri; Sauteed gulf shrimp and linguini with aromatic tomato and garlic broth; Buttermilk fried pork loin with whole grain mustard mashed potatoes, grilled broccolini, tomato cucumber salad, and jalapeno andouille gravy; Sauteed gulf red snapper, field peas, ham hock, bacon braised collard greens, tomato confit, and shallot ring salad; Seared duck breast, dried cherry & almond wild rice pilaf, Brussels sprouts, and cherry-Port reduction. Sides may include White cheddar corn orzo risotto; Creamed Swiss chard; or Bacon mac-and-cheese.

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Note: By way of qualifications for reviewing restaurants, Hankamer has owned and operated numerous restaurants, coffee shops, hotels, discotheques and banquet halls over the last forty years; he has travelled to over 70 countries and has studied and lived in Europe for over three years; he was co-owner of a home delivery wine of the month club and imported his own wine labels for years. Copyright 2010 Ray Hankamer, Hankamer Commercial/Hankamer & Associates.