

RESTAURANT UPDATE

ARTURO'S UPTOWN ITALIANO

1180 Uptown Park Boulevard • Houston 77056 • 713.621.1180

We have come to really enjoy dining at Arturo's...friendly staff, hot bar scene, and excellent food, combined with an easily accessible location near the Galleria. More often than not Chef Arturo Boada will stop by your table to make sure you are happy. The lunch menu offers as hot appetizers Baked eggplant parmigiana, Fried calamari, and Sonia's ravioli, stuffed with chicken and porcini mushrooms, topped with a white wine basil sauce and jumbo lump crabmeat, and a delectable Cream of yellow bell pepper soup. Bowtie pasta "Margherita" and Sauteed shrimp fettuccine highlight the pasta selections. For luncheon entrees, Grilled Atlantic salmon, Grilled tuna sashimi grade, and Frutti di mare, a light seafood soup with mussels, shrimp, calamari, snapper and mixed herbs and tomatoes tempt the palate. The evening menu features on the weekend Slow-braised Osso Bucco, Mediterranean grilled chicken breast with olives, artichoke hearts, and capers, and a rich variety of pasta. Evening specials include the freshest seafoods, Veal T-bone steak with sauteed vegetables, and Mussels in white wine sauce, as appetizer or entree. Not far away from the dining room is the 'happening' bar area, where patrons can sit in booths and dine and watch (and participate?) in the action.

REEF

2600 Travis at McGowen • Houston 77006 • 713.526.8282

Not since Catalan has a new restaurant burst upon the Houston scene with as much "buzz" as REEF. Owned and operated by the former chef and food and beverage director of the Bank Restaurant at Hotel Icon, REEF has operators who are professionals in the food and wine world. And doing a review on this interesting new dining destination has proved to be challenging to Hankamer – to say the least – since there is no permanent menu. Instead, the menu changes from day to day, according to arrivals of fresh ingredients, and according to the whim and instinct of the chef. Appetizers are creative, and include Snapper carpaccio, with grapefruit agua dulce, and garlic bruschetta; The Slice, iceberg lettuce, with Cabrales cheese and pancetta, Mussels steamed in Shiner bock beer, Tempura vegetables with X.O. sauce, Bacon and shrimp XL with avocado and Yuzu-mang vinaigrette, Spring roll shrimp, and Tempura soft-shell, taqueria style with pickled vinaigrette. Dinner offerings may include Wahoo, Triple tail, Scallops, Salmon or Softshell crab (according to which fresh fish deliveries are on hand), to be fixed as you like them. The Seafood hotpot is a special favorite of Hankamer. Although this is primarily a seafood restaurant, an excellent rib eye steak is available, as are delectable pasta dishes. REEF is going through its early days and promises to be an excellent and established landmark in Midtown. Wines are specially selected and affordably priced.

For more information on Hankamer & Associates or any of our current listings, please visit our website at www.hankamer.com, or call Ray Hankamer at 713.789.7060, ext.1205. Your comments are welcome: rhankamer@hankamer.com

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. The opinions expressed in Hankamer Commercial RESTAURANT UPDATE are the opinions of Hankamer only and these opinions may not be shared by RED News or any other advertising medium in which UPDATE appears. © 2007 Ray Hankamer, Hankamer Commercial/Hankamer & Associates.