

RESTAURANT UPDATE

Le Mistral 1420 Eldridge Parkway Houston 77077 832.379.8322

This excellent French restaurant is heavily patronized by Houston's French community, which is always a good sign. In addition to the superb menu selection, the thing that always makes me want to return is the feeling the staff sincerely wants you to have the best experience you can have while dining at their restaurant. Open for lunch and dinner, Le Mistral is in attractive (expanded) new quarters. Appetizers include Burgundy snails baked in butter, garlic, and parsley; Foie gras terrine marinated in Sauternes, served with toasted butter brioche, and braised beet salad; Seared baby lobster tail bisque served with saffron croutons; and Mariniere mussels with wine mussel juice, shallots, parsley, and a touch of cream. Choice of entrees include Caramelized duck breast with a spicy orange sauce, served with an apple foie gras cake and green asparagus; Half roasted smoked beef tenderloin, fingerling black truffle mashed potatoes, Bordelaise horseradish sauce; Slowly braised veal osso bucco in balsamic and port wine, parmesan risotto, shiitaki mushrooms; Filet of redfish en papillote, served on a bed of julienne leeks surrounded by zucchini and tomatoes, marinated in lemon juice and olive oil; Boneless leg and tenderloin rabbit on black olive tapenade, potato gnocchi, tomato emulsion flavored with thyme; and Double pork chop confit served with an apricot chutney, old grain mustard sauce, zucchini beignet. Excellent, affordably priced French and California wines may be paired with your meal.

The Oceanaire Seafood Room 5061 Westheimer (Galleria) Houston 832.487.8862

Specializing in ultra-fresh seafood, The Oceanaire in Houston, as well as in its other locations around the United States, occupies a special dining niche. Menus are printed daily according to arrivals. The oyster bar features oysters from New Zealand, Washington, California, Oregon, Maine, Nova Scotia, Prince Edward Island, and elsewhere. Caviar from various countries is available. Appetizers range from Clams casino to Grilled calamari to Jumbo shrimp cocktail to House-cured salmon to Oysters Rockefeller to Tuna tartare. Soups and salads – large enough to share – consist of New England clam chowder, Dungeness crab Louie, and Sliced tomato and red onion salad. In the “simply grilled” category, try Alaskan halibut “T-bone”, Columbia River Chinook salmon “Captain’s Cut”, Jumbo lump crab cakes, Whole Dover sole Meuniere, Black and bleu blue marlin steak with sweet onion confit and Roquefort butter, Sushi grade Florida black grouper, or Sea of Cortez bluefin tuna. Specialties listed are Fin and shell fish stew-fish, clams, shrimp, and mussels in spicy tomato fume; Grilled Cape Neddick sea scallops with American lobster sauce; Fried fisherman’s platter with salt & vinegar fries, and Crispy fried whole Arctic char with citrus soy glaze. Live North Atlantic lobsters are available, and among side dishes are Sour cream and onion mashed potatoes, Steamed asparagus, Creamed corn, Salt & vinegar fries, Basmati rice pilaf, Cole slaw, Sauteed spinach and mushrooms, and Au gratin potatoes.

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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. 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. Copyright 2007 Ray Hankamer; Hankamer Commercial/Hankamer & Associates.