

**60 DEGREES MASTERCRAFTED**

**2300 Westheimer Houston 77019 713.360.7757 [www.60degreesmastercrafted.com](http://www.60degreesmastercrafted.com)**

This restaurant caused some commotion when it opened, with its \$200 hamburger (chopped rib eye steak, seared foie gras, caramelized onions, bordelaise, sautéed mushrooms shaved truffles, white truffle fries), and it is still on the menu, along with other gourmet burgers more favorably priced. The professional Austrian chef was for many years head of Houston Country Club's food & beverage operation, so he learned what Houstonians like to eat...and here he is, positioned solidly on the south flank of River Oaks, where the money is. Ambiance is techno-modern, but not harsh. **Starters** include Tejas chili, avocado, pico de gallo, Mexican crema, amaretto coffee; Green tomatoes and jumbo lump crab, oven roasted tomato, Cajun remoulade, Andouille chips; Pork belly grilled and braised, satay sauce, kimchi vegetable slaw, lotus chips; Jumbo lump crab cake, smoked tomato aioli, fennel herb salad; Seafood fondue, jumbo lump crabmeat, crawfish, shrimp, roasted corn, Hatch chilies, cilantro in cheese cream sauce. **Salads:** 60 Degrees, chopped romaine, arugula, spinach, cucumber, green onions, tomato, red radishes, celery, carrots, broccoli, black olives, cooked egg, fresh mint, smoked caramelized pecans, choice of dressing, with chicken, seafood, meat optional add-ons. **Mains:** Seared Akaushi beef tips, green peppercorn sauce, bosque blue potatoes, fresh garden vegetables; Slow roasted lamb shoulder and lamb crepinette, rosemary bordelaise, grilled vegetables, couscous, cucumber, mint crème fraîche; Chicken schnitzel Austrian, cucumber and potato salad, lemon garnish; Seafood cioppino, fresh fish, shrimp, scallops, jumbo lump crabmeat, lobster, tomato, herbs, white wine. **To Share:** Cowboy steak, 30 oz. bone-in rib eye, chili corn sauce, fork-smashed potatoes, vegetables, tobacco onion rings, avocado relish; Roasted pork hind shank (Austria coming in here!), cheddar cheese grits, succotash, fried okra. **Sides:** Sweet potato house fries; White truffle house fries; Onion rings stack; Parmesan crusted asparagus; White truffle mac & cheese; Fried Brussels sprouts. Bring your Platinum credit card but you will be rubbing shoulders with a well-heeled crowd who brought theirs' too.

**LIBERTY KITCHEN OYSTERETTE (LKRO)**

**4224 San Felipe Houston 77027 713.622.1010 [www.libertykitchenoysterette.com](http://www.libertykitchenoysterette.com)**

Felon Willie Sutton, when asked why he had robbed so many banks, replied "Because that's where the money is". The same answer could explain why the two restaurants reviewed today- and so many more- are right on the borders of River Oaks, where many "ladies of the manor" of course have ovens in their fancy kitchens, but use them to store their cookbooks. But just as 60 Degrees (reviewed above) is on the formal side, LKRO is casual, and falls generally into the category of Brasserie 19 (B-19), also bordering the wealth enclave. Since opening, LKRO has been "the" spot to mix and mingle and enjoy good food, reasonably priced. The curvilinear bar, which defines the entrance to the restaurant, is great for drinks or dining, while deeper into the restaurant table service is available for business dinners or casual dining. **Seabar:** Iced raw oysters from our Gulf of Mexico, along with Belon oysters from the Bay of Fundy, and from Maine; Littleneck clams; Jumbo shrimp; Maine lobster; Jonah crab snap & eat; Banana leaf smoked salmon; Tuna tataki; Tuna tartare; Ceviche; Ipswich soft shell clams in broth, drawn butter, garlicky bread; Blue Hill Bay mussels, coconut ginger & chile, steam fried, with scallion butter; Special roll, sashimi, or sushi. **Lil K's Big Bad Breakfast:** Chicken fried 8 oz. butcher's cut steak, cream gravy, roasted jalapeno, maple bacon, 3 fried eggs, French fries & mushroom gravy, sourdough toast, fruit cup, 2 pancakes, warm maple syrup & butter (HOW MANY is this supposed to serve?). **Breakfast brunch (Sat. & Sun. only):** Eggs Benedict, Shirred eggs; Hot smoked salmon & cream cheese omelet; Lee's biscuit in a box; Stockyard hash & eggs; and much more. **Prime Rib Cart:** Angus prime rib au jus, carved table side; Mishima Ranch ultra Wagyu NY strip; Black Hill Ranch outside skirt steak; Half organic chicken, herb crust, lemon stuffed. **Burger & Sandwich:** Po-boys-shrimp, oysters, or combo; Maine lobster roll; Fried Georges Bank fish sandwich; Liberty burger. **Swimmers:** Salmon' Acadian redfish; Yellow fin tuna with Indonesian soy vinaigrette; Jumbo scallops Market fish; Gulf shrimp & grits; Grilled Maine lobster & stuffed head; Alaskan king crab legs, drawn butter, lemon. **Pies, Cakes, & Sweets:** Raspberry white chocolate bread pudding; Home-made chocolate or oatmeal cream "pies" cookies; Deluxe candied banana split; Petite red velvet cheese cake \$8 hot chocolate, with cinnamon chocolates, Mexican vanilla bean, organic milk, salt caramel marshmallow. Many other delightful menu items, too numerous to list. You will have a really nice time sampling these items in person, and may run into friends who are doing the same!

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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 2014 Ray Hankamer, Hankamer Commercial/Hankamer & Associates.