

RESTAURANT UPDATE

SHADE

250 W. 19th (The Heights) Houston 77008 - 713.863.7500

Strolling into Shade from the “small town” sidewalk which is The Heights on W 19th Street is a unique experience in big and brassy Houston . But there is nothing “small town” about Shade’s sophisticated and incredibly varied menu and attentive service. Lunch and dinner menus feature broad selections in the soup and salad department, such as Shrimp and crab Campechana served with crispy plaintain chips; Fried chicken salad with field greens, cucumbers, tomatoes, hard boiled egg, cheddar cheese, applewood smoked bacon, chives and buttermilk/creole mustard dressing; Quiche, with spinach, bacon, sun dried tomatoes, served with a field greens salad, oranges and crispy potatoes; Chicken/andouille/crawfish gumbo; Roasted tomato bisque. Among the appetizers are Ahi poke, Hawaiian tuna, sea salt, onion and sesame soy over wakame, wasabi oil, and mustard soy; Ancho/Shiner bock BBQ glazed quail with Nappa slaw, red onion escabeche and garlic pickle; or Fried shrimp and bacon cheese grits. Entrees include Angelhair pasta and seared scallops, with English peas, pancetta, leeks , shitakes in a white wine caramelized shallot cream sauce; Grilled double cut pork chop with thyme/Gruyere bread pudding, sauteed Swiss chard, and roasted garlic sauce, with green tomato mango relish; Duck two ways, pan seared breast and leg confit with bacon braised collard greens, sweet corn/poblano polenta, and red wine reduction; or Grilled feta stuffed ground lamb topped with cilantro mint pesto, over a salad of baby spinach, grilled fennel and asparagus, roasted pepper, sun dried tomatoes and hearts of palm with orange chipotle vinaigrette!

CALIFORNIA PIZZA KITCHEN (CPK) Post Oak at San Felipe - Houston 77056 - 713.963.9262

NOT just pizza, but a wide and tasty variety of freshly prepared items...CPK does everything well. Singapore shrimp rolls, with baby broccoli, soy-glazed shitake mushrooms, spinach, carrots, rice noodles, bean sprouts, green onion and cilantro, wrapped in rice paper-served chilled with a sesame-ginger dipping sauce and Szechuan slaw; CPK Cobb salad, chopped lettuce with applewood smoked bacon, fresh avocado, chilled/grilled chicken breast, diced tomatoes, chopped egg, basil and Gorgonzola cheese with herb ranch dressing or blue cheese. The list of some 27 pizzas includes Mango tandoori chicken, with mild onions, red peppers, and mozzarella cheese on a spicy golden curry sauce, topped with fresh cilantro and a sweet mango chili sauce; Goat cheese with roasted peppers, grilled Japanese eggplant, mozzarella cheese, caramelized onions, Italian parsley, and CPK tomato sauce; Five cheese & fresh tomato, fresh sliced Roma tomatoes, basil, fresh mozzarella, Monterey jack, smoked Gouda, shaved Pecorino and Romano cheeses; and Pepperoni supremo, with Italian pomodoro, mozzarella, Parmesan and topped with fresh herbs. On the pasta menu are Chicken tequila fettuccine, spinach fettuccine with red, green, and yellow peppers, red onions and fresh cilantro in a tequila lime and jalapeno cream sauce; Portobello mushroom ravioli, filled with rosemary Portobello mushrooms, herbs, and cheese, topped with imported Italian tomatoes, fresh basil, and garlic Parmesan cheese sauce; and Sausage and pepper penne, slices of grilled spicy Italian sausage, mild onions, red & yellow pepper and Parmesan cheese in marinera sauce; “Specialties” include Ginger salmon, pan sauteed from the Atlantic, topped with chopped cilantro, green onions and sweet ginger sauce, and served with wok-stirred Mandarin noodles, snow peas and sesame seeds or mixed vegetables; and Chicken Marsala, thin ly pounded breast sauteed with fresh mushrooms and grilled asparagus in a marsala wine sauce, served with linguine fini pasta. A rich selection of desserts follows, including Chocolate souffle cake, Tiramisu, Apple crisp, and Sticky toffee pudding

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