

## IBIZA FOOD & WINE BAR

2450 Louisiana Houston 77006 (713) 524-0004

Ibiza, named after one of Spain's most beautiful Mediterranean islands, is a restaurant which makes one feel good just being there. Its soft modern decor is accented by a huge softly backlit wine storage bin, which occupies an entire wall of the restaurant. Its location in Midtown makes Ibiza convenient to downtown, and to some of Houston's tonier residential neighborhoods. Starters include Spanish Olives, Jamon Serrano, and Manchego Cheese, Pan Seared Frog's Legs with Fried Green Tomato and Muscadine Peppercorn Butter, Crispy Baby Crabs with Moroccan Harissa Dip, and Crispy Calamari with Lime Sambal Chili Aioli. In addition to a selection of creative salads, high on our list are Basque Green Pepper soup, and Crab Bisque. Main courses are no less mouth-watering: Venison Chop with Apple Smoked Bacon Risotto and Morel Butter, Six Hour Braised Lamb Shank with Spanish Mint Oil, Moroccan Grilled Shrimp with Goat Cheese Polenta, and Grilled Atlantic Salmon with Provencal Sauce. On Sunday evenings authentic Spanish Paella is served, chock full of calamari, pulpo, mussels, sausage, large prawns, roasted chicken, and of course, saffron rice. On a recent evening, we followed our visit to Ibiza with a nightcap at the fun new hangout for Midtown singles, Pubfiction Sports Bar, located one block north of Ibiza on Smith at Hadley.

## MASRAFF'S ON POST OAK LANE

1025 S Post Oak Lane Houston 77056 (713) 355-1975

Hankamer's first exposure to the high level of gastronomy which one experiences at Masraff's was a visit to the first chef's Paris restaurant on the right bank of the Seine some twenty years ago. Masraff's co-founder Tony Masraff, who sold his software company for a bundle, dreamed of one day opening his own restaurant, where the cuisine would be on a par with that found in Paris. He and his smart young restaurateur son and partner Russell have certainly succeeded, and then some. Masraff's is housed in an elegant old country manor, and upon entering one feels as if one is entering a private home, with subdued lighting, elegant decor, and a greeting worthy of one of France's Michelin-starred restaurants. Appetizers include Texas Quail, Molasses-Caramelized Onions and Walnut Stuffed Quail Pear-Celery Compote, Wild Mushroom Ravioli with Truffle-Scented Broth, and Crispy Jumbo Lump Crabmeat Roll Garnished with Spicy Cole Slaw and Mango Coulis, Avocado and Red Pepper Sauce. The large entree selection includes Pan Seared Chilean Sea Bass with Tomato Bread Pudding, Citrus Spinach and Champagne Sauce, Osso Bucco Slowly Braised in Natural Juices with Armenian Rice Pilaf, Gulf Red Snapper with Mashed Potatoes and Sauteed Corn, Leek and Snow Pea Relish, Lemon-Thyme Emulsion, and Hereford Filet Mignon Served with Diced Potato, Leek and Brie Cheese-Stuffed Cabbage wrapped in Bacon, Sun Dried Tomato and Portobello Mushroom Chutney, with Bordelaise Sauce. Whew! And to finish, dessert choices include Key Lime Tarte Brulee, Strawberry Gazpacho, Peach Crisp with Vanilla Ice Cream, and Bittersweet Chocolate Fondant, Creme Anglaise.

***This issue celebrates Hankamer Restaurant Update's first anniversary. Thank you for being with us now and into the future.***

For more information on Hankamer Commercial or any of our current listings, please visit our website at [www.hankamer.com](http://www.hankamer.com), or call Ray Hankamer at 713.789.7060, ext.1205. Your comments are welcome: [rhankamer@hankamer.com](mailto: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. © 2006 Ray Hankamer, Hankamer Commercial.*