

**10 Most Beautiful Women**  
IN DALLAS/FORT WORTH

**The Greatness of Dirk Nowitzki**



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DALLAS / FORT WORTH

**The Worst Judge In Dallas County**

**FRISCO**  
Fake Is Okay Here

# Best Restaurants 2009

THE TOP NEW PLACES TO EAT & DRINK

**RESTAURANT OF THE YEAR**

DALLAS' FIRST STEAKHOUSE FOR WOMEN



KUROBUTA PORK JOWLS at BOLSA

DECEMBER 2



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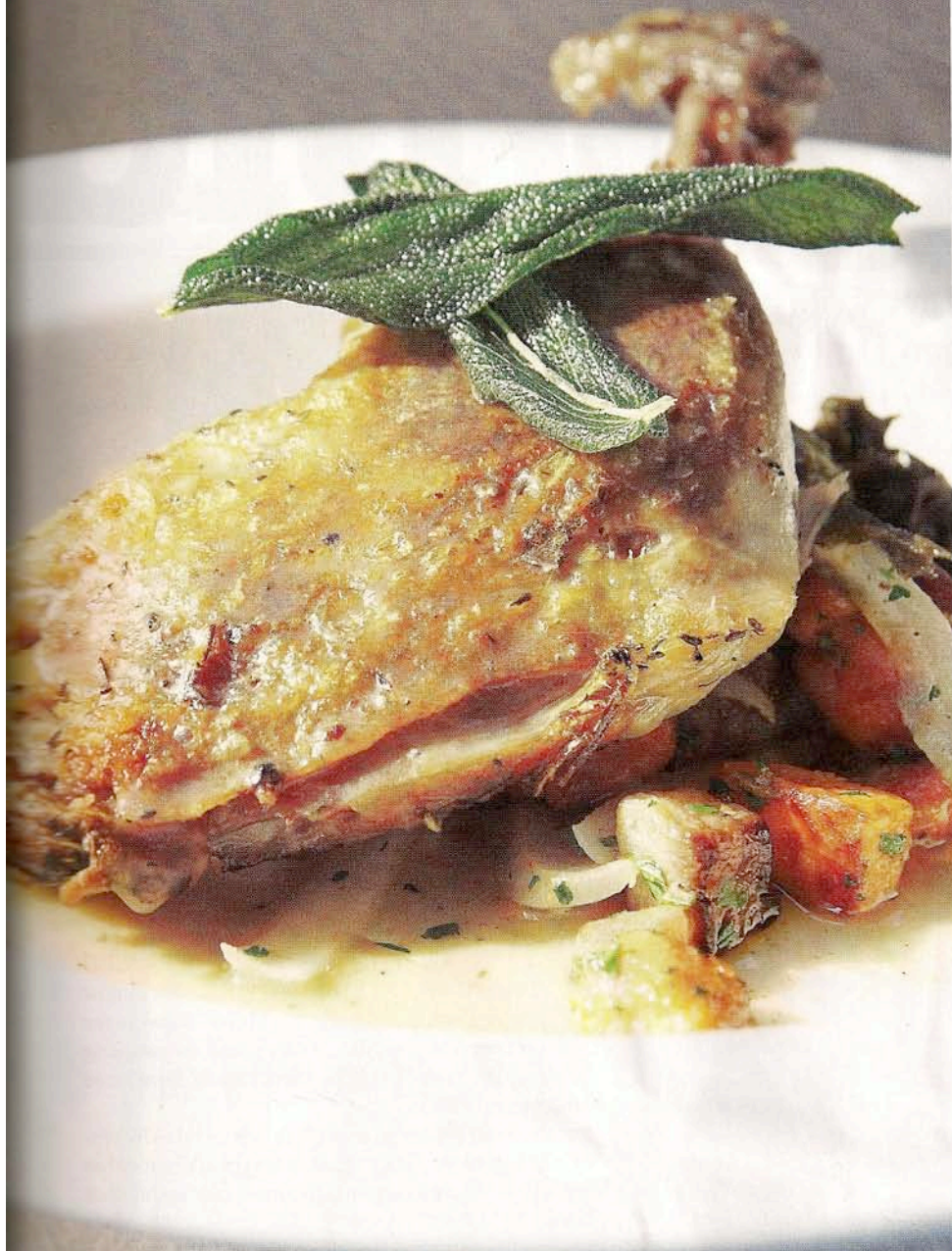
## ELLERBE FINE FOODS

Hip, burgeoning Magnolia Avenue is the perfect location for this au courant restaurant and Fort Worth's proud entry in the new wave of places that strive to go local and seasonal. Named for a street in the Shreveport, Louisiana, hometown of co-owners Molly McCook and Richard King, Ellerbe has a modern American theme with a Southern flair. It's the kind of menu that makes you want to eat your way right through it.

For starters, a salad of arugula with shaved Grana cheese and Marcona almonds, or carnival squash with tender greens, spiced pecans, and farmstead raclette from Fort Worth-based Deborah's Farmstead Cheese. Or bruschetta, topped not with the usual tomato but instead grilled peppers and squash, drizzled with balsamic.

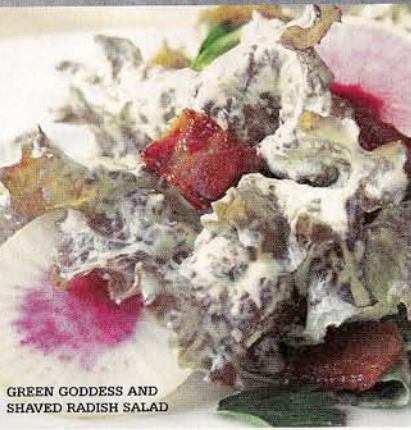
The cheese plate includes a luscious triple cream Brie—a perfect spread for the house bread, a crunchy baguette served with butter and Hawaiian sea salt. They bring in baguettes from Gambinos Bakery in New Orleans, which they put to good use in the shrimp po' boy. Get it with a side of the maque choux, the spicy stewed corn dish, and you might as well be sitting in the French Quarter.

McCook is often spotted by the locals buying fresh produce at area markets. She developed her seasonal ways after working with California chefs such as Los Angeles' renowned Suzanne Goin of Lucques and A.O.C. Credit King for overseeing the renovation of this former gas station, now with a glorious bank of windows in front, and a gas pump bay that's been repurposed into a patio lined with wildflowers growing in smart aluminum-clad planters. The restaurant sees hour-long waits, even on weeknights. No surprise. 1501 W. Magnolia Ave., Fort Worth. 817-926-3663. [ellerbefinefoods.com](http://ellerbefinefoods.com). —T.G.



DUCK CONFIT

CO-OWNERS MOLLY MCCOOK AND RICHARD KING



GREEN GODDESS AND SHAVED RADISH SALAD