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DALLAS

Restaurant Issue 2013

The Finest 52!

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DESIGN FIND

Rock Out

Dallas-based furniture and accessories designer Brenda Houston's new polished agate coffee tables—carried exclusively through Holly Hunt at **George Cameron Nash**—are made of some of the rarest agate in the world, excavated from mines in Uruguay and Brazil. "It's a fascinating industry," says Houston, who spent years searching for agate large enough to create coffee tables. "I'm dealing directly with the miners—I try to buy the entire rock, about the size of a Mini Cooper. There are only two saws in the world that will cut agate, and I'm working with both of them. I also brought an agate polisher to the U.S. from Brazil." The best agate—the kind that ends up on Houston's tables—is "super-white like ice" she says, and shows fractures, "which is what I'm after."

Houston, a former VP of visual and store design for David Yurman, launched her mineral design business in 2008 at the *Architectural Digest* show in New York, where luxury furniture designer Hunt first purchased her smaller agate side tables. Lamps and accessories followed, and the larger tables have been a huge hit, says Houston, whose clients include the Saudi royal family, who recently purchased 10 coffee tables for their Bel Air home in L.A. Houston and Hunt have also just opened a showroom in Dubai, at the request of the royal family, says Houston, whose newest collection of calcite and onyx bowls are being carried at Laura Lee Clark in Dallas. *Tables, \$6,000-\$85,000, George Cameron Nash, 1025 N. Stemmons Freeway, 214.744.1544 georgecameronnash.com; bowls, \$200-\$5,000 at Laura Lee Clark, 1515 Slocum St., 214.265.7272 lauraleeclark.com* —RS



NUMBER CRUNCH

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nearly half of them. "Even at \$45 an ounce"—that's \$720 a pound—"we'll sell 30 pounds of Ohmi beef a month," says Taylor Kearney, N&S's executive chef. 3008 Maple Ave., 214.871.7444, nick-sams.com —Mike Hiller

Paleo people, we've found your caveman Kryptonite: Ohmi beef, a Japanese meat so prime-beefy, you'll never crave Kobe beef again. Only a few Ohmi beef tenderloins make it to the U.S. each month.

Nick & Sam's steakhouse buys

BON-VIVANT BUBBLY

Champagne Society

The **Armand de Brignac** **Dynastie** of luxury Champagnes is popping the cork on a one-of-a-kind collection of the winery's Brut Gold Champagne, from a standard 750-milliliter bottle to a world record-breaking 30-liter Midas (there are nine bottles in all). The bevy of bubbly—presented to the lucky consumer in gold-plated, bath-shaped Armand de Brignac-branded ice buckets (excluding the Midas, which will be carried by hand), recently debuted at Hakkasan Las Vegas, the five-level nightlife mecca at MGM Grand Hotel & Casino, for \$500,000. The Billionaire Club in Monaco at the Fairmont Monte Carlo also offers the collection at \$467,820. Bottoms up! *MGM Grand, 3799 S. Las Vegas Blvd., Las Vegas; Billionaire Club, atop the Fairmont Monte Carlo, 12 Avenue des Spelugues, Monte Carlo, Monaco*

—Meridith Ford



OHMI PHOTO BY MICHAEL HILLER