

Flavours of Dallas & Fort Worth

It's been quite a while between tequila shots and margaritas in the Lone Star state of Texas for MiNDFOOD's Editor-in-Chief, Michael McHugh. But as he returns to Dallas and Fort Worth, he discovers the food scene is so much more than just great barbecue and Tex Mex. Eating out now has a conscience, and a world-class dollop of culture – plus there's also an extraordinary range of local craft beer to choose from.

WORDS & PHOTOGRAPHY
BY MICHAEL MCHUGH

Lighting up with blue tiles right in the heart of Downtown Dallas is Commissary on Main Street – a mix of bakery, butcher shop, wine cellar and café, created by Tim Headington, owner of The Joule Hotel in Downtown Dallas.



Much has changed. There seems to be a different energy here in DFW – the Dallas-Fort Worth cities of Texas. Sure, it still has that wonderful, wide open space feel, where the huge billowing sky rolls into the land and seems to never end – and it goes without saying the people are as friendly as ever. But the connection between the cities is more accessible, with the new TEXRail commuter train connecting Fort Worth to the airport. The DFW airport sits right in the middle of both cities, so access is easy. Of course you can also hire a car to get around, but personally I think the best way to travel is by Uber. These cities have very large footprints, offering very different neighbourhood experiences and food and shopping options. All the locals drive when they want to get anywhere, and everything is spread out – with much more land to develop.

As I start my trip, it seems Downtown Dallas has changed the most, with newly renovated hotels like the ultra-cool Adolphus taking a key position in the CBD. Swoon The Studio's cool redesign has really taken the hip factor up a notch – I even had a haircut in the lobby. But the area has also seen new restaurants, cafés and shops open – which are changing the feeling of this inner city completely.

Fort Worth too has had new areas open up, like The Foundry District – where young entrepreneurs and sisters Jessica and Susan Warman are creating community spaces for events and pop-ups. Across the road, there's Thrive Apothecary – a shop owned by husband-and-wife team Trey Phillips and Dr Lisa Gardner-Phillips. It specialises in CBD oil, derived from all-natural high-quality industrial hemp. They sell enriched edibles; wellness oils; hair, skin and body lines; and ranges for pets, and are bringing diversity and the latest trends to this part of the city. The Warman sisters are also involved with the \$175 million development of the Stockyards, an old favourite tourist area of bars, restaurants and shops that bring Cowtown to life.

Eateries like Taste Community Restaurant in Fort Worth and Café Momentum in Dallas are giving back to the community, and bringing new thinking around non-profit dining experiences. There's the old favourites like Bailey's Bar-B-Que attracting the same local crowds, while across town in West Magnolia Avenue Heim Barbecue serves mouth-watering Texan barbecue alongside an enormous range of whiskeys and craft beers. Originally started as a food truck run by young couple Travis and Emma Heim, it's now the go-to barbecue joint for both locals and visitors to Fort Worth. And then there's Mexican at Beto & Son in Trinity Groves, another collection of extraordinary dining experiences. Beto & Son's Liquid Nitrogen Margarita is part of the Margarita Mile – a cocktail crawl of the best and brightest margaritas in Dallas.

A TASTE OF TEXAS

You can experience your own taste of Texas at Meatstock. The festival will be held in Sydney from 4-5 May at Sydney Showground, Olympic Park. Tickets are available online at tickets.meatstock.com.au. Make sure you come and say 'howdy' and visit the Dallas Fort Worth stand.



THE EYE AT THE JOULE



HEIM BARBECUE



DOWNTOWN DALLAS



FORT WORTH STOCKYARDS

BETO & SON

3011 Gulden Lane #108 Trinity Groves, Dallas
betoandson.com

This father-and-son owned restaurant feels like a party the minute you walk in, as you are offered the house favourite – the Liquid Nitrogen Margarita. And of course you must say yes – even if just for the show, as they make it right at your table. But once you move past the spectacle and get down to dining, you will not be disappointed. This place has the best guacamole, corn chips and salsa in town – and that’s just the starters. It’s also part of the city’s famous Margarita Mile – where I want to get lost and never return, or at least not until I’ve sampled a cocktail from every bar.

Julian Rodarte – the son and part-owner of Beto & Son – is a Margarita Mile Ambassador, and Beto, the father, was a pioneer of Mexican restaurants in Dallas. It makes for a perfect combination, as they now bring a modern twist to old-school family cooking in this fun Mexican restaurant.

Drink & Eat Up

The Liquid Nitrogen Margarita is fun and strong and not for the faint-hearted (or jet-lagged). The food has those hot and tart authentic Mexican flavours, with the layers of spices that you get in Mexican home cooking. After dinner, slip around the back of Trinity Groves to Cake Bar and order a massive slice of homemade sponge cake. I didn’t, and I’m still regretting it. Do they ship to Australia? Could they courier me a slice?



HEIM BARBECUE

HEIM BARBECUE

1109 West Magnolia Ave, Fort Worth
heimbbq.com

This modern, cool-as-a-cat venue is the place every local seems to recommend. The neon light above the door reads ‘Craft BBQ Farm to Smoker’, and that about says it all. The meals are served with passion and a cooking technique that goes into making what may be the best barbecue in town. The crowd is a good cross-section of Fort Worth – hipsters, families, singles, and tourists – and the one thing they have in common is a love of great barbecue. Heim started as a food truck in 2015 and within a year had moved into the fairy-light-draped West Magnolia Avenue. The wife-and-husband owners, Emma and Travis Heim, have truly created something you want to return to, and it’s easy to see why this has become one of Fort Worth’s favourite barbecue joints.

You Should Order

Meat-lovers can indulge in the triple meat combo platter of C.A.B Brisket, Niman Ranch Pulled Pork and Niman Ranch Pork Ribs with sides of slaw and the green chile mac and cheese, with pickles and chilli, mustard and tomato sauce on the side. The locals also love the Bacon Burnt Ends for that dribble-down-the-chin eating experience.



TASTE COMMUNITY RESTAURANT

TASTE COMMUNITY RESTAURANT

1200 S. Main Street, Fort Worth
tasteproject.org

The non-profit Taste Project has fed over 25,000 people through its pay-what-you-can lunch service at Taste Community Restaurant. This is the first programme of the Taste Project organisation, designed to help feed, educate, and serve what the Tarrant County locals call the ‘food insecure population’ – a total of 16.6 per cent of Tarrant County’s overall community. The restaurant is fresh and healthy, and everyone in the community – regardless of financial means – is served a high quality meal. But the menu has no prices. Guests are simply asked to either pay what they can afford; pay what they would normally pay; or pay what they would typically pay – with a little extra added to help a neighbour in need.

Inspiring Eats

Owner Jeff Williams grew up in a family of four, where both his parents worked. He remembers well when food was scarce, and that’s why in 2012 he founded the Taste Project to ensure none of his neighbours went hungry. This is a place for all – and as Jeff says, ‘Where you can get more than just a meal, but also hope.’ A must-visit.



COMMISSARY

COMMISSARY

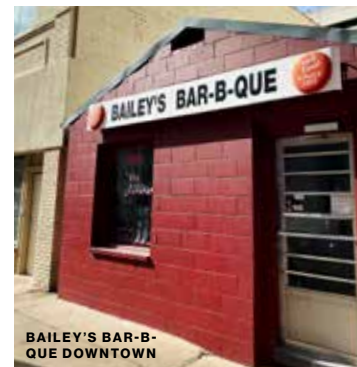
1217 Main Street, Dallas
commissarydallas.com

Right in the heart of Downtown Dallas, this popular eatery is hip, cool and completely covered in hues of blue tiles everywhere – inside and out. Like some sort of modern day diner/deli/café, it’s a bakery, butcher shop, gelateria, espresso bar, wine cellar and market in one, and the perfect spot for breakfast as you watch the world head to work. The staff are hipster cool and friendly, and their music choice is toe-tappingly excellent. It’s the same owner and creator as the The Joule Hotel, Tim Headington, so you know the cool factor is high and the focus is on all the right things – food, service and interior design ticking all the right boxes, I want to return ASAP.

Must-Have Meal

The breakfast menu has lots of healthy options, and you won’t be disappointed. The breakfast tacos looked delicious, but I had the coconut oatmeal with roasted bananas and almond butter, and avocado toast with Korean chilli flakes, buckwheat groats and a poached egg on top.

FORT WORTH STOCKYARDS



BAILEY’S BAR-B-QUE DOWNTOWN

BAILEY’S BAR-B-QUE DOWNTOWN

826 Taylor Street, Fort Worth

This tiny little building was established in 1931, and it’s super popular with the locals and the downtown business crowd. The diners are a mix of everyone from judges to roadworkers, due to its location among federal buildings and the courthouse. It’s a cheap lunch spot; a sandwich, drink and fries will only cost \$5.25. Served in a brown paper bag, the food is hot in both taste and temperature. As the downtown area has changed over the years, with its new shiny high rises, this concrete block has lasted the test of time.

Stop & Unwind

You can smell Bailey’s Bar-B-Que before you can see it, due to the smoked brisket wafting down the street from this original popular haunt. A sliced beef sandwich is the must-have – just sit back and enjoy the flavours while watching the locals come and go in this tiny space filled with wood panelling and long horns on the wall.



ELLERBE FINE FOODS

ELLERBE FINE FOODS

1501 West Magnolia Ave, Fort Worth
ellerbefinefoods.com

Chef and owner Molly McCook uses only the freshest local and seasonal ingredients in this farm-to-table-inspired elegant setting. The name Ellerbe comes from the street she and her best friend grew up on as children – and this simple family vibe flows throughout the restaurant, which features framed aprons from Molly’s childhood, as well as family photos of her in her grandparents’ (‘Maw Maw and Paw Paw’s’) veggie garden. With a wine store out front offering wine appreciation classes and private tastings, this is a well-thought-out and run restaurant. The baguettes are flown in from La Brea Bakery in LA – while the sausage, turkey and chocolate gumbo (that’s right, no seafood) is inspired by Molly’s childhood in Louisiana.

Give It A Try

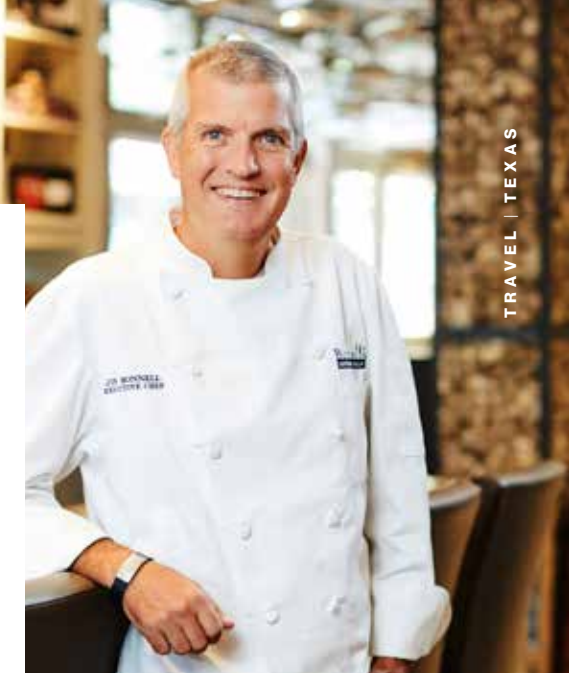
The poached egg with pancetta, sun-dried tomato cannellini beans and tapenade toast was a simple dish perfect for lunch with a light white wine.

Q&A Jon Bonnell

WATERS RESTAURANT

301 Main Street, Fort Worth
waterstexas.com

Jon Bonnell, the chef and owner of Waters Restaurant in Fort Worth, gives us his take on the best dining options and flavours of the region.



TRAVEL | TEXAS

Your name keeps popping up when discussing great food in Fort Worth. As someone who has worked in the area for a while, what do you think are the quintessential flavours of Fort Worth?

I think the great flavours of Fort Worth begin with true and honest ingredients, bold and complex seasonings, and straightforward cooking techniques such as live-fire. In this city, restaurants that make it can last for many years. We don’t seem to do that well with the super-trendy movements here in Cowtown. If the flavours are true and honest, they will hold up over the test of time. We can get creative, and we can be bold, but cutting-edge isn’t typically our style. Fort Worth flavours will taste just as good five years from now as they do today. I think that our palate is a bit of a mix between the Southwest, Tex-Mex, Deep South, and even our Louisiana neighbours. We borrow flavours from all of our friends and put them together with ingredients all our own from the vast and diverse Texas food scene.

Where do you source most of your local ingredients from?

We have been on the look-out for new farms and ranches ever since I started sourcing local ingredients back in 2000. We use as many Texas products as I can find that are of high quality and distinct character. Today, one of the best resources is a group called farmtotabletx.com. They put together a fresh list every week and they deliver to our area twice a week. It’s like a co-op for small farms and ranches in Texas. Of course, we still go directly to many of the farms and ranches that we’ve used for years as well.

Since visiting Fort Worth four years ago there seems to have been an explosion of different styles of dining opening up, and new areas of the city keep appearing. Why do you think this is?

Our city is growing by leaps and bounds, and so is our culinary scene. I think I first noticed a Thai restaurant maybe six years ago. Today I can name at least seven. Everything from ethnic cuisine to local farm-to-table options are popping up everywhere. Locals here love to support the independent restaurateurs, and have been fantastic about supporting the ‘mom and pop’ concepts over the chains.

What are a few must-try menu items at Waters Restaurant?

If you are an oyster lover, the ‘Dirty Dozen’ is a must. We bring in at least six different varieties of oyster every day, and the dirty dozen is a perfect sampling of a pair of each one. My favourite oyster sauce is what we call our ‘Southwestern Mignonette’. For lunch, I’m a sucker for the Crab Cake BLT or the Texas Crawfish Roll (think lobster roll, but with a Texas flair). At dinner, I love our Creole Arctic Char with Crawfish Ravigote. The Crab Cakes are also very hard to resist.

Apart from your own restaurant, what eateries would you recommend to visitors to Fort Worth?

My favorite dining spots in Fort Worth are Ellerbe Fine Foods, Grace, Fixture, Righteous Foods, Michaels Cuisine, and Reata Restaurant.

PHOTOGRAPHY: SAMANTHA COLLIE, VISIT DALLAS & MEI CHUN-JAU

ORDER NOW

WHISKEY RANCH

4250 Mitchell Boulevard,
Fort Worth
frdistilling.com

The largest whiskey distillery west of the Mississippi, Whiskey Ranch is the brainchild of Firestone & Roberston Distilling. Housed on the site of Fort Worth's historic Glen Gardens Golf Course, it's the first craft bourbon and whiskey distillery in the north of Texas. Against mass production and short-cuts, they produce two distinct spirits – the first a blended whiskey and the second a Texas straight bourbon.

Interesting Fact

Though DFW International Airport Duty Free stocks a wide range of local whiskeys, it's the offering from Whiskey Ranch that is the number-one choice for Australians heading home. This easy-to-drink whiskey is our top tippie and it's not hard to understand why.

DEEP ELLUM

deepellumtexas.com

For a great night out, head to the Deep Ellum district in Dallas. With bar after bar all offering live music, you simply cannot help but have a fun night. My choice was Dot's Hop House & Cocktail Courtyard, which has a giant hanging chandelier in the outdoor cocktail courtyard and also boasts 84 beers on tap. Order the Deep Ellum Blonde – a lighter, local beer that's made along the street. I may have had a couple, it tasted that good.

GRACE

777 Main Street, Fort Worth
gracefortworth.com

Owner and front-of-house man Adam Jones creates a welcoming environment to this lovely bar and upscale restaurant in downtown Fort Worth. With a friendly crowd, Grace is a top spot for a drink after a busy day. You can also stay and have dinner, as the amazing menu offers modern American classics. Popular with the locals, it's great for people-watching, and the cocktails will get any night off to a great start. Happy hour is a must-attend.

I Didn't But I Wish I Did

Stay for dinner. The bar and staff are fun and the crowd very friendly. Grace has a great cocktail list and the atmosphere is very inclusive.



WHISKEY RANCH

CAFÉ MOMENTUM

1510 Pacific Avenue

Thanks-Giving Square, Dallas
cafemomentum.org

Café Momentum is a non-profit restaurant that provides 12-month paid internship programmes for young men and women coming out of juvenile facilities. Interns rotate through all aspects of the restaurant while also developing life and social skills. A management team works to provide support and structure around each intern. "We work to establish a baseline of stability in their young lives to then help them achieve their greatest potential," says owner/chef Chad Houser. Sixty-five per cent of Café Momentum interns are homeless, and all of the interns have been in juvenile detention. Sustained by donations, the restaurant's goal is to break the cycle of poverty and incarceration for its interns. There is an entire wall devoted to beautiful black-and-white plates that interns have hand-painted with quotes about what they are thankful for. It's truly inspirational.

Have A Chat

The discussions with the intern staff are most enjoyable. They're full of life and have an innocence of restaurant etiquette that makes for a very interesting night. You can expect comments like, "Do I have something in my hair?" and "Maurice really likes your glasses!" They are priceless, and part of the rich dialogue that this restaurant brings to the table. This should be on your list to visit as the vibe is great and you're helping fellow humans who may not have had the best start in life. This concept should be rolled out around the world. Check it out.



RIGHTEOUS FOODS

RIGHTEOUS FOODS

3405 West 7th Street, Fort Worth
eatrighteously.com

The sign says it all when you walk into this bright and sunny spot: 'A Healthy Dose of Friggin' Awesome'. The menu is broken down into sections called 'Bowls', 'Grinds' and 'Grains', and like most American menus, it also includes sides. The drinks are as interesting with Organic Cold Pressed Juices, as well as other items listed under 'Beans', 'Smoothies' and 'Leaves', with a side of Smoothie add-ons. But this is not just for the vegan pilates crowd. It's a lovely spot for breakfast or lunch as it really does have something for everybody – including fussy eaters and the 'I'm starving, what can I eat' brigade. The menu features organic steel cut oats, organic açai bowls and organic pitaya bowls, and even an organic chicken apple sausage. You get the picture – most of the menu is organic and healthy, and this eatery is well worth visiting.

Shine On A Plate

The avocado eggs benedict with tumeric poached eggs, guacamole, a sourdough muffin and piquillo hollandaise is delicious, and arrives to the table like a plate of bright yellow sunshine.



FORT WORTH STOCKYARDS

IMOTO RESTAURANT

2400 Victory Park Lane, Dallas
imotodallas.com

This is an interesting combination of Asian food, and a western take on Asian cuisines. Americans will call it Pan Asian, some may say fusion – but whatever the handle, this mix of culinary delights does work, and it doesn't feel like just another western city's generic take on Asian cuisine. This super-busy restaurant with a Japanese, Korean and Thai-inspired menu has an open kitchen, so you can sit at your table and watch chefs make sushi right in front of you. The Little Sister's Korean Fried Chicken with gochujang butter and a honey soy glaze is popular and addictive, as is the salmon sashimi and Ume Japanese Snapper. The restaurant is also close to the Dallas Mavericks Arena, so it's perfect pre-game if you have tickets to the basketball.

Drink & Dine

Do not leave the restaurant until you have tried the Hibiscus Sangria – a perfect start to dinner, or to drink throughout the different shared plates dining experience. The drink changes colour as the ice melts. How do they do it? I have no idea, but it tasted really good.



WILD SALSA COCKTAIL FROM MARGARITA MILE



FORT WORTH

PRESS CAFÉ

4801 Edwards Ranch Road
#105, Fort Worth
presscafeftworth.com

Situated in a brand-new building overlooking the Clearfork of the Trinity River, this modern yet casual cafe offers a mix of classic sandwiches and fresh salads, and is also celebrated for its burgers. The award-winning Café Burger comes with an Angus beef patty and huntsman cheese – an English blend of sharp double Gloucester striped with Stilton, which helps to cut through the sweetness of the caramelised onion. The meal is completed with sliced pickles and watercress on a poppy-seed bun.

Must Do

You should definitely take the opportunity to hire a bike at the nearby Cycle Company and go for a ride along the river. With the working Edwards Ranch as a neighbour, you'll see a different side to Fort Worth – apparently you can still hear coyotes at night, and it's only five miles from the city. Farmers Markets also make for a fun day out, away from the hustle and bustle of the urban landscape.

PHOTOGRAPHY: SAMANTHA COLLIE & JOSEPH HAUBERT



DALLAS ARBORETUM



FORT WORTH



TENDERLOIN TAMALE WITH PECAN MASH AT REATA RESTAURANT

HG SPLY CO

2008 Greenville Avenue, Dallas
hgsplyco.com

The owners of this top restaurant also own the gym next door, and HG (stand for Hunters & Gatherers) has a slightly 'healthy, vegan, but I'm not really a vegan' kind of feel. As fancy or particular as that may sound, it's not like that at all, as the meals themselves are large and delicious, and use fresh local and seasonal ingredients. The crowd is a mix of new-age gym junkies through to hipsters and local business folk. Outside doesn't look like much, but don't be put off – the range of chopped salads and mains are tasty, and so popular with the local crowd. The Cochinita Nachos with traditional Mexican pulled pork and a side of cauliflower fried rice was amazing, and everything else looked great.

Also Discover

Greenville Avenue has a really interesting mix of shops, bars and restaurants. It feels a little bit Bohemian, and a whole lot like Melbourne's Brunswick Street. It's well worth strolling along and losing yourself for the afternoon. Have a look at Steel City Pops – they sell popsicles for grown-ups, with interesting cocktail flavours. Meanwhile, the Truck Yard with its treehouse bar and food trucks is also popular with the locals.

Q&A Marcus Paslay

CLAY PIGEON

2731 White Settlement Road,
Fort Worth claypigeonfd.com

Marcus Paslay is the chef and owner of Clay Pigeon restaurant in Fort Worth. He shares his insider knowledge on the best restaurants of Fort Worth.

What do you think are the quintessential flavours of Fort Worth?

The Fort Worth dining scene is becoming more and more diverse, with different flavour profiles at every restaurant, but the ones that have been here since the beginning are smoke (oak and mesquite woods), spice from peppers (heavy Mexican influence), savory red meat (we love our proteins cooked over a wood burning fire).

How much has your childhood influenced your cooking within Clay Pigeon?

My childhood influenced my cooking quite a bit. My grandfather had a small farm that produced its own produce – eggs, poultry, rabbit and various other things. Growing up I was also an avid outdoorsman, which granted access to wild game and fish. We cook 'From Scratch' all the way here at the restaurants, and I believe it's partly because of my childhood that I feel obligated to cook this way.

Could you describe a regular customer at Clay Pigeon?

The Clay Pigeon regular is very likely someone from the nearby neighbourhoods. They appreciate quality and we all know each other by name.

What is the one must-try menu item currently at Clay Pigeon?

The Grilled Duck breast is one of my real favourites right now.

Apart from your own restaurant, what eateries would you recommend to visitors to Fort Worth?

White Tablecloth: Grace; Sushi: Little Lilly Sushi; Chinese: Cannon Chinese; Tacos: Salsa Limon; Coffee: Avoca or Craftwork; Bar: Thompson's Book Store.

DRINK UP & MORE

BRANCH & BIRD 640 Taylor Street, Fort Worth branchbirdfw.com

This new downtown Fort Worth bar not only gives you cool music and a city vibe, but this almost-top-floor bar also has excellent views over Fort Worth and its suburbs. There's an extensive happy hour menu, and you should order the CHR Beef Sliders and Mexican Trio Dips for a fantastic start to a fun night out.

THE RUSTIC 3656 Howell Street, Dallas therustic.com

Part of the Margarita Mile, The Rustic sources ingredients from a range of local farms, ranches and artisans to create a truly superb menu. They also have an outdoor dining area and kitchen where you can watch the roasting of meats happen as you order. Sadly I didn't get to it, but their Peanut Butter Pie sounds like every child's wicked dream dessert.

FREDS TEXAS CAFÉ 915 Currie Street, Fort Worth fredstexascafe.com

Every local says that this is the best place for burgers in the Arts District of West Fort Worth. With a live music event space, the décor is very Texas – with loads of flags, banners, posters, and neon beer signs. It's a fun joint, and you'll get a real taste of the Fort Worth locals.



FREDS
TEXAS
CAFÉ

THE ADOLPHUS HOTEL 1321 Commerce Street, Dallas adolphus.com

I may have just discovered my new favourite city hotel. The Adolphus in Dallas is super-cool, with interiors designed by local design firm Swoon The Studio.

The firm have completely re-imagined this 107-year-old grande dame of a hotel, and it now makes you want to linger in the lobby, around the fireplace, or in the bars and restaurants. Guests can have drinks at The French Room Bar, which feels part luxury and part dark and moody – the complete opposite interior aesthetic to The French Room itself, which feels like it came direct from Paris.

The lovely hotel originally opened in 1912, and is part of the Autograph Collection. Otto's café at the front of the hotel is perfect for a coffee or a quick bite to eat, or you can simply take your time reading local magazines, or nip across to the Commerce Goods + Supply Store for a mix of local arts, crafts, books and fashion.

The Brass Tacks Barber Shop in the lobby feels and looks like a barber shop direct from the '50s – offering classic cuts and close shaves. Tattooed hipsters do the job – and with my barber's name being Dallas, I had to ask what his siblings were called. In case you were wondering, no, they aren't other Texan cities. But

Dallas did the job (how can you go wrong with a number one?), and I promised to mention their website: brasstacksbarbershop.com, so there you go, Dallas.

Rooms are a descent size, with a separate lounge and study, and wonderful urban views of apartment buildings and skyscrapers. This downtown hotel is in an excellent location, and is part of the buzz growing in downtown Dallas. Just along the road is the original Neiman Marcus department store, full of wonderful art, and other hotels like The Joule and the renovated Statler Hotel are also part of this vibrant regeneration going on in this area.



Opposite page, top to bottom: Lobby seating in The Adolphus Hotel – the ideal spot to pull up a chair and read a magazine; The lobby bar serves outstanding drinks. This page, from top: The French Room feels just like it could have come direct from Paris; Guests can gather in The French Room Salon; Otto's café is a great choice for a good cup of coffee or a quick bite to eat.



MODERN ART
MUSEUM OF
FORT WORTH

CULTURE CLUB

MODERN ART MUSEUM OF FORT WORTH

3200 Darnell Street, Fort Worth – themodern.org
If you only have time to visit one art gallery, make this the top of your list in Texas. The Tadao Ando-designed building houses some of the best post-WWII to present-day modern art. Pop and minimalist, British, French, German and American art all sit together within this truly extraordinary building. It's a real treat to wander around looking at Rothkos, Picassos and Pollocks.

DALLAS CONTEMPORARY

161 Glass Street, Dallas – dallascontemporary.org
This non-collecting art museum presents new and interesting work from local and international artists in the Dallas Design District. The *Jeremy Scott Viva Avant Garde Retrospective* was super-fascinating, and showed a great range of his collections from over the years, and the English artist Ian Davenport *Horizons* makes you re-think modern art as it slides down the wall onto the floor. Both excellent shows.

DALLAS MUSEUM OF ART

1717 Harwood Street, Dallas – dma.org
Located in the Arts District of Dallas, this is one of the largest art museums in America, holding more than 24,000 works. The museum has its own research department, and you can watch as curators clean artworks and paintings behind a glass wall. Admission is free, and there's a wonderful mix of large and small exhibition spaces. The *Ida O'Keeffe* (Georgia's sister) exhibit was a beautiful collection of work, as were the permanent collections of American art at its best.

CONTEMPORARY ART DEALERS OF DALLAS

caddallas.org
This is a non-profit organisation whose purpose is to promote contemporary art in Dallas, with a large number of Dallas galleries part of the collective. Just jump in an Uber and you can hop to a range of galleries serving up Texan, American and International artists. There's also a great CADD bus tour, where you can gain access to artists' studios, private collections, galleries, and installations. The galleries and the collections of work are varied and very different to the large public art museums, but well worth checking out.