

## RESTAURANT UPDATE

### BEDFORD/Robert Gadsby 1001 Studewood- Houston/Heights TX 77008 713.880.1001

Hankamer is very excited about this new addition to Houston's restaurant scene. Graduating from chef at Noe and later Soma, Gadsby now has his own restaurant, and the Bedford dining experience ranks high among Houston's fine dining establishments, in spite of the newness of the venue. "Beginnings" include Green papaya chicken salad, with chef's classic mimosa dressing; Signature rolls, tuna mushroom tapenade with mixed field greens and fine herbs; Butternut squash soup cappuccino, accompanied by Granola celery apple salad; and Wild mushroom risotto, sliced grapes, micro salad, with Thai red curry sauce. In the Fish and Crustaceans category, you will find Manilla clams, served with potato gnocchi, chorizo and leek fondue, and Indian breads; Lobster Cobb salad with mixed field greens, crispy bacon, avocado and Lobster corral dressing; and Tellicherry peppered tuna, with celery/apple whipped potatoes, endive and citrus BBQ sauce. Poultry & Meat items encompass Lamb osso bucco, melting onions, braised fennel, and pomegranates; Boneless beef short ribs, button mushrooms, fingerling potatoes, and root vegetables; Cut your own steak: New York or beef tenderloin priced by the ounce; Pepper glazed Texas Quail, torn pasta, petite vegetables, and minted cilantro pesto; Spicy curry duck, mixed Asian vegetables, rice stick noodles. Desserts and Finales on offer are Pistachio baklava, dried cherry, pomegranate frozen yogurt, mint syrup; Warm Indian style cheese donuts, shaved pistachio, edible gold leaf; Pumpkin S'more with licorice jellies; Caramelized pear & chocolate sticky loaf, with Bailey's Irish cream sauce-and much more. Bedford is a true gastronomic experience – as you can plainly see from the menu - and should not be missed!

### THE CHOCOLATE BAR 1835 W. Alabama - Houston, TX 77098- 713.520.8599

Offerings at this delectable establishment are broken into three general categories: chocolate candy confections, desserts, and ice cream and coffee. The chocolate confections are ideal for gifts OR for self-indulgence! Immense imagination and creativity have gone into the items in all categories, which will be evident from the following summary: Chocolate confections: Chocolate bricks (!); Assortments; Chocolate pizza (all chocolate); Chocolate dipped fresh fruit; Chocolate letters and numbers; Greeting bars; Novelties; Single clusters and treats; Profession gift sets; Hand dipped favorites; Dipped fortune cookies; Triple creme truffles; and Carob confections for your favorite canine. Desserts: Creamy dreamy truffle cake; Chocolate black Russian; Toll House cookie pie; Old fashioned chocolate cream pie; S'mores chocolate cheesecake; Double shot espresso "Divine"; Raspberry chiffon; Tuxedo cheesecake; and Midnight Decadence. Ice cream and coffee (flavors first): Totally Nuts; Snow Berry; Orange Sunrise; Chocolate Malt; Lemon Velvet; Cool de Menthe; Candylicious Junkyard; Brownie Supreme; Kooky Cookie Dough; and Root Beer Float. Coffees include Espresso shot, Cafe Americano, Cappuccino, Mocha, and Latte.

For more information on Hankamer & Associates 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. Copyright 2007 Ray Hankamer, Hankamer Commercial/Hankamer & Associates.*