

YOUR GUIDE TO HATCH CHILE SEASON IN DALLAS

AUGUST 11, 2021
BY ANGIE QUEBEDEAUX

It's the Hatch-Hatchiest time of the year. If you've been in Dallas for any amount of time, you're already familiar with Hatch chile season — a time of year in Dallas where restaurants and grocery stores stuff their menus and products with everything Hatch.

The growing season lasts about a month and the chiles grow in a specific soil and climate in Hatch, New Mexico, and the surrounding Hatch Valley. They're harvested by the tons and shipped around the world. Do yourself a favor and take your tastebuds on a sleigh ride this month with some of these recommendations before they're gone for the year.

We scoured the city's menus for the best Hatch offerings and gathered them all here in this pretty little pile. Following are some of the best bets:



Eatzi's Market & Bakery has Hatch chile chicken empanadas, Hatch chicken salad, Hatch chile hummus, queso and pimento cheese spread available along with several other Hatch dishes for a limited time.

FATHERS NEED SOME LOVE, TOO

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Special offerings include a "Family Fajita Dinner" with choice of chicken, steak or shrimp served with beans and rice as well as chips and the Miriam's signature salsa trio (\$60-\$70). "The Padres Dinner" offers Dad an 8 oz. ribeye, poblano mashed potato and grilled asparagus (\$32). For more information, go to miriamcocina.com or call 214-855-5275.

CRU at 3699 McKinney Ave #107 in the West Village is open at 50 percent capacity and taking reservations for Father's Day Brunch. Patrons can enjoy a 3-course prix fixe menu for \$26 per person or choose items a la carte from 10a.m. to 3 p.m. Drink specials include \$3 mimosas, bellinis and ciprianis.

Located at 1621 Oak Lawn Avenue in The Design District, Meddlesome Moth celebrates Father's Day weekend with dine-in specials and meals to-go crafted by Chef Suki Otsuki available Friday, June 19 from 11 a.m. to 10 p.m. or Saturday, June 20 and Sunday, June 21 from 10 a.m. to 10 p.m. Brunch will be served until 3 p.m.

In addition to the a la carte brunch, lunch and dinner offerings, the Moth offers bacon and whiskey paired flights, the Butcher's Box featuring two Black Angus rib-eye steaks, Luscher's Meatfight sausage and pretzel buns and twice baked potatoes and the Test-Click Grill Master Kit featuring grass-fed chuck patties, beef hot dogs, buns, potato salad, kettle chips and all of the fixings.

Rodeo Goat Ice House at 1926 Market Center Blvd. celebrates Father's Day by bringing back The Dad Bod Burger on Friday, June 19th through Sunday, June 21. The all-natural 44 Farms beef patty is topped with a fried macaroni & cheese patty, bacon, Fresno mayo, arugula and pickles are drizzled with Rodeo Goat's signature queso (\$12).

Procreation Penny Pints will be served on Sunday only from 11 a.m. to 9 p.m. Any Dad can have a Penny Pint simply by proving they have offspring. Dine-in only and limit one per Dad.

The numerous locations of Corner Bakery Cafe are offering a BOGO special. On Sunday, June 21, guests can treat their Dads to one adult entrée for full price and receive another for free. This offer is available for takeout and dine-in (where available).

Perry's Steakhouse & Grille at 2000 McKinney Ave. will offer a feast for Father's Day for \$150. Guests can enjoy Perry's Deluxe Cedar Plank Smorgasbord To-Go, which includes appetizers, entrees of fish, chicken or prime rib and family-style sides. Perry's will open at 11 a.m.

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Guests at Maggiano's Little Italy can order a Cold-Prepped Father's Day Bundle for \$99. The bundle is available for carryout Father's Day weekend and feeds four. It includes sausage and peppers, mini meatballs, Caesar salad, Mom's lasagna, fettucine alfredo, chicken picatta, roasted garlic broccoli, New York-Style cheesecake and Gigi's Butter Cake. Order for Friday, June 19 or Saturday, June 20 and receive a dozen lemon cookies. Reserve online at maggianos.com.

The folks at Dickey's Barbeque Pit like a good laugh. In honor of Father's Day, from now until Tuesday, June 30, Dickey's Barbecue Pit is hosting the Dickey's Best Dad Joke Contest. People can enter by posting their most memorable dad joke on Facebook, Instagram or Twitter with the hashtags #DadJokes and #DickeysBarbecuePit. The grand prize winner will win free barbecue for a year, and there is nothing funny about that.

Dad always treats. Now it is time to pay him back with treats. The various locations of Eatzi's Market & Bakery are offering a new, special cake available for pick up for just for a sweet Dad with a sweet tooth. Being offered is a Butterfinger white chocolate cake, a flourless vanilla cake topped with white chocolate mousse, chocolate glaze and Butterfinger pieces then finished with white chocolate. Both the whole cake (\$39.99) and slices (\$4.49) will be available for online ordering and in all locations beginning Friday, June 19.

Bisous Bisous Pâtisserie located in West Village at 3700 McKinney Avenue, Suite #150 is celebrating Dads all month with treats from the much-anticipated burger macarons to candy bar-flavored macarons, tarts, and drip cakes - available in four sizes starting at \$30. All items are now available in-store and online.

Is the man of the house more metro than retro? Tiege Hanley, at tiege.com, offers an Uncomplicated Skin Care for Men subscription box delivered each month containing a variety of skin care products to maintain a 30-day routine. Beats soap-on-a-rope.

Dallas-based Hailstone Vineyards has a special Father's Day promotion. Buy two bottles of 2014 "Impact" Cabernet Sauvignon and a third bottle is free. The bold Cab from Mount Veeder tamed by Valley Merlot and Cabernet Franc from Yountville, yields a wine of rich dense fruit with supple tannins. It is barrel-aged in French oak for 22 months and is ready to drink.

Anna Davis, Haley Finucane, Nina Plasterer, Kashy Shyne, Cami Studebaker and Amity Thomas contributed to this report.