

New Doors

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The leaves have turned, our closets are bursting with holiday surprises, and the streets are lined with new shops popping up like popcorn. Think splurge-worthy restaurants, splashy home decorative emporiums and jewelry worth blowing the inheritance on.

Chef Scott Gottlich at Bijoux



Bijoux 5450 West Lovers Lane, 214.350.6100; bijouxrestaurant.com

Keys to the Door: Owners Scott and Gina Gottlich.

A Gem of a Place: This is St. Mark's alum Scott Gottlich's first solo venture — previous gigs include Le Bernardin in New York City and Lola — and already we have dreams of multiple courses dancing in our heads. Chef Scott and wife Gina teamed up with

contractor Techcon Dallas, Inc., to create the restaurant, and with its muted blues and light browns, a see-through wine cellar and smoked glass that allows just a hint of the kitchen goings-on, the feel is cozy and profess-your-love intimate — if you're not too busy falling for the food, that is. Imagine: Plugrá-poached lobster salad, followed by

foie gras, finished with an apple tart with cider gastrique, concocted by pastry chef Morgan Wilson. Bijoux offers a nine-course chef's tasting menu, as well as three- and five-course prix-fixe options, but with Maine black bass, venison rack with polenta, and truffled risotto on the menu, we think the best approach here is the more, the better.