



Heavenly Eats atop the Anatole

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Nana is known as one of the most romantic venues in Dallas, and with good reason. Panoramic views of the skyline from the 27th floor of the Hilton Anatole combined with exemplary service and chef Anthony Bombaci's creative, eclectic menu add up to a truly unforgettable dining experience.

My husband and I recently enjoyed a date night at Nana, and we each ordered the ten-course tasting menu. Chef Bombaci set the bar high from the start with an amuse bouche of Thai peanut soup with yogurt, cilantro, and a tiny gumdrop-shaped cube of frozen cucumber juice. The result was a spicy-cool flavor combination that left us longing for more.

We spent the next three hours sampling dishes that reflected influences from across the globe. Although I was underwhelmed by the tuna tartare with grapefruit and the seared Scottish salmon, I was absolutely blown away by some of Bombaci's more robust creations. The grilled veal sweetbreads tucked beneath seared vegetables had a wonderful smoky flavor, complemented by an exceptional, creamy Roquefort mousse. The meaty lobster "a la plancha" made with mozzarella and truffle oil rocked my world. And, the Cervena venison loin was so tender, it melted in my mouth. Sadly, I was so full by the time we made it to the last of three desserts, I only had two bites of the phenomenal chocolate coulant.

The presentation of each dish is equally superb, from the unexpected shapes of the stark white dishware to the color combinations of the ingredients. Those with smaller appetites may want to go with the seven-course tasting menu or simply order a single outstanding entrée. Whatever your selection, you won't be disappointed with the sumptuous food and impeccable service at this classic venue. Nana towers above Dallas' other fine restaurants in every way.