

**THE OLD
MAN ON THE
FOOTBALL FIELD**

BY JOHN SPONG

**A STORY
ABOUT MY
HOUSEKEEPER**

BY ANTONYA NELSON

**CHUCK
ROSENTHAL
IS A DISGRACE**

BY STEVE MCVICKER

The Best New
RESTAURANTS
BY PATRICIA SHARPE

March 2008
Texas Monthly



where to
eat now

BY PATRICIA
SHARPE
PHOTOGRAPHS
BY ARTIE
LIMMER

HOUSTON

6. Reef

IN A CITY AWASH IN CHAIN SEAFOOD restaurants, Reef is a pearl. Chef/co-owner Bryan Caswell can thrill you with dishes like bronzed tripletail in a lilted barigoule (a broth with tender artichoke hearts) or moist, crispy red snapper sided by sweet-and-sour chard (dark leafy greens are a specialty here). His unexpected creations have been a hit from the day Reef opened; on a typical Saturday night at seven o'clock, the line of cars at the valet stand stretches for nearly a block. Inside the spacious, glass-walled room (a former Pontiac dealership), pale aquas conjure a blue lagoon, and a strikingly patterned back wall suggests shifting sands. At times the kitchen stumbles—one tripletail preparation went stodgy with a too-stout citrus beurre blanc, and the fried mac and cheese was heavy and bland—but appetizers like elegant shrimp spring rolls always right the ship.