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CULINARY EXPLORATIONS

One of the top Restaurants in Dallas: Abacus

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Since 1999, Abacus has represented the quintessence of creative dining injected with a good



dose of common sense. Now, after a complete overhaul of the dining room and the addition of the Bar at Abacus, a transformation fueled by modern chic, lighter hues and rich textural finishes of wood, stone and frosted glasses animated with an Asian timbre to highlight its minimalism, chef Kent Rathbun returns with his energetically innovative global cuisine. Each global corner takes a bow from within his food, from the ancho honey-glazed quail with a jack cheese tamale and Shiner Bock barbecue, to the soy-glazed wild salmon with stir-fried Brussels sprouts, to the braised Kobe short rib with a shiitake mushroom sticky rice cake, your senses will be invigorated into sublimity, plate after plate.

- Cuisine(s): Asian Fusion, New American, Southwestern
- Hours: 6 p.m.-10 p.m. Mon-Thu, 6 p.m.-11 p.m. Fri & Sat, bar service 5 p.m. daily
- Price: \$\$\$\$
- Serving: Dinner
- Reservations: Recommended
- Parking: Valet
- Payment Types: All Major Credit Cards, cash
- Attire: Business Casual
- Features: Private Party, Catering, Banquet Facilities

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