



The Crescent in Dallas revives the famous Beau Nash as a lobby bubble bar

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Beau Nash closed in 2004 to make way for Asian restaurant Nobu, but the hotel recently resurrected the name for a new bar now open in its lobby.

"It was the place to be in Uptown. When Beau Nash opened in 1986, there was nothing around," says Diego Anea, director of food and beverage at the Crescent. "That's why we wanted to keep the name alive — we knew it would bring back great memories for plenty of guests."

Bubbles and nosh are the focus at the new Beau Nash, which opened quietly on New Year's Eve. The bar offers 35 sparkling wines, several of which are available by the glass and also featured in cocktails. For example, the Uptown '86 (\$15) blends vodka, Grand Marnier, peach puree and brut Champagne. Bartenders combine gin, Aperol, club soda and prosecco for the Skyline Spritz (\$15), and bourbon, St. Germain, lemon and sparkling wine for the Traveler (\$16).



The effervescence of the drink menu carries over into the atmosphere. Since it's located near the front door of the hotel, Beau Nash is a bright and lively space optimal for low-key birthday, promotion or engagement celebrations. The bar is less intimate than you may want for a date setting, but the dandy Beau Nash

himself would feel right at home beneath the hanging modern art, a long stem glass in hand. (The bar is named for the Englishman, who's credited with turning the town Bath into a fashionable watering hole in the 18th century.)

Beau Nash also boasts an extensive selection of other spirits, including Scotch. Looking for something novel? Try the Smoke and Rosemary, a mix of silver tequila, Campari, lime juice and rosemary that is put in a glass box and literally filled with smoke.



A Smoked Rosemary at Beau Nash cocktail bar at Hotel Crescent in Dallas mixes tequila, rosemary syrup, grapefruit and lime juice. It's then is placed inside a smoker and infused with applewood smoke.

Brandon Wade/Special Contributor

The food menu here, while reminiscent of the original restaurant, is more modern and, perhaps unsurprisingly, more expensive. In our 1986 review, a lamb entree cost \$21.50. Today, a grilled beef tenderloin plate with gremolata, baked potato and mushrooms fetches \$48. When Beau Nash originally opened, diners could indulge in a wonderfully nostalgic s'mores dessert for \$3.75. Now the restaurant offers a chocolate fondue that comes with graham crackers, pound cake and fruit for \$26.

For starters, diners can pick between popcorn shrimp (\$15), truffled caviar deviled eggs (\$12), and jumbo lump crab cakes (\$22), among other dishes. There are also salads, meat and cheese boards, and a few sandwiches.

In another nod to its history, Beau Nash plans to add live music in the lobby. Stop by Friday and Saturday evenings to enjoy the tunes and views. After all, you never know who may check in.







