

# INDULGE

LUXURY MAGAZINE

## *Marriage* MATERIAL

*CAKES, GOWNS AND GIFTS — OH MY! THIS SPECIAL BRIDAL ISSUE HELPS SORT OUT ALL THE DETAILS OF THE BIG DAY.*

*COUPLES SHARE LOVE STORIES AND ADVICE*

*Something old, something new in wedding protocol*

*COMBINING “YOURS, MINE AND OURS”*

*Unbridled passion for the BMW M5*





## BEAU KNOWS CHAMPAGNE

**H**ere's a reason to head east: **Beau Nash**, a swanky new Champagne and cocktail lounge, is now open in the Hotel Crescent Court in Dallas. More than 30 Champagnes and international sparkling wines (ranging from \$12 to \$45 per glass) are available at this Waldrop + Nichols-designed bar, which features a marble bar top imported from Spain, brass light fixtures and a sophisticated palette of slate and silver textiles. In addition to the bubbly, craft beers and wine, menu items include Texas-inspired dishes like braised short rib tagiatelle, local cheese and charcuterie boards, and truffled caviar eggs. Save room for Champagne sorbet. Beau would approve. 400 Crescent Court, Dallas, 214-871-3200, [www.crescentcourt.com](http://www.crescentcourt.com).



Beau Nash cocktail lounge opens soon at Hotel Crescent Court in Dallas.

## Notebook

**La Zona**, a concept inspired by the Spanish plazas of Madrid and designed by Dallas-based Coeval Studio, is now open on West Magnolia Avenue in a former barber shop. The space is divided into two buildings – one dubbed Hotel Madrid that serves pizzas, tapas, beer and cocktails, and another dedicated to coffee and churros. Hours currently vary as the concept gains its footing during soft opening mode. 1264 West Magnolia Avenue, Fort Worth, 817-874-7379, [www.lazonafw.com](http://www.lazonafw.com)

Visit Tim Love's test kitchen near downtown for a French-inspired pop-up restaurant called **Le Bureau** (meaning "the office") Feb. 7-10. Reservations are available from 6 to 9 p.m. for a five-course dinner, which comes with bubbly, wine, an aperitif and coffee. Menu items include a rabbit terrine "en croute," poached oysters and caviar, and langoustine and black truffle ravioli. The \$105-per-person price does not include tax and gratuity. 713 N. Main St., 817-624-9712, [www.cheftimlove.com](http://www.cheftimlove.com).

**Grace** will host an Aphrodisiac Dinner on Friday, Feb. 9, featuring a five-course menu of romantic ingredients. Dishes include American sturgeon caviar, butter poached white asparagus, Ora King salmon, espresso-rubbed short rib steak and warm chocolate ganache cake. Wines are included in the \$150-per-person price (tax and gratuity excluded). 777 Main St., Fort Worth, 817-877-3388, [www.gracefortworth.com](http://www.gracefortworth.com).

Galentine's Day – a celebration of friendship with gal pals – is the new Valentine's Day, and **Max's Wine Dive** is marking the occasion with limited edition red and rosé wine flights, along with special shareable plates. Dishes (available Feb. 10-13) include blackened shrimp with crawfish risotto, hanging tender steak with cauliflower puree, Nutella tiramisu and red velvet cheesecake. A prix fixe Valentine's menu will be available Feb. 14-17. Highlights include sous vide duck breast and diver scallops. Make reservations by Feb. 9 and receive a complimentary glass of bubbly. 2421 W. Seventh St., Fort Worth, 817-870-1100, [www.maxswinedive.com](http://www.maxswinedive.com).