



CLEVERLEY'S CORNER TABLE

Story | CLEVERLEY STONE

Robert Del Grande

CIRCA 1980 TO 2009



On June 30, Robert Del Grande closed Café Annie. Less than a month later, he opened his new restaurant, RDG + Bar Annie, on July 17.

What I love about his menu is that he has included dishes from his entire culinary career, dating back to the 1980s. The year each dish debuted appears on the menu, from escargot with caramelized garlic and parsley butter (circa 1980) to shrimp meat balls (circa 2009). Candace Schiller's interior design talents have given us one of the chicest restaurants in town.

You can view the menus and get the recipe for the shrimp meat balls on my blog at <http://blog.cleverley.com>.

STARS SHINE BRIGHT



How lucky are we to have the only Michelin-starred chef in Texas in our own backyard?

Matthew Gray, formerly of Inverloch Castle in Scotland, has landed at **Chez Roux**, the signature fine dining restaurant at La Torretta Del Lago Resort in Montgomery. He was hand-picked by world famous chef **Albert Roux**, who was named the "most influential chef in the United Kingdom" and was awarded three stars (the best) by Michelin for his restaurant, Le Gavroche, in London, the very first UK restaurant to receive three stars. Chez Roux is his only American restaurant. Check out this delectable dish of desserts Matt made for me.

Top left: Matthew Gray, Chez Roux



Tom Zizka and Cleverley

CAKES FOR A CAUSE

I'm a good cake eater, but a decorator? Not so much. Houston media folks competed in a cake decorating contest sponsored by Kroger. Fox 26 anchor **Tom Zizka** won for the prettiest cake. Wha?? I'll never live that down in the Fox newsroom! Kroger donated \$1,000 to the Houston Food Bank after the butter cream battle.



Bruce Molzan

NATURAL MAN

Bruce Molzan's Ruggles on Montrose was shuttered by Hurricane Ike. But he's back with Houston's first Certified Green Restaurant™, **Ruggles Green** on W. Alabama. I love the Hi-Protein Hempanadas™ and his gluten-free dishes are big hits.

Molzan cooks hormone, anti-biotic and preservative free and they have the largest recycling operation of any restaurant in town, overseen by Molzan's business partner, Federico Marques. The restaurant offers counter service and sometimes there's a line, but it moves quickly.

When I asked Bruce when (and if) Ruggles on Montrose would re-open, he said, "We are working hard for Ruggles Montrose to open. Dealing with insurance and city inspectors has been a real challenge."

Do you know who created Ruggles many years ago? Prolific Houston restaurateur Manfred Jachmich, who is now a partner in SoVino Restaurant & Wine Bar. When I asked him what the word "ruggles" meant, he said, "Nothing. I just made it up!"



CLEVERLEY STONE

She dishes about Houston's food, wine and dining scene on CNN 650 Radio News, Fox 26 TV, "Cleverley's Restaurant Minutes" on K-HITS 107.5, and in her newsletter and blog at Cleverley.com.