**Scene**

Chef Blaine Staniford has never been shy about taking culinary risks. Thus it is that the menu under which Scene operates appears to have been conjured out of some sort of very fortunate parallel universe, which would certainly explain the presence of such improbabilities as yogurt-poached lamb loin and chilled Yukon gold soup with sturgeon roe; wonders such as these may be had ala carte or via the restaurant’s acclaimed coursed dining sessions consisting of between three and eleven rounds. Meanwhile, the resident whimsy even extends to the drink menu, which includes lavender soda and, perhaps inevitably, chili pepper margaritas. Less adventurous diners may opt instead for burgers, fries, and open-faced sandwiches. Set in downtown’s celebrated Mosaic building, Scene incorporates itself into its admirable setting by way of a sleek interior, an increasingly popular lounge area, and, most noticeably, projection TVs which provide a view of the kitchen. Clearly, Scene has nothing to hide.

**Clay Pit**

Like its deservingly popular Austin location, Clay Pit’s Dallas incarnation offers an astounding array of Indian fare of the both the orthodox and not-so-orthodox varieties. Memorable appetizers like the Aloo Tikki Chat – spiced potato patties covered in onions, garbanzo beans, mint and tamarind chutney, and raita and roti crips – provide hints of things to come without giving away the plot entirely. The intrepid diner, then, should be duly impressed with such entrees as goat curry consisting of bone-in meat marinated in yogurt, ginger, garlic, coriander, and cumin, simmered in tomato and onion gravy, and further adorned with just a slight bit of nutmeg. Those who simply can’t wait might be best-served serving themselves at the resident buffet, with this being a popular option for the lunch crowd in particular. Inside, the restaurant’s signature glass waterfall forms the centerpiece of a similarly impeccable interior; outside, the patio provides a somewhat more traditionally Indian setting in which to enjoy one’s favored spices.