

Best Dishes ? 2016

More coming soon.



Grilled Eel and Soba

UNGAI DONBURI at [Magokoro](#) Japanese Restaurant

My friend Gil Garduño, New Mexico's Sesquipedalian Sybarite, finally shamed me into eating Japanese food by promising me that the Eel here is spectacular. Hesitantly, I ended my 45-year Japanese food boycott and had the Eel. Well, it IS spectacular and I can't wait to return.

Grilled eel with avocado and soba served with miso soup and the sides of the day. Since I don't do rice, I substituted warm Soba because rice is borin. This is a spectacular dish. The Dazzling Deanell couldn't believe the look of utter delight that washed across my face at my first bite.



Shrimp Po' Boy

Shrimp Po' Boy at [The Point Grill](#)

Served with 'bang!' sauce and house made pickles.

You needn't fly to NOLA for a fine po' boy. This is it, right here. Succulent shrimp lightly battered in a spicy coating, the tastes will tickle your palate. The sauce has a nice bang. Order it with a nice ale, and you will never go anyplace in the Duke City for a po' boy.



Shrimp and Grits

Shrimp and Grits at [The Point Grill](#)

Creamy jalapeno grits with Cajun spiced shrimp. Topped with maple bacon, smoked provolone, a sunny-up egg, and scallions.

This is my favorite dish here. The combination of sweet (from the maple), salty (from the bacon), spicy (from the jalapeños), and cheesy make a flavor profile that will haunt you for days. This dish made its way onto my [Best Dishes of 2016](#) List.



Pastel de Tres Leches

Pastel de Tres Leches at [Delicias Cafe](#)



Bread Pudd with Gelato

Bread Pudding at [M'Tucci's Market and Deli](#)



Smoked Pork Tenderloin

Smoked Pork Tenderloin at [M'Tucci's Market and Deli](#)



Italian Beef and Lincoln Pork

Italian Beef Chicago-Style at [Red Rock Deli](#)



Seared Ahi Tuna Bowl

Seared Ahi Tuna Bowl at [Savoy Bar and Grill](#)

[I think that](#) Savoy Bar and Grill is one of the best restaurants in The Duke City. I brought The Dazzling Deanell here for her birthday, and she nearly swooned. Chef Frans Dinkelman has a real passion for all aspects of food, from the selection of the freshest and best ingredients to the expert preparation and plating. He can take something you think you don't like and completely change your mind.

Wasabi smashed red potatoes, slivered peppers & snow peas, sesame beurre blanc, soy pearls. I could eat this every week.



Eggs Benedict on Eggplant

Eggs Benedict at [M'Tucchi's Italian](#)

This excellent version of Eggs Benedict does not sit on an English muffin. Rather, it sits on a lightly breaded slice of eggplant that has been gently fried to a tender crispiness while the interior is soft and runny like melted cheese. The egg yolks are perfectly runny. Good home fries with gently caramelized onions complete this dish.