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## GuideSunday

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JIM MAHONEY/The Dallas Morning News

**Christopher Short** is the executive chef at Artin's Grill, which features dishes cooked over hickory wood.

### 2. Christopher Short

As the opening chef at **Bella**, the 1-year-old beautiful-people spot near the Quadrangle, Short turned out unexpectedly appealing dishes — sometimes homey, as in chicken cacciatore or seafood gumbo, sometimes more chefy, as in seared scallops and

braised Berkshire pork belly served with a sumptuous celery root-potato purée. His open-face lamb burger topped with cool, minty tzatziki was glorious. Now he's heading up the kitchen at **Artin's Grill**, a sleek new place in the Shops at Legacy that features dishes cooked over hickory wood. Considering his talents, I was a little surprised to see that the small menu's so heavy on standards, such as spinach-artichoke dip, sesame seared ahi tuna and surf 'n' turf. Someone obviously wants

to play it safe. The herb-crust rotisserie chicken with roasted-garlic mashed potato is very nice, but I wouldn't be surprised if Short either manages to push some more interesting dishes into the mix or bolts, before the year is out, to a kitchen where he can strut his stuff.