

SETTING NEW STANDARDS

A PLACE FOR EVERYONE AND ALL OCCASIONS

BY HEATHER KING | NATHAN WHITNEY

Imagine this: a beautiful day, the sun is shining, the weather is just right and you walk into an intimate, tranquil restaurant. The tables are draped in clean white linen, the lighting is warm and relaxed, and you're immediately approached by welcoming faces, ready to give you a meal to remember. As you walk to your table you see the locals

chatting over fine wine and intricate plates, and at the bar a couple is sharing a romantic moment over drinks and the sweetest of desserts. Salum restaurant is a place for everyone and all occasions.

Located in Uptown, the restaurant is only a few blocks down from the lively Knox-Henderson District. Chef and owner



1. Chef Abraham Salum.

2. Salum's inviting dining room and bar seats.

Abraham Salum has created an astonishing and timeless place to indulge in the finest flavors, an intimate dining destination where you can create lasting memories with the ones closest to you.

Salum is a graduate of the New England Culinary Institute in Montpelier, Vermont, and has continued to master his work in France, Belgium, Mexico and across the United States. Salum dreamt of creating a restaurant that sets standards rather than follows them, and he continually raises the bar. From extraordinary starters with flavors from all over the world to main courses full of imaginative combinations, you're sure to be pleased with a menu that changes each and every month, always delivered by a professional and genuine staff.

Like any traditional meal, you begin with a salad. The moment



3. The serrano caprese salad is made with fresh tomato, mozzarella and serrano ham with a balsamic and olive oil or pesto.

4. Grilled flat iron steak served with Cabernet demiglace and homemade *pommes frites*.

5. The bread pudding is draped in *crème anglaise*, and finished with three perfectly dolloped chocolate creams.

the plate is placed in front of you, your taste buds will be screaming with anticipation. The serrano caprese salad is plated with bright greens and decorated with colorful tomatoes, the freshest of mozzarella, serrano ham and the most beautiful mix of balsamic and olive oil or pesto.

Every dish is perfectly proportioned. Salum makes sure to provide exactly what you



need—from the salad to the entrée, you will place your fork down satiated but not stuffed. The name says it all for the homemade penne. The house-made pasta comes with melt-in-your-mouth braised beef topped with delicious pancetta and spinach ragout. The dish is bursting with flavor and every ingredient creates a beautiful symphony for your taste buds. Another dish worth savoring

is the blackened mahi sandwich served with spicy Cajun aioli, crispy onions and baby arugula. This is no ordinary fish sandwich; your palate will be singing the “Hallelujah” chorus after the first bite. Salum is known for its build-your-own burgers as much as it is for its ever-changing appetizers, salads and entrées. You can choose from a plethora of fine ingredients, ensuring that your



6. Salum's signature homemade penne with beef, pancetta and spinach ragout.

7. Blackened mahi sandwich with a spicy Cajun aioli, crispy onions and baby arugula.

burger is exactly the way you want it—perfect every time. If dessert were a painting, then Salum's bread pudding would be placed in the Musée du Louvre. A perfectly rounded shape of bourbon bread, draped in *crème anglaise*, garnished with almond shavings and fruit ornaments, and finished with three perfectly dolloped chocolate creams—paired with a comforting cappuccino,

it was the perfect ending to a perfect meal. Salum has you covered at home or at work, as well, and offers catering for any occasion. The dedicated staff constantly works to replicate the fine dining experience you enjoy in the neighborhood restaurant within the walls of your own home or business. The bar has been set very high indeed at Salum, and

return visits are mandatory to experience not only each of the menu standards but also the fresh offerings every month. ➤

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