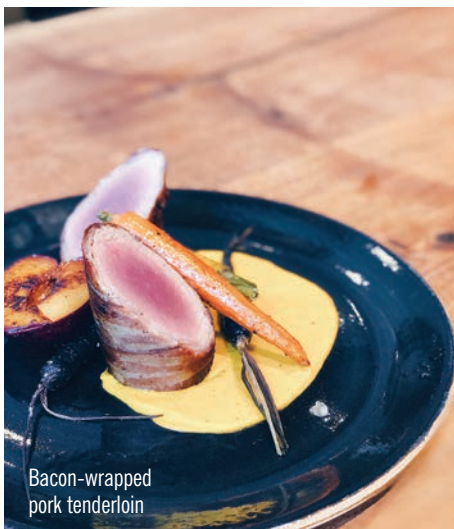


THERE'S A NEW CHIEF IN TOWN

JW MARRIOTT-HOUSTON DOWNTOWN



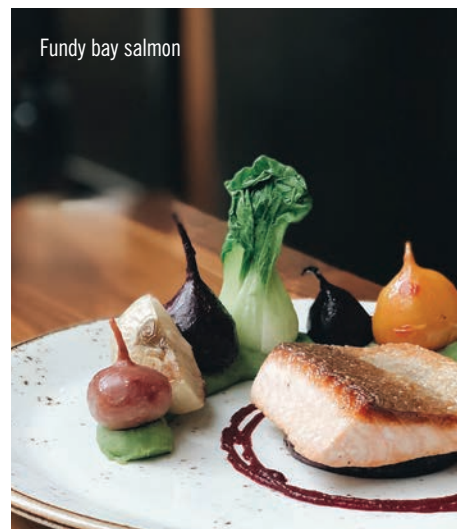
Baby beet salad



Bacon-wrapped
pork tenderloin



Pearl
oysters



Fundy bay salmon

Houston is becoming a travel destination for more than our museum and theater districts and the active sports scene. Thanks to an onslaught of national media attention, our diverse food scene has also become quite the tourism magnet. Our latest visitor-turned-transplant, chef **Josh Mouzakes**, came by way of San Diego, where he served as chef de cuisine at Hotel del Coronado. The 33-year-old Johnson & Wales grad — who honed his technique during internships at The French Laundry and Joël Robuchon's Las Vegas outposts — was lured here by **Pearl Hospitality** to become executive chef at the historic **JW Marriott**

Houston Downtown. Mouzakes oversees the cool, laidback vibe at the hotel's restaurant, **The Main Kitchen**, which is open for breakfast, lunch and dinner. For an early dinner, we sat at the chef's table and watched the cooks prepare stunning starters, such as the baby beet salad with a mousse of Boursin cheese and pistachios (\$17) and little spirals of ahi tuna, sashimi style, with a sweet, yet hot serrano and satsuma orange drizzle and avocado mousse (\$21). For a main course, try the bacon-wrapped pork tenderloin, served on a pool of plum and bourbon-tinged demi-glace (\$35). *The Main Kitchen at JW Marriott Houston, 806 S. Main St., 713.237.1111, marriott.com.*