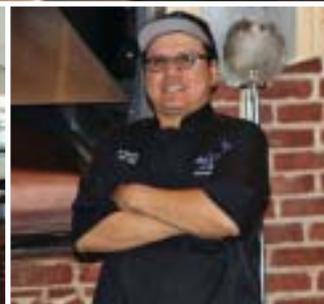


ALWAYS INTRIGUED by restaurants that turn conventional into original, the Divas set out for **One2One Restaurant & Bar** in Frisco. This hip restaurant with an open-kitchen dining area offers a menu full of surprises.

BY THE DINING DIVAS | PHOTOS BY BRANDON HURD



One2One delivers a classy but casual ambience in its bar and dining areas. Bottom center: Chef Juan Garcia from Jalisco, Guadalajara.

|| *Divas Dine Out*

WHERE ELSE CAN YOU FIND Duck Enchiladas, Whole Fish Tempura and Filet Mignon Bruschette? Located on the northwest quadrant of Legacy Drive and Highway 121, **One2One Restaurant & Bar** offers diners the unexpected. Owners Alex and Amy Cole, along with chef Juan Garcia who hails from Jalisco, Guadalajara in Mexico, present a menu of renovated classics.



Nothing can tapas now

From the Tapas section, we order the Filet Mignon Bruschette (\$16). Crostinis are topped with lightly seared steak and fresh pico de gallo, all drizzled with avocado cream. The meat is mostly well done but offers a distinct flavor. In fact, there are a lot of flavors packed in one bite.

The Duck Enchiladas (\$14), another tasty tapas dish, is the chef's grandmother's recipe. Tortillas are rolled with seasoned shredded duck meat, then topped with melted pepper-jack cheese.

"They're light, even with the melted pepper jack, and they have a kick," says Barbara. "I like that they're not swimming in the sauce." She adds, "The red sauce is tangy, reminiscent of a light barbecue sauce, or ancho chili sauce."

"Yes! That's what the sauce tastes like," interjects Rebecca, "and how unique that the enchiladas are topped with pico de mango. The sweetness cuts the spiciness of the dish."

We ask Alex what the sauce is made of. He returns with the chef's reply: "Love." No getting the secret to the sauce out of him!

Speaking of love, the Aphrodisiac Mussels (\$16) are courting a special sauce. We're used to mussels prepared with a traditional Italian bent of garlic, wine and butter, but we're pleasantly surprised by this sauce's Southwestern twist. Plump juicy mussels are steamed, then tossed with finely chopped chorizo and serrano peppers, tequila butter and fresh cilantro. Large wedges of toasted bread accompany the mussels for dipping into this glorious sauce.

"Mussels are usually thin and chewy. I've never had any this good," raves Colbea. "I feel like they're straight from Mexico. I taste a bite of cilantro, and *oooh*, there are serranos!"

Our charming photographer Brandon, quite the comedian, chimes in: "I used to work at a restaurant and when guests asked me how the mussels were, I'd flex my muscles and say [with a deep macho voice], "Well, you tell *me*..."

Quite a fish dish

We're all laughing until our server Kat brings out the Whole Fish Tempura (market price)—a showstopper. With jaws dropped, we think: Do we really want to consume this masterfully presented dish?





◀ Clockwise from top left: Filet Mignon Brushette, Strawberry Fig Salad, and Aphrodisiac Mussels.

Clockwise from top left: Whole Fish Tempura, Wild Boar Ribs, Warm Apple Crisp, and Duck Enchiladas. ▶

This month's Dining Divas are Plano Profile's Barbara Walch, Brit Mott, Rebecca Silvestri, and Colbea Smith.



A 2-pound boned and skinned red snapper is fried to a crispy crunch; its cavity filled with small servings of lightly battered fish. The dish is served with three sauces: yuzu aioli, sweet Thai chili sauce, and soy-based ponzu. A signature dish on the menu, it can easily be shared between two or three friends. The dish is so popular, Alex sells 50 a week.

"What an interesting presentation," says Barbara. "The tempura batter has a nice mild flavor." She adds, "My favorite sauce is the yuzu aioli."

We thought we were finished until Alex suggests we try the cheek meat and bones. Apparently, a man from South Korea who visited the restaurant ate the entire fish, bones and all. Colbea does the honors of breaking into the cheeks, but none of us dare go all in.

Boar is not a bore

To clear our palates, Rebecca suggests we order the Strawberry Fig Salad (\$12). It is a delightful mix of arugula, field greens, finely julienned carrots and apples, dried figs,

sliced strawberries, crumbled goat cheese, and candied pecans. All of the fresh ingredients are tossed with just the right amount of creamy goat-cheese dressing. We are told this salad is the most popular at lunchtime.

Next, we attempt the Wild Boar Ribs (\$18), very tender rib racks slow-cooked and basted with house-made barbecue sauce. The generous portion is served atop mashed potatoes seasoned with chives and mounded next to creamed corn. The garnish is a pile of tobacco onions, which are thinly sliced and coated with a lightly seasoned batter, then deep fried to a golden brown.

"The ribs fall off the bone," says Brit, "and yet they're very lean. And you can tell the potatoes are hand mashed." A sprinkle of paprika adds color and tang.

My peanut butter is in your chocolate

Believe it or not, we still have room for dessert! The Warm Apple Crisp (\$7) is presented in a small ramekin, set off by an oatmeal topping and accompanied by a

generous scoop of vanilla bean ice cream.

Says Rebecca, "For a dessert, this tastes healthy and light. And they are gracious with the fruit. I wasn't expecting so many apples."

Barbara adds, "The apples still have texture to them; they aren't overcooked."

The Reese's Peanut Butter Chocolate Ganache Cake (\$10) is a decadent delight. The cake is moist and rich and yet the peanut butter flavor is subtle. Immediately, we think the generous buttercream frosting is going to steal the show, but it's actually the large chunks of Reese's peanut butter cups hiding in the cake. Chunks, not chips!

Surprise endings are the best. 🍫

One2One Restaurant & Bar

1339 Legacy Dr., Frisco, Texas 75034
214.618.2221 | one2onerestaurant.com

Monday–Thursday: 11 a.m.–10 p.m.
Friday: 11 a.m.–2 a.m. | Saturday: 12 p.m.–
2 a.m. | Sunday: 10 a.m.–10 p.m.