

5 New Houston Restaurants We Can't Wait To Try

By [Forbes Travel Guide Correspondent Mai Pham](#)

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State of Grace

Barely a month into its opening, State of Grace has already topped some outlets' "Best of 2015" lists. The recognition is a testament to the genius of Atlanta-based chef and restaurateur Ford Fry, who, by returning to his roots (he was born and raised in Houston), has created a new eatery that is as timeless as it is of-the-moment. The menu, created in collaboration with executive chef Bobby Matos, is Gulf Coast-meets-Houston cuisine. There's an elaborate, gilded oyster bar where patrons can choose from cold seafood platters or freshly shucked local and East Coast oysters. Asian and Mexican influences, which reflect the city's diversity, find themselves in dishes like the 44 Farms steak tartare with crispy oysters, banana blossoms and green papaya; or the shareable plate of duck carnitas. As to the design — a collaboration between Fry's In-house designer Elizabeth Ingram and Square Feet Studio — the restaurant is like a collection of rooms in a house, each with a distinctive look and feel that is classic, yet timeless, a beautiful setting that invites patrons to simply relax over a good meal.