

wise
guy

By Tim Moloney

BULLETS, BEEF AND BLING NOW THAT'S WHAT'S FOR DINNER

HELLO, WISE GUYS AND GALS, AND WELCOME TO THE JUNE INSTALLMENT OF YOUR FAVORITE COLUMN – 002HOUSTON'S WISE GUY. I DON'T WANT TO INSULT YOUR INTELLIGENCE, BUT ARE YOU AWARE THAT MAY (WHOOOPS, LAST MONTH, BUT THIS IS WHEN I'M WRITING THIS SCREED) WAS NATIONAL BEEF MONTH? IT WAS ALSO NATIONAL SALAD MONTH, WHICH IS FINE IF YOU ARE A GIRL OR A VEGETARIAN, BUT LET'S GET BACK TO BEEF, SHALL WE? OUR FRIENDS AT FLEMING'S PRIME STEAKHOUSE & WINE BAR HAVE SOME BRAND-NEW BEEFY MENU ITEMS FOR SUMMER, AND YOU'RE READING ABOUT IT HERE FIRST.

BEEF IT UP

Fleming's *New Classics* are innovative steak creations developed by two highly respected chefs: LA-based Chef Jamie Gwen and Tampa-based James Beard Award winner Chef Jeannie Pierola.

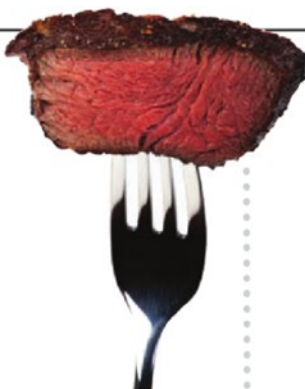
Porcini Rubbed Filet Mignon (developed by Chef Gwen) – For this dish, *Fleming's* has reinvented the classic pairing of blue cheese and filet mignon, and seriously, tell me anything is better than blue cheese and steak. I challenge you, *Fight Club* style. Here we have a perfectly broiled filet dusted with finely ground porcini mushrooms, which lend a subtle smokiness to the meat. The dish is finished with a rich and silky Italian Gorgonzola cream sauce and presented on high country asparagus spears. I am grinning like an idiot as I type.

Peppercorn Steak (developed by Chef Pierola) – Fleming's Peppercorn Steak is a classic prime New York "Steak au Poivre." But instead of the traditional rich cognac or sherry cream sauce, it is served with "F17" steak sauce, a proprietary blend of 17 ingredients including molasses, honey, orange juice and chipotle peppers. Is there a better way to continue the celebration of National Beef Month? I don't think so! See you there. www.flemingssteakhouse.com/locations/tx/houston

NOW YOU'RE STUFFED, SO LET'S GET CUFFED

June is the month when we honor Dads and Grads. But what to get them? In addition to a Fleming's gift certificate, you might want to consider some cool cufflinks.

But first, let me talk about our pal Jessica Stern Meyer. Have you seen the coverage she's been getting with her Bullet Girl jewelry (thanks to our friends at Studio Communications)? "Her material repertoire includes .22 millimeter and .223 Remington bullets, 18 karat gold, silver, rubies and pearls, with little ironic touches such as the words "Peace" and "Love" set in diamonds" (that's a direct quote from iconic former Chron Shop Girl, Heather Staible). I have to tell you, I love this Ms. Meyer. She, her striking mother and her foxy sister chaired this year's Children's Museum Luncheon, and when it



was Jessica's turn to speak, she spoke so eloquently and without a note. Smart, sexy and a great designer. Buy it!

Get it for your girl. Bullet Girl is available at Sloan-Hall. www.sloanhall.com.

Now then, if you want to return fire, YSL is offering some bullet cufflinks as well. With a military inspiration, characterized by masculine metal pieces for a strong self-confident attitude, these awesome arsenals are available in silver or gold plate for just \$250. For more information, check out www.ysl.com.

LET'S DIAL IT DOWN

Although the military influence is hot right now, you can also take a peaceful cufflink approach with these selections from Deville Fine Jewelry. You know our girl Liz Glanville...she's been with Cartier, Ashford, Bulgari and now she brings the best jewelry to you at the best prices. Here's just a sample:

Green Gothic Medallion Cufflinks

Inspired by the rise of the Neo-Gothic art movement of the early 20th century, these Green Gothic Medallion Cufflinks utilize stylistic and dynamic elements prevalent in that time period. The striking green, gold and crisp white enamel detail is placed within a sterling silver frame. \$150

Blue Enamel Grid Cufflinks

Simple, classic black and blue enamel disc cufflinks with an optical weave pattern. A timeless look designed to go with anything. \$65

For more information or to purchase, visit www.devillefinejewelry.com.



LIGHTEN UP

Hey, I don't think our friend and trainer, Layn Bowers, is going to be able to make the editorial deadline this month, but I'm happy to say our 20-pound weight loss challenge is going well. I'm down seven pounds and will be the victor! Two months to go. Wish me luck. And to all of you, I wish you good golf, good tennis, or whatever makes you happy. See you next month!