

Mesa Street restaurant has it all

by Cat Simon

It's been a while since I have had a meal at the Mesa Street restaurant. The eatery, famous for its Chicken Formagio, Steaks and Creme Brulee has gotten even better. One big improvement is that the owners secured the talents of Douglas Knott formerly of Cafe Central, the head chef who studied at the California Culinary Institute in San Francisco. Together, with the group of owners (Bill and Annette Means, Phil and Sharon Robinet and Adrian and Melissa Peña), Knott has created a fine-dining experience that is special.

Where else can you begin with Baked Brie in Phyllo-dough with golden honey raisins, shallots, walnuts and roasted garlic? Next came a Means family salad recipe of fresh greens, blue cheese, grapefruit wedges in a homemade French dressing.

Knowing that my steak was coming next, I quickly switched from a Kendell Jackson Reserve Chardonnay to a Sterling Winter Reserve Cabernet. I could smell the Roquefort as the chef rounded the corner. A knife was not needed to cut this meat, it was that tender. I must rave about the Mignon in Roquefort sauce. A dish that I have not found anywhere on this side of the border.

In fact, the last incredible Roquefort sauce dish I had was at Gardiers in Juarez, which, unfortunately, is now closed. The dish was served with garlic

mashed potatoes and fresh asparagus with just the perfect crunch. Knott then presented a veal marsala served on a bed of fettuccini which my guest claimed was good. He particularly enjoyed the marsala sauce.

Before our wonderfully unique dessert, I had my customary glass of Gran Marnier. Then came a warmed pumpkin flan and a chocolate-banana shortcake topped with chocolate ice cream. We had a wonderful chat with the new director of communications for the El Paso Chamber of Commerce, Mark Matthys and his wife, Wendy.

This was their first time at Mesa Street. Wendy took my suggestion and had the Mignon with Roquefort while Mark opted for the salmon. Our conversation abruptly ended when their meal arrived. They were quiet for some time indicating that the food was that delicious. I have no doubt that with Chef Knott in the kitchen, Mesa Street is on the road to continued success.

Mesa Street is open from 11 a.m. until 10 p.m. Monday - Thursday, and from 11 a.m. until 11 p.m. on Friday and Saturday. Sunday it is open from 1 p.m. until 8 p.m. The bar has become a popular afterwork fun spot with live jazz and blues on Wednesdays.



Mark and Wendy Matthys enjoyed their first visit to Mesa Street

