



PRIME LIVING

connoisseur
TABLE TALK

>> FOR THE MEXICAN FOOD MAVEN

MÍ DÍA FROM SCRATCH {PLANO}

The newest Mí Día has opened in West Plano Village, a mixed-use development with several other restaurants. No matter your mood, you will find something delicious at this concept with a fusion of scratch-made Mexican, new Mexican and Tex-Mex cuisines. Chef-managing partner Gabriel DeLeon's menu is divided into six sections that pay homage to the three influential styles: Snacks, Soup & Salads, Mexican Cuisine, Artisanal Street Taco, Santa Fe and Tex-Mex combos. Specialties include stacked enchiladas; aguachile (similar to ceviche); Mí Día tamales with New Mexico red and green chile sauces; grilled Chilean seabass; and duck carnita tacos. To drink, expect tequila on tap, over 129 premium bottles of tequila and signature cocktails such as the Smoking Hibiscus Champagne Margarita. midiafromscratch.com

MIDTOWN BARBEQUE | KEVIN MADPLE | SUSIECAKES | GETTY IMAGES | SAINT ARNOLD BREWERY



ROBIN BARR SUSSMAN BIO

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