

# Tuning in to *Radio Milano*

It's cooking broadcast at the highest frequency. **Radio Milano**, the exciting new chef-driven restaurant in **CityCentre**, was named for both the fashionable city and the on-air radio station there. In the attractive environs of the former Bistro Alex, amongst the woody, manly design touches upstairs in the dining room and downstairs in the craft bar, you can experience astonishing Italian cuisine conjured by chef **Jose Hernandez**.

The Mexico City native with a New York provenance takes precious time to bake all his breads and pastries in house, not to mention the pastas, such as tender tangles of tagliatelle, pillow-like gnocchi dumplings and filled fagotelli and ravioli. The talented Hernandez spent decades working in New York and beyond, making tenure with an array of nationally notable chefs and serving as pastry chef at The Four Seasons Restaurant, Fiamma, Orsay and BLT Steak in Manhattan, as well as, Philippe, Aries, Gravitas and Etoile in Houston before he transitioned to the savory side. His newest post is operated by the **RK Group**, a 70-year-old hospitality firm out of San Antonio, and is open for lunch, dinner and weekend brunch. The dinner menu starts with seasonal dishes such as crab ravioli, a playful presentation of a cool crab salad tossed in a basil aioli, cloaked with a bright magenta-hued huckleberry gelee "pasta" (\$15), and



hard-to-find (and even harder to do well) veal sweet breads, a perfect autumnal dish paired with a smooth chestnut purée and dots of Pedro Ximenes vinaigrette (\$16). Hernandez employs *sous-vide*, a temperature-controlled method of steam-cooking ingredients in a vacuum-sealed pouch that

produces maximum flavor and moistness, to create a juicy pheasant entree served with a dollop of pear mostarda and potato cake (\$34). More inspired dishes include grilled octopus with smoked paprika, layered with clouds of gnocchi gently sautéed for a crisp exterior (\$14 and \$25), and tagliatelle tossed with Alfredo sauce enriched with uni and topped with olive oil and garlic-poached lobster claw meat (\$18 and \$34). The powers that be, including V.P. **Eric Nelson**, have developed an exciting late-night dining option Thursday through Saturday evenings: Starting at 10 pm, for a \$28 cover charge, diners receive a craft cocktail and wait for a stream of small plates to arrive tableside — each little course, a tasty surprise from the kitchen. *Radio Milano*, 800 Sorella Court in CityCentre, 713.827.3545, [radio-milano.com](http://radio-milano.com).  
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