

## Where Food Meets Art: A Culinary Guide for Untitled Art, Houston

Untitled Art arrives in Houston Sept 19–21, 2025, uniting world-class galleries with a city where even restaurants are rich in design, flavor, and artistry.

HOUSTON, TX, UNITED STATES,
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EINPresswire.com/ -- This September,
Untitled Art, Houston makes its highly
anticipated Houston debut (September
19–21, 2025), transforming the city into
a hub of creativity, culture, and
conversation. While international
galleries and artists will command the
spotlight at the George R. Brown
Convention Center, Houston's dining
scene offers its own form of artistry —
in striking interiors, walls lined with
collections, and dishes plated like
masterpieces.

Here's where to start:

Restaurants Near Art --

For those planning a day among Houston's museums and cultural landmarks, these nearby spots pair seamlessly with an art-filled itinerary.

Le Jardinier – Located inside the Museum of Fine Arts, Houston, Le Jardinier brings Michelin-starred



Visitors explore POST Houston, the city's vibrant food, culture, and nightlife hub — home to POST Market's global dining and Art Club's immersive exhibitions.



Le Jardinier – Located inside the Museum of Fine Arts, Houston, Le Jardinier brings Michelin-starred French dining to the heart of the museum campus.

French dining to the heart of the museum campus. Anchored by Trenton Doyle-Hancock's vivid

tapestry Color Flash for Char and Chew, Paris Texas in Seventy-Two, and framed by Noguchi-inspired lanterns with views of the Cullen Sculpture Garden, the restaurant feels like an installation itself.

Perseid – Chef Aaron Bludorn and partner Cherif Mbodji's newest project at Hotel Saint Augustine brings a Gulf Coast lens to the classic bistro. Just steps from the Menil Collection campus in Montrose, Perseid balances neighborhood charm with culinary exploration — ideal before or after an afternoon with the Menil or Rothko Chapel.

POST Houston – POST Houston's sprawling food hall, POST Market, more than 25 vendors showcase Houston's global flavors, from West



Latuli – This Memorial neighborhood restaurant, designed by Alfredo Paredes Studio, pairs Gulf Coastinspired cuisine from Chef Bryan Caswell with artwork from co-owner Allison Knight's personal collection, featuring John Cowan, Fritz Scholder, and Picass

African at ChòpnBlok to South American at Andes Café. Upstairs, Art Club blends gallery and nightclub, with international exhibitions by day and DJs activating the space through sound and visuals by night.

Omakase by Art Club Supper Club – For two nights only on Friday, Sept. 19 and Saturday, Sept. 20, Art Club hosts Chef Paul Qui for an omakase experience where each course draws from the venue's exhibitions and music energy, transforming food into an immersive sensory performance.

Candente – In Montrose's cultural corridor, Candente delivers brisket queso, salt-rimmed margaritas, and Tex-Mex classics in a setting just minutes from the Menil Collection, Rothko Chapel, and Museum District.

MAVEN at Sawyer Yards – Set inside a former trucking station in the First Ward Arts District, MAVEN is an all-day café and Spanish-American bistro surrounded by artist studios and galleries. It's the neighborhood's creative hub for coffee, cocktails, and elevated fare.

Restaurants Known for Art --

Some Houston dining rooms double as galleries, where the art on the walls is as memorable as what arrives on the plate.

Barbacana – Chef Christian Hernandez's globally inspired cuisine is set against murals by Houston artist Danny Anguilu and commissioned works by Austin's Xander Rudd. The historic downtown space merges dining and gallery into one.

BCN – In a 1920s Montrose bungalow, Chef Luis Roger presents refined Spanish cuisine alongside a rare collection of works by Picasso, Dalí, and Miró. With an all-Spanish wine list and inventive gin and tonics, BCN is where fine dining meets fine art.

Latuli – This new Memorial neighborhood restaurant, designed by Alfredo Paredes Studio, pairs Gulf Coast-inspired cuisine from Chef Bryan Caswell with artwork from co-owner Allison Knight's personal collection, featuring John Cowan, Fritz Scholder, and Picasso. Hand-troweled plaster walls, curated furnishings, and Southwestern influences make the space feel as thoughtfully composed as the menu.

Taste of Texas – Since 1977, this iconic steakhouse has also served as a living museum. Alongside Texas-sized hospitality, guests encounter a remarkable collection of rare artifacts, historic documents, and artwork celebrating the state's heritage.

Restaurants Where Food Is Art --

For those who see cuisine itself as the canvas, these kitchens transform each dish into an edible masterpiece.

March – Chef Felipe Riccio's tasting menu in Montrose is a meditation on Mediterranean history and flavors, presented in six- and nine-course formats with wine pairings by Master Sommelier June Rodil. Each course is composed with the precision of a gallery piece.

Cocody – Designed by Nina Magon, River Oaks' Cocody dazzles with a ceiling of crystal lights and French-inspired cuisine. Two acclaimed chefs lead the kitchen, producing bold flavors, inventive presentations, and a touch of theatricality.

MAD – Inspired by Madrid nightlife, MAD at River Oaks District offers tapas, wood-fired meats, and some of Houston's most playful cocktails. Its avant-garde design and dramatic plating turn every meal into performance art.

Musaafer – Meaning "traveler" in Hindi, Musaafer reimagines recipes from across India's 29 states in visually stunning fashion. With opulent interiors and plates that tell a story, the restaurant offers a cultural and culinary journey in one.

Theodore Rex – Chef Justin Yu's Warehouse District gem blends French technique with a playful sensibility, showcasing local ingredients in presentations as witty as they are artful.

As Untitled Art makes its Houston debut, the city's restaurants extend the creative spirit well beyond the fair walls. For more information about the fair, visit untitledartfairs.com.

## **PHOTOS (DROPBOX LINK)**

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