

ECULENT RELAUNCHES WITH BESPOKE APP TO CREATE ONE-OF-A-KIND DINING EXPERIENCES

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HOUSTON, TX, UNITED STATES, October 7, 2025 /EINPresswire.com/ -- Known as Texas' very own "Willy Wonka of food," [Chef David Skinner](#) is redefining the dining experience once again. His groundbreaking restaurant, [Eculent](#), in Kemah TX, is relaunching with a visionary concept that fuses a decade of culinary innovation with two years of global research into the world's most cutting-edge restaurants & bars.



eculent interior in Kemah, TX

"Eculent never really ended - it just took a sabbatical," says Skinner. "In the beginning, Eculent's technology controlled the room with light, smell, and sound - now, it empowers the guest. No two guests will ever have the same experience."

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Chef David Skinner

Molecular Mixology Meets Digital Dining

At the center of this relaunch is a [custom-designed app created by Chef Skinner](#) himself. This digital companion guides guests through their evening, creating their

preferred flavor profile, unlocking hidden cocktails, and nightly specials with personalized pacing to ensure every visit is unique. The app turns each reservation into a living, interactive story - where every sip is an adventure, every dish a narrative, and every evening a stamp in a digital culinary passport. There's even a monthly leaderboard for the most creative guest's concoctions.

"I want people to see this relaunch as a continuation, not a comeback," Skinner explains. "Eculent

didn't disappear - it went on sabbatical to gather inspiration. Now we're back, not just serving food and drinks, but presenting a vision shaped by global discovery and made unique by the fact that we craft everything from scratch."

The eculent Experience

Eculent's relaunch invites guests into a world of wonder inspired by Chef David Skinner's Willy Wonka spirit of creativity. The space is lush with cascading flowers, glowing chandeliers, and jewel-toned velvet seating that create an atmosphere of playful opulence. Each dish and cocktail is presented as a work of art, blending science, storytelling, and imagination to ensure every visit feels like an unforgettable adventure.

Dining Options

Reservations are now available Wednesday-Saturday, 5:00-10:00 PM. Guests may choose à la carte dishes ranging from \$8-\$25, indulge in the Chef's 13-Bites Tasting Menu (\$95), and even craft their own cocktails directly through the app (free download and registration required).

Overview: Step Into the Future of Flavor

Eculent invites diners to experience the art, science, and imagination of Chef David Skinner's culinary world.

Press Resources

Explore the app. at eculentmenu.com

Hashtag set: #eculent #liquidlab #willywonka #travelingchefskinner #ChefDavidSkinner #DiningDestination #DestinationEater #CocktailApp #ChefTastingMenu #HTXFoodScene #HoustonFoodies #JamesBeardSemiFinalist #FutureofFlavor #MolecularMixology

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