



HIGH TECH WITH A TWIST

The future of cocktails is here. **Hide**, which opens this December in Deep Ellum, uses machines like centrifuges and roto-vaporizers to prepare its potent concoctions. "We're using some different technology and techniques to really enhance the taste, the visual aspect of the drink and also the feel it has on your mouth," says owner Nick Backlund. The unique preparation processes can render transparent drinks—or "cocktails clarified," as the bar's motto suggests. But don't be fooled by appearances: Some may look like water, but Backlund ensures all of his drinks pack a punch. *2816 Elm Street; hidebar.com*

DANCING WITH THE (LONE) STARS



▲ **Dallas Black Dance Theatre**, which since 1976 has given expression to African-American experience through innovative programming, rings in its 40th anniversary this season. Among the performances being staged for the landmark celebration, which kicked off in October, is company dancer and choreographer Sean J. Smith's *Interpretations*, a multimedia ode to the organization's history that debuts in February. The season's highly anticipated Spring Celebration, featuring choreography by the legendary **Twyla Tharp**, will conclude the festivities in May. "My dream was always to have a piece by Twyla Tharp," says DBDT founder and current artistic advisor Ann M. Williams. "That really puts a stamp on a company from Dallas, Texas." *2700 Ann Williams Way; dbdt.com*

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DALLAS BLACK DANCE THEATRE/ PHOTO BY THE DALLAS DANCE PROJECT; TIFFANY DERRY/PHOTO BY RANCE ELGIN

Triple Play

Local culinary star **Tiffany Derry**, who catapulted to national fame on Bravo's *Top Chef*, returns to the Dallas dining scene with not one, not two, but three restaurants opening across the city in the coming year. First up is Derry's fast-food debut, **The Cupboard by Tiffany Derry**, at Uptown Urban Market, which just opened in Cedar Springs. Next comes **Roots Southern Table**, a tribute to the comfort food Derry grew up eating, which opens in Trinity Groves this winter. While the chef's famous duck fat-fried chicken earned a place on the menu, lighter, farm-focused fare, like mason jar seasonal pickles, sweet potatoes

and spring peas, is also being plated. The chef will conclude her whirlwind year with **Roots Chicken Shak**, set to open inside Plano's European-style food court, Legacy Hall, in fall 2017. When Derry thinks about what sets her eateries apart, she says, "It's the fried chicken. That's what I'm known for in Dallas. That's what the people want." *tiffanyderryconcepts.com*

■ Tiffany Derry's famous duck fat-fried chicken and biscuits.

