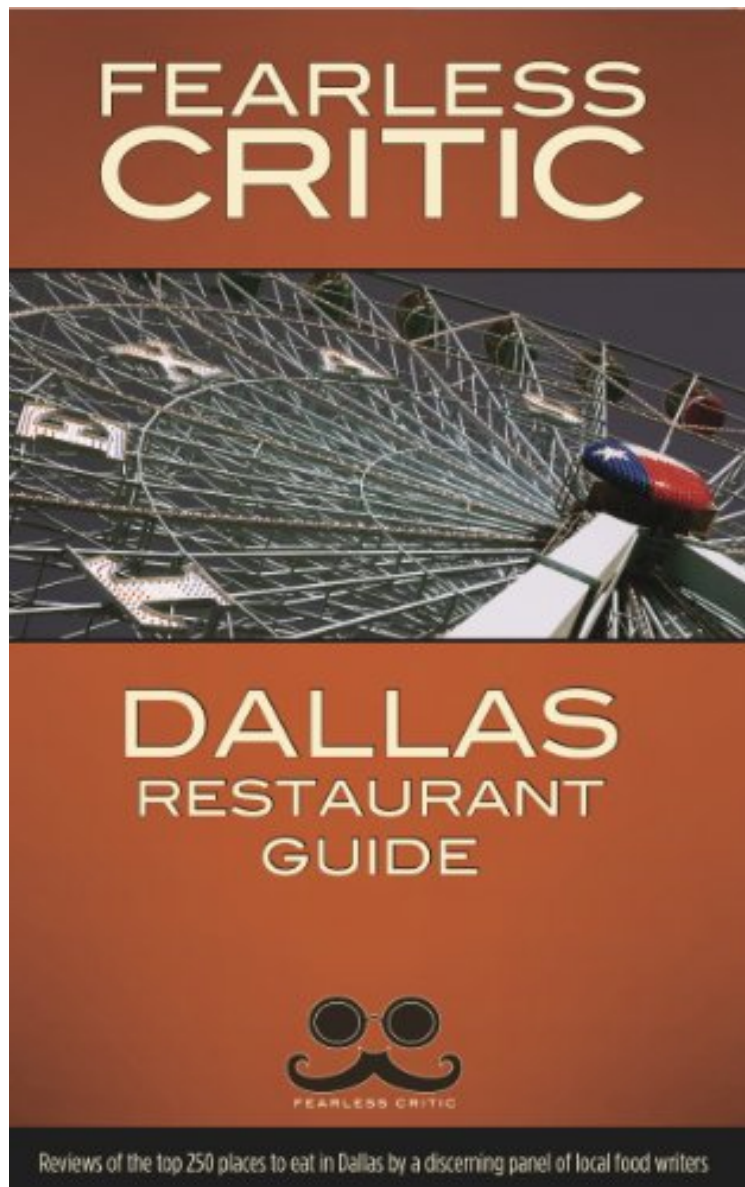


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Fearless Critic Dallas Restaurant Guide

Robin Goldstein

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Robin Goldstein : Fearless Critic Dallas Restaurant Guide before purchasing it in order to gauge whether or not it would be worth my time, and all praised Fearless Critic Dallas Restaurant Guide:

2 of 2 people found the following review helpful. Writing style a bit confusing-By book junkieI bought this as a gift for my brother who moved to Dallas. I looked through it before I mailed it to him and to be honest, I was thankful for the numerical rankings at the top of the page. The reviewers were so "cutesy" and "trendy" with the way they

described the restaurants that about half the time I had no idea if they were being complimentary or insulting. I read at least three books per week so I am plenty literate, I just had no idea what they were talking about. I suspect this book was written for the "younger and cooler" crowd (which clearly no longer includes me!), as opposed to the usual Zagat guide buyers. They did recommend dishes and off the menu items which was handy, and the numerical ratings were at least perfectly clear. I have no idea if the guide is accurate or not- I will ask my brother after he has used it awhile and update my review. I am updating the review- I added a star both because my brother loved it, and because he says all of the reviews for the restaurants they've tried have been accurate. 4 of 5 people found the following review helpful.

Excellent Restaurant Guide. About time! By MacTraveler I spend a lot of time in Dallas and over the years have found some great places to eat and have had some very bad experiences. Finally, the Fearless Critic folks have done Dallas! Reading their reviews is amazingly informative and wonderfully entertaining at the same time. I love it. Dallas has been waiting for this book. My foodie friends there are joyous. Clearly, some of the restaurants that got slammed were probably hoping a book like this would never appear but if a restaurant does not give you a bang for your buck (or many bucks) they deserve to be slammed and I deserve to be forewarned. I feel that these well-versed critics are spot-on in their choices of where I should spend the money in my food budget. The humorous, well-written, very thorough reviews cover the range of restaurants from tiny places one wouldn't notice standing in front of them to the big old stand-bys. They looked at them all with what seems like extremely well-trained eyes and with results that often surprised but invariably delighted my Dallas friends. A typical comment after reading a review of a familiar place: "Yes! They are so right. I was thinking that but never was able to put it into words."

Fearless Critic restaurant guides offer brutally honest reviews from undercover chefs and food nerds dining incognito and are totally supported by user funding rather than paid advertisements. The Fearless Critic is utterly unique in its candor, its rigor, its irreverent lack of deference to the sacred cows, and its devotion to finding a city's best food, wherever it may lie. Each review is a full-page long and includes a food rating out of 10, a feel rating out of 10, and practical information about the restaurant. The handy reference section lists all restaurants by cuisine, neighborhood, and special features and offers a specific guide for vegetarians. More than just entertaining reads, these are essential references for anyone who eats out. Fearless critics rate and review more restaurants in and around Dallas in their trademark brutally honest style.

About the Author Robin Goldstein is an author and a travel writer. He is the coauthor of *The Beer Trials* and *The Wine Trials*. He is a contributor to the *New York Times*' *Freakonomics* blog and has written for more than 30 Fodor's travel guides. He has a certificate in cooking from the French Culinary Institute in New York City and a Wine and Spirit Education Trust certificate for advanced wine and spirits study. He lives in Oakland, California.