



Swell decor: DryBar's sunny interior

looks

Hot air

The sign posted in the window at **DRYBAR** pretty much sums it up: No cuts. No color. Just blowouts. Only \$35.

Genius.

The Shops at Highland Park space was little more than drywall and blueprints when we met owner Shannon Williams there in early February. By now, dryers should be going full blast. Siblings Alli Webb and Michael Landau opened the first DryBar in L.A. just a year ago, and now have four locations there, each turning out about 100 blowouts a day. "It wasn't even a question" Dallas would be the second market, says Williams, who previously worked with the founders on a Las Vegas hotel project.

The basic process includes shampoo and blowout — five menu options, from the stick-straight "Manhattan" to "Southern Comfort" volume — and takes around 30 to 45 minutes. About half of the 20 stylists are full-time, the rest part-timers moonlighting from other salons, where, by the way, blowouts generally run \$40 to \$60.

Hours are subject to tweaking, but for now, DryBar is open 8 a.m. to 7 p.m. Monday through Wednesday; 8 a.m. to 9 p.m. Thursday through Saturday; and Sunday 10 a.m. to 7 p.m.

Don't miss the chandelier — a quartet of blow-dryers in DryBar's signature sunny yellow. We're smiling already.

Tracy Achor Hayes

DryBar, 4222 Oak Lawn Ave., Dallas, 214-989-6136, thedrybar.com



COURTESY PERRY



COURTESY PERRY

Freshly blown: DryBar Dallas owner Shannon Williams

LUXE LOVES ...
ALMA, DRYBAR
AND MORE

TURN ON THE
BRIGHTS: BAGS &
SHOES GO BOLD

INSIDE HIGHLAND
PARK VILLAGE

SPRING FASHION SPECIAL

Color therapy

TRUCKIN' WITH
NEIMAN MARCUS
LEGEND DERRILL
OSBORN

SNAPPED XLV
WHAT'S A LITTLE
ICE AND SNOW?

... regional Mexican bites bordering on, well, highfalutin. The *camarones al mojo de ajo* is a sharable platter of sweet, garlicky Mexican white shrimp and heirloom spinach paired with spicy green rice. Carnivores will gladly manhandle the grilled pork ribs slathered in a smoky salsa. Truth be told, we could make our own Happy Meal of chips and *queso fundido* — a deep-dish skillet bubbling with Chihuahua cheese, house-made chorizo, grilled onions, poblano chiles and a pinch of Mexican oregano.

Alma's refined-rustic hacienda setting

obsessed), the Alma Verde — a frothy dream of white tequila, cream of coconut, squeezed lime, fresh cilantro and a kick of serrano pepper.

If the eatery feels somehow more grown up than Simon's previous ventures, it is. Among the serious tastemakers in attendance at last month's VIP preview? Fort Worth celeb-u-chef Tim Love and Neiman Marcus' Ken Downing.

Christopher Wynn

Alma, 2822 N. Henderson Ave., Dallas, 214-827-2820, almadallas.com



The upstairs dining room at Alma

editor's pick

"All net profits from Trisha Wilson's Sue Gragg-designed 'Hope Bracelet' go toward the Wilson

Foundation's education and health care programs for AIDS-orphaned children in South Africa."

KRISTIE RAMIREZ



Black onyx "Hope Bracelet" with pave sterling handprint charm, \$125. thewilsonfoundation.org