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# Add new dining spots in Austin, Houston, San Antonio to itinerary

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A traveler's checklist includes comfortable transportation, luxurious hotel accommodations and activities that will rejuvenate, inspire or broaden your cultural understanding.

But let's not overlook breakfast, lunch and dinner. If you're traveling to Austin, Houston or San Antonio this year, for business or for pleasure, make a point of trying some of the best new restaurants that those cities have to offer.

Here are the restaurants that opened their doors in 2010 that critics in those cities have declared the top new places to dine.

Austin

### Uchiko

An extension of chef Tyson Cole's popular Uchi restaurant, Uchiko draws from the same fusion of sushi and Japanese cooking techniques for fish, Wagyu beef, pork belly, even rabbit. Executive chef Paul Qui also brings inspiration from his native Philippines, as well as Vietnam and Thailand, most explosively in karaage, a fried chicken dish with a crackling thin shell around tender meat. The sushi bar follows Qui's



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pursuit of that one perfect bite through Norwegian mackerel garnished with basil, heirloom tomato and truffle and the Toledo sushi roll with fried almonds, chorizo, tuna and a torrent of grilled garlic.

**Address:** 4200 N. Lamar Blvd., No. 140, Austin

**Price range:** \$4.50-\$16

**Hours:** 5-10 p.m. Sunday-Thursday; 5-11 p.m. Friday and Saturday

**Info:** 512-916-4808; [www.uchikoaustin.com](http://www.uchikoaustin.com)

-- Mike Sutter, *Austin American-Statesman*

### Foreign & Domestic

Husband-and-wife team Ned and Jodi Elliott have almost 20 years' experience between them working for Michelin-starred places such as Per Se, Gramercy Tavern and Bouley in New York. But they see Foreign & Domestic as a casual place that might have venison-heart tartare with fried pig's ear on one night or something as simple as slices of prized Tennessee ham on another. The kitchen is built into the dining room, so if you liked the pork belly with candied olives, just tap the cook on the shoulder and tell him.

**Address:** 306 E. 53rd St., Austin

**Price range:** \$14-\$24

**Hours:** 5-9:30 p.m. Tuesday-Thursday, 5-10:30 p.m. Friday and Saturday

**Info:** 512-459-1010; [www.foodanddrinkaustin.com](http://www.foodanddrinkaustin.com)

-- Mike Sutter, *Austin American-Statesman*

Houston

### Bootsie's Heritage Cafe

Gasp. Greater Houston's best new restaurant is located in the quasi-rural northern exurb of Tomball. Chef Randy Rucker and his gifted young team are forging the Texas equivalent to New York's fabled Stone Barns at Blue Hill: a restaurant with its own gardens, foraging program and intense connections to local producers of all kinds. The technique is modern, the vibe pared-down and unpretentious, the food as exciting as anything in America. Who cares if the hours are restricted when the 3rd Coast Tasting menus and near-weekly multicourse Heritage Dinners produce such thrills as a jazz riff on the freshest Gulf mackerel? A crudo with pickled elderberries; a beautifully singed head with charred lime; a soft egg-scramble with the fish's roe and liver, laced with foraged herbs and greens. The capper might be a hay-smoked length of bone-in fish on a tumble of pan-crisped okra and tomato, an ode to the new Gulf Coast.

**Address:** 112 Commerce St., Tomball

**Price range:** \$10-\$20

**Hours:** 11 a.m.-3 p.m., 6-9 p.m. Wednesday; 11 a.m.-3 p.m., 6-10 p.m. Thursday-Saturday; 11 a.m.-3 p.m. Sunday

**Info:** 281-516-9699; [bootsiescafe.wordpress.com](http://bootsiescafe.wordpress.com)

-- Alison Cook, *Houston Chronicle*

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### Latin Bites Cafe

Small and effortlessly chic, Latin Bites brings meticulous and gorgeously plated Peruvian fare to a sleepy corner of the near-downtown warehouse district. A BYOB policy and moderate prices makes it Houston's bargain of the year. Chef Roberto Castre's ceviche and tiradito-style sashimi dishes vibrate with chile shadings: marigold aji, greeny-gold limon and salmon pink rocoto peppers. Just as compelling are masa-based arepitas capped with spicy braised meat, an elegant lamb-and-cilantro stew, and a pisco and lucuma-shot tiramisu that gives new life to an old chestnut.

**Address:** 1302 Nance St., Houston

**Price range:** \$10-\$20

**Hours:** 11 a.m.-9 p.m. Monday-Saturday

**Info:** 713-229-8369; [www.latinbitescatering.com](http://www.latinbitescatering.com)

-- Alison Cook, *Houston Chronicle*

San Antonio

### Lüke

New Orleans celebrity chef John Besh has single-handedly raised the bar for service in San Antonio with the arrival of his first restaurant outside his home city. The German-French brasserie cuisine -- with touches of the American South -- is precisely on point and wonderful. Executive chef Steven McHugh presents favorites such as shrimp and grits, tempura-fried shrimp drizzled with remoulade, fried quail, steak frites and a variety of house-made pâtés and sausages.

**Address:** 125 E. Houston St., San Antonio

**Price range:** \$10-\$30

**Hours:** 11 a.m.-11 p.m. daily

**Info:** 210-227-5853; [www.lukesanantonio.com](http://www.lukesanantonio.com)

-- Edmund Tijerina, *San Antonio Express-News*

### La Gloria Ice House

A combination of Culinary Institute of America training, experience in Las Vegas and extensive travels in Mexico has perfectly equipped chef Johnny Hernandez to bring street foods of interior Mexico to the heart of Tex-Mex country. The funky, retro ice house interior and often impeccable renditions of such dishes as tacos potosinos and tortas de milanesa keep the tables full. Outside tables, a small green space often filled with children and a path along the San Antonio River add to its attractions.

**Address:** 100 E. Grayson St., San Antonio

**Price range:** \$10-\$15 per person

**Hours:** 11 a.m.-10 p.m. Sunday-Thursday; 11 a.m.-midnight Friday and Saturday

**Info:** 210-267-9040; [www.lagloriaicehouse.com](http://www.lagloriaicehouse.com)

-- Edmund Tijerina, *San Antonio Express-News*

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