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Now Serving | Austin Eats

[Food, Travel](#)By [S. KIRK WALSH](#)

September 17, 2010, 7:15 pm



Foreign & Domestic.

With its deep roots of [Tex-Mex](#), [breakfast tacos](#) and [barbecue](#), [Austin, Tex.](#), has always been considered a foodie town. Some recent additions have elevated the state capitol's profile in the world of the flavorful and the fabulous. Here are some of the latest offerings worth checking out. [Uchiko](#), 4200 North Lamar, Suite 140; (512) 916-4808. [Tyson Cole's](#) newest venture features one of his trusted chefs, [Paul Qui](#), at the helm. The similar Japanese influences that inspired Cole at Uchi (not surprisingly, "Uchiko" means "offspring of Uchi") can be found on the menu, as well as new inventions. During a recent dinner, the highlights included a tasty koviche, a [eviche](#) of fresh diver scallops prepared with tomatillo, kalamata olives and black lime; and the ao saba, a grilled Norwegian mackerel with a delightful convergence of flavors that included bluefoot mushroom, onion and juniper huckleberry. For dessert, try the stunning sweet-corn sorbet.

[Foreign & Domestic](#), 360 East 53rd Street; (512) 459-1010. Opened in May by the husband-and-wife team [Ned and Jodi Elliott](#) — he worked at the Essex House under [Alain Ducasse](#) and at [Thomas Keller's Per Se](#); she has made pastries at Gramercy Tavern, Bouley and Per Se — this intimate, 40-seat restaurant spotlights all things pork (though other proteins certainly don't receive short shrift). Recent standouts included the bacon tartine — a careful assemblage of thick bacon, tarragon aioli, caramelized onion and baby arugula — and a small heap of tomato wedges with curls of Manchego on celery pesto. For dessert, the sundae with toasted-coconut ice cream, lime tart and blackberry sauce topped with miniature coconut macarons was outstanding: the spoonfuls of lime tart at the bowl's bottom united the sweet flavors in an unexpected, delectable way.

[El Naranjo Mobile](#), 85 Rainey Street; (512) 474-2776 The food-trailer movement has taken hold of Austin with a fierce grip. El Naranjo Mobile trailer was started by [Iliana de la Vega](#), a former chef at Oaxaca's most-respected restaurants. The avocado-colored trailer serves as a culinary transition until de la Vega's restaurant opens in the adjacent 1940s bungalow in January. Until then, diners can enjoy her interior-Mexican dishes on the picnic tables on the front lawn. (The trailer is parked in the future restaurant's driveway). Recommended dishes include veracruzanos (cigar-shaped fried corn masa and plantains stuffed with black beans) and tinga verde tacos, which feature a delicious green chile sauce over a succulent mound of shredded chicken. Even a side of guacamole stands out with a flavorful accent of Serrano chiles rather than the traditional jalapeños.

[La Boite Cafe](#), 1700 South Lamar; (512) 377-6198. The delicacy of French pastry meets the sturdiness of a repurposed, 20-foot shipping container at this new South Austin establishment. The concept was borne out of a desire to create an environmentally sensitive cafe that served a selection of freshly made artisanal food. On a daily basis, this small outfit produces everything from pain au chocolat to fresh fig macarons (other flavors, like blueberry, peach and caramel with fleur de sel, are available). La Boite easily secures the mantle of best croissant in the city with its flaky, buttery concoctions. For those feeling savory, sandwiches are prepared daily.

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[1.](#)

Corina
New York
September 19th, 2010
7:34 am

I haven't lived in Austin for six years, but this article made me want to race back! My memoir company (Life History Books - www.LifeHistoryBooks.com) just hired a new personal historian in Austin, maybe I could use that as a reason to expense a trip over...

Last year I went to Jeffrey's, Mars, Hudson's on the Bend, Threadgill's and Hoover's, my personal faves!

[Recommend](#) Recommended by 0 Readers

[2.](#)

Larry Eisenberg
New York, NY
September 19th, 2010
7:34 am

I had a fine functioning spleen
E'er I dipped into Tex-Mex cuisine,
Not a trace of heartburn
Did I ever discern,
Comforts now are few and far between.

[Recommend](#) Recommended by 2 Readers

[3.](#)

Stan
Portland, Maine
September 19th, 2010
9:40 pm

I've missed seeing Larry Eisenberg's verse for quite a while now. I expected him to show his face, at least in a comment on Christine O'Donnell's triumph in Delaware, but alas he wasn't there either. Come on, man, there's a lot for you to versify between now and November. Don't fail us, for better or verse.

[Recommend](#) Recommended by 0 Readers

[4.](#)

lenore Rapalski rapalski
liverpool new york
September 19th, 2010
9:40 pm

Delicious Austin around every corner! And it doesn't cost a fortune to eat well.

[Recommend](#) Recommended by 0 Readers

[5.](#)

ac3je
Austin, Tx
September 19th, 2010
9:40 pm

How can you not mention La Sombra, the first to bring Peruvian and Latin American flavors to Austin, we are 5 minutes away from Uchiko

lasombra-austin.com

[Recommend](#) Recommended by 0 Readers

[6.](#)

Yaleman
Scarsdale, NY
September 19th, 2010
9:40 pm

"a new personal historian"?? May I please interview your old one? What does the new one charge?

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