

# SEASONAL PLATE

BY JODY HORTON



Chef Ned Elliott presents Foreign & Domestic Food & Drink's *Daube of Richardson Farms Short Ribs and Cheeks with Potato Puree*—potatoes from Tony Kindle (Grand Saline), accompanied by poached carrots, onions and sweet garlic from Boggy Creek Farm (Austin), compressed radishes from My Father's Farm (Seguin), red sorrel from Blue Bonnet Hydroponics (Shertz), and red wine and honey bubbles with merlot from Becker Vineyards (Stonewall) and honey from Round Rock Honey (Round Rock).