

and rosemary, served with a “snow” composed of maple syrup, cream and sugar that is frozen and shaved into flurries. The dish is served with butternut squash ice cream and spicy chili-infused walnut butter. Pastry chef Kyle McKinney knows just how to balance new flavors while keeping a dish recognizable enough to incite nostalgia. \$7. 2024 S. Lamar Blvd., 394-8150, barleyswine.com

FOREIGN & DOMESTIC

Crispy beef tongue

Since opening more than a year ago, Foreign & Domestic has proven time

and time again that it is one of Austin’s most inventive dining establishments. But with the crispy beef tongue, the folks at this cozy North Loop eatery have outdone themselves. For many, ordering a dish with tongue listed as a main ingredient doesn’t quite roll off the, ahem, tongue. But the cool, crisp watercress and radish and creamy blend of horseradish and yogurt lend the right juxtaposition to the slices of seared, fork-tender beef tongue. Yes, it’s adventurous, but you’ll get more and more comfortable with each bite you take. \$8. 306 E. 53rd St., 459-1010, fndaustin.com

SOUTH CONGRESS CAFE

Baked Brie

If your idea of comfort lies in the classic grilled cheese sandwich, then you’re guaranteed to fall in love with the baked Brie at South Congress Cafe. With rich, creamy Brie swaddled in a toasty, golden puff pastry, this generous dish is best eaten with a fork to catch any cheese that escapes from the crust. Smear on a piece of fresh, grilled bread and topped with a sweet and spicy dollop of housemade habanero jelly, you’ll want to savor every drop of this gooey treat. It’s truly one

dish that will make your heart melt with each bite. \$7. 1600 S. Congress Ave., 447-3905, southcongresscafe.com

SULLIVAN'S STEAKHOUSE

Blue cheese chips

Fresh, crackly housemade potato chips tossed with creamy blue cheese may not seem like an intuitive marriage of ingredients, but the texture and flavors of these salty, sexy bar treats are destined for each other. The chips are delicate, but they hold up surprisingly well against the potency of the blue cheese. Paired with a traditional cocktail, a glass of bubbly or a frosty pint, the lightness of these crispy bites makes for a surprisingly sensual experience. \$7. 300 Colorado St., 495-6504, sullivansteakhouse.com

LAMBERTS DOWNTOWN BARBECUE

Green chile cheese grits

There’s nothing fancy about grits. Lumpy and bland, this Southern dish is about as appetizing as wallpaper paste. But with a little dolling up, this culinary wallflower can turn into something special. Lamberts’ green chile cheese grits are made with a rich and zingy puree of poblano and jalapeño peppers and whipped into a deliberately silky texture. With the addition of melty Jack cheese, you’ll want to kiss these grits. \$6. 401 W. Second St., 494-1500, lambertsaustin.com

MAX'S WINE DIVE

The Texas “haute” dog

Throw conventional wisdom about the All-American weiner out the window and upgrade to this 100-percent

FOREIGN & DOMESTIC

