

THE DISH

LOCAL RESTAURANTS TOUT THEIR MUST-TRY DISHES

By Cindy Brzostowski

There are two kinds of people in this world: those who research the menu before going to a new restaurant and those who make a down-to-the-wire decision when the waiter comes to the table. Whether you consider yourself in the first camp or the second, it's always helpful to know which dishes, if any, the establishment deems their signature or must-try option. After all, if the restaurant itself identifies a specific menu item as one of its best, you know it has to be something special.

We checked with some favorite local eateries to find out what they consider their must-try dish to be and why. Now, the next time you visit one of these establishments, you'll know exactly what to order to leave satisfied.

Garrison

Fairmont Austin's Garrison specializes in grilled entrees and other sophisticated dishes inspired by local, seasonal ingredients.

Must-Try Dish: Tater Tots with Aerated Gruyère Cheese and Black Truffle

101 Red River St. | Austin

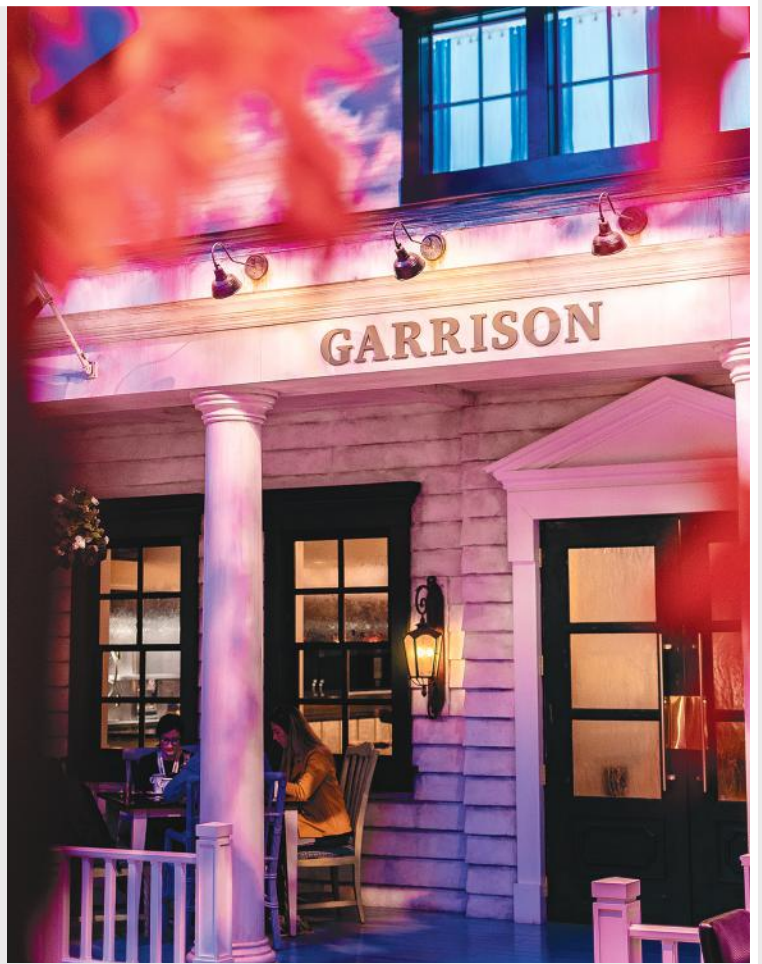


“We love elevating culinary classics with unexpected, memorable touches. Our tater tots are truly a must-try that completes a dining experience at Garrison. The decadence of aerated gruyère cheese and black truffles have made this our most buzzed-about repeat request. Guests can come back to enjoy new dishes with our seasonal menus highlighting local flavors and purveyors, but the tots are a mainstay.”

— Jakub Czyszczon, Executive Chef, Garrison



PHOTOGRAPHY COURTESY OF GARRISON



Dean's Italian Steakhouse

Part of the JW Marriott Austin, Dean's Italian Steakhouse has a menu that ranges from top-quality steak to house-made pasta to a stocked raw bar.

Must-Try Dish: Texas Wagyu Tomahawk Ribeye

"The Texas Wagyu Tomahawk Ribeye is the star of the show at Dean's. The Tomahawk comes in 36 or 50 ounces of well-marbled, bone-in American wagyu beef—presented whole and then expertly sliced on our guest's behalf. Seasoned with a signature rub that seals in the flavor of every bite, the taste is unparalleled and the presentation is pretty spectacular."

— Michael Eccles, Executive Chef, Dean's Italian Steakhouse

110 E 2nd St. | Austin



THIS PAGE: PHOTOGRAPHY COURTESY OF DEAN'S ITALIAN STEAKHOUSE
OPPOSITE PAGE: PHOTOGRAPHY COURTESY OF ABBY JANE BAKESHOP

Abby Jane Bakeshop

Located in Dripping Springs, Abby Jane Bakeshop is a locally-owned bakery inside the Barton Springs Mill facility.

Must-Try Dish: Cinnamon Roll

“Abby Jane is out on a country road at the end of a dirt drive, so by the time you reach us, you’re gonna need something filling. Our cinnamon roll takes two hands to lift and is made with a mix of white and whole wheat stone-milled flours for flavor, a bit of mashed-up potato for softness and a generous swirl of cream cheese icing.”

— Abby Love, owner, Abby Jane Bakeshop

16604 Fitzhugh Rd., Unit C | Dripping Springs



Pizzeria Sorellina

Just off the Pedernales River, Pizzeria Sorellina is a casual, family-friendly joint that specializes in traditional Italian pizza.

Must-Try Dish: 'Nduja Pizza

"The 'Nduja Pizza—pronounced 'doo-YAH'—has been a Sorellina favorite since day one. It features house-made salumis including our 'Nduja—a spicy and tangy spreadable salumi, finocchiona sausage, stracciatella cheese, tomato sauce, Galabrian chili and cherry tomatoes. It's spicy, hearty and absolutely delicious! Our sourdough crust is made with a blend of Barton Springs Mill's Organic Texas Red Wheat and 00 flour imported from Italy."

— Casie Hall, owner, Pizzeria Sorellina

23526 State Hwy. 71 | Spicewood



TR Restaurant & Bar + Lounge

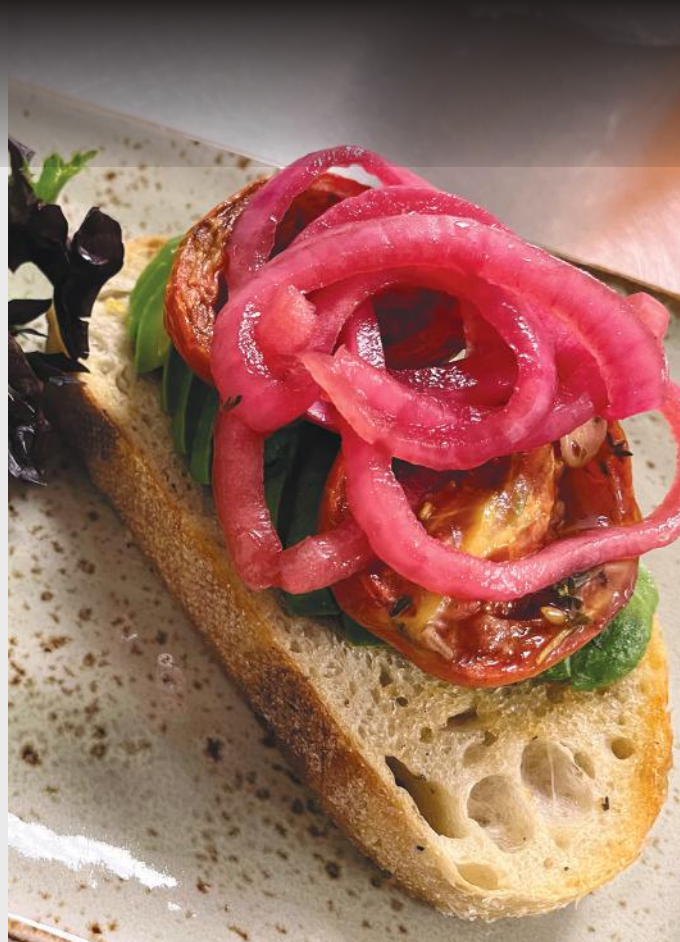
Exuding rustic elegance, TR Restaurant & Bar + Lounge is the signature restaurant at Lakeway Resort and Spa.

Must-Try Dish: *Austinite Avocado Toast*

"A simple play on a modern dish, the Austinite Avocado Toast is a must-try dish from TR Restaurant & Bar + Lounge. Thick-cut, rustic rosemary bread, drizzled with olive oil and toasted golden brown, is topped with avocado and sliced and seasoned with flaky sea salt and slow-roasted herb-and garlic-infused Roma tomatoes with aged balsamic vinegar. Finished off with red wine-pickled onions, this dish pairs perfectly with our tossed green salad with our in-house herb dressing."

— Ben Deinken, Executive Chef,
Lakeway Resort and Spa

101 Lakeway Dr. | Austin



CARVE **American Grille**

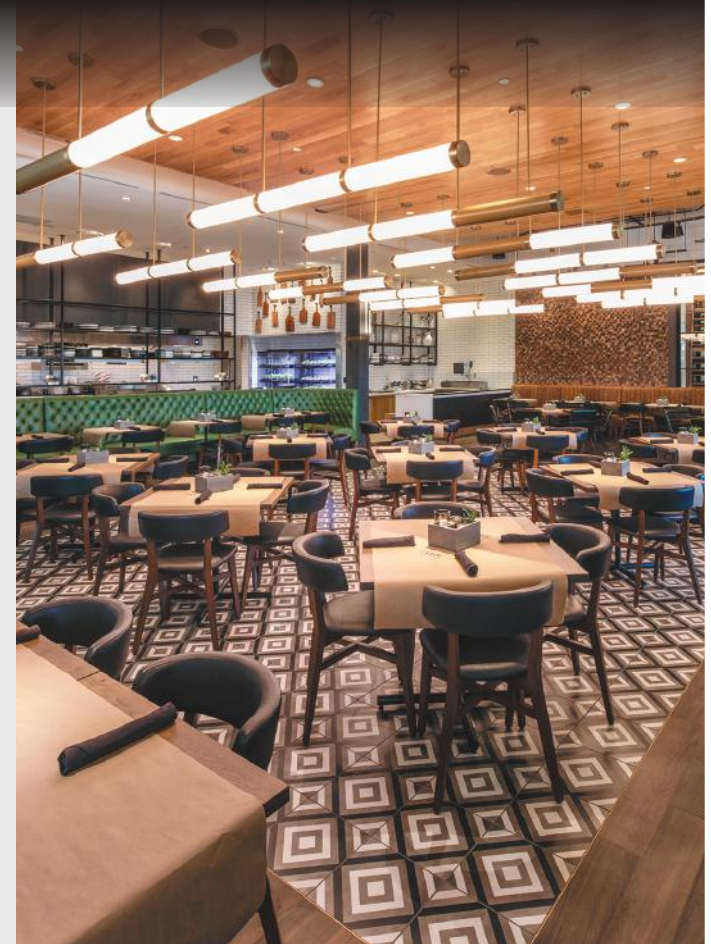
Found at Lantana Place, CARVE American Grille is a chic spot that uses live fire, smoke and wood-grilling techniques.

Must-Try Dish: *Wagyu Meatloaf Cupcakes*

"At CARVE American Grille, we are reinventing the American Grill experience with twists on the classics—even making a savory cupcake. A signature offering is CARVE's Wagyu Meatloaf Cupcakes featuring Snake River Farms wagyu with classic Tex-Mex flavors, a sriracha glaze and a surprise finish with whipped potato icing and veggie sprinkles. It's a must-try!"

— Lesa Sorrentino, Chief Strategy Officer & Chief Marketing Officer, Perry's Restaurants

7415 Southwest Pkwy. | Austin



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