THE DELICIOUS SIGNE OF AUSTIN

Best Restaurants of Ses



YOU VOTED



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מתבחוי הבויד

Running the gamut from newcomers to long-standing staples, from highly experiential fine dining establishments to food trucks that specialize in exquisitely prepared food for fast-moving people, this inspired collection of dishes captures the variety of East Austin's unrivaled, diverse culinary scene. Grab a fork and knife and get ready to spoil your appetite!

Finest



VIXEN'S WEDDING

Chickpea Tamal

Dishes crafted by chef Karsten Spieth employ the bold personality of Goan Indian flavors reinterpreted through a Texas lens. Such a unique ethos naturally produces a kaleidoscope of combinations such as the chickpea tamal surrounded by curry scented with mushrooms, apples, and yogurt. Ground legumes are formed into a masa cake that is reminiscent of what comes off a Mexican comal, and the flavors that infuse the sauce are very Texas with a nod to the textures of Indian cuisine. Follow up with grilled lamb complemented by mustard green saag and creamy clouds of paneer, and there is no shortage of big-as-Texas flavor.

> 1813 A E 6th St. vixensweddingatx.com

