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Austin In Review: Best New Restaurants of 2010

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From chic, hip, boutique eateries in converted houses to high-end, downtown restaurants with cellars full of dizzyingly expensive wines, Austin's culinary scene has exploded in all the right directions in 2010. These new restaurants are perfect examples of the local, fresh and conservative trends that are making Austin on the map.

Foreign & Domestic: As in many cities, Austin's eating scene has exploded. Foreign and Domestic has been an amazing find (10/10) in the heart of town. Spiced in May, chefs and owners Ned and Jodi Elliott have been the pleasant surprise of 2010 with their unique and always enticing menu. From the casual elegance of their intimate dining room (warning: seating is limited) to their love of comfort food remixes (think fried chicken thighs with Brussels sprout slaw), F&D is [welcoming, weird and wonderful](#), three perennial traits that make Austin great.
 306 E. 53rd St.; 512-459-1010



SUPER BOWL XLV

Where are you planning to be the day after the Super Bowl?

- Still celebrating the win in Dallas
- Must have chips and dip and salsa
- Anywhere people are not talking football
- Who knows where I'll wake up

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Odd Duck Farm to Trailer: In case it hasn't been officially noted elsewhere, Austin is the proud founder of the trailer movement that has swept the nation. And with Odd Duck Farm to Trailer, it looks like our little trailer fetish is [all grown up](#). With it's limited size and menu, Odd Duck owner and chef Bryce Gilmore has been able to serve unbelievably fresh entrees made up of the best in local produce and meat. It's food of the people, for the people, and by the people.
 1219 S. Lamar; 512-695-6922

Uchiko: It's the best new restaurant in years. There, we said it. But if you've had the pleasure to dine at Uchiko, you already know that. Sister to Tyson Cole's famous South Lamar Uchi, Uchiko manages to match Uchi with its commitment to quality while opening doors to new [tastes, sights and experiences](#). Each dish is an exploration into new genres of taste, from the tempura nasu (Japanese eggplant crisps) to the maguro sashimi with goat cheese to their always impressive sushi offerings.
 4200 N. Lamar; 512-916-4808

El Arbol: Dominated by a beautiful multi-tiered patio with [Spanish charm](#) and a grandiose 150 year old tree, El Arbol (pictured) is the perfect place for tapas, margaritas and an evening spent under the big Texas sky. The main menu wanders pleasingly through South America and Europe, focusing on rich pairings -- scallops with avocado, fried Brussels sprouts and yucca chips take the cake.
 3411 Glenview Ave.; 512-323-5177

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