

“So much is going on flavorwise on the Thanksgiving table, so I open up a bunch of wines.” —Tor Kenward, consultant, Beringer Blass

# news & notes



## Austin Power

### RESTAURANT NEWS

At Tyson Cole's first job making sushi at a restaurant called Kyoto in Austin, he hid in the kitchen so customers wouldn't know that he was American. Now, at his own 18-month-old restaurant, Uchi, also in Austin, the Florida native is the main attraction. Cole (above), who sliced fish in Tokyo and speaks fluent Japanese, is part of the growing trend of chefs who are pushing Asian-fusion food in an aggressively Western direction. Cole, 33, offers what he calls “user-friendly” sashimi, such as silky bluefin tuna served with a cube of watermelon and drizzled with fish sauce, or citrus-marinated whitefish and salmon with tomatoes, peppers and Thai chiles; in the menu's “hot” section are starters like fried green

tomatoes coated in *panko* (Japanese bread crumbs). These days Cole even has famous groupies: On his last trip to Texas, Food Network celebrity chef Tyler Florence ate at Uchi three nights in a row. **DETAILS** 801 S. Lamar Blvd.; 512-916-4808. —Carla Ranicki

## Little Labels

### WINE NEWS

What's the best way to become a boutique winemaker? Get a job with wine giant **Beringer Blass**. In the past year, Beringer has helped three of its star employees debut their own labels. Beringer granted its legendary vineyard manager, Bob Steinhauer, complete control of **Taz**, a small winery in Santa Barbara (“Taz” is Steinhauer's nickname—short for Tasmanian devil). Tor Kenward, Beringer's former VP of communications and now a consultant to the company, launched two well-received small production Cabernets under the name **Tor**. Most recently, Beringer's acclaimed winemaker Ed Sbragia introduced his own label called, sensibly enough, **Sbragia**. His current lineup includes a big, oaky 2002 Napa Chardonnay (unsurprising to those familiar with the Sbragia style) and a powerful 2001 Howell Mountain Cabernet. Also in the works for 2005: a Dry Creek Zin, Merlot and Cabernet. —Lettie Teague

### Style Note

For the china in his tabletop collection Lauren Home, Ralph Lauren is using chintz patterns and other prints he's made famous. **DETAILS** “Belle Fleur” dinner plate, \$22 at Polo.com.