



**CRACKED BLACK PEPPER SORBET WITH FRESH STRAWBERRIES**  
UCHI

While experimenting with fruit and spices, Uchi's executive chef Tyson Cole first contemplated putting cantaloupe and salt sorbet on his dessert menu. "The sorbet was way too salty," he laughs. Instead, he devised an ingenious combination: black pepper sorbet and strawberries. "Strawberries dipped in chocolate or served with vanilla ice cream always seemed so cliché," he says, "and at Uchi, we try to be unique while keeping in mind the flavors that people like." Cole hit the jackpot with his culinary concoction. The sorbet, gently infused with thyme and bay leaf, resembles vanilla bean ice cream with its black specks of pepper. Its subtle peppery flavor is the perfect yin to a strawberry's naturally sweet yang. 801 S. Lamar Blvd., 916-4806, [www.uchiaustin.com](http://www.uchiaustin.com)

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**Oh My Gosh, Omakase**

**14** Don't know your sushi from your sashimi? Your uni from your unagi? The Uchi Omakase (a multi-course tasting menu) is your answer. "Omakase" is the Japanese word meaning "entrust" or "protect," hence you are trusting the chef to make the choices and not to disappoint. Believe us, chef Tyson Cole will not let you down. 801 S. Lamar Blvd., 916-4808, [www.uchiaustin.com](http://www.uchiaustin.com).