

EAT THIS NOW

## Lobster Tamale Pie

Flora Street Cafe

Chef Stephan Pyles  
2330 Flora St. 214-580-7000

### LOBSTER

The tamale is topped with butter-poached Maine lobster, black garlic purée, pickled corn, and paddlefish caviar sourced from Tennessee.

### GREENS

The herbs, micro greens, and floral blossoms on the tamale pie come from Promise of Peace Garden in Dallas and Grow It Forward Farm in Edom, Texas.

### CHILE AND CAVIAR

An isomalt circle dusted with ancho chile powder is placed around the rim of the glass. It is topped with more caviar, seasonal flower petals, herbs, and preserved lemon purée.

### CUSTARD

In the base of the glass, sweet corn custard sits atop a "liquid" tamale made from guajillo chile-flavored nixtamal.

### CLAW TO THE TOP

The lobster tamale pie has quickly become a bestselling dish and restaurant staple at Stephan Pyles' newly opened Flora Street Cafe. "The inspiration for the dish is my tamale tart from Routh Street Cafe," Pyles says, referring to his groundbreaking first restaurant. "Some people call it Tamale Tart 2.0." The deconstructed tamale is served in a dazzling Nachtmann Bossa Nova crystal martini glass. The \$28 dish is a work of art and almost too beautiful to eat. *Almost.*