

GOAT ON THE MENU

by Layne Victoria Lynch

Thanks to the abundance of billies, nannies and kids romping about the countryside surrounding Houston, goat-centric dishes are showing up regularly on local menus. Whether it is goat milk, goat meat or even goat brains, Houston restaurants are truly embracing the city's reputation as an international melting pot.

Honoring classic snout-to-tail preparation, Cinq executive chef German Mosquera purchases meat from Black Hill Farms to prepare various sequences of his seasonally-inspired, succulent goat sausage with pickled root, tempered egg yolk and lamb jelly. The chef says the unconventional sausage link is unique in that it features both sweet and salty undertones. "During the winter, goats tend to have a bit more fat stored up. With this dish, I decided to serve the goat mortadella-style, which makes it sweet. The salty flavor comes from pastrami I make with the legs. I thin-slice the meat, dehydrate it and turn it into a powder for seasoning," he says. "Goat meat that's been raised to the right age with the right intentions is crucial to flavor and muscle texture in this dish."

CINQ 3410 Montrose (inside La Colombe d'Or), 713-524-7999, lacolombedor.com/restaurant-cinq

Revival Market has made not one but two savory preparations of goat in recent weeks. Using goat purchased from Black Hill Farms, the Heights grocer-restaurant prepares both a goat speck and a goat pancetta. "We received this beautiful goat from Black Hill Meats for a recent Tuesday night dinner



with fattened calf charcuterie. We used the legs and shoulder for the dinner and thought that this was a great way to utilize the remainder of the animal," says owner Ryan Pera. The speck is prepared using Mediterranean herbs and gin-like juniper, while the cured pancetta is further enhanced with aromatic black pepper and pungent garlic. Pera says he's trying to steer diners away from thinking goat tastes too exotic to eat on a regular basis. "Most people think that it is going to be gamey, but when they try it they are usually blown away by how delicious and accessible its flavor is. For me, when you have great quality, gorgeous meat that has been raised locally, you have to feature it on your menu."

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