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**GO TEXAN RESTAURANT ROUND ROUND-UP FEATURES LOCALLY GROWN FOODS**

*More than 200 Restaurants serving Texas-made food and wines, Sept. 28-Oct. 2*

AUSTIN – As the start of the second [GO TEXAN Restaurant Round-Up](#), presented by [Farm Credit](#), approaches on Sept. 28, restaurants are developing creative Texas-focused menu items and special promotions to encourage consumers to dine out in support of local chefs, food banks and Texas producers.

“We’re proud to see how chefs across the state are showing off fresh ingredients grown and raised right here in the Lone Star State,” Agriculture Commissioner Todd Staples said. “Through the GO TEXAN Restaurant Round-Up, restaurants and their diners can celebrate the best Texas-grown products while supporting local farmers and ranchers.”

Building on the success of last year’s inaugural dine-out day, the Round-Up expanded to five days in 2009. During the weeklong dine-out event, more than 200 restaurants — from cafes to five-star, dining establishments — will celebrate Texas food and wine. A portion of the Round-Up’s proceeds will also benefit local food banks, which are seeing heavier demand due to current economic challenges.

“Some of the highest quality ingredients from produce and seafood to wine can be found right here in Texas,” said Chef James Robert of Eddie V’s restaurant group. “Using these terrific local products while supporting local producers and food banks is a win for everyone.” The Eddie V’s family of restaurants is participating statewide, including Eddie V’s in Austin and Fort Worth, Roaring Fork in Austin and San Antonio and Wildfish in San Antonio.

Below are several ways GO TEXAN restaurants will showcase locally sourced items during the Restaurant Round-Up:

- Fixed-price Texas meals
- Special Texas menus paired with Texas wines
- Texas wine tastings with special pricing to celebrate Texas Wine Month in October

There is still time for establishments interested in becoming GO TEXAN restaurants and participating in the dine-out week to sign up. For details, visit [www.GOTEXANRestaurantRoundUp.com](http://www.GOTEXANRestaurantRoundUp.com).

See the following list of select participating restaurants and their GO TEXAN Restaurant Round-Up specials. A full listing is available [here](#).

AUSTIN	
<a href="#">Carmelo's Ristorante</a> 504 E. 5th St., (512) 477-7497	Menu items featuring Texas ingredients: - Hill Country wild venison osso buco over sweet peas risotto and a Pheasant Ridge Merlot
<a href="#">Eddie V's</a> 301 E. 5th St., (512) 472-1860; 9400 B Arboretum Blvd. (512) 342-2642	Fixed-price Texas meals: - Swordfish Steak Frites: char-grilled Gulf swordfish steak with roasted wild mushrooms, herb butter, veal jus and crisp French fries - Texas Gulf White Shrimp Scampi Style: sautéed Texas shrimp in lemon and butter with local tomatoes, shallots, garlic and herbs, served with toasted baguettes - Crispy Chesapeake Bay Softshell Crab: softshell crab fried crisp, served with lightly marinated Texas beefsteak tomato salad with cucumbers and red onions, with spicy remoulade sauce
<a href="#">Kerbey Lane Café</a> 3704 Kerbey Lane, (512) 451-1436; 2700 S. Lamar Blvd., (512) 445-4451; 13435 Hwy. 183 N. Ste. 415 (512) 258-7757; 2606 Guadalupe St., (512) 477-5717	Menu items featuring Texas ingredients: - Eggplant Tartine: a mix of grilled Engel Farms eggplant, baba ghanoush, tomatoes, basil pecan pesto, onion and spices over herbed Italian flatbread, served hot and topped with Parmesan cheese - Baba Ghanoush: roasted Engel Farms eggplant blended with tahini, lemon, garlic and olive oil, served with herbed Italian flatbread - The Gambler, three slider burgers: Broken Arrow Ranch antelope with jalapeño and bleu cheese, Thunderheart Ranch bison with chipotle and feta cheese and Twin Oaks Ranch lamb with Parmesan and tomato - Roasted East Texas Poultry Chicken Quarter cooked with

	<p>rosemary, thyme and lemon, served with basil pesto risotto and baked cauliflower casserole</p> <ul style="list-style-type: none"> <li>- Texas wines: Messina Hof Cabernet Sauvignon, Chardonnay and Angel Riesling</li> </ul>
<p><a href="#">TRIO</a> (Located at Four Seasons) 98 San Jacinto Blvd., (512) 685-8300</p>	<p>Three for \$39 fixed-price menu featuring local ingredients:</p> <p><b>Appetizers:</b></p> <ul style="list-style-type: none"> <li>- Tomato Watermelon with tamarind, basil yogurt foam</li> <li>- Grilled Texas Quail with green mole</li> <li>- English Pea Ravioli with corn, smoked mushroom</li> </ul> <p><b>Entrees:</b></p> <ul style="list-style-type: none"> <li>- Rice Flaked Gulf Redfish with ginger-fennel jus</li> <li>- Loncito's Lamb Chops with persimmon pudding</li> <li>- Richardson's farm ribeye with red wine shallot purée</li> </ul> <p><b>Sides:</b></p> <ul style="list-style-type: none"> <li>- Heirloom squash and grilled okra</li> </ul> <p><b>Desserts:</b></p> <ul style="list-style-type: none"> <li>- S'mores- house made graham crackers, vanilla bean marshmallow, milk chocolate ganache, graham cracker ice cream</li> <li>- Trio of Sorbet: mango, lemon, raspberry</li> </ul>
<p><a href="#">Roaring Fork</a> 10850 Stonelake Blvd., (512) 342-2700;  701 Congress Ave., (512) 583-0000</p>	<p>Fixed-price Texas meals:</p> <ul style="list-style-type: none"> <li>- Texas Gulf oysters, wood-oven roasted, with spicy local shell pea succotash</li> <li>- Pure Luck feta cheese and local farm vegetable Greek salad</li> <li>- Broken Arrow Ranch Texas Axis venison, guajillo chile glazed, with pan-handle sweet potato mash and creamy woodland mushrooms</li> <li>- Hill Country pecan pie with sweet cream and Amy's Butter Pecan Ice Cream</li> <li>- Texas wines: Becker Syrah and Stone House Vineyard Claros</li> </ul>

<p><b>BEAUMONT</b></p>	
<p><a href="#">Spindletop Steakhouse &amp; Continental Cuisine</a> 290 Crockett St., (409) 833-2433</p>	<p>Menu items featuring Texas ingredients:</p> <p><b>Appetizers:</b></p> <ul style="list-style-type: none"> <li>- Anahuac Oyster open face muffaletta</li> <li>- Texas jalapeño and honey glazed shrimp</li> <li>- Zummo Boudin ball three ways: cornmeal-remoulade, cracker crust; creole honey mustard, jalapeño tempura; jalapeño ranch</li> </ul>

	<p>Soup/Salad:</p> <ul style="list-style-type: none"> <li>- Dallas fresh mozzarella and tomato stack with extra virgin olive oil and balsamic reduction</li> <li>- Texas wild game gumbo</li> <li>- Chicken and Zummo sausage gumbo</li> <li>- Texas shrimp and okra gumbo</li> </ul> <p>Entrees:</p> <ul style="list-style-type: none"> <li>- Kemah shrimp and grits – Spindletop style</li> <li>- Smoked crispy chicken with St. Arnold’s amber glaze</li> <li>- Texas quail with white beans, grilled onion and Llano Viviano glaze</li> <li>- Texas paella</li> <li>- Zummo Boudin stuffed chicken served over Texas caviar</li> <li>- Dunevang, Texas striped bass pan sautéed over sweet potato hash topped with crab and corn salsa</li> </ul> <p>Desserts:</p> <ul style="list-style-type: none"> <li>- Texas pecan pie or Texas peach cobbler</li> </ul> <p>Wines:</p> <ul style="list-style-type: none"> <li>- Llano Estacado and Messina Hof</li> </ul>
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<b>BRYAN</b>	
<p><a href="#">The Vintage House Restaurant at Messina Hof</a> 4545 Old Reliance Road (979) 778-9463 ext. 231</p>	<p>Menu items featuring Texas ingredients:</p> <p>Appetizer:</p> <ul style="list-style-type: none"> <li>- Amuse-Bouche: stuffed Monterrey mushroom, Wateroak herbed goat cheese, light butter sauce</li> </ul> <p>1st Course:</p> <ul style="list-style-type: none"> <li>- Texas hydroponic butter lettuce with creamy Texas pecan dressing or baked Texas 1015 onion soup with Veldhuizen gruyere cheese</li> </ul> <p>2nd Course:</p> <ul style="list-style-type: none"> <li>- Sautéed chicken breast Solera with Monterrey mushroom shiitake and Messina Hof Texas Sherry or broiled Nolan Ryan ribeye, heavy aged Texas beef with Cabernet Demi Glace</li> <li>- Grilled Texas Gulf shrimp with Messina Hof Jalapeño-Blush Jelly Glaze, served over a Texas cheddar cheese grit cake</li> </ul> <p>Dessert:</p> <ul style="list-style-type: none"> <li>- Nundini Gelato Trio Sampler, garnished with a Lace cookie</li> </ul> <p>Texas Wine List: Colony Cellars Texas Rich Blush, Messina Hof Paulo Bordeaux Blend 2006 and Gewurztraminer 2008, Pleasant Hill Merlot and Cabernet Sauvignon, Burnhart Red, Windy Winery and Retreat Hill Winery</p>

**CORPUS CHRISTI**[Marco's Lunch Club](#)

525 S. Staples  
(361) 904-0506

Menu items featuring Texas ingredients:

Daily Specials:

Mon, Sept. 28 - Gulf Coast Shrimp Scampi

Tues, Sept. 29 - Stuffed Rio Grande Valley Peppers

Wed, Sept. 30 - Chicken Breast a la King Ranch

Thurs, Oct. 1 - Texas Mixed Grill

Fri, Oct 2. - Third Coast Crab Cakes

**DALLAS / FORT WORTH**[Blue Mesa Grill](#)

All locations

All Blue Mesa Grill locations are serving a Southwest Ratatouille as a local seasonal vegetable side dish during Round-Up.

[Eddie V's](#)

3100 W. 7th St., (817) 336-8000

Fixed-price Texas meals:

- Texas tomato and fresh mozzarella salad with marinated grilled onions and balsamico with local honey vinaigrette

- Texas Gulf black grouper served with potato croquette with roasted carrot and zucchini fricassee and fresh herb beurre blanc

- Gulf red snapper, with smoked Texas tomato broth, with braised local black-eyed peas and lemon vinaigrette

[Fearing's Restaurant](#)

2121 McKinney Ave, (214) 922-4848

Mesquite-grilled Nilgai antelope from South Texas on basil pepita pesto with Texas heirloom tomatoes, shaved vella dry jack and barbecued field peas

[Pappas Bros. Steakhouse](#)

10477 Lombardy Lane  
(214) 366-2000

Venison loin with huckleberry sauce, an assortment of Texas cheeses and Texas Pecan Turtle Pie, paired with KE Cellars 4 You Syrah

**ELGIN**[Meyer's Elgin Smokehouse](#)

188 Hwy. 290, (512) 281-3331

New jalapeño and cheese smoked sausage (sold by the plate or pound)

**FREDERICKSBURG**[Cabernet Grill Texas Wine Country Restaurant](#)

2805 S. Hwy. 16, (830) 990-8381

Texas Wine Maker Vintner Dinner Series: five course meal with a Texas wine maker

**HARLINGEN**

<p>Calesa 1116 S. Commerce, (956) 425-4566</p>	<p>A Texan Night at Calesa: An Evening with Flat Creek Winery and Calesa Restaurant (\$58 per person):</p> <ul style="list-style-type: none"> <li>- Sparkling Almond/Gulf shrimp fritter and spicy seared scallop</li> <li>- Pinot Grigio/Rio Grande Caesar salad</li> <li>- Buckin' Horse Red/Wild boar with Buckin' Horse prune reduction and fresh bacon</li> <li>- Super Texan/Spiced roasted leg of goat with wild mushrooms</li> <li>- Muscat Arancia/Peach tart on almond crust</li> </ul>
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<p><b>HOUSTON</b></p>	
<p><a href="#">Carmelo's Ristorante</a> 14795 Memorial Drive (281) 531-0696</p>	<p>Hill Country wild venison osso buco over sweet peas risotto with a Pheasant Ridge Merlot</p>
<p><a href="#">Pappas Bros. Steakhouse</a> 5839 Westheimer Road (713) 780-7352</p>	<p>Venison loin with huckleberry sauce, an assortment of Texas cheeses, and Texas pecan turtle pie, paired with KE Cellars 4 You Syrah</p>
<p><a href="#">Trevisio</a> 6550 Bertner, (713) 749-0400</p>	<p>Daily specials featuring only Texas ingredients</p>

<p><b>KINGSVILLE</b></p>	
<p>The Cherry Tree Tea Room 371 W County Road 2170 (361) 595-4832</p>	<p>Donating five percent of the week's proceeds from their entire already-Texas menu.</p>

<p><b>ROUND TOP</b></p>	
<p><a href="#">Royer's Round Top Café</a> 105 Main St., (979) 249-3611</p>	<p>Apple OMG pie, Bud's Chocolate Chip OMG pie, served with Amy's Ice Cream</p>

<p><b>SAN ANTONIO</b></p>	
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<p><a href="#">Roaring Fork</a> 1806 N.W. Loop 1604, (210) 479-9700</p>	<p>Fixed-price Texas meals:</p> <ul style="list-style-type: none"> <li>- Texas Gulf oysters, wood-oven roasted, with spicy local shell pea succotash</li> <li>- Pure Luck feta cheese and local farm vegetable Greek salad</li> <li>- Broken Arrow Ranch Texas Axis venison, guajillo chile glazed, with pan-handle sweet potato mash and creamy woodland mushrooms</li> <li>- Hill Country pecan pie with sweet cream and Amy's Butter Pecan Ice Cream</li> <li>- Texas wines: Becker Syrah and Stone House Vineyard Claros</li> </ul>
<p><a href="#">Wildfish Seafood Grille</a> 1834 N.W. Loop 1604 , (210) 493-1600</p>	<p>Fixed-price Texas meals:</p> <ul style="list-style-type: none"> <li>- Swordfish Steak Frites: char-grilled Gulf swordfish steak with roasted wild mushrooms, herb butter, veal jus and crisp French fries</li> <li>- Texas Gulf White Shrimp Scampi Style: sautéed Texas shrimp in lemon and butter with local tomatoes, shallots, garlic and herbs, served with toasted baguettes</li> <li>- Crispy Chesapeake Bay Softshell Crab: softshell crab fried crisp, served with lightly marinated Texas beefsteak tomato salad with cucumbers and red onions, with spicy remoulade sauce</li> </ul>

**WIMBERLEY**

<p><a href="#">The Leaning Pear</a> 111 River Road, (512) 847-7327</p>	<p>Fixed-price Texas meals:</p> <ul style="list-style-type: none"> <li>- Hill Country-Inspired Cheese Plate featuring local artisan cheeses, honey and charcuterie (\$9.75)</li> <li>- Blanco's Real Ale Brewing Company Brewhouse Brown Ale &amp; Sharp Cheddar Soup (cup - \$4, bowl - \$6)</li> <li>- Seguin's Wholesome Harvest Farm Heirloom Tomato Gazpacho (cup - \$4, bowl - \$6)</li> <li>- Grilled Texas Gulf Shrimp with Quinoa, Local Vegetables and Lemon-Saffron Beurre Blanc (lunch) (\$12.50)</li> <li>- Broken Arrow Ranch Wild Boar Poblano Rellenos with Sweet Potato-Black Bean Succotash (dinner) (\$21.75)</li> <li>- Texas Pear &amp; Apple Cobbler with Hill Country Pecan Ice Cream</li> </ul>
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