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**COMMISSIONER STAPLES AND FARM CREDIT KICK-OFF STATEWIDE
DINE-OUT WEEK BENEFITING TEXAS FARMERS, RANCHERS, FOOD BANKS**

GO TEXAN Restaurant Round-Up also celebrates Texas Wine Month

AUSTIN – Agriculture Commissioner Todd Staples joined Farm Credit today to officially kick-off the [GO TEXAN Restaurant Round-Up](#) – a statewide dine-out event, Sept. 28-Oct. 2, that showcases restaurants serving locally produced foods and wines, with some proceeds benefiting area food banks.

“I want all Texans to step up to the Lone Star plate and taste Texas pride next week,” Commissioner Staples said. “Texas farmers, ranchers and chefs are working hard to bring Texas to the table, and the GO TEXAN Restaurant Round-Up not only spotlights their efforts, but also helps stock local food banks. It’s a good time you and your family can feel good about.”

In honor of GO TEXAN Restaurant Round-Up, [Farm Credit](#), presenting sponsor for the event, hosted a kick-off at its Austin offices. The lunch, which was catered by Rudy’s Country Store and Bar-B-Q was prepared using fresh Texas ingredients and served as a thank-you to Farm Credit employees for their generous donations to the [Capital Area Food Bank](#) (CAFB). Farm Credit agreed to match that contribution and presented a check to CAFB.

“Our mission for the past 93 years has been to be a source of financial credit to the farmers and ranchers that are the backbone of the agriculture industry,” said Stan Ray, vice president of marketing and corporate relations at Farm Credit. “We’re proud to be a part of the GO TEXAN Restaurant Round-Up because it supports the industry we serve.”

During the Round-Up, more than 400 restaurant locations will offer special Texas menu items, fixed-price Texas meals, a Texas food and wine pairing or a Texas wine list. In addition, the event kicks off Texas Wine Month in October.

“As a proud member of the GO TEXAN program we are excited about the opportunity to source local menu items and support Texas agriculture,” said Paul Bonarrigo, owner of The Vintage House Restaurant at [Messina Hof Winery and Resort](#) in Bryan. “During Round-Up our restaurant will showcase menus with the best quality ingredients Texas has to offer paired with wines made right here in the Lone Star State.”

A sampling of participating GO TEXAN restaurants and wine bars across Texas includes:

- **Kerbey Lane Café** in **Austin** featuring slider burgers with Broken Arrow Ranch antelope or Thunderheart Ranch bison paired with Texas wines;
- **The Gruene Onion Grill** in **New Braunfels** featuring a Texas wine list the entire month of October with special prices;
- **Wildfish Seafood Grille** in **San Antonio** featuring char-grilled Texas Gulf swordfish steak with roasted wild mushrooms, herb butter, veal jus and crisp French fries;
- **Carmelo’s Ristorante** in **Houston** and **Austin** featuring Hill Country wild venison osso buco over sweet peas risotto paired with a Pheasant Ridge Merlot;
- **Spindletop Steakhouse and Continental Cuisine** in **Beaumont** featuring Texas menu items with Llano Estacado and Messina Hof wines;
- **Ray’s Grill** in **Fulshear** featuring Texas Gulf shrimp poached in Lucky Layla Farm cilantro butter, served on a bed of Texas goat cheese stone-ground grits paired with Becker Vineyards Viognier;
- **Pappas Bros. Steakhouse** in **Dallas** and **Houston** pairing Texas cheeses with Texas wines in addition to featuring venison loin with huckleberry sauce, an assortment of Texas cheeses and Texas Pecan Turtle pie paired with KE Cellars 4 You Syrah;
- **Blue Mesa Grill** in **Fort Worth** featuring slow-roasted natural chicken with caramelized honey ancho glaze served with black bean adobe pie and local seasonal vegetables;
- **Kiepersol Estates Restaurant** in **Tyler** pairing Texas menu items with Kiepersol Vit 2008, Cabernet Sauvignon and Texas KE Cellars Sangiovese 2006;
- **Marco’s Lunch Club** in **Corpus Christi** featuring a new Texas menu item for each day of Round-Up, including Gulf Shrimp Scampi, Stuffed Rio Grande Valley Peppers, Chicken Breast a la King Ranch, Texas Mixed Grill and Third Coast Crab Cakes; and
- **Calesa** in **Harlingen** featuring a Gulf shrimp fritter and spicy seared scallop with Flat Creek Sparkling Almond.

Restaurants participating in the GO TEXAN Restaurant Round-Up are members of the Texas Department of Agriculture’s GO TEXAN Restaurant Program, an initiative dedicated to getting more Texas items on Texas menus. To qualify, establishments must be located in Texas and serve Texas products.

For a complete list of participating restaurants statewide, news updates and other information about the event and the GO TEXAN Restaurant Round-Up or Texas Wine industry, visit www.TexasAgriculture.gov and click on GO TEXAN.

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