

Menu

A five-course menu featuring female chefs and winemakers:

Hors d'Oeuvres

Callie Salls – Meyer & Sage

Charcuterie & Artisanal Cheese Board

Fall Pear Chutney, House Giardiniera, Honeycomb,
Autumn Fruits, Honey Rosemary Nuts, Crostini

Veuve Clicquot | Yellow Label Brut Champagne | Reims
Champagne, France NV

First Course

Denise Shavandy – Café Modern

Shrimp Aguachile

Jalapeño Cilantro-Lime Marinade, Mango,
Avocado, Shichimi Dusted Shrimp Crisp

Trefethen Family Vineyards | Dry Riesling | Oak Knoll
Napa Valley, California 2017

Second Course

Bria Downey – Clay Pigeon Food & Drink

Butternut Squash Cappelletti

Fall Herbs, Balsamic Reduction & Brown Butter,
Parmigiano Reggiano, Walnut Amaretti Cookie

Rancho Loma Vineyards | Cinsault Rosé
High Plains, Texas 2016

Third Course

Megan Potts – rise n° 3

Duo of Quail

Pan-Seared Quail Breast over Lentils
Macadamia Nut Crusted Quail Lollipop over
Winter Squash, Spiced Red Wine Demi

WALT Wines | Pinot Noir | Shea Vineyard
Willamette Valley, Oregon 2015

Fourth Course

*Sharon Hage – Chef/Owner of Sharon Hage Inc.,
Menu and Culinary Development*

Rack of Lamb

Spiced Lamb Pilaf, Pomegranate Roasted Carrots, Dukkah

Cakebread Cellars | Merlot | Rutherford
Napa Valley, California 2014

Ghost Block Winery | Cabernet Sauvignon | Oakville
Napa Valley, California 2015

Fifth Course

Rocio Urbina – The Fort Worth Club

Strawberry Hazelnut Petit Gateaux

Strawberry Mousse, Sacher, Caramelia Mousse,
Hazelnut Crunch, Popcorn Ice Cream

Domaine Chandon | "Étoile" Brut Rosé
Carneros, California MV

Breads provided by Dena Shaskan,
Mockingbird Food Company

Entertainment provided by Eclipse Entertainment
Lighting and audio/visual provided by Inside Image Design

The Greatest Show

Walter Kaufmann Lifetime Achievement Award

Tonight, we celebrate the contributions of women to Fort Worth's food and beverage community, including the presentation of the Walter Kaufmann Lifetime Achievement Award to its first female recipient, Renie Steves.

About Renie Steves

Renie Steves entertained guests in her beautiful Rivercrest-area home for about two decades before she embarked on what became an enviable career in the culinary world. At age 42, she co-founded Fort Worth's first cooking school, The French Apron. Later, she flew solo to rebrand the business as Cuisine Concepts. A tireless worker for prestigious organizations that include Les Dames d'Escoffier International and the International Association of Culinary Professionals, the Fort Worth Food + Wine Foundation is proud to name Renie Steves as the 2018 Walter Kaufmann Lifetime Achievement Award recipient.

About the Fort Worth Food + Wine Festival

Reflecting the city's diverse and vibrant culinary community, the Fort Worth Food + Wine Festival is more than good food and good fun – it's a good cause, with all proceeds from CenterStage going to local grant programs and culinary scholarships.

**SAVE THE DATE for the
2019 festival, April 4-7**

