



MEDIA ADVISORY
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Tickets: www.F2TFortWorth.com

**Fort Worth Chefs Lancarte, McCook, Bonnell, Host Inaugural F2T,
Farm to Table Wine-Pairing Dinner Celebrating Local Food and Farmers**

F2T Fort Worth Tickets Available Now for Sunday, October 7, 2012

What: F2T Fort Worth is a farm to table culinary event presented by Chefs Lanny Lancarte, Molly McCook, and Jon Bonnell, highlighting local, farm-fresh cuisine from the chefs' favorite farms in an outdoor setting at the historic Edwards Ranch.

A multi-sensory experience, the evening will overlook the Trinity River and feature a four-course dinner with wine pairings showcasing the fall harvest. Guests will enjoy festive musical accompaniment from Denton, Texas-based [Bonnie and Nick](#).

A VIP champagne and hors d'oeuvres reception with the chefs and farmers is available prior to dinner.

This is a ticketed event; tickets must be purchased in advance online www.F2TFortWorth.com. Tickets will not be available at the event.

Who: Three Fort Worth executive chefs and restaurateurs, together with their favorite farmers. F2T is presented by:

- Lanny P. Lancarte II (Executive Chef and Owner, Lanny's Alta Cocina Mexicana) www.lannyskitchen.com
- Molly McCook (Executive Chef and Co-Owner, Ellerbe Fine Foods) www.ellerbefinefoods.com
- Jon Bonnell (Executive Chef and Owner, Bonnell's Fine Texas Cuisine) www.bonnellstexas.com

Where: [Heart of the Ranch](#) at Clear Fork in Fort Worth, Texas

When: Sunday, October 7, 2012

- VIP Reception: 6:00PM
- Gates open for dinner: 6:30PM
- Dinner served: 7:00PM

Why: Chefs Lancarte, McCook, and Bonnell are always innovating in the kitchen, looking for new ways to delight patrons. And, for these three chefs, working with local farmers is paramount. The trio

decided to collaborate on an event beyond the kitchen that features their farmers and products while inviting patrons to an exciting new experience that introduces foodies to food producers and celebrates the fall harvest.

Details: For tickets, directions, and more information, visit www.F2TFortWorth.com

Four course dinner with wine pairings: \$150 per person

VIP Champagne reception and four course dinner with wine pairings: \$175 per person

Menu: VIP Champagne Reception

- Housemade Profiteroles with Herbed Latte Da Chevre and Scott Farm Caponata *by Molly McCook*
- Beeman Ranch Kobe Style Albondigas, Canela Scented Tomatillo *by Lanny Lancarte*
- House Cured Escolar and Mozzarella Company Chile Caciotta Grilled Cheese *by Lanny Lancarte*
- Mesquite Grilled Lobster Bites on Skewer with Generation Farms Basil Aioli *by Jon Bonnell*

Farm to Table Dinner

FIRST COURSE, by Molly McCook

Crisped Duck Confit and Fall Pears, Mixed Market Greens, Honey Champagne Vinaigrette, Shaved Eagle Mountain Cheese and Crushed Millican Pecan Twists

SECOND COURSE, by Lanny Lancarte

Striped Bass, Braised Burgundy Pasture Oxtail, Heirloom Baby Carrots, Pearl Onions, Generation Farms Arugula

THIRD COURSE, by Jon Bonnell

Smoked Broken Arrow Ranch Venison Medallions with Homestead Gristmill Green Chile Cheese Grits and Scott Farms Vegetables

DESSERT COURSE

Spiced B&G Garden Peach Baklava, Brazos Valley Wildflower Honey, San Saba Pecans, Cinnamon Anglaise, *by Molly McCook*

Dark Chocolate and Latte Da Dairy Goat cheesecake, Brulee of Banana, *by Lanny Lancarte*

Pecan Sandies with Latte Da Da Dairy Goat's Milk Cajeta and Caramel Pecan Ice Cream, *by Jon Bonnell*

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