



**Ellerbe Fine Foods**  
Richard King



**Grace**  
Jennifer Kornblum and Lionel V. Penacerrada

## Farm to Fork

### Ellerbe Fine Foods

Chef Molly McCook focuses on menu items prepared with produce, dairy and meats from local partner farmers. The restaurant also features a market offering items from nearby craftsmen as well as elsewhere.

1501 W. Magnolia Ave.  
817.926.3663  
ellerbefinefoods.com

this year passed the certification, there are currently 20 Level I sommeliers on staff at Del Frisco's Fort Worth. This exceptional training translates into highly successful wine sales — 95 percent of all tables order wine.

This unparalleled wine training on the restaurant's immense wine list coupled with Executive Chef Anthony Felli's recent win as Fort Worth, Texas magazine's Top Chef make Del Frisco's experience superior.

Del Frisco's philosophy is to provide guests with unique, world-class wines at all price levels. Of the 1,600 selections, 250 are under \$70. Brian Pack, wine director/sommelier, said, "I want wines that are indigenous varietals and wines that are manipulated as little as possible by the winemaker."

### Ellerbe Fine Foods

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Fort Worth, Texas 76104  
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**Wine Strengths:** Boutique and allocated selections

**Pricing:** Basic list \$32 - \$135; Reserve list \$70 - \$850

**Bottles:** 2,200; Selections: 350

**Wine Director/Sommelier:** Richard King

**Cuisine:** American

**Entrees:** \$21 - \$29

Ellerbe's added fine dining to Magnolia Avenue when Richard King and Molly McCook repurposed a 1920s gas station. National notoriety soon came as Chef Molly emphasized her local farm-to-table seasonal recipes. Richard, general manager and

wine director, purchased boutique and highly allocated wines to complement the menu.

And what a collection he has assembled — 350 selections for a total of 2,200 bottles. Selections rotate on and off the wine list for ease of reading and to keep continuity with the menu. The regular wine list of 46 selections has two simple sections — whites and reds — with each reading from light bodied to heavy. Fifteen of these are by the glass. A second page, the reserve list, offers 47 choices from Antinori Chardonnay to Harlan Estate Cabernet. Guests seeking other cult Napa Cabernet Sauvignons or a Burgundy from a favorite region should ask. They are likely to be available. Champagne and Magnum Lists are available on request.

Every three months, the entire staff goes through the Master Sommelier regime. Tasting is blind. On each wine, one person speaks four minutes, and then there is group discussion for five minutes. Staff is taught to first offer Champagne to freshen the palate, and as Richard says, "it also goes well with salad."

There is no wine cellar, but all wines are stored in wine racks, cabinets or temperature controlled units. The majority of Ellerbe's wines are available for retail purchase at generally half the price of the wine on the list, which is quite unique.

### Ferré Ristorante and Bar

215 East 4th St.  
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ferrerestaurant.com