



**Media Announcement**

For Immediate Release 4/8/14

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## **Ellerbe Fine Foods' Molly McCook Invited to Cook at James Beard House in New York**

(Fort Worth, Texas) --- Richard King, co-owner and general manager of [Ellerbe Fine Foods](#) in Fort Worth, Texas, has announced that his co-owner and Ellerbe executive chef Molly McCook has been invited to design, prepare and serve dinner at the [James Beard House](#) at 167 W. 12th Street in New York on Monday evening, June 9, 2014, Ellerbe's fifth anniversary.

[Dinner](#) is from 7:00 p.m. until 10:00 p.m. and is priced at \$170 per person, all inclusive. Reservations may be prepaid by credit card online through [OpenTable](#) or through the [James Beard House reservations](#).

Guests at the dinner will walk through the kitchen to meet Molly and her team. There will be 45 minutes to spend experiencing passed hors d'oeuvres during a reception in the garden followed by a tasting menu, wine pairings, mineral water, coffee or tea and a gratuity. Seating is communal. Select items from Chef McCook's James Beard House menu include heritage pork rillettes; gulf seafood and summer shell pea salad; and braised beef cheeks and roasted morels.

"An invitation to prepare a five-course meal at the James Beard House is such an honor," said Chef McCook. "It's surreal to think that five years ago we were just opening the doors to Ellerbe, and we'll be celebrating that occasion in the historic James Beard House kitchen. I couldn't be happier to share this news with our friends, family and farmers who make my job possible."

North Texas Ellerbe fans are invited to join the Ellerbe family in Manhattan for this once-in-a-lifetime occasion through special arrangements with [Sanders Travel Centre](#). Sanders Travel Center is offering a special package that includes a three-night stay at the Mercer Hotel, an exclusive three course dinner at the Mercer Kitchen, reservations for the James Beard House dinner prepared by Chef McCook, and a Q&A following dinner with the owners. For more information, please contact Sarah Warner at Sanders Travel Centre, (817) 737-1434.

Those who aren't able to make the trip can still participate via the new [Kitchen Cam](#) in the James Beard House. The Kitchen Cam, a live feed available through the James Beard House [website](#), allows foodies to watch all the action live at home from three different views: kitchen, stove and prep. The James Beard kitchen cam goes live at 5:30 p.m., EST.

The event marks the fifth anniversary for Ellerbe Fine Foods. It opened for business in June of 2009, when childhood friends Richard King and Molly McCook welcomed guests into their uniquely-renovated former service station on Magnolia Avenue in Fort Worth's energetic Near Southside urban village. Over the years, the restaurant has received [numerous international accolades](#) including *Bon Appétit* Magazine's 10 best new restaurants in America and the Fort Worth Chamber of Commerce's Small Business of the Year Award, among many others.

The awards recognize the exceptional attributes of Ellerbe and Chef McCook. Trained in sustainable dining practices in some of the country's finest restaurants, Molly McCook brings a special touch to her innovative, seasonal menu items in the Ellerbe kitchen. Ellerbe is proud to source from over 20 local Texan farmers, cheese makers, ranchers. Chef McCook's skills and [menus](#) reflect a heritage of culinary apprenticeship to the finest locavore chefs worldwide.

She plans to highlight the freshest local ingredients in her elegant, innovative, farm-to-table cuisine on June 9 in New York at the [James Beard House](#).

Reservations for Molly McCook's James Beard House dinner are available now and may be prepaid by credit card online through [OpenTable](#), through Molly McCook's [Louisiana Heirloom Dinner event page](#) on the James Beard Foundation website or by visiting [James Beard House reservations](#). The James Beard Foundation is a tax-exempt charitable foundation.

### **About the James Beard Foundation:**

Founded in 1986, the James Beard Foundation's mission is to celebrate, nurture, and honor America's diverse culinary heritage through programs that educate and inspire. A cookbook author and teacher with an encyclopedic knowledge about food, James Beard, who died in 1985, was a champion of American cuisine. He helped educate and mentor generations of professional chefs and food enthusiasts, instilling in them the value of wholesome, healthful and delicious food. Today the Beard Foundation continues in the same spirit by administering a number of diverse programs that include educational initiatives, food industry awards, scholarships for culinary students, publications, chef advocacy training, and thought-leader convening. The Foundation also maintains the historic James Beard House in New York City's Greenwich Village as a "performance space" for visiting chefs. In September of 2012, the Foundation launched the Diplomatic Culinary Partnership with the U.S. Department of State's Office of Protocol and helped create the American Chef Corps as a way to champion American chefs abroad, promote American food products and foster an interest in American culinary culture and history through international programs and initiatives. For more information, please visit [jamesbeard.org](#). Find insights on food at the James Beard Foundation's blog [Delights & Prejudices](#). "Like" the James Beard Foundation on [Facebook](#). Follow the James Beard Foundation on [Twitter](#) and [Instagram](#).

## **About Ellerbe Fine Foods**

Ellerbe Fine Foods is open Tuesday through Friday for lunch from 11:00 a.m. until 2:00 p.m. Dinner is served Tuesday through Thursday from 5:30 p.m. until 9:00 p.m. and Friday and Saturday from 5:30 p.m. until 10:00 p.m. Ellerbe also offers catering and special events services on and off-site, as well in-home chef special event services.

To make a reservation in at Ellerbe Fine Foods in Fort Worth, call 817-926-3663 or visit [www.opentable.com](http://www.opentable.com). Ellerbe provides valet parking for patrons. For menus, restaurant news, and special event information, visit [www.ellerbefinefoods.com](http://www.ellerbefinefoods.com) or find them on [Facebook](#) and [Twitter](#).

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