

For Immediate Release

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Dining at duce

Chef Tim Love's Second Fort Worth eatery to open its doors

Fort Worth, TX –The Lonesome Dove Western Bistro has been leading the fine dining community of Fort Worth since it's opening in 2000. Now, a second venture, duce, a Modern European Food Lounge, is set to further establish Chef Tim Love's position on the culinary map.

At once sophisticated and welcoming, the atmosphere at duce is as amenable to a multi-course meal, as it is to a round of drinks. An extensive late night menu –a unique offering in the Fort Worth culinary landscape –means that guests are invited to linger well past midnight. The 3000 square foot space is split between an indoor and outdoor dining area. Eighty seats are available inside with an additional twenty at the bar. Eighty guests can also be accommodated outside with eight seats at the bar. Open year round, the outdoor space is lined with Magnolia trees and features a stage that will host live music on weekends. A retractable "sail" roof, set to be installed in September, means that guests will be able to relax outside through all weather conditions.

Offering a variety of innovative tapas-style dishes alongside original, European-inspired entrees, the restaurant gives voice to the breadth of Love's talents as a chef. Small dishes include *Lobster Citrus Ceviche*, *Giant Shrimp and Smoked Crawfish Salad* with Crispy Serrano Hollandaise, and *the Red Deer and Foie Gras Albondigas* with Tomato Concasse. duce's entrees run the gamut offering dishes like *Country Fried Buttermilk Game Hen* with Hot Potato Puree and Grilled Baby Corn, and the *Kick Ass Tuna* with a Coriander Cumin Crust, White Beans and Fried Greens. To finish the meal try these sweets, *Chocolate Torte Spiked with Saffron and Cayenne* or the *Mojito Meringue* with Citrus Caramel.

In addition to duce's fine entrée and tapa selections, Chef Love has designed a prix fixe brunch available on weekends. The three course meal begins with champagne and an assortment of breads and pastries and proceeds to a choice of ten entrees followed by a range of tapas style desserts. Priced at \$30, Chef Love's brunch is the perfect opportunity to ease into the spacious garden and enjoy an affordable and delicious meal.

Designed by architect, Michael Malone, duce is contemporary without sacrificing warmth. "It's a melting pot of all the places I've been to," says Love of Malone's junction of European stylistic influences. Stained concrete floors and a limestone, indoor/outdoor fireplace are softened with a palette of autumnal hues like rust and cashew. Curved lines echo throughout, lending a modern and stylish ambiance to the space. duce's old world wine collection of nearly 2000 bottles is housed in a climate controlled rack that winds down the length of one side of the restaurant, while another wall is appointed with hanging herb gardens from which Chef Love plucks ingredients like sage, rosemary, basil, and mint.

Located on the growing West Side of Fort Worth, duce is poised to attract not only diners, but also guests seeking a well balanced cocktail or a smooth glass of wine in the company of friends. The restaurant offers European bottle service, in which bottles are brought to the table alongside a variety of mixers.

duce, located at 6333 Camp Bowie Boulevard in Fort Worth, will open its doors to the public on May 13th at 11 am for brunch. Reservations are available for the indoor space. Please call 817.377.4400.

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